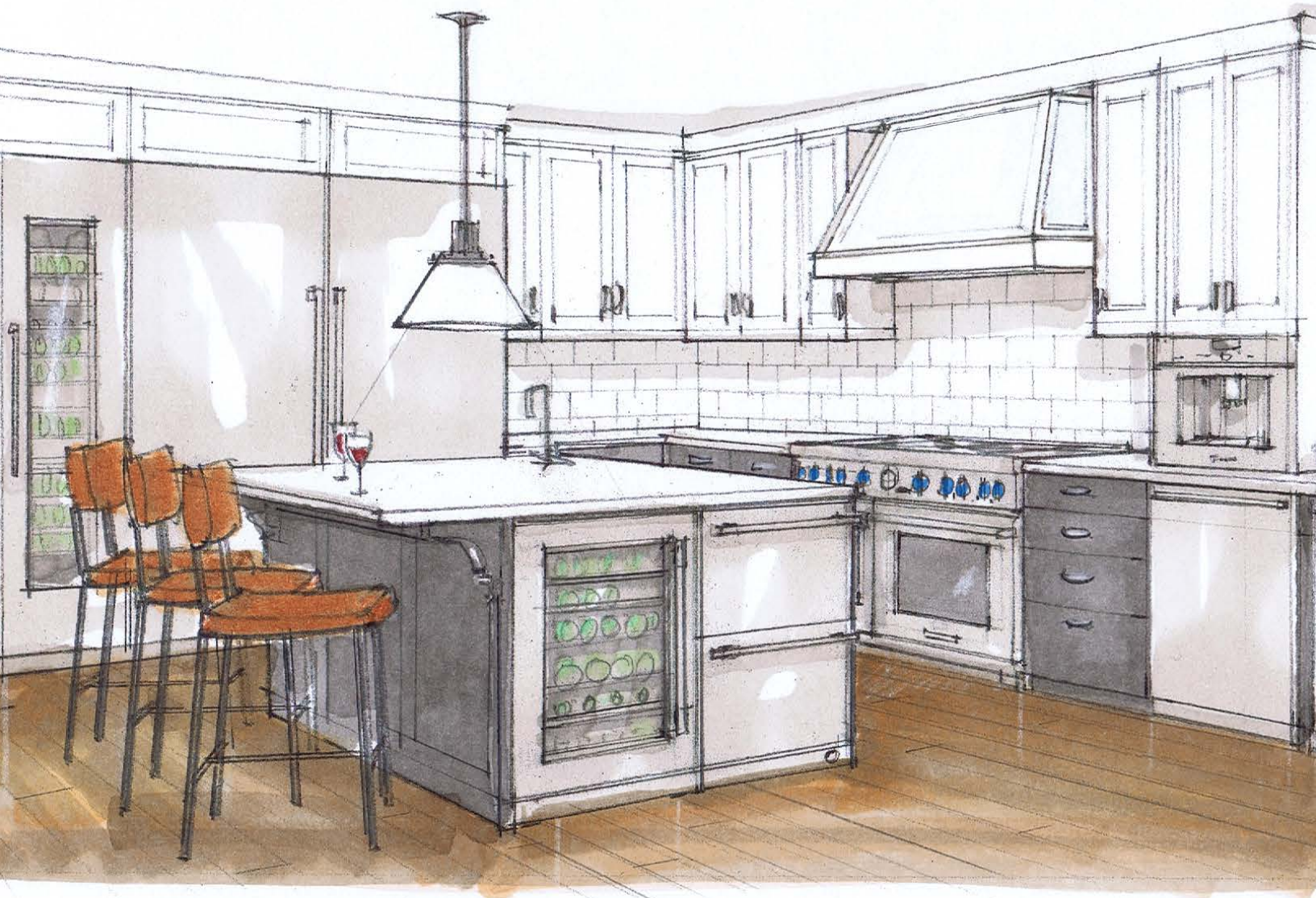


KITCHEN DESIGN *and* PLANNING GUIDE

VOLUME 6



ABLE *of*

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Pro Harmony® Ranges



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- ★ PRD486WDHU
- ★ PRD484WCHU
- ★ PRG486WLH
- ★ PRG486WDH
- ★ PRD364WLHU
- ★ PRD364WDHU
- ★ PRD366WHU
- ★ PRG364WLH
- ★ PRG364WDH
- ★ PRG366WH
- ★ PRD305WHU
- ★ PRD304WHU
- ★ PRG305WH
- ★ PRG304WH

Pro Grand® Ranges



- ★ PRD606WCSG
- ★ PRD606WESG
- ★ PRD606WCG
- ★ PRD606WEG
- ★ PRD48WCSGU
- ★ PRD48WLSGU
- ★ PRD48WDSGU
- ★ PRD48WISGU
- ★ PRD486WLGU
- ★ PRD486WDGU
- ★ PRD484WCGU
- ★ PRD486WIGU
- ★ PRG486WLG
- ★ PRG486WDG
- ★ PRD364WLGU
- ★ PRD364WDGU
- ★ PRD366WGU
- ★ PRD364WIGU
- ★ PRG364WLG
- ★ PRG364WDG
- ★ PRG366WG

Professional Rangetops



- PCG486WD
- PCG486WL
- PCG364WD
- PCG364WL
- PCG366W
- PCG305W

Built-In Ovens



- ★ POD301W
- ★ POD301LW
- ★ POD301RW
- ★ PO301W
- ★ MED301WS
- ★ MED301LWS
- ★ MED301RWS
- ★ ME301WS
- ★ PODS301W
- ★ MEDS301WS
- MC30WP
- MC30WS
- ★ POD302W
- ★ POD302LW
- ★ POD302RW
- ★ PO302W
- ★ MED302WS
- ★ MED302LWS
- ★ MED302RWS
- ★ ME302WS
- ★ PODMCW31W
- ★ PODMC301W
- ★ POM301W
- ★ PODS302W
- ★ MEDMCW31WS
- ★ MEDMC301WS
- ★ MEM301WS
- ★ MEDS302WS

Built-In Microwaves



- MD30WS
- MD24WS
- MB30WP
- MB30WS
- MU30WSU

Warming & Storage Drawers



- WD30W
- WD30WC
- SD30WC
- SDS30WC

Gas Cooktops



- SGSXP365TS
- SGSP365TS
- SGSX365TS
- SGS365TS
- SGSXP305TS
- SGSP305TS
- SGSX305TS
- SGS305TS

Induction Cooktops



- ★ CIT36XWB
- ★ CIT36XWBB
- ★ CIT367XGS
- ★ CIT367XG
- ★ CIT367XMS
- ★ CIT367XM
- CIT365TB
- ★ CIT30XWBB
- CIT304TM
- CIT304TB

Electric Cooktops



- CET366TB
- CEM366TB
- CET305TB
- CEM305TB

Wall Hoods



- ★ PH60GWS
- ★ PH54GWS
- ★ PH48GWS
- ★ PH42GWS
- ★ PH36GWS
- PH48HWS
- PH36HWS
- PH30HWS
- ★ HMWB36WS
- ★ HMWB30WS
- ★ HMWB481WS
- ★ HMWB361WS
- ★ HMDW36WS
- ★ HMDW30WS

Chimney Wall Hoods



- HPCN48WS
- HPCN36WS
- ★ HMCB36WS
- ★ HMCB30WS
- ★ HDDB36WS
- ★ HDDB30WS

Island Hoods



- ★ HPIN54WS
- ★ HPIN42WS
- ★ HMIB42WS
- ★ HMIB36WS

Downdraft Hoods



- UCVP36RS
- UCVM36RS
- UCVM30RS

Custom Hood Inserts



- ★ VCIN60GWS
- ★ VCIN54GWS
- ★ VCIN48GWS
- ★ VCIN42GWS
- ★ VCIN36GWS
- VCI248DS
- VCI236DS
- VCI230DS

Fresh Food Columns



- T23IR900SP
- T24IR900SP
- T30IR900SP
- ★ T30IR901SP
- T36IR900SP

Freezer Columns



- T18ID900RP
- T18ID900LP
- T24ID900RP
- T24ID900LP
- T18IF900SP
- ★ T18IF901SP
- T24IF900SP
- T30IF900SP
- T36IF900SP

Wine Preservation Columns



- T18IW900SP
- T24IW900SP
- ★ T24IW901SP

Bottom Freezers



- T30IB900SP
- T36IB900SP
- T36IT900NP
- ★ T36IT901NP
- T30BB920SS
- T36BB920SS
- T36BT920NS
- T30BB910SS
- T36BB910SS
- T36BT910NS

Built-In Coffee Machines



- ★ TCM24PS
- ★ TCM24TS

Thermador 

Under-Counter Refrigeration



- T24UR920LS
- T24UR920RS
- T24UR910LS
- T24UR910RS
- T24UR900LP
- T24UR900RP
- T24UW920LS
- T24UW920RS
- T24UW910LS
- T24UW910RS
- T24UW900LP
- T24UW900RP
- T24UR920DS
- T24UR910DS
- T24UR900DP
- T24UC920DS
- T24UC910DS
- T24UC900DP

Dishwashers



- ★ DWHD771WFP
- ★ DWHD771WFM
- ★ DWHD771WPR
- ★ DWHD870WFP
- ★ DWHD870WFM
- ★ DWHD870WPR
- ★ DWHD770WFP
- ★ DWHD770WFM
- ★ DWHD770WPR
- ★ DWHD660WFP
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★ Features Thermador Home Connect™

★ Features Thermador Home Connect™


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The GENESIS *of* LUXURY

It all began in 1916, when Thermador broke boundaries with the first built-in heaters. We've since invented the wall oven, the Star® Burner, and exclusive Culinary Preservation Centers. Today marks a new beginning not just for Thermador, but for you. Because from this day forward, the kitchen will transform in ways you never knew it could.

Introducing all-new Thermador products across two collections: Masterpiece® and Professional. Each offers a distinct style all its own, but there's one thing they have in common: incomparable Thermador innovation.

Welcome to a New Age of Exceptional.



The MASTERPIECE *COLLECTION*

Sleek. Elegant. Modern. The redesigned Masterpiece® Collection offers beautifully integrated appliances that seamlessly blend in with your cabinetry—and your cooking style.

Updated with vibrant color displays, stunning metallic gray glass, and contemporary handles crafted with high-quality stainless steel, the new Masterpiece look allows for flexibility to harmonize different products in the same space.



The PROFESSIONAL *COLLECTION*

Bold design. Standout performance. Prominent, eye-catching features make the Professional Collection ideal for those who want to make a statement in the kitchen.

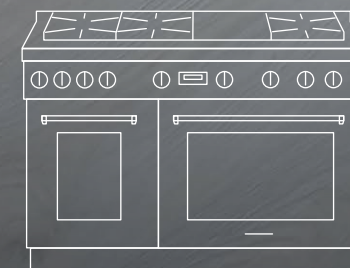
Carefully crafted to suit the ambitious desires of real cooks, the entire collection has been updated with vibrant LCD displays, stunning metallic gray glass, and dramatic handles crafted with high-quality stainless steel.



RANGES

FOR THE PROFESSIONAL COLLECTION

Our new collection of Pro Grand® and Pro Harmony® ranges offer a variety of sizes and styles to suit your kitchen and culinary adventures. Engineered to suit both large and compact kitchens—with sizes including 30", 36", 48" and 60"—Thermador is an industry leader in unparalleled personalization, standout design, and performance.

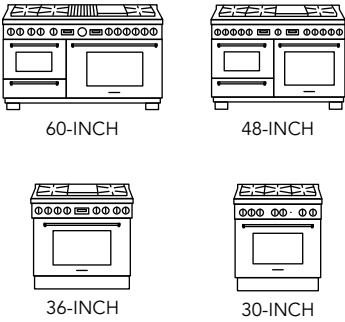


PRO HARMONY® GAS RANGE

Professional
48-INCH - PRG486WDH

FEATURES

PROFESSIONAL RANGES



Highlighted Features

★ QuickClean Base®

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

Telescopic Racks

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

Single Fan Technology

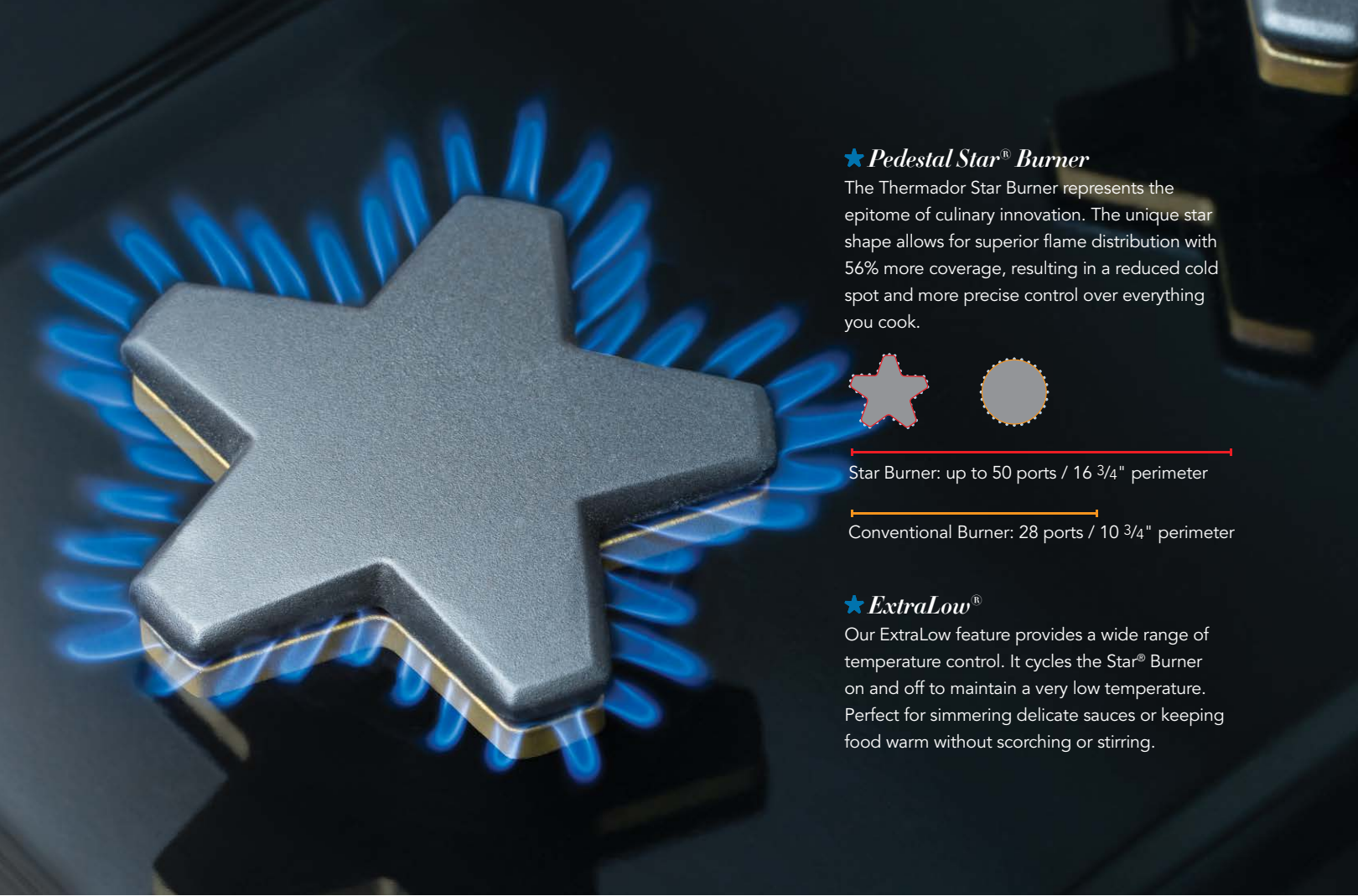
Our convection technology is so powerful that only one fan is needed. Convection keeps the temperature consistent throughout the cavity and allows for multi-rack cooking, while controlled airflow patterns optimize the transfer of heat so food is heated evenly.

Star-K Certified

Thermador Professional® Ranges are Star-K certified making it possible to use them on the Sabbath or the Holidays.



★ Thermador® Exclusive



★ Pedestal Star® Burner

The Thermador Star Burner represents the epitome of culinary innovation. The unique star shape allows for superior flame distribution with 56% more coverage, resulting in a reduced cold spot and more precise control over everything you cook.



Star Burner: up to 50 ports / 16 3/4" perimeter

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

★ ExtraLow®

Our ExtraLow feature provides a wide range of temperature control. It cycles the Star® Burner on and off to maintain a very low temperature. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring.

★ A Touch of Bold

Adorn your rangetop with a personal touch. Our cast metallic knobs in signature Thermador Blue are sure to bring an artistic allure to any culinary space.*

*Sold separately; see accessories section, pages 40–42 and 83–88



★ Thermador® Exclusive

FEATURES

PROFESSIONAL RANGES

Select Professional Ranges

★ Color TFT Display

New TFT display panel offers a vibrant, full-color touchscreen display that lets you easily adjust settings*.

*Available on all models with the exception of 30" Pro Harmony models

★ Fast Self-Clean

In as little as 1.5 hours, the interior walls and rack supports become clean, thanks to the leading self-cleaning cycle on the market*.

*Self-clean not available on Pro Harmony gas ranges

★ Pro Indoor Grill

Easy-to-clean, indoor grilling feature boasts industry-leading design, featuring ceramic briquettes and fusion coated grill plates that fully cover the heating elements to offer exceptional grilling performance with genuine smoky flavor while minimizing flare-ups. 2 heating zones let you control the front and back zones independently.

True Convection

True Third Element convection means you can cook multiple dishes—up to 5 levels of sheet pans—with even baking results and no flavor transfer.

Removable Griddle and Grill Accessory

Our 12" non-stick, corrosion resistant cast-aluminum easy-clean 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*. Our non-stick, rust-proof cast-aluminum grill accessory features an easy-clean coated surface that is dishwasher-safe.

*Grill accessory sold separately

★ Thermador® Connected Experience

With features including remote start, recipe suggestions, and cooking tips, the *Thermador Connected Experience by Home Connect™* is designed to enhance your cooking experience*.

*Available within large ovens on all models with the exception of 30" Pro Harmony models

★ Thermador® Exclusive



PRO HARMONY®

PROFESSIONAL RANGES

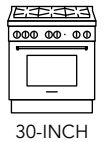
Redesigned with a sleek, bold new look, counter-depth Thermador Pro Harmony® ranges offer powerful elegance in contemporary-chic designs, and is a great choice in traditional or transitional kitchen designs. Milled stainless steel knobs, bullnose front, and a color TFT display on select models* make a bold statement and provide crystal clear readouts so you can find the perfect setting for every dish, while the new glass door and bright cavity lighting offer improved visibility. Available with a flush design that blends into the surrounding cabinetry, Pro Harmony Ranges offer the ultimate in personalization and performance.



48-INCH



36-INCH



30-INCH

24-Inch Depth

★ 5 Burners, 30-Inch Footprint, Zero Clearance

Delivering the ultimate in luxury performance in a 30" design, the powerful burners fire up to a total of 59,000 BTUs yet only require 300 CFM venting. Thanks to an innovative technology this allows for a flush installation against a kitchen wall with zero clearance for complete design flexibility.**

**When compared to professional ranges with traditional BTU output

Truly Flush Mounted Range

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

18,000 BTU Burners

Delivers superior cooking flexibility by offering maximum heat out put on front burners.

Exceptional Oven Capacity

36" models offer up to 5.1 cubic feet capacity that accommodates even the largest meals effortlessly.

*Not available on 30" models

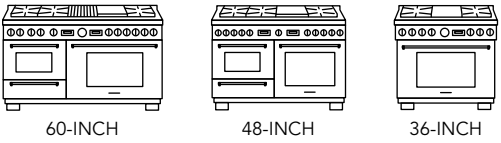
★ Thermador® Exclusive

PRO GRAND®

PROFESSIONAL RANGES

Featuring bold, iconic design elements including temperature gauge, color TFT display, bullnose front, and milled stainless steel knobs with down lighting, Pro Grand® Ranges stand out with the quality craftsmanship and close attention to detail that only Thermador delivers.

Select Pro Grand Range sizes may combine Pedestal Star® Burners with a griddle, a grill, or New Liberty™ Induction Module for when your recipe requires meticulous precision. The commercial-depth 27" cavity features a new glass door and bright lighting for improved visibility—so you can clearly see your greatest culinary feats come to life.



27-Inch Depth

★ Liberty™ Induction Module

Available on the 36" and 48" range sizes, the Liberty Induction Module features two induction zones for added flexibility, plus HeatShift™ technology, which automatically adjusts the heat when a pot or pan is moved from one zone to the other.

Color TFT Interface

Get set for culinary success. New TFT display panel offers a vibrant, full-color touchscreen display that lets you easily adjust settings.

★ 22K Star® Burner

Our powerful, patented Star Burner delivers 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 Oven Capacity

Our 36" and select 48" ovens within our Pro Range collection offer a maximum capacity of up to 5.7 cubic feet and can accommodate full-sized commercial sheet pans.

★ Thermador® Exclusive



PRO GRAND®

PROFESSIONAL RANGES

★ Faster Boiling Time

Our Star® Burner provides up to 22,000 BTU/hr of output with a superior heat distribution that boils water in a fraction of the time compared to a conventional range or cooktop.

Multi-Point Temperature Probe

The multi-point temperature probe utilizes multiple cooking points for added precision and consistency.

★ Large Capacity

60" Pro Grand Range accommodates professional-grade catering trays, and select models' secondary oven has more capacity than the competition's primary 30" ovens. At a massive 10.6 cubic feet, it has the largest combined oven cooking capacity on the market.

★ Dual Zone, Double Griddle

The 60" Pro Grand Range is available with a large dual zone, double griddle, perfect for cooking both delicate recipes, as well as searing at high temperatures.

Flush Wall Install

The 60" Pro Grand Range is the first of its size that can be installed flush against a combustable wall* with zero clearance for pure, unadulterated design flexibility.

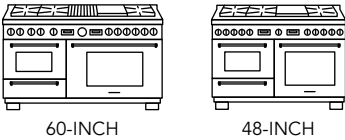
*As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition)

★ Thermador® Exclusive

PRO GRAND®

PROFESSIONAL RANGES

For those with culinary ambitions as great as their sense of adventure, Thermador offers the 48" and 60" Pro Grand® Steam Range. With a steam and convection combination oven, full size convection oven, warming drawer and next-generation surface cooking with full size double griddle, the Thermador Pro Grand Range collection also offers a bold design, easy-to-clean surfaces and exclusives, like our patented Star® Burner.



Steam

★ Seven Cooking Options

Both the 60" and 48" Ultimate Culinary Center® feature seven distinct cooking options including ExtraLow® simmering technology, 22,000 BTUs of cooking power, scratch resistant coated surface Griddle & Grill or Double Griddle, a large capacity Convection Oven, Warming Drawer and Steam & Convection Oven.

★ Steam and Convection Oven

The award-winning oven offers three distinct cooking variations: Steam only, Convection only or Steam and Convection Cooking which makes food crisp on the outside and moist on the inside.

★ Dual Zone, Double Griddle

The 60" Pro Grand Range is available with a large dual zone, double griddle, perfect for cooking both delicate recipes, as well as searing at high temperatures.

★ Warming Drawer

The spacious warming drawer featuring 3 power levels uses a powerful element to ensure quick and even heating.

★ Thermador® Exclusive



Kitchen Designed by: Jon de la Cruz



Kitchen Designed by: Ashley Tisius, Chris Cunningham

48-Inch, Dual-Fuel



Grill or Griddle

- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 6 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven (Lg. Only)

48-Inch – PRD486WLHU (Pro Indoor Grill)
48-Inch – PRD486WDHU (Electric Griddle)



Grill / Griddle Combination

- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 4 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven (Lg. Only)

48-Inch – PRD484WCHU

36-Inch, Dual-Fuel



Grill or Griddle

- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

36-Inch – PRD364WLHU (Pro Indoor Grill)
36-Inch – PRD364WDHU (Electric Griddle)



6 Burners

- Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

36-Inch – PRD366WHU

30-Inch, Dual-Fuel



★ 5 Burners

- 5 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

30-Inch – PRD305WHU



4 Burners

- 4 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

30-Inch – PRD304WHU

*Home Connect[™] not available on 30" Pro Harmony models

48-Inch, Gas



Grill

- Pro Indoor Grill with Ceramic Briquettes
- 6 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven (Lg. Only)

48-Inch – PRG486WLH



Griddle

- Electric Griddle
- 6 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven (Lg. Only)

48-Inch – PRG486WDH

36-Inch, Gas



Grill

- Pro Indoor Grill with Ceramic Briquettes
- 4 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

36-Inch – PRG364WLH



Griddle

- Electric Griddle
- 4 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

36-Inch – PRG364WDH



6 Burners

- 6 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

36-Inch – PRG366WH

30-Inch, Gas



★ 5 Burners

- 5 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

30-Inch – PRG305WH



4 Burners

- 4 Star[®] Burners (2 with ExtraLow[®])
- Convection Oven

30-Inch – PRG304WH

*Home Connect[™] not available on 30" Pro Harmony models

60-Inch, Dual-Fuel



Grill / Griddle Combination

- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

60-Inch – PRD606WCSG



Double Griddle

- 24" Double Griddle
- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

60-Inch – PRD606WESG



Grill / Griddle Combination

- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- Convection Oven (Both)
- 6 Star® Burners (4 with ExtraLow®)

60-Inch – PRD606WCG



Double Griddle

- 24" Double Griddle
- Convection Oven (Both)
- 6 Star® Burners (4 with ExtraLow®)

60-Inch – PRD606WEG

48-Inch, Dual-Fuel



Induction

- Multi-Zone Liberty™ Induction Module
- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

48-Inch – PRD48WISGU



Grill / Griddle Combination

- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 4 Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

48-Inch – PRD48WCSGU



Grill

- Pro Indoor Grill with Ceramic Briquettes
- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

48-Inch – PRD48WLSGU



Griddle

- 12" Electric Griddle
- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

48-Inch – PRD48WDSGU

48-Inch, Dual-Fuel



Induction

- Multi-Zone Liberty™ Induction Module
- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)

48-Inch – PRD486WIGU



Grill / Griddle Combination

- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 4 Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)

48-Inch – PRD484WCGU



Grill or Griddle

- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)

48-Inch – PRD486WLGU (Pro Indoor Grill)

48-Inch – PRD486WDGU (Electric Griddle)

36-Inch, Dual-Fuel



Induction

- Multi-Zone Liberty™ Induction Module
- 4 Star® Burners (4 with ExtraLow®)
- Convection Oven

36-Inch – PRD364WIGU



Grill or Griddle

- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Star® Burners (4 with ExtraLow®)
- Convection Oven

36-Inch – PRD364WLGU (Pro Indoor Grill)

36-Inch – PRD364WDGU (Electric Griddle)



6 Burners

- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven

36-Inch – PRD366WGU

48-Inch, Gas



Grill or Griddle

- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)

48-Inch – PRG486WLG

(Pro Indoor Grill)

48-Inch – PRG486WDG

(Electric Griddle)

36-Inch, Gas



Grill or Griddle

- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Star® Burners (4 with ExtraLow®)
- Convection Oven

36-Inch – PRG364WLG (Pro Indoor Grill)

36-Inch – PRG364WDG (Electric Griddle)



6 Burners

- 6 Star® Burners (4 with ExtraLow®)
- Convection Oven

36-Inch – PRG366WG

PRO HARMONY® QUICK REFERENCE CHART

24-Inch Standard-Depth, Professional

48-Inch Professional					
					
PRD486WLHU	PRD486WDHU	PRD484WCHU	PRG486WLH	PRG486WDH	

Key Features					
Truly Flush Mounted (24-Inch Deep)	Yes	Yes	Yes	Yes	Yes
Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Gas	Gas
Cooktop Configuration	6 Burners + Grill	6 Burners + Griddle	4 Burners + Grill + Griddle	6 Burners + Grill	6 Burners + Griddle
Pro Indoor Grill with Ceramic Briquettes	Yes	No	Yes	Yes	No
Electric Griddle	No	Yes	Yes	No	Yes
Number of Ovens	2	2	2	2	2
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)







Burner Performance					
Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes	Yes
ExtraLow® Simmer Burners	2	2	2	2	2

General/ Oven Properties					
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes	Yes
Oven Capacity Lg. / Sm.	4.4 / 2.4 cu. ft.	4.4 / 2.4 cu. ft.	4.4 / 2.4 cu. ft.	4.6 / 2.5 cu. ft.	4.6 / 2.5 cu. ft.
Convection Oven Lg. / Sm.	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
Telescopic Rack(s) Lg. / Sm.	3 / 1	3 / 1	3 / 1	3 / 1	3 / 1
Self-Clean Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	No / No	No / No
Star-K Certified	Yes	Yes	Yes	Yes	Yes

Dimensions					
Overall Appliance Dimensions (HxWxD) (in)	35 3/4"-36 3/4" x 47 15/16" x 24 5/8"	35 3/4"-36 3/4" x 47 15/16" x 24 5/8"	35 3/4"-36 3/4" x 47 15/16" x 24 5/8"	35 3/4"-36 3/4" x 47 15/16" x 24 5/8"	35 3/4"-36 3/4" x 47 15/16" x 24 5/8"
Required Cutout Size (HxWxD) (in)	35 3/4"-36 3/4" x 48" x 24"	35 3/4"-36 3/4" x 48" x 24"	35 3/4"-36 3/4" x 48" x 24"	35 3/4"-36 3/4" x 48" x 24"	35 3/4"-36 3/4" x 48" x 24"

PRO HARMONY® QUICK REFERENCE CHART

24-Inch Standard-Depth, Professional

36-Inch Professional					
					
PRD364WLHU	PRD364WDHU	PRD366WHU	PRG364WLH	PRG364WDH	PRG366WH

Key Features						
Truly Flush Mounted (24-Inch Deep)	Yes	Yes	Yes	Yes	Yes	Yes
Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Gas	Gas	Gas
Cooktop Configuration	4 Burners + Grill	4 Burners + Griddle	6 Burners	4 Burners + Grill	4 Burners + Griddle	6 Burners
Pro Indoor Grill with Ceramic Briquettes	Yes	No	No	Yes	No	No
Electric Griddle	No	Yes	No	No	Yes	No
Number of Ovens	1	1	1	1	1	1
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes	Yes	Yes	Yes	Yes	Yes

Burner Performance						
Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes	Yes	Yes
ExtraLow® Simmer Burners	2	2	2	2	2	2

General/ Oven Properties						
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes	Yes	Yes
Oven Capacity	4.9 cu. ft.	4.9 cu. ft.	4.9 cu. ft.	5.1 cu. ft.	5.1 cu. ft.	5.1 cu. ft.
Convection Oven	Yes	Yes	Yes	Yes	Yes	Yes
Telescopic Rack(s)	3	3	3	3	3	3
Self-Clean	Yes	Yes	Yes	No	No	No
Star-K Certified	Yes	Yes	Yes	Yes	Yes	Yes

Dimensions						
Overall Appliance Dimensions (HxWxD) (in)	35 3/4"-36 3/4" x 35 15/16" x 24 5/8"	35 3/4"-36 3/4" x 35 15/16" x 24 5/8"	35 3/4"-36 3/4" x 35 15/16" x 24 5/8"	35 3/4"-36 3/4" x 35 15/16" x 24 5/8"	35 3/4"-36 3/4" x 35 15/16" x 24 5/8"	35 3/4"-36 3/4" x 35 15/16" x 24 5/8"
Required Cutout Size (HxWxD) (in)	35 3/4"-36 3/4" x 36" x 24"	35 3/4"-36 3/4" x 36" x 24"	35 3/4"-36 3/4" x 36" x 24"	35 3/4"-36 3/4" x 36" x 24"	35 3/4"-36 3/4" x 36" x 24"	35 3/4"-36 3/4" x 36" x 24"

PRO HARMONY® QUICK REFERENCE CHART

24-Inch Standard-Depth, Professional

30-Inch Professional				
				
PRD305WHU	PRD304WHU	PRG305WH	PRG304WH	

Key Features

Truly Flush Mounted (24-Inch Deep)	Yes	Yes	Yes	Yes
Fuel Type	Dual-Fuel	Dual-Fuel	Gas	Gas
Cooktop Configuration	5 Burners	4 Burners	5 Burners	4 Burners
Pro Indoor Grill with Ceramic Briquettes	No	No	No	No
Electric Griddle	No	No	No	No
Number of Ovens	1	1	1	1
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	No	No	No	No

Burner Performance

Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes
ExtraLow® Simmer Burners	2	2	2	2

General/ Oven Properties

Color TFT Touch Screen Interface	No	No	No	No
Oven Capacity	4.4 cu. ft.	4.4 cu. ft.	4.6 cu. ft.	4.6 cu. ft.
Convection Oven	Yes	Yes	Yes	Yes
Telescopic Rack(s)	1	1	1	1
Self-Clean	Yes	Yes	No	No
Star-K Certified	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4"-36 3/4" x 29 15/16" x 24 5/8"	35 3/4"-36 3/4" x 29 15/16" x 24 5/8"	35 3/4"-36 3/4" x 29 15/16" x 24 5/8"	35 3/4"-36 3/4" x 29 15/16" x 24 5/8"
Required Cutout Size (HxWxD) (in)	35 3/4"-36 3/4" x 30" x 24"	35 3/4"-36 3/4" x 30" x 24"	35 3/4"-36 3/4" x 30" x 24"	35 3/4"-36 3/4" x 30" x 24"

PRD486WLHU

48-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRILL

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - Superfast 2.5-hour self-clean mode-fastest in the industry
 - Superior grilling results, thermostatically controlled for even heating
 - Powerful third element convection for cooking on multiple levels

TECHNICAL DETAILS

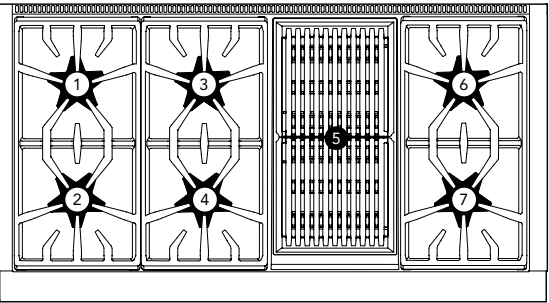
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 40 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	6 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Back Right Burner BTU	15,000
7 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity Lg. / Sm.	4.4 / 2.4 cu. ft.
Cooking Modes, Lg. Oven	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	

Cooking Modes, Sm. Oven	
Bake, Keep Warm, Broil, Proof	

Sabbath Lg. / Sm.	Yes / Yes
Self-Clean Lg. / Sm.	Yes / Yes
Telescopic Rack(s) Lg. / Sm.	3 / 1
Interior Lights Lg. / Sm.	2 / 1
Bake Power Lg. / Sm.	2,000 W / 1,400
Broil Power Lg. / Sm.	4,000 W / 2,600
Convection Power	2,750 W Lg. Oven Only
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg. Cavity Interior Dimensions (HxWxD)	16 1/4" x 25" x 18 5/8"
Lg. Cavity Usable Dimensions (HxWxD)	12" x 22 3/8" x 16 5/8"
Sm. Cavity Interior Dimensions (HxWxD)	16 3/8" x 13 1/4" x 19"
Sm. Cavity Usable Dimensions (HxWxD)	12" x 10 7/8" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24"
Net Weight	582 lbs.

PRD486WDHU
48-INCH DUAL-FUEL PRO HARMONY® RANGE WITH
GRIDDLE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - Superfast 2.5-hour self-clean mode-fastest in the industry
 - Non-stick griddle with even heating across the entire surface
 - Powerful third element convection for cooking on multiple levels

TECHNICAL DETAILS

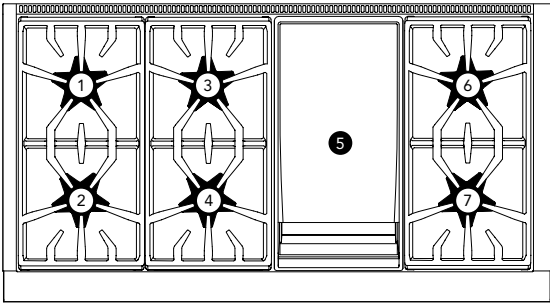
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 40 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	6 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
6 – Power of Back Right Burner BTU	15,000
7 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity Lg. / Sm.	4.4 / 2.4 cu. ft.
Cooking Modes, Lg. Oven	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes, Sm. Oven	
Bake, Keep Warm, Broil, Proof	
Sabbath Lg. / Sm.	Yes / Yes
Self-Clean Lg. / Sm.	Yes / Yes
Telescopic Rack(s) Lg. / Sm.	3 / 1
Interior Lights Lg. / Sm.	2 / 1
Bake Power Lg. / Sm.	2,000 W / 1,400
Broil Power Lg. / Sm.	4,000 W / 2,600
Convection Power	2,750 W Lg. Oven Only
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg. Cavity Interior Dimensions (HxWxD)	16 1/4" x 25" x 18 5/8"
Lg. Cavity Usable Dimensions (HxWxD)	12" x 22 3/8" x 16 5/8"
Sm. Cavity Interior Dimensions (HxWxD)	16 3/8" x 13 1/4" x 19"
Sm. Cavity Usable Dimensions (HxWxD)	12" x 10 7/8" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24"
Net Weight	545 lbs.

PRD484WCHU
48-INCH DUAL-FUEL PRO HARMONY® RANGE WITH
GRIDDLE AND GRILL
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - Superfast 2.5-hour self-clean mode-fastest in the industry
 - Superior grilling results, thermostatically controlled for even heating
 - Powerful third element convection for cooking on multiple levels

TECHNICAL DETAILS

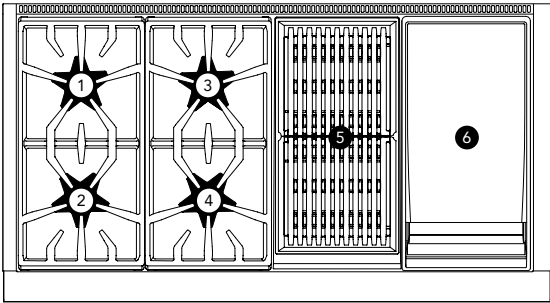
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 40 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	4 + Griddle and Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)

OVEN

Oven Capacity Lg. / Sm.	4.4 / 2.4 cu. ft.
Cooking Modes, Lg. Oven	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes, Sm. Oven	
Bake, Keep Warm, Broil, Proof	
Sabbath Lg. / Sm.	Yes / Yes
Self-Clean Lg. / Sm.	Yes / Yes
Telescopic Rack(s) Lg. / Sm.	3 / 1
Interior Lights Lg. / Sm.	2 / 1
Bake Power Lg. / Sm.	2,000 W / 1,400
Broil Power Lg. / Sm.	4,000 W / 2,600
Convection Power	2,750 W Lg. Oven Only
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg. Cavity Interior Dimensions (HxWxD)	16 1/4" x 25" x 18 5/8"
Lg. Cavity Usable Dimensions (HxWxD)	12" x 22 3/8" x 16 5/8"
Sm. Cavity Interior Dimensions (HxWxD)	16 3/8" x 13 1/4" x 19"
Sm. Cavity Usable Dimensions (HxWxD)	12" x 10 7/8" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24"
Net Weight	564 lbs.

PRG486WLH
48-INCH GAS PRO HARMONY® RANGE WITH GRILL
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
 - Superior grilling results, thermostatically controlled for even heating
 - Convection Bake offers precise multi-level baking results

TECHNICAL DETAILS

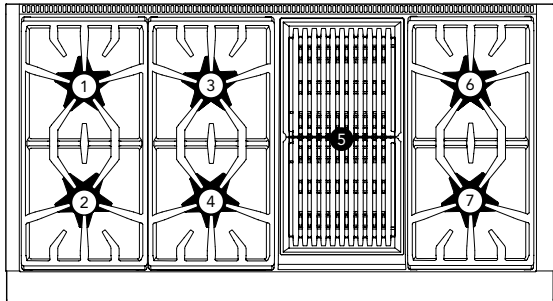
Circuit Breaker	20 A
Volts	120 V, 60Hz
Energy Source	Gas
Plug Type USA	120V – 3 Prong
Power Cord Length	65" (1,651mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 40 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	6 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Back Right Burner BTU	15,000
7 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity Lg. / Sm.	4.6 / 2.5 cu. ft.
Cooking Modes, Lg. Oven	
Bake, Convection Bake, Roast, Broil	
Cooking Modes, Sm. Oven	
Bake, Proof, Keep Warm, Roast, Broil	
Sabbath Lg. / Sm.	Yes / Yes
Self-Clean Lg. / Sm.	No / No
Telescopic Rack(s) Lg. / Sm.	3 / 1
Interior Lights Lg. / Sm.	2 / 1
Bake Power Lg. / Sm.	20,500 BTU / 15,000 BTU
Broil Power Lg. / Sm.	17,500 BTU / 7,000 BTU Infrared
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg. Cavity Interior Dimensions (HxWxD)	16 1/2" x 26" x 18 5/8"
Lg. Cavity Usable Dimensions (HxWxD)	11 1/4" x 22 3/8" x 16 3/4"
Sm. Cavity Interior Dimensions (HxWxD)	16 1/2" x 14 1/4" x 18 5/8"
Sm. Cavity Usable Dimensions (HxWxD)	11 7/8" x 10 7/8" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24"
Net Weight	575 lbs.

PRG486WDH
48-INCH GAS PRO HARMONY® RANGE WITH GRIDDLE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
 - Non-stick griddle with even heating across the entire surface
 - Convection Bake offers precise multi-level baking results

TECHNICAL DETAILS

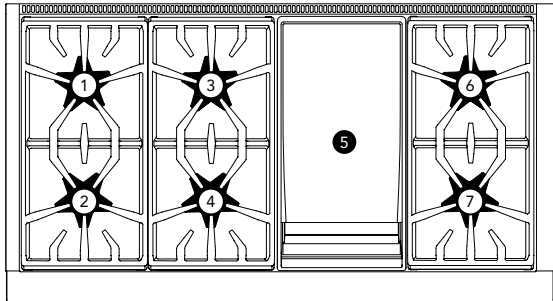
Circuit Breaker	20 A
Volts	120 V, 60Hz
Energy Source	Gas
Plug Type USA	120V – 3 Prong
Power Cord Length	65" (1,651mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 40 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	6 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
6 – Power of Back Right Burner BTU	15,000
7 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity Lg. / Sm.	4.6 / 2.5 cu. ft.
Cooking Modes, Lg. Oven	
Bake, Convection Bake, Roast, Broil	
Cooking Modes, Sm. Oven	
Bake, Proof, Keep Warm, Roast, Broil	
Sabbath Lg. / Sm.	Yes / Yes
Self-Clean Lg. / Sm.	No / No
Telescopic Rack(s) Lg. / Sm.	3 / 1
Interior Lights Lg. / Sm.	2 / 1
Bake Power Lg. / Sm.	20,500 BTU / 15,000 BTU
Broil Power Lg. / Sm.	17,500 BTU / 7,000 BTU Infrared
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg. Cavity Interior Dimensions (HxWxD)	16 1/2" x 26" x 18 5/8"
Lg. Cavity Usable Dimensions (HxWxD)	11 1/4" x 22 3/8" x 16 3/4"
Sm. Cavity Interior Dimensions (HxWxD)	16 1/2" x 14 1/4" x 18 5/8"
Sm. Cavity Usable Dimensions (HxWxD)	11 7/8" x 10 7/8" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24"
Net Weight	556 lbs.

PRD364WLHU

36-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRILL

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - Superfast 2.5-hour self-clean mode-fastest in the industry
 - Superior grilling results, thermostatically controlled for even heating
 - Powerful third element convection for cooking on multiple levels

TECHNICAL DETAILS

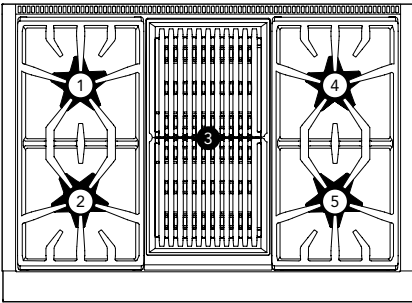
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 41 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	4 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
4 – Power of Back Right Burner BTU	15,000
5 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	4.9 cu. ft.
Cooking Modes	Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Sabbath	Yes
Self Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 3/8" x 28" 18 1/2"
Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24"
Net Weight	434 lbs.

PRD364WDHU

36-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - Superfast 2.5-hour self-clean mode-fastest in the industry
 - Non-stick griddle with even heating across the entire surface
 - Powerful third element convection for cooking on multiple levels

TECHNICAL DETAILS

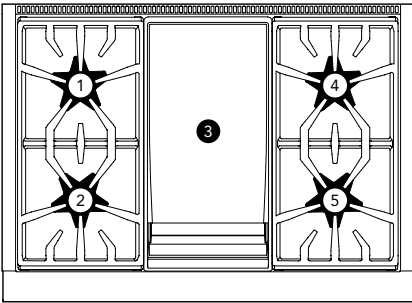
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 41 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	4 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
4 – Power of Back Right Burner BTU	15,000
5 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	4.9 cu. ft.
Cooking Modes	Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Sabbath	Yes
Self Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 3/8" x 28" 18 1/2"
Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24"
Net Weight	410 lbs.

PRD366WHU
36-INCH DUAL-FUEL PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - Superfast 2.5-hour self-clean mode-fastest in the industry
 - Powerful third element convection for cooking on multiple levels

TECHNICAL DETAILS

Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

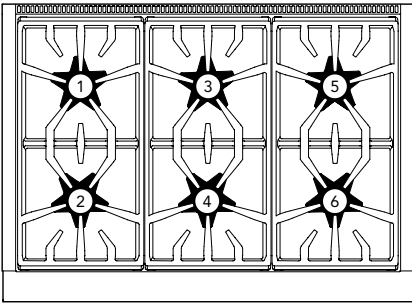
WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 41 FOR OPTIONAL ACCESSORIES

★ THERMADOR® EXCLUSIVE

RANGETOP



Total number of cooktop Burners	6
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Back Right Burner BTU	15,000
6 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	4.9 cu. ft.
Cooking Modes	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Sabbath	Yes
Self Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 3/8" x 28" 18 1/2"
Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24"
Net Weight	410 lbs.

PRG364WLH
36-INCH GAS PRO HARMONY® RANGE WITH GRILL
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
 - Superior grilling results, thermostatically controlled for even heating
 - Convection Bake offers precise multi-level baking results

TECHNICAL DETAILS

Circuit Breaker	20 A
Volts	120 V, 60Hz
Energy Source	Gas
Plug Type USA	120V – 3 Prong
Power Cord Length	65" (1,651mm)
Gas Supply	3/4"

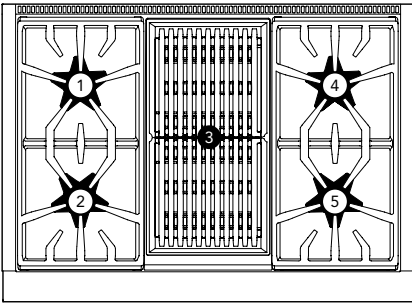
WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 41 FOR OPTIONAL ACCESSORIES

★ THERMADOR® EXCLUSIVE

RANGETOP



Total number of cooktop Burners	4 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
4 – Power of Back Right Burner BTU	15,000
5 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	5.1 cu. ft.
Cooking Modes	
Bake, Convection Bake, Roast, Broil	
Sabbath	Yes
Self Clean	No
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	20,500 BTU
Broil Power	17,500 BTU
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 3/8" x 29 1/8" x 18 5/8"
Cavity Usable Dimensions (HxWxD)	11 1/4" x 25 5/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24"
Net Weight	434 lbs.

PRG364WDH
36-INCH GAS PRO HARMONY® RANGE WITH GRIDDLE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
 - Non-stick griddle with even heating across the entire surface
 - Convection Bake offers precise multi-level baking results

TECHNICAL DETAILS

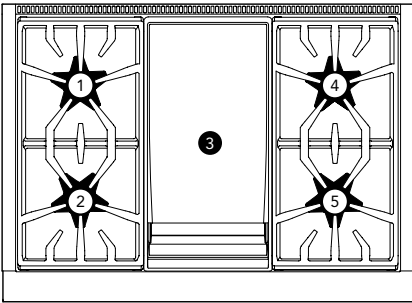
Circuit Breaker	20 A
Volts	120 V, 60Hz
Energy Source	Gas
Plug Type USA	120V – 3 Prong
Power Cord Length	65" (1,651mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 41 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	4 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
4 – Power of Back Right Burner BTU	15,000
5 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	5.1 cu. ft.
Cooking Modes	Bake, Convection Bake, Roast, Broil
Sabbath	Yes
Self Clean	No
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	20,500 BTU
Broil Power	17,500 BTU
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 3/8" x 29 1/8" x 18 5/8"
Cavity Usable Dimensions (HxWxD)	11 1/4" x 25 5/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24"
Net Weight	335 lbs.

PRG366WH
36-INCH GAS PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
 - Raised pedestal burner and porcelain maintop for effortless cleaning
 - Convection Bake offers precise multi-level baking results

TECHNICAL DETAILS

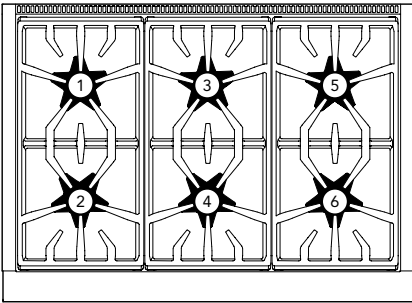
Circuit Breaker	15 A
Volts	120 V, 60Hz
Energy Source	Gas
Plug Type USA	120V – 3 Prong
Power Cord Length	65" (1,651mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 41 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	6
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Back Right Burner BTU	15,000
6 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	5.1 cu. ft.
Cooking Modes	Bake, Convection Bake, Roast, Broil
Sabbath	Yes
Self Clean	No
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	20,500 BTU
Broil Power	17,500 BTU
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 3/8" x 29 1/8" x 18 5/8"
Cavity Usable Dimensions (HxWxD)	11 1/4" x 25 5/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24"
Net Weight	415 lbs.

PRD305WHU
30-INCH DUAL-FUEL PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - Superfast 2-hour self-clean mode—fastest in the industry
 - Powerful third element convection technology

TECHNICAL DETAILS

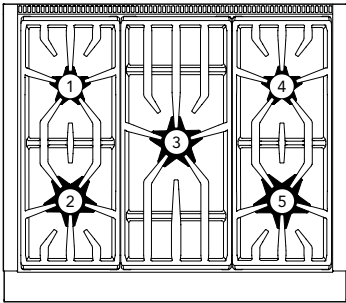
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 42 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	5
1 – Power of Back Left Burner BTU	8,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Center Burner BTU	10,000
4 – Power of Back Right Burner BTU	8,000
5 – Power of Front Right Burner BTU	15,000

OVEN

Oven Capacity	4.4 cu. ft.
Cooking Modes	Bake, Convection Bake, Extended Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Sabbath	Yes (as Extended Bake – Knob Control)
Self Clean	Yes
Telescopic Rack(s)	1
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	No
Cavity Interior Dimensions (HxWxD)	16 1/4" x 25" x 18 5/8"
Cavity Usable Dimensions (HxWxD)	12" x 22 3/8" x 16 5/8"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 29 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 30" x 24"
Net Weight	368 lbs.

PRD304WHU
30-INCH DUAL-FUEL PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - Superfast 2-hour self-clean mode—fastest in the industry
 - Powerful third element convection technology

TECHNICAL DETAILS

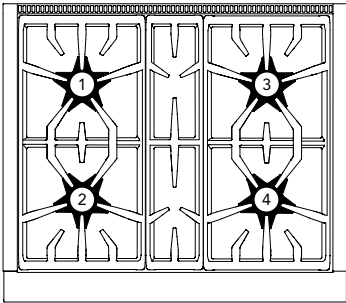
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 42 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	4
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Right Burner BTU	15,000
4 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	4.4 cu. ft.
Cooking Modes	Bake, Convection Bake, Extended Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Sabbath	Yes (as Extended Bake – Knob Control)
Self Clean	Yes
Telescopic Rack(s)	1
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	No
Cavity Interior Dimensions (HxWxD)	16 1/4" x 25" x 18 5/8"
Cavity Usable Dimensions (HxWxD)	12" x 22 3/8" x 16 5/8"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 29 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 30" x 24"
Net Weight	368 lbs.

PRG305WH
30-INCH GAS PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - Exclusive, Star® Burner—most even heating, unsurpassed flame coverage
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - QuickClean Base® designed for easy surface cleaning
 - Convection Bake offers precise multi-level baking results

TECHNICAL DETAILS

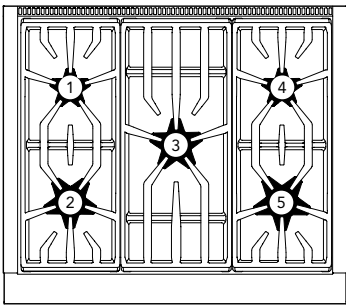
Circuit Breaker	15 A
Volts	120 V, 60Hz
Energy Source	Gas
Plug Type USA	120V – 3 Prong
Power Cord Length	65" (1,651mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 42 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	5
1 – Power of Back Left Burner BTU	8,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Center Burner BTU	10,000
4 – Power of Back Right Burner BTU	8,000
5 – Power of Front Right Burner BTU	15,000

OVEN

Oven Capacity	4.6 cu. ft.
Cooking Modes	Bake, Convection Bake, Roast, Broil, Extended Bake
Sabbath	Yes (as Extended Bake – Knob Control)
Self Clean	No
Telescopic Rack(s)	1
Interior Lights	2
Bake Power	20,500 BTU
Broil Power	17,500 BTU
Home Connect™ (Wi-Fi Enabled)	No
Cavity Interior Dimensions (HxWxD)	16 1/2" x 26" x 18 5/8"
Cavity Usable Dimensions (HxWxD)	11 1/4" x 22 3/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 29 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 30" x 24"
Net Weight	368 lbs.

PRG304WH
30-INCH GAS PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - Exclusive, Star® Burner—most even heating, unsurpassed flame coverage
- ★ - ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - QuickClean Base® designed for easy surface cleaning
 - Convection Bake offers precise multi-level baking results

TECHNICAL DETAILS

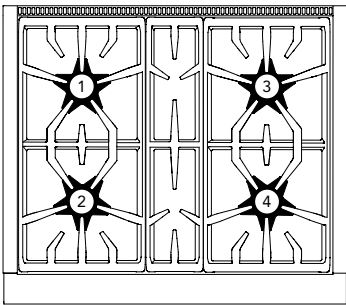
Circuit Breaker	15 A
Volts	120 V, 60Hz
Energy Source	Gas
Plug Type USA	120V - 3 Prong
Power Cord Length	65" (1,651mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 42 FOR OPTIONAL ACCESSORIES

RANGETOP



Total number of cooktop Burners	4
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Right Burner BTU	15,000
4 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	4.6 cu. ft.
Cooking Modes	Bake, Convection Bake, Roast, Broil, Extended Bake
Sabbath	Yes (as Extended Bake – Knob Control)
Self Clean	No
Telescopic Rack(s)	1
Interior Lights	2
Bake Power	20,500 BTU
Broil Power	17,500 BTU
Home Connect™ (Wi-Fi Enabled)	No
Cavity Interior Dimensions (HxWxD)	16 1/2" x 26" x 18 5/8"
Cavity Usable Dimensions (HxWxD)	11 1/4" x 22 3/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 29 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 30" x 24"
Net Weight	368 lbs.

PRO HARMONY® OPTIONAL ACCESSORIES

24-Inch Standard-Depth, Professional

	48-Inch, Dual-Fuel			48-Inch, Gas	
	PRD486WLHU	PRD486WDHU	PRD484WCHU	PRG486WLH	PRG486WDH
 PABRICKBKW – Flat Ceramic Briquettes with Basket	✓		✓	✓	
 PABRICKW – Flat Ceramic Briquettes without Basket	✓		✓	✓	
 PWOKRINGHC – Wok Ring	✓	✓	✓	✓	✓
 PA12CHPBLK – Chopping Block / Cutting Board	✓	✓	✓	✓	✓
 PAGRIDDLE – Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating	✓	✓	✓	✓	✓
 PA12GRILLW – 12" Pro Grill Plate with Tray, (for Griddle Models), Non-Fusion Coating		✓	✓		✓
 PAGRIDDLEW – 12" Pro Griddle Plate (for Briquette Grill Models), Fusion Coating	✓		✓	✓	
 PAGRIDLFW – 12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)		✓	✓		✓
 PA12GRILFW – 12" Grill Plate with Tray (for Griddle Models), Fusion Coating		✓	✓		✓
 PA12LCVRW – 12" Professional Griddle Cover		✓	✓		✓
 PA12LCVRN – 12" Professional Indoor Grill Cover	✓		✓	✓	
 PA24CVRW – 24" Cover for Grill / Griddle Combination Models			✓		
 PA48WLBH – Pro Harmony 7" Low Backguard*	✓	✓	✓	✓	✓
 PAKNOBLUWH – Metallic Blue Knob Kit	✓	✓	✓	✓	✓
 PALPKITHW – LP Conversion Kit, Pro Harmony Dual Fuel Models with 4 and 6 Burners	✓	✓	✓		
 PALPKITGW – LP Conversion Kit, Pro Harmony Gas Models with 4 and 6 Burners				✓	✓
PAALTKITHW – High Altitude Kit, Natural Gas Pro Harmony Ranges, 5,400 ft. to 10,200 ft.	✓	✓	✓	✓	✓
Contact Customer Support – High Altitude Kit, Gas or Dual-Fuel Pro Harmony Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.	✓	✓	✓	✓	✓

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO HARMONY® OPTIONAL ACCESSORIES










24-Inch Standard-Depth, Professional

	36-Inch, Dual-Fuel			36-Inch, Gas		
	PRD364WLHU	PRD364WDHU	PRD366WHU	PRG364WLH	PRG364WDH	PRG366WH
 PABRICKBKW – Flat Ceramic Briquettes with Basket	✓			✓		
 PABRICKW – Flat Ceramic Briquettes without Basket	✓			✓		
 PWOKRINGHC – Wok Ring	✓	✓	✓	✓	✓	✓
 PA12CHPBLK – Chopping Block / Cutting Board	✓	✓	✓	✓	✓	✓
 PAGRIDDLE – Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating	✓	✓	✓	✓	✓	✓
 PA12GRILLW – 12" Pro Grill Plate with Tray, (for Griddle Models), Non-Fusion Coating		✓			✓	
 PAGRIDDLEW – 12" Pro Griddle Plate (for Briquette Grill Models), Fusion Coating	✓			✓		
 PAGRIDLFW – 12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)		✓			✓	
 PA12GRILFW – 12" Grill Plate with Tray (for Griddle Models), Fusion Coating		✓			✓	
 PA12LCVRW – 12" Professional Griddle Cover		✓			✓	
 PA12LCVRN – 12" Professional Indoor Grill Cover	✓			✓		
 PA36WLBH – Pro Harmony 7" Low Backguard*	✓	✓	✓	✓	✓	✓
 PAKNOBLUWH – Metallic Blue Knob Kit	✓	✓	✓	✓	✓	✓
 PALPKITHW – LP Conversion Kit, Pro Harmony Dual Fuel Models with 4 and 6 Burners	✓	✓	✓			
 PALPKITGW – LP Conversion Kit, Pro Harmony Gas Models with 4 and 6 Burners				✓	✓	✓
PAALTKITHW – High Altitude Kit, Natural Gas Pro Harmony Ranges, 5,400 ft. to 10,200 ft.	✓	✓	✓	✓	✓	✓
Contact Customer Support – High Altitude Kit, Gas or Dual-Fuel Pro Harmony Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.	✓	✓	✓	✓	✓	✓

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO HARMONY® OPTIONAL ACCESSORIES

24-Inch Standard-Depth, Professional

	30-Inch, Dual-Fuel		30-Inch, Gas	
	PRD305WHU	PRD304WHU	PRG305WH	PRG304WH
 PWOKRINGHC – Wok Ring	✓	✓	✓	✓
 PA12CHPBLK – Chopping Block / Cutting Board	✓	✓	✓	✓
 PAGRIDDLE – Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating	✓	✓	✓	✓
 PA30WLBH – Pro Harmony 7" Low Backguard*	✓	✓	✓	✓
 PAKNOBLUWH – Metallic Blue Knob Kit	✓	✓	✓	✓
 PALPKITHW – LP Conversion Kit, Pro Harmony Dual Fuel Models with 4 and 6 Burners		✓		
 PALPKITHW5 – LP Conversion Kit, Pro Harmony Dual-Fuel Model PRD305WH Only (5 Burners)	✓			
 PALPKITGW – LP Conversion Kit, Pro Harmony Gas Models with 4 and 6 Burners				✓
 PALPKITGW5 – LP Conversion Kit, Pro Harmony Gas Model PRG305WH only (5 Burners)			✓	
PAALTKITHW – High Altitude Kit, Natural Gas Pro Harmony Ranges, 5,400 ft. to 10,200 ft.	✓	✓	✓	✓
Contact Customer Support – High Altitude Kit, Gas or Dual-Fuel Pro Harmony Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.	✓	✓	✓	✓

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.



PRO HARMONY® PLANNING INFORMATION

Professional Ranges

Model Options

There are three sizes of Thermador Pro Harmony Ranges to choose from — 48-inch, 36-inch and 30-inch. Models are available in your choice of all-gas or dual-fuel configurations. Pro Harmony Ranges feature a compact, 24-inch deep design in stainless steel with a porcelain cooktop surface. Ranges are LP convertible by ordering the specified kit. Be sure to reference the correct model information in this design guide.

Installation Considerations

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

Installation Options

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

Ventilation Requirements

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

Important Ventilation Notes:

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

Electrical and Gas Specifications

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

Natural Gas or LP

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

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

Natural Gas Requirements:

- Inlet Connection: **3/4"** NPT external, **1/2"** NPT internal (Minimum **3/4"** diam. flex line.)
- Supply Pressure: 6" min. to 14" max. water column. (14.9 mb to 34.9 mb)
- Manifold Pressure: 5" water column (12.5 mb)

Propane Gas Requirements:

- Inlet Connection: **3/4"** NPT external, **1/2"** NPT internal (Minimum **3/4"** diam. flex line.)
- Supply Pressure: 11" min. to 14" max. water column. (27.4 mb to 34.9 mb)
- Manifold Pressure: 10" water column (24.9 mb)

High Altitude:

High altitude kits are available for Thermador Pro Harmony Ranges. Reference the Accessory chart or Contact Customer Support for details.

PRO HARMONY® PLANNING INFORMATION

Professional Ranges

Dual-Fuel:

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

Model	Required Circuit Breaker
	240 / 208V AC, 60 Hz
PRD486WLHU	50 A
PRD486WDHU	50 A
PRD484WCHU	50 A
PRD364WLHU	50 A
PRD364WDHU	50 A
PRD366WHU	50 A
PRD305WHU	50 A
PRD304WHU	50 A

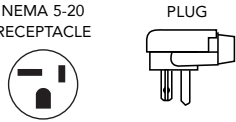
All-Gas:

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

Model	Required Circuit Breaker
	120V AC, 60 Hz
PRG486WLH	20 A
PRG486WDH	20 A
PRG364WLH	20 A
PRG364WDH	20 A
PRG366WH	15 A
PRG305WH	15 A
PRG304WH	15 A

Electrical Supply

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes my require a different wiring method.



WARNING: This appliance is equipped with a three-prong grounding plug for protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug. DO NOT ALTER THIS PLUG.

Electrical and Gas Locations

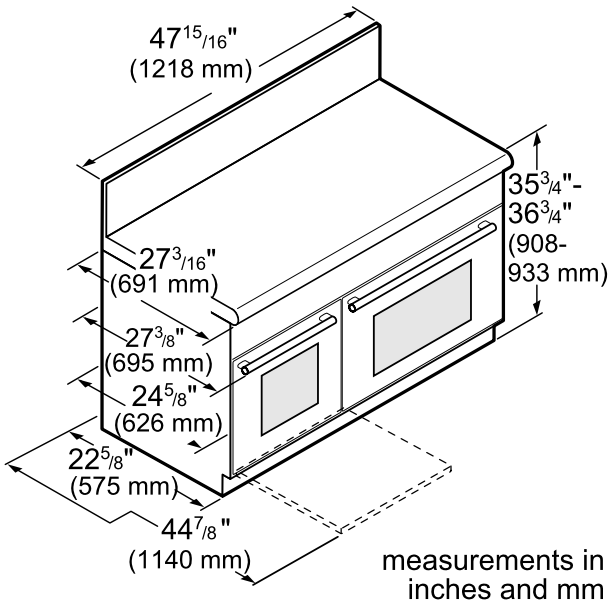
Typical placement of the electrical and gas supply can be found within the “Cutout and Range Dimensions” located on the installation pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or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

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

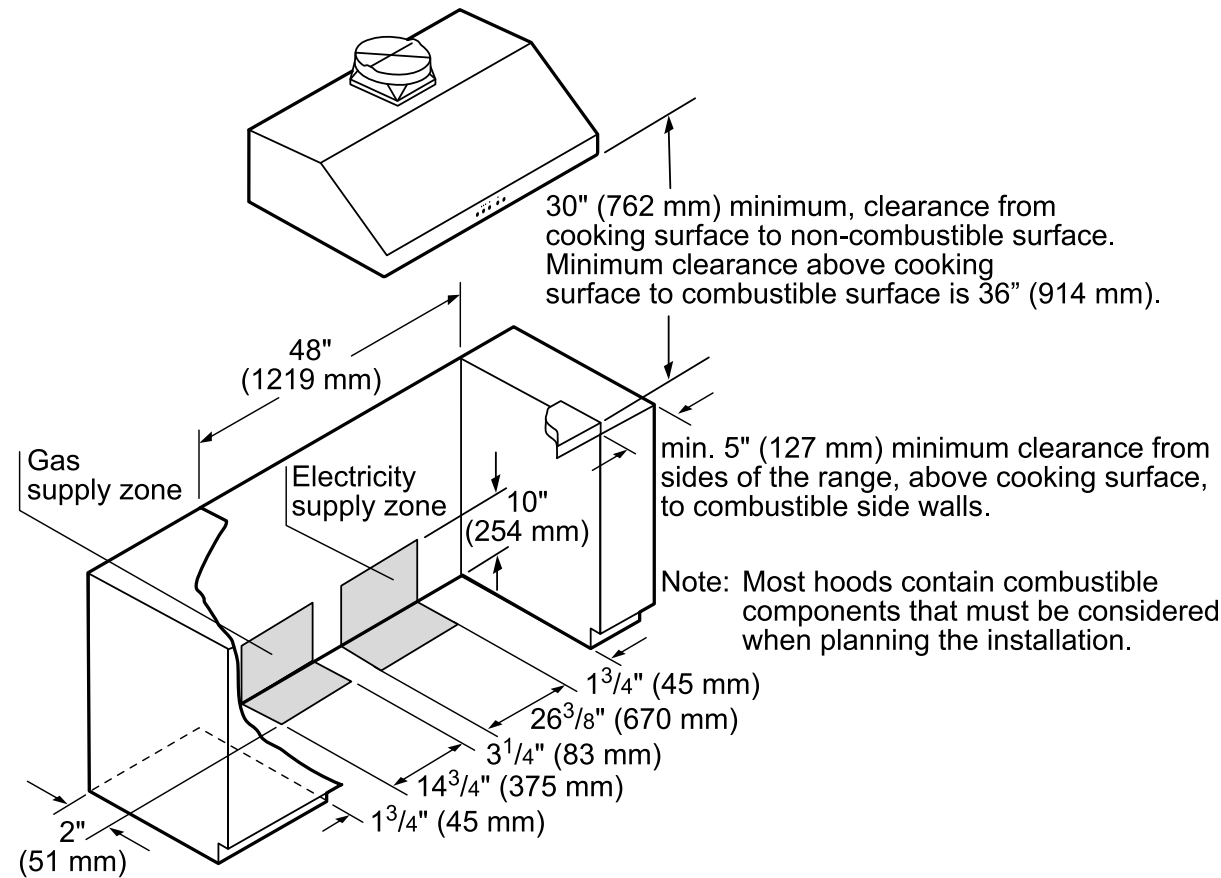
PRO HARMONY® INSTALLATION

Professional Ranges

48-Inch Range Dimensions



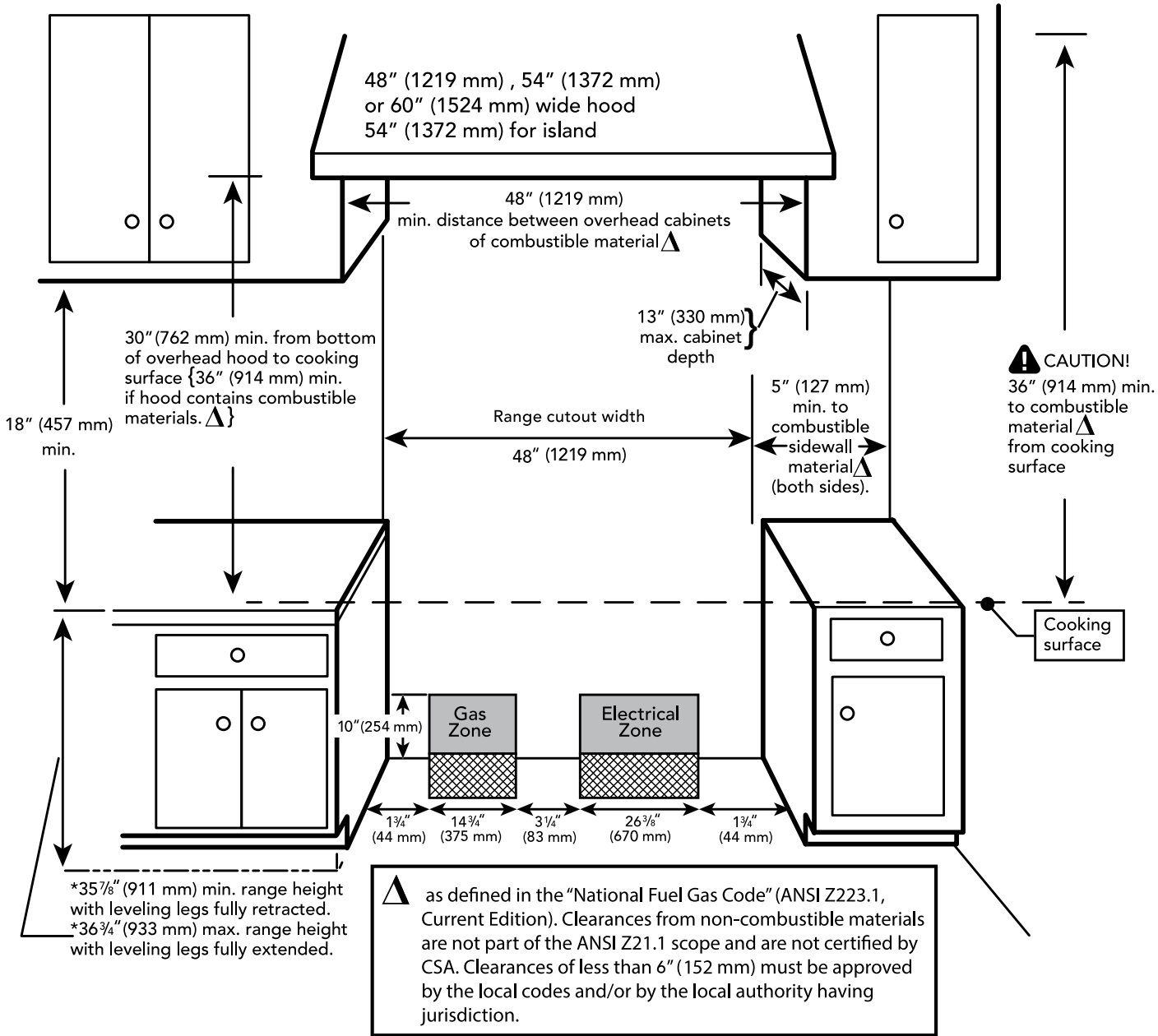
48-Inch Range Cutout Dimensions



PRO HARMONY® INSTALLATION

Professional Ranges

48-Inch Range Cutout Dimensions

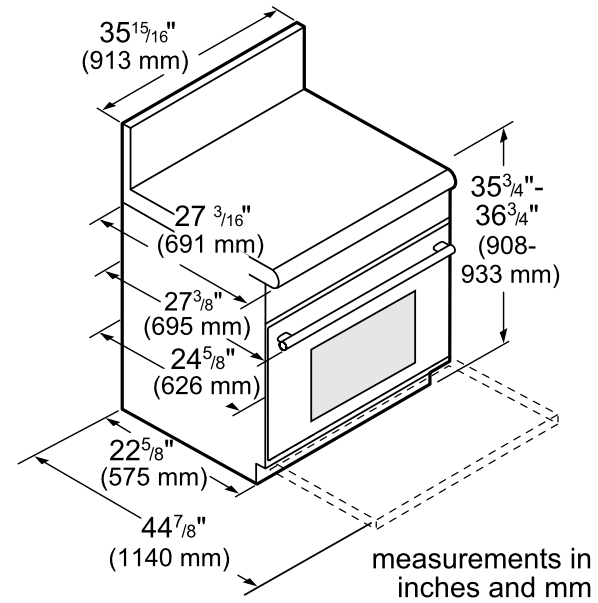


Δ as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 6" (152 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

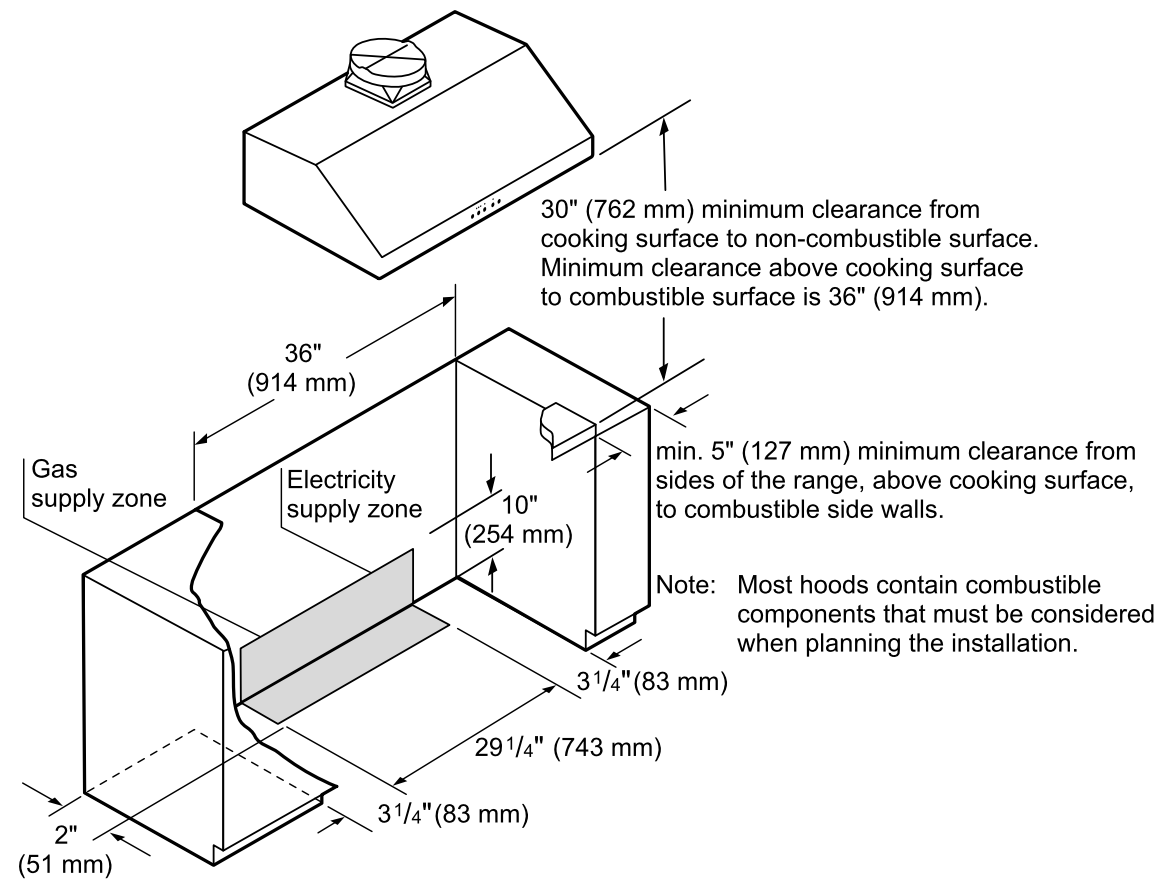
PRO HARMONY® INSTALLATION

Professional Ranges

36-Inch Range Dimensions



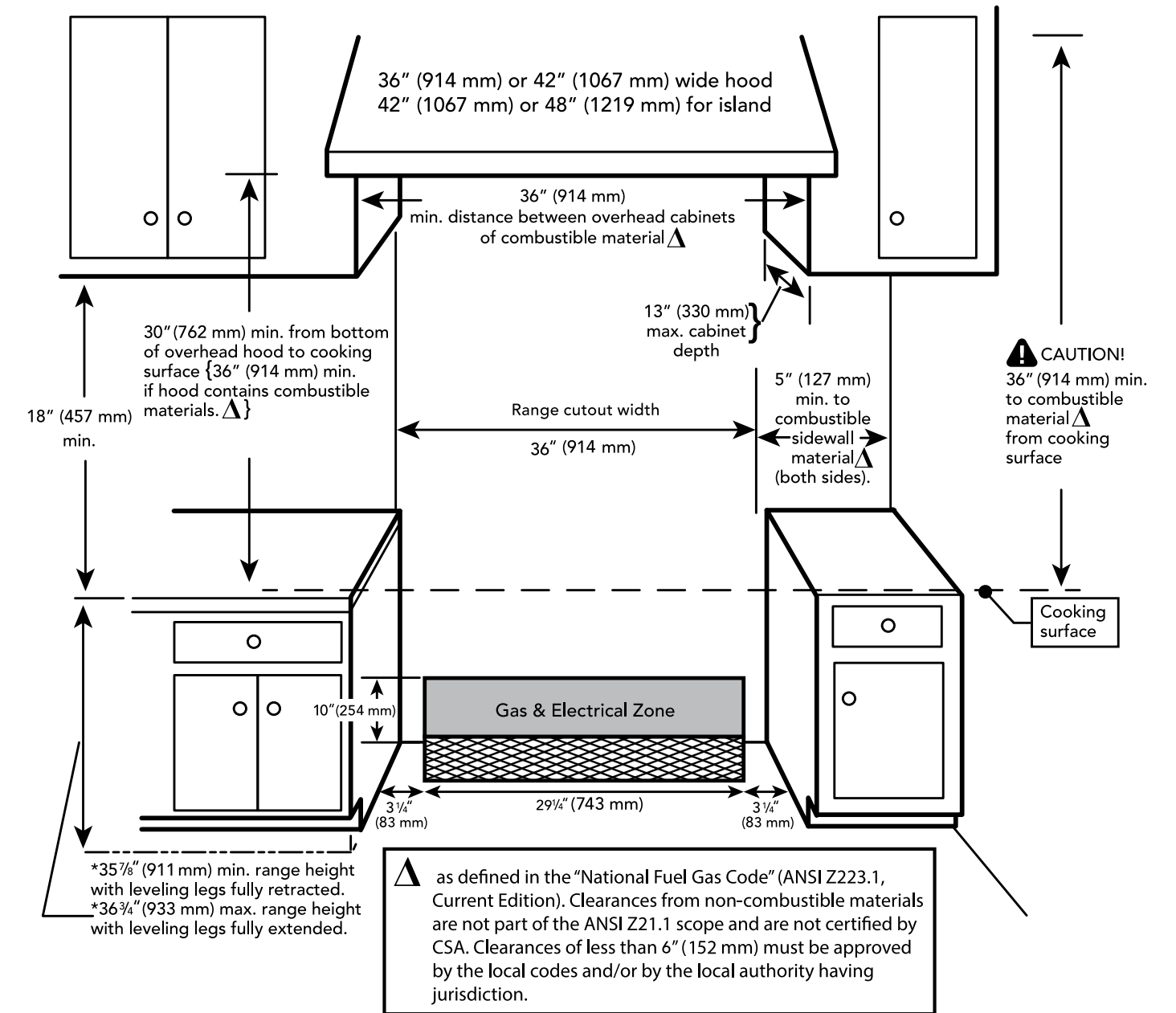
36-Inch Range Cutout Dimensions



PRO HARMONY® INSTALLATION

Professional Ranges

36-Inch Range Cutout Dimensions

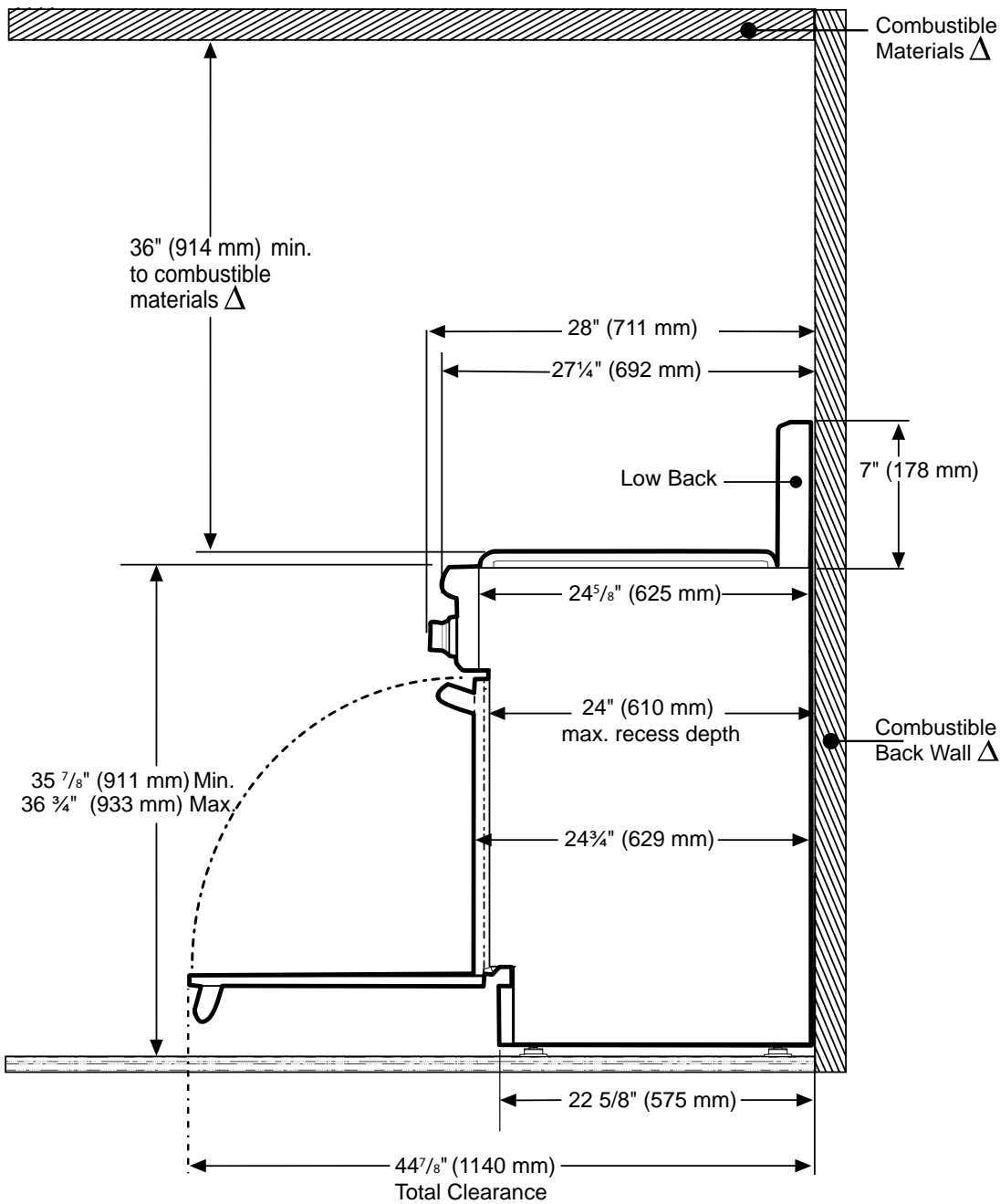


PRO HARMONY® INSTALLATION

Professional Ranges

48-Inch, 36-Inch and 30-Inch Dimensions and Clearance Requirements With “Low Back”

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



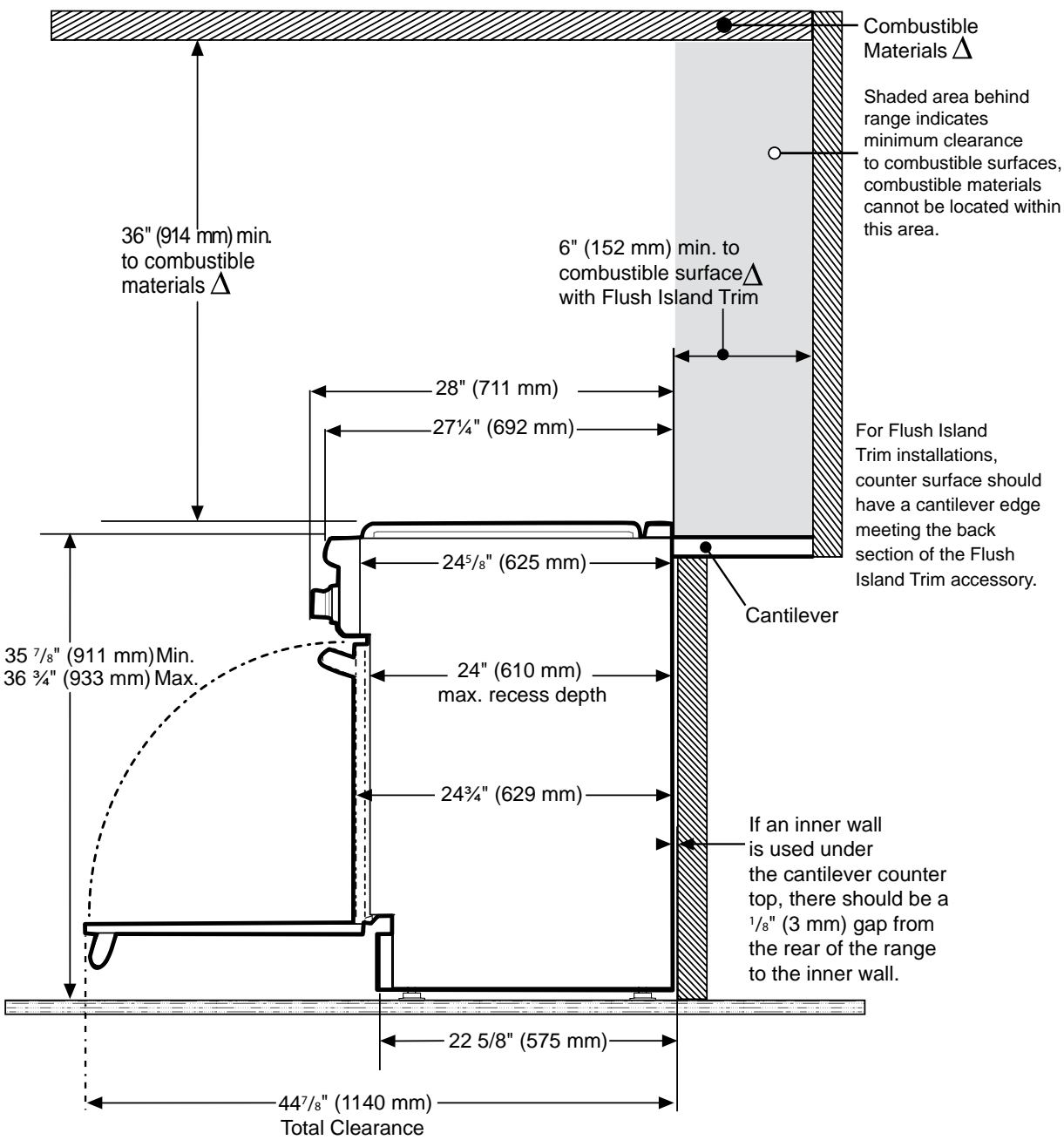
Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

48-Inch and 36-Inch: Clearances of less than 6" (152mm) must be approved by the local codes and/or by the local authority having jurisdiction.

PRO HARMONY® INSTALLATION

Professional Ranges

48-Inch and 36-Inch Range Dimensions and Clearance Requirements With “Flush Island Trim”

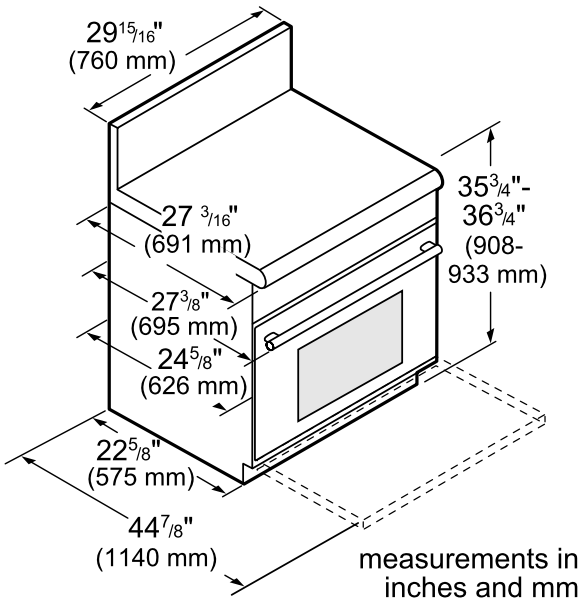


Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 6" (152 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

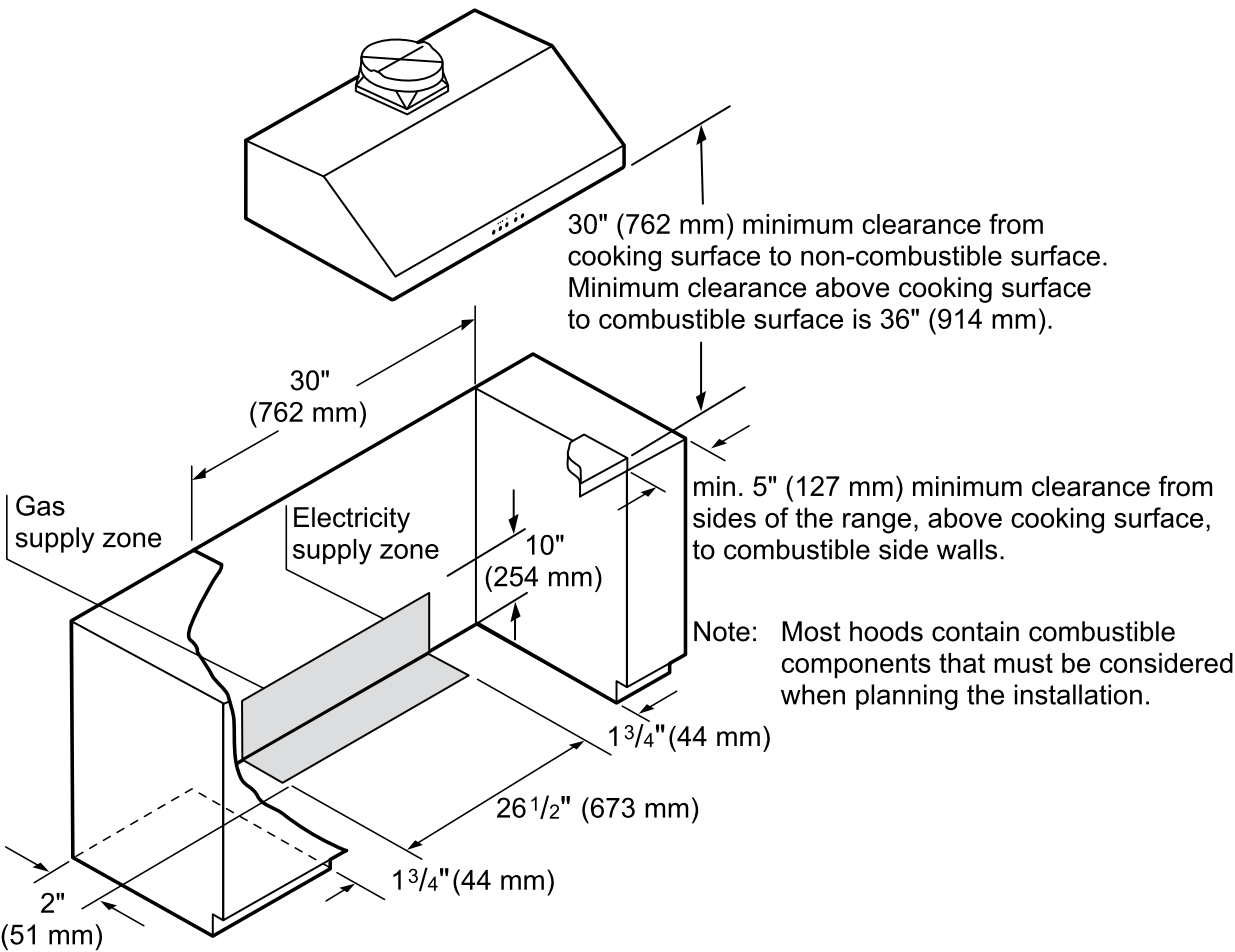
PRO HARMONY® INSTALLATION

Professional Ranges

30-Inch Range Dimensions



30-Inch Range Cutout Dimensions



PRO HARMONY® INSTALLATION

Professional Ranges

30-Inch Range Cabinet Clearances With Hood – 5 Burners

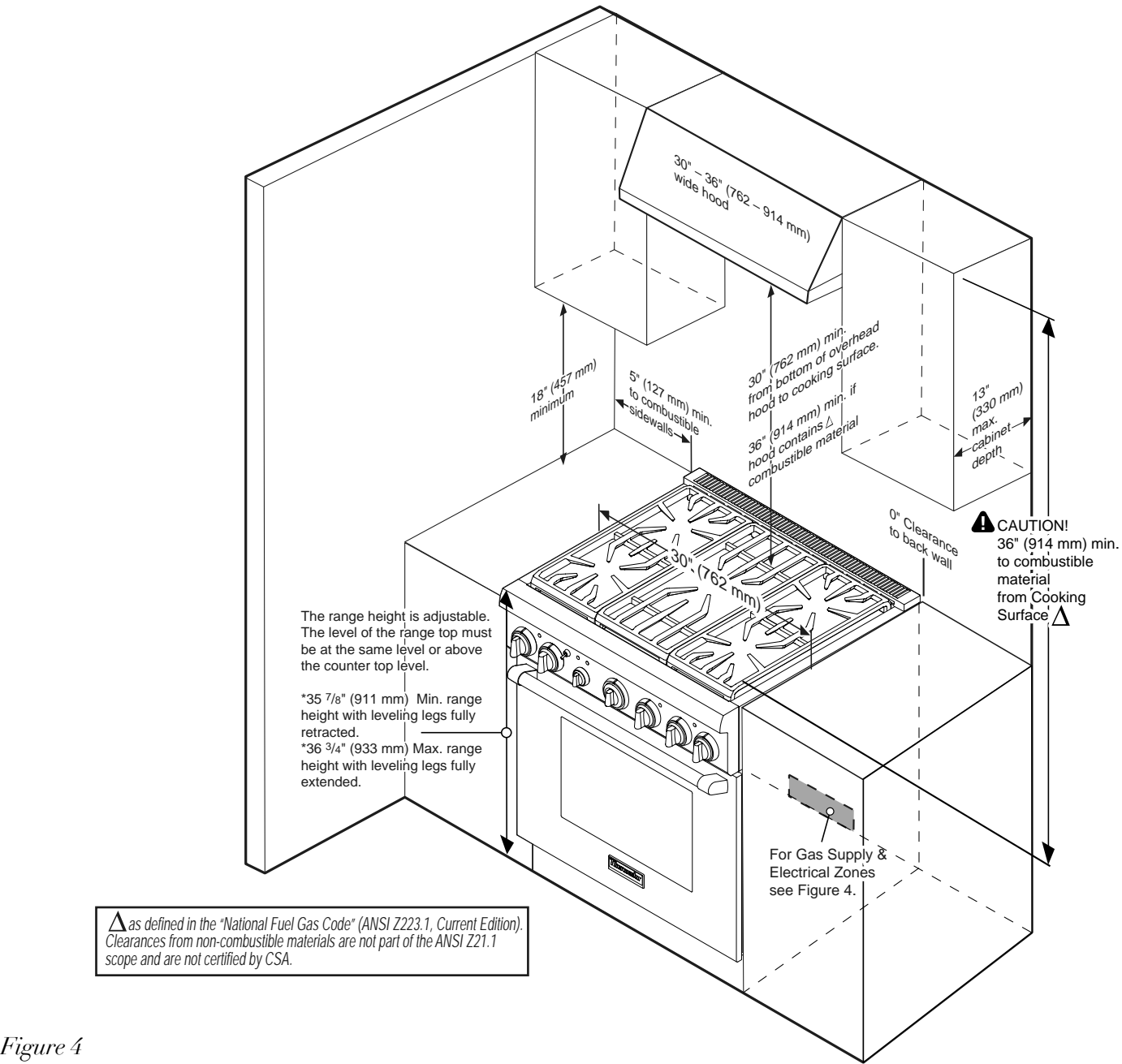
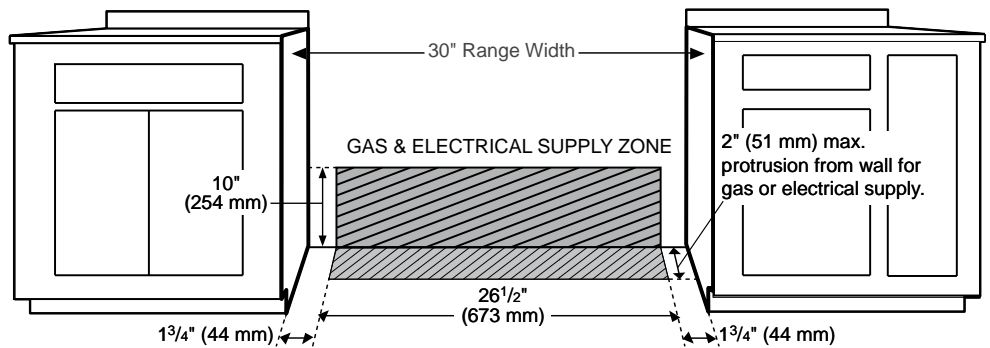


Figure 4



PRO HARMONY® INSTALLATION

Professional Ranges

30-Inch Range Cabinet Clearances With Over-The-Range Microwave – 5 Burners

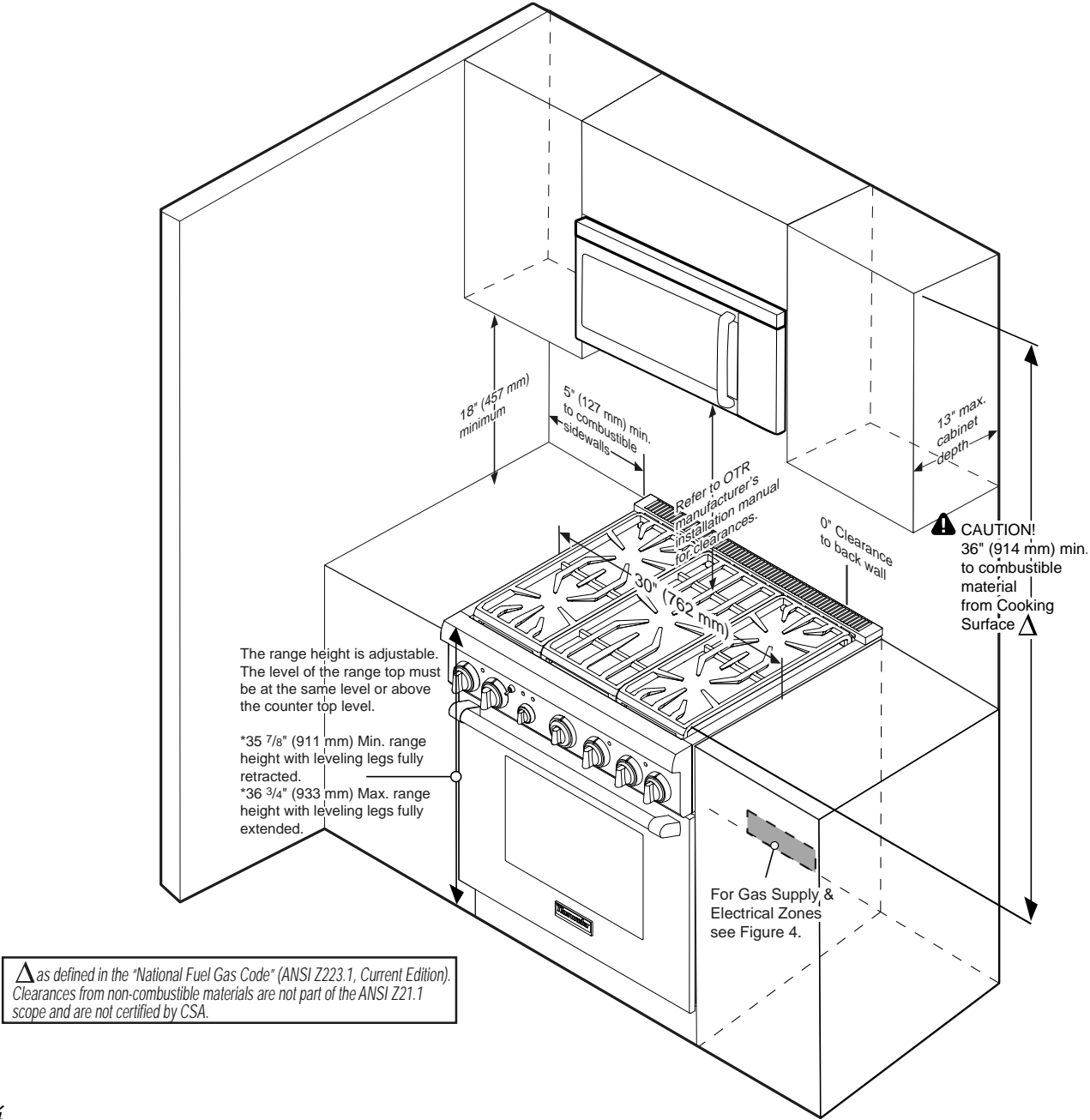
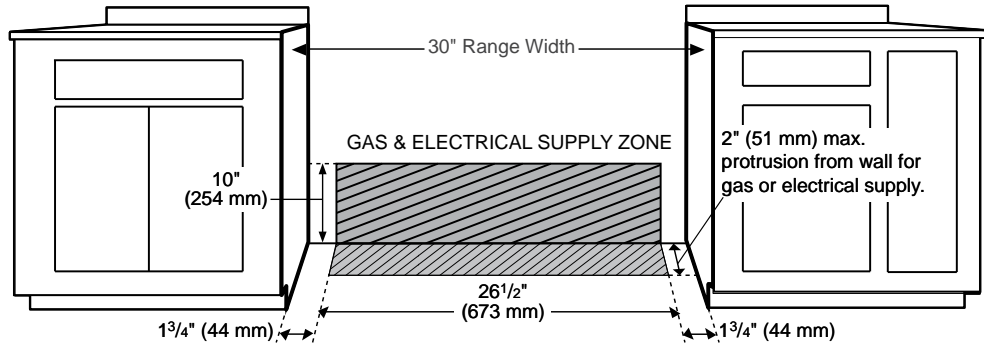


Figure 4

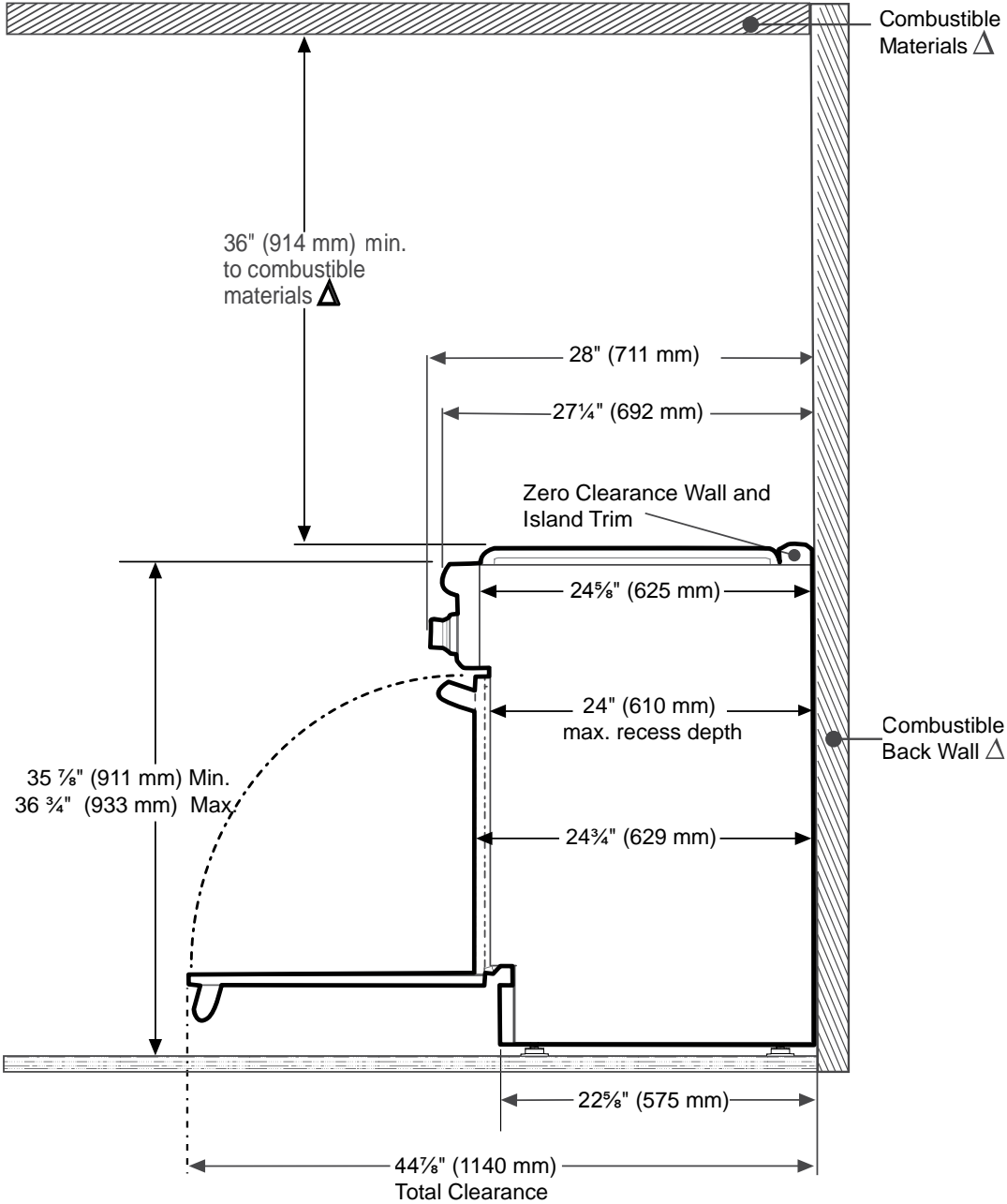


PRO HARMONY® INSTALLATION

Professional Ranges

30-Inch Range Dimensions and Side Clearance Requirements – 4 and 5 Burners

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

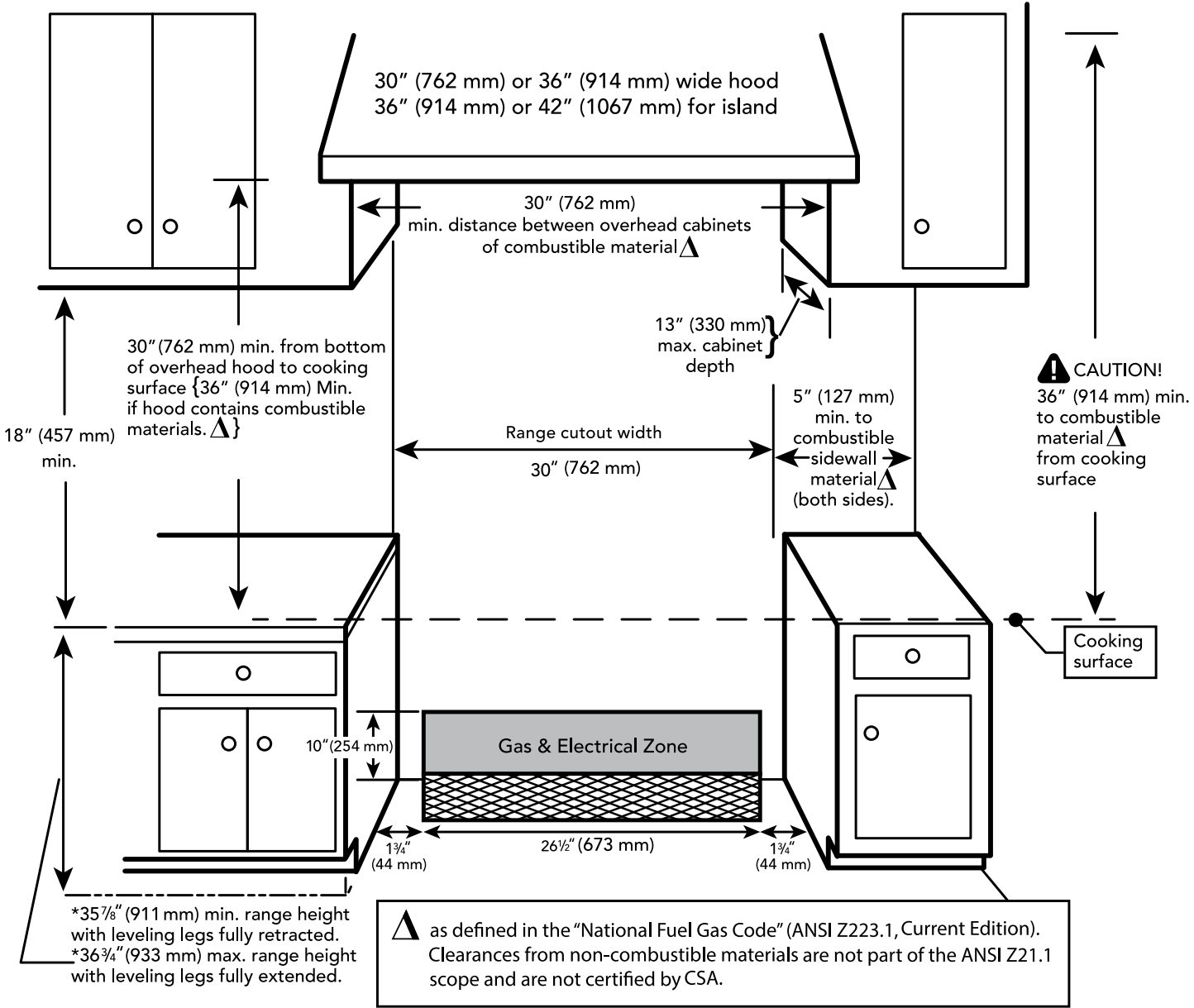


△ as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO HARMONY® INSTALLATION





Professional Ranges

30-Inch Range Cutout Dimensions – 4 Burners








PRO GRAND® QUICK REFERENCE CHART

27-Inch Commercial-Depth, Professional

60-Inch Professional				
				
	PRD606WCSG	PRD606WESG	PRD606WCG	PRD606WEG
Key Features				
Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel
Cooktop Configuration	6 + Grill + Griddle	6 + Double Griddle	6 + Grill + Griddle	6 + Double Griddle
Pro Indoor Grill with Ceramic Briquettes	Yes	No	Yes	No
Electric Griddle	Yes	Yes, Double	Yes	Yes, Double
Liberty™ Induction Module	No	No	No	No
Oven Configuration	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Lg. & Sm. Convection Oven	Lg. & Sm. Convection Oven
Thermador® Connected Experience by Home Connect™ (Wi-Fi enabled)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)
Burner Performance				
Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes
ExtraLow® Simmer Burners	4	4	4	4
General / Oven Properties				
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes
Oven Capacity Lg. / Sm.	5.7 / 1.6 cu. ft.	5.7 / 1.6 cu. ft.	5.7 / 4.9 cu. ft.	5.7 / 4.9 cu. ft.
Convection Oven Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
Telescopic Rack(s) Lg. / Sm.	3 / 0	3 / 0	3 / 3	3 / 3
Self-Clean Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes
Star-K Certified	Yes	Yes	Yes	Yes
Dimensions				
Overall Appliance Dimensions (HxWxD) (in)	35 3/4"–36 3/4" x 59 15/16" x 27 7/8"	35 3/4"–36 3/4" x 59 15/16" x 27 7/8"	35 3/4"–36 3/4" x 59 15/16" x 27 7/8"	35 3/4"–36 3/4" x 59 15/16" x 27 7/8"
Required Cutout Size (HxWxD) (in)	35 3/4"–36 3/4" x 60" x 24"–25 1/8"	35 3/4"–36 3/4" x 60" x 24"–25 1/8"	35 3/4"–36 3/4" x 60" x 24"–25 1/8"	35 3/4"–36 3/4" x 60" x 24"–25 1/8"






PRO GRAND® QUICK REFERENCE CHART

27-Inch Commercial-Depth, Professional

48-Inch Professional					
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	PRD48WCSGU	PRD48WLSGU	PRD48WDSGU	PRD48WISGU	PRD486WLGU
Key Features					
Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel
Cooktop Configuration	4 + Grill + Griddle	6 + Grill	6 + Griddle	6 + Induction	6 + Grill
Pro Indoor Grill with Ceramic Briquettes	Yes	Yes	No	No	Yes
Electric Griddle	Yes	No	Yes	No	No
Liberty™ Induction Module	No	No	No	Yes	No
Oven Configuration	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Lg. & Sm. Convection Oven
Thermador® Connected Experience by Home Connect™ (Wi-Fi enabled)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)
Burner Performance					
Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes	Yes
ExtraLow® Simmer Burners	4	4	4	4	4
General/ Oven Properties					
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes	Yes
Oven Capacity Lg. / Sm.	4.9 / 1.6 cu. ft.	4.9 / 1.6 cu. ft.	4.9 / 1.6 cu. ft.	4.9 / 1.6 cu. ft.	5.7 / 2.5 cu. ft.
Convection Oven Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
Telescopic Rack(s) Lg. / Sm.	3 / 0	3 / 0	3 / 0	3 / 0	3 / 2
Self-Clean Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes	Yes
Star-K Certified	Yes	Yes	Yes	Yes	Yes
Dimensions					
Overall Appliance Dimensions (HxWxD) (in)	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD) (in)	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"


PRO GRAND® QUICK REFERENCE CHART

27-Inch Commercial-Depth, Professional

48-Inch Professional					
<div><div></div><div></div><div></div><div></div><div></div></div>					
	PRD486WDGU	PRD484WCGU	PRD486WIGU	PRG486WLG	PRG486WDG
Key Features					
Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Gas	Gas
Cooktop Configuration	6 + Griddle	4 + Grill + Griddle	6 + Induction	6 + Grill	6 + Griddle
Pro Indoor Grill with Ceramic Briquettes	No	Yes	No	Yes	No
Electric Griddle	Yes	Yes	No	No	Yes
Liberty™ Induction Module	No	No	Yes	No	No
Oven Configuration	Lg. & Sm. Convection Oven	Lg. & Sm. Convection Oven	Lg. & Sm. Convection Oven	Lg. Convection Oven, Sm. Oven	Lg. Convection Oven, Sm. Oven
Thermador® Connected Experience by Home Connect™ (Wi-Fi enabled)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)
Burner Performance					
Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes	Yes
ExtraLow® Simmer Burners	4	4	4	4	4
General/ Oven Properties					
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes	Yes
Oven Capacity Lg. / Sm.	5.7 / 2.5 cu. ft.	5.7 / 2.5 cu. ft.	5.7 / 2.5 cu. ft.	5.7 / 2.5 cu. ft.	5.7 / 2.5 cu. ft.
Convection Oven Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
Telescopic Rack(s) Lg. / Sm.	3 / 2	3 / 2	3 / 2	3 / 2	3 / 2
Self-Clean Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes	Yes
Star-K Certified	Yes	Yes	Yes	Yes	Yes
Dimensions					
Overall Appliance Dimensions (HxWxD) (in)	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD) (in)	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"

PRO GRAND® QUICK REFERENCE CHART

27-Inch Commercial-Depth, Professional

36-Inch Professional				
				
PRD364WLGU	PRD364WDGU	PRD366WGU	PRD364WIGU	

Key Features

Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel
Cooktop Configuration	4 + Grill	4 + Griddle	6 Burners	4 + Induction
Pro Indoor Grill with Ceramic Briquettes	Yes	No	No	No
Electric Griddle	No	Yes	No	No
Liberty™ Induction Module	No	No	No	Yes
Oven Configuration	Convection Oven	Convection Oven	Convection Oven	Convection Oven
Thermador® Connected Experience by Home Connect™ (Wi-Fi enabled)	Yes	Yes	Yes	Yes

Burner Performance

Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes
ExtraLow® Simmer Burners	4	4	4	4

General/ Oven Properties

Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes
Oven Capacity	5.7 cu. ft.	5.7 cu. ft.	5.7 cu. ft.	5.7 cu. ft.
Convection Oven	Yes	Yes	Yes	Yes
Telescopic Rack(s)	3	3	3	3
Self-Clean	Yes	Yes	Yes	Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes
Star-K Certified	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4"-36 3/4" x 35 15/16" x 27 7/8"	35 3/4"-36 3/4" x 35 15/16" x 27 7/8"	35 3/4"-36 3/4" x 35 15/16" x 27 7/8"	35 3/4"-36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD) (in)	35 3/4"-36 3/4" x 36" x 24"-25 1/8"	35 3/4"-36 3/4" x 36" x 24"-25 1/8"	35 3/4"-36 3/4" x 36" x 24"-25 1/8"	35 3/4"-36 3/4" x 36" x 24"-25 1/8"

PRO GRAND® QUICK REFERENCE CHART

27-Inch Commercial-Depth, Professional

36-Inch Professional			
			
PRG364WLG	PRG364WDG	PRG366WG	

Key Features

Fuel Type	Gas	Gas	Gas
Cooktop Configuration	4 + Grill	4 + Griddle	6 Burners
Pro Indoor Grill with Ceramic Briquettes	Yes	No	No
Electric Griddle	No	Yes	No
Liberty™ Induction Module	No	No	No
Oven Configuration	Convection Oven	Convection Oven	Convection Oven
Thermador® Connected Experience by Home Connect™ (Wi-Fi enabled)	Yes	Yes	Yes

Burner Performance

Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes
ExtraLow® Simmer Burners	4	4	4

General/ Oven Properties

Color TFT Touch Screen Interface	Yes	Yes	Yes
Oven Capacity	5.7 cu. ft.	5.7 cu. ft.	5.7 cu. ft.
Convection Oven	Yes	Yes	Yes
Telescopic Rack(s)	3	3	3
Self-Clean	Yes	Yes	Yes
SoftClose® Hinges	Yes	Yes	Yes
Star-K Certified	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4"-36 3/4" x 35 15/16" x 27 7/8"	35 3/4"-36 3/4" x 35 15/16" x 27 7/8"	35 3/4"-36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD) (in)	35 3/4"-36 3/4" x 36" x 24"-25 1/8"	35 3/4"-36 3/4" x 36" x 24"-25 1/8"	35 3/4"-36 3/4" x 36" x 24"-25 1/8"

PRD606WCSG

60-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM, *Thermador*

GRILL AND GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick griddle and 2 zone grill—the flexibility to do everything
 - Steam and Convection: Enjoy the ease of thawing, keep warm, reheating
 - Spacious 5.7 cu. ft. oven accommodates full-size commercial sheet pans

TECHNICAL DETAILS	
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	240V-4 prong; 14-50P
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

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

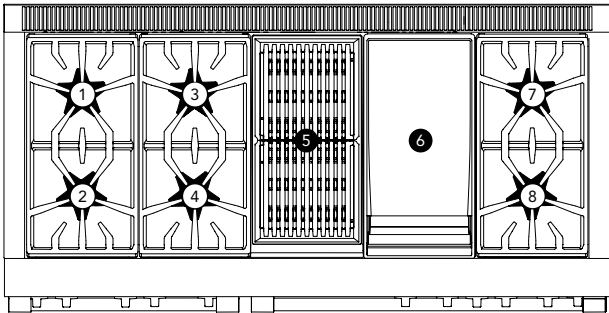
SEE PAGES 83 AND 84 FOR OPTIONAL ACCESSORIES

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 59 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 60" x 24" – 25 1/8"
Net Weight	634 lbs.

★ THERMADOR® EXCLUSIVE

RANGETOP



Total Number of Cooktop Burners	6 + Griddle + Grill
1 – Power of Back Left Burner BTU	12,500 and XLO
2 – Power of Front Left Burner BTU	22,000 and XLO
3 – Power of Back Center Burner BTU	12,500
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
7 – Power of Back Right Burner BTU	15,000 and XLO
8 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	5.7 / 1.6 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Reheat, Steam Convection, Steam	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 0
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / NA
Broil Power (Lg / Sm)	4,000 W / NA
Convection Power (Lg / Sm)	2,750 W / NA
Steam Bowl Element	1,800 W
Steam Convection	2,750 W
Warming Drawer	0.8 cu. ft. Low, Med, High, 550 W
Home Connect™ (Wi-Fi Enabled)	Yes, Lg Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	10 1/4" x 14 1/4" x 17 3/8"
Sm Cavity Usable Dimensions (HxWxD)	9 5/8" x 12" x 16"

PRD606WESG

60-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM AND DOUBLE GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick, 2 zone griddle with even heating across the entire surface
 - Steam and Convection: Enjoy the ease of thawing, keep warm, reheating
 - Spacious 5.7 cu. ft. oven accommodates full-size commercial sheet pans

TECHNICAL DETAILS	
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	240V-4 prong; 14-50P
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

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

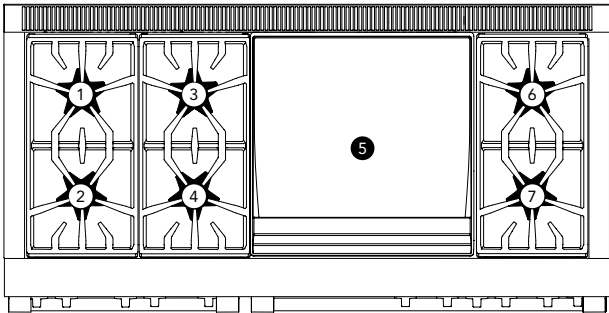
SEE PAGES 83 AND 84 FOR OPTIONAL ACCESSORIES

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 59 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 60" x 24" – 25 1/8"
Net Weight	590 lbs.

★ THERMADOR® EXCLUSIVE

RANGETOP



Total Number of Cooktop Burners	6 + Double Griddle
1 – Power of Back Left Burner BTU	12,500 and XLO
2 – Power of Front Left Burner BTU	22,000 and XLO
3 – Power of Back Center Burner BTU	12,500
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 24" Dual Zone Electric Griddle	3,260 W (6-Pass 2x)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	5.7 / 1.6 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Reheat, Steam Convection, Steam	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 0
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / NA
Broil Power (Lg / Sm)	4,000 W / NA
Convection Power (Lg / Sm)	2,750 W / NA
Steam Bowl Element	1,800 W
Steam Convection	2,750 W
Warming Drawer	0.8 cu. ft. Low, Med, High, 550 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	10 1/4" x 14 1/4" x 17 3/8"
Sm Cavity Usable Dimensions (HxWxD)	9 5/8" x 12" x 16"

PRD606WCG
60-INCH DUAL-FUEL PRO GRAND® RANGE WITH
GRILL AND GRIDDLE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick griddle and 2 zone grill—the flexibility to do everything
 - Superfast 2.5-hour self-clean mode-fastest in the industry
 - Spacious 5.7 cu. ft. oven accommodates full-size commercial sheet pans

TECHNICAL DETAILS

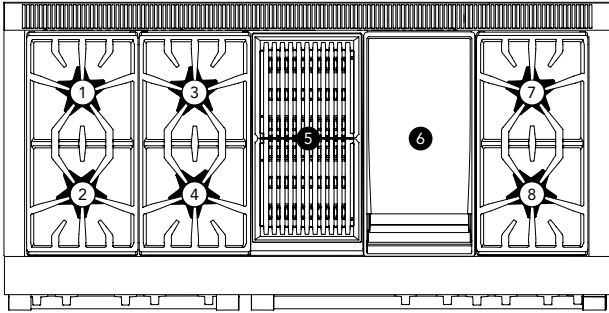
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	240V-4 prong; 14-50P
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGES 83 AND 84 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Griddle + Grill
1 – Power of Back Left Burner BTU	12,500 and XLO
2 – Power of Front Left Burner BTU	22,000 and XLO
3 – Power of Back Center Burner BTU	12,500
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Far Right 12" Electric Griddle	1,630 W (6-Pass)
7 – Power of Back Right Burner BTU	15,000 and XLO
8 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	5.7 / 4.9 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil	

Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 3
Interior Lights (Lg / Sm)	2 / 2
Bake Power (Lg / Sm)	2,000 W / 2,000 W
Broil Power (Lg / Sm)	4,000 W / 4,000 W
Convection Power (Lg / Sm)	2,750 W / 2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	16 3/8" x 24 1/4" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	12" x 22 1/2" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 59 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 60" x 24" – 25 1/8"
Net Weight	730 lbs.

★ THERMADOR® EXCLUSIVE

PRD606WEG
60-INCH DUAL-FUEL PRO GRAND® RANGE WITH
DOUBLE GRIDDLE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick, 2 zone griddle with even heating across the entire surface
 - Superfast 2.5-hour self-clean mode-fastest in the industry
 - Spacious 5.7 cu. ft. oven accommodates full-size commercial sheet pans

TECHNICAL DETAILS

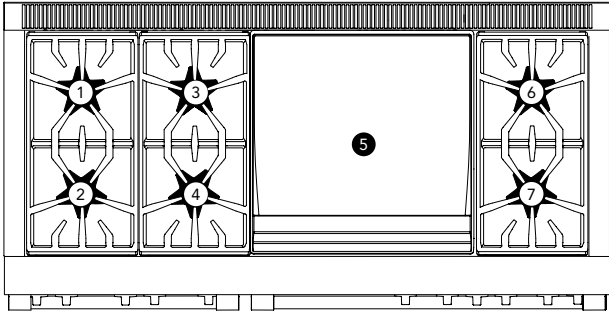
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	240V-4 prong; 14-50P
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGES 83 AND 84 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Double Griddle
1 – Power of Back Left Burner BTU	12,500 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	12,500
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 24" Dual Zone Electric Griddle	3,260 W (6-Pass 2x)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	5.7 / 4.9 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil	

Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 3
Interior Lights (Lg / Sm)	2 / 2
Bake Power (Lg / Sm)	2,000 W / 2,000 W
Broil Power (Lg / Sm)	4,000 W / 4,000 W
Convection Power (Lg / Sm)	2,750 W / 2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	16 3/8" x 24 1/4" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	12" x 22 1/2" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 59 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 60" x 24" – 25 1/8"
Net Weight	695 lbs.

★ THERMADOR® EXCLUSIVE

PRD48WCSGU

48-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM, *Thermador*

GRIDDLE AND GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick griddle with even heating across the entire surface
 - Superior grilling results, thermostatically controlled for even heating
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

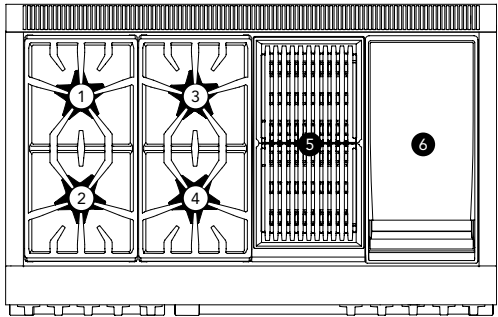
WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGES 84 AND 85 FOR INCLUDED AND OPTIONAL ACCESSORIES

★ THERMADOR® EXCLUSIVE

RANGETOP



Total Number of Cooktop Burners	4 + Griddle + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000 and XLO
4 – Power of Front Center Burner BTU	18,000 and XLO
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Far Right 12" Electric Griddle	1,630 W (6-Pass)

OVEN

Oven Capacity (Lg / Sm)	4.9 / 1.6 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Proof, Keep Warm, Steam Programs, True Convection,Slow Cook, Defrost, Reheat, Steam Convection, Steam	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 0
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / NA
Broil Power (Lg / Sm)	4,000 W / NA
Convection Power (Lg / Sm)	2,750 W / NA
Steam Bowl Element	1,800 W
Steam Convection	2,750 W
Warming Drawer	400 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 3/8" x 24 1/4" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 22 1/2" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	10 1/4" x 14 1/4" x 17 3/8"
Sm Cavity Usable Dimensions (HxWxD)	9 5/8" x 12" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	507 lbs.

PRD48WLSGU

48-INCH DUAL-FUEL PRO GRAND® RANGE WITH

STEAM AND GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Superior grilling results, thermostatically controlled for even heating
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

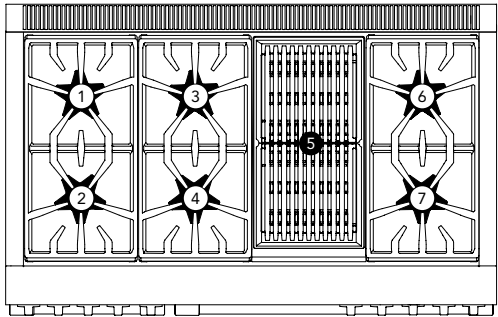
Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGES 84 AND 85 FOR OPTIONAL ACCESSORIES

★ THERMADOR® EXCLUSIVE

Thermador

RANGETOP



Total Number of Cooktop Burners	6 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	4.9 / 1.6 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Proof, Keep Warm, Steam Programs, True Convection,Slow Cook, Defrost, Reheat, Steam Convection, Steam	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 0
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / NA
Broil Power (Lg / Sm)	4,000 W / NA
Convection Power (Lg / Sm)	2,750 W / NA
Steam Bowl Element	1,800 W
Steam Convection	2,750 W
Warming Drawer	400 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 3/8" x 24 1/4" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 22 1/2" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	10 1/4" x 14 1/4" x 17 3/8"
Sm Cavity Usable Dimensions (HxWxD)	9 5/8" x 12" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	556 lbs.

PRD48WDSGU
48-INCH DUAL-FUEL PRO GRAND® RANGE WITH
STEAM AND GRIDDLE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick griddle with even heating across the entire surface
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGES 84 AND 85 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	4.9 / 1.6 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Proof, Keep Warm, Steam Programs, True Convection,Slow Cook, Defrost, Reheat, Steam Convection, Steam	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 0
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / NA
Broil Power (Lg / Sm)	4,000 W / NA
Convection Power (Lg / Sm)	2,750 W / NA
Steam Bowl Element	1,800 W
Steam Convection	2,750 W
Warming Drawer	400 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 3/8" x 24 1/4" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 22 1/2" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	10 1/4" x 14 1/4" x 17 3/8"
Sm Cavity Usable Dimensions (HxWxD)	9 5/8" x 12" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	507 lbs.

PRD48WISGU
48-INCH DUAL-FUEL PRO GRAND® RANGE WITH
STEAM AND INDUCTION
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - Multi-zone Liberty Induction module provides the ultimate in cooking performance and flexibility with Boost and Heat Shift
- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Powerful 22,000 BTU (NG) burner (front right)

TECHNICAL DETAILS

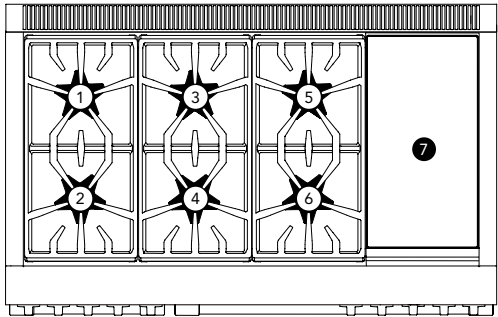
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGES 84 AND 85 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Induction
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Right Back Center Burner BTU	15,000 and XLO
6 – Power of Right Front Center Burner BTU	18,000 and XLO
7 – Power of Far Right 12" Induction	3,600 W

OVEN

Oven Capacity (Lg / Sm)	4.9 / 1.6 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Proof, Keep Warm, Steam Programs, True Convection,Slow Cook, Defrost, Reheat, Steam Convection, Steam	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 0
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / NA
Broil Power (Lg / Sm)	4,000 W / NA
Convection Power (Lg / Sm)	2,750 W / NA
Steam Bowl Element	1,800 W
Steam Convection	2,750 W
Warming Drawer	400 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 3/8" x 24 1/4" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 22 1/2" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	10 1/4" x 14 1/4" x 17 3/8"
Sm Cavity Usable Dimensions (HxWxD)	9 5/8" x 12" x 16"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	507 lbs.

★ THERMADOR® EXCLUSIVE

PRD486WLGU

48-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador



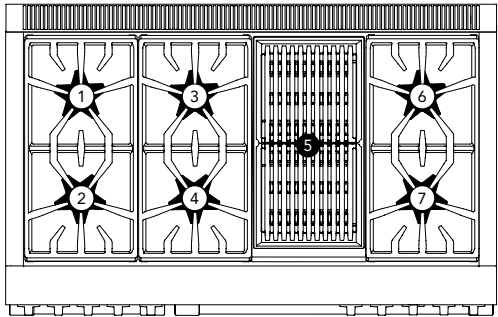
FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Superior grilling results, thermostatically controlled for even heating
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS	
Circuit Breaker	50 A
Volts	240 / 208 V, 60 Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SEE PAGES 84 AND 85 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN	
Oven Capacity (Lg / Sm)	5.7 / 2.5 cu. ft.

Cooking Modes – Large Cavity
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil

Cooking Modes – Small Cavity
Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil

Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 2
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / 1,400 W
Broil Power (Lg / Sm)	4,000 W / 2,600 W
Convection Power (Lg / Sm)	2,750 W / 1,960 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	16 1/4" x 12 3/8" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	12" x 9 3/4" x 19 1/2"

DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	554 lbs.

PRD486WDGU

48-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick griddle with even heating across the entire surface
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS	
Circuit Breaker	50 A
Volts	240 / 208 V, 60 Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SEE PAGES 84 AND 85 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN	
Oven Capacity (Lg / Sm)	5.7 / 2.5 cu. ft.

Cooking Modes – Large Cavity
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil

Cooking Modes – Small Cavity
Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil

Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 2
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / 1,400 W
Broil Power (Lg / Sm)	4,000 W / 2,600 W
Convection Power (Lg / Sm)	2,750 W / 1,960 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	16 1/4" x 12 3/8" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	12" x 9 3/4" x 19 1/2"

DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	531 lbs.

PRD484WCGU
48-INCH DUAL-FUEL PRO GRAND® RANGE WITH
GRIDDLE AND GRILL
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick griddle with even heating across the entire surface
 - Superior grilling results, thermostatically controlled for even heating
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

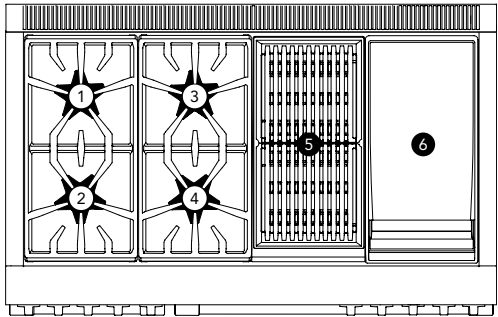
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGES 84 AND 85 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	4 + Griddle + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15000 and XLO
4 – Power of Front Center Burner BTU	18000 and XLO
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Far Right 12" Electric Griddle	1,630 W (6-Pass)

OVEN

Oven Capacity (Lg / Sm)	5.7 / 2.5 cu. ft.
Cooking Modes – Large Cavity	Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Cooking Modes – Small Cavity	Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil

Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 2
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / 1,400 W
Broil Power (Lg / Sm)	4,000 W / 2,600 W
Convection Power (Lg / Sm)	2,750 W / 1,960 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	16 1/4" x 12 3/8" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	12" x 9 3/4" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	523 lbs.

★ THERMADOR® EXCLUSIVE

PRD486WIGU
48-INCH DUAL-FUEL PRO GRAND® INDUCTION RANGE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - 3,600W induction: rapid boiling and full surface heating for griddles
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

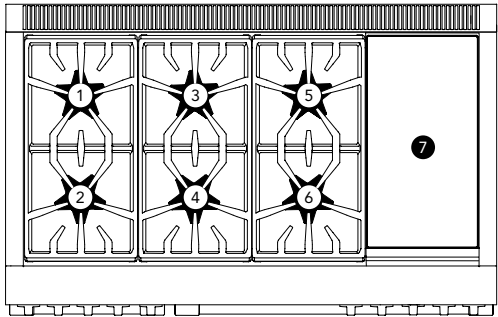
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGES 84 AND 85 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Induction
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Right Back Center Burner BTU	15,000 and XLO
6 – Power of Right Front Center Burner BTU	18,000 and XLO
7 – Power of Far Right 12" Induction	3,600 W

OVEN

Oven Capacity (Lg / Sm)	5.7 / 2.5 cu. ft.
Cooking Modes – Large Cavity	Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Cooking Modes – Small Cavity	Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil

Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 2
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	2,000 W / 1,400 W
Broil Power (Lg / Sm)	4,000 W / 2,600 W
Convection Power (Lg / Sm)	2,750 W / 1,960 W
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	16 1/4" x 12 3/8" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	12" x 9 3/4" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	530 lbs.

★ THERMADOR® EXCLUSIVE

PRG486WLG
48-INCH GAS PRO GRAND® RANGE WITH GRILL
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Superior grilling results, thermostatically controlled for even heating
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

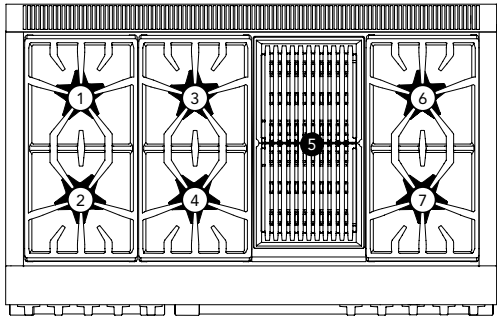
Circuit Breaker	20 A
Volts	120 V, 60Hz 3 Wire
Energy Source	Gas
Plug Type	120V-3 prong
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 86 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	5.7 / 2.5 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, Keep Warm, Roast, Broil	
Cooking Modes – Small Cavity	
Bake, Convection Bake, Proof, Roast, Broil	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 2
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	23,700 BTU / 15, 000 BTU
Broil Power (Lg / Sm)	17,500 BTU / 7,000 BTU (Both Infrared)
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	11 1/4" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	16 1/4" x 12 3/8" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	11 5/8" x 9 3/4" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	545 lbs.

PRG486WDG
48-INCH GAS PRO GRAND® RANGE WITH GRIDDLE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - True Convection system directs heat, cooking food faster and evenly
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

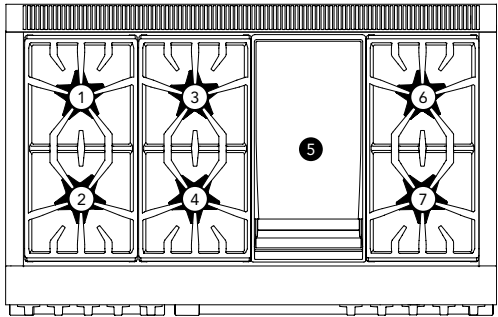
Circuit Breaker	20 A
Volts	120 V, 60Hz 3 Wire
Energy Source	Gas
Plug Type	120V-3 prong
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 86 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	5.7 / 2.5 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, Roast, Broil	
Cooking Modes – Small Cavity	
Bake, Convection Bake, Proof, Roast, Broil, Keep Warm	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 2
Interior Lights (Lg / Sm)	2 / 1
Bake Power (Lg / Sm)	23,700 BTU / 15, 000 BTU
Broil Power (Lg / Sm)	17,500 BTU / 7,000 BTU (Both Infrared)
Home Connect™ (Wi-Fi Enabled)	Yes, Large Oven Only
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	11 1/4" x 25 3/8" x 19 1/2"
Sm Cavity Interior Dimensions (HxWxD)	16 1/4" x 12 3/8" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	11 5/8" x 9 3/4" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 48" x 24" – 25 1/8"
Net Weight	528 lbs.

PRD364WLGU

36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Superior grilling results, thermostatically controlled for even heating
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

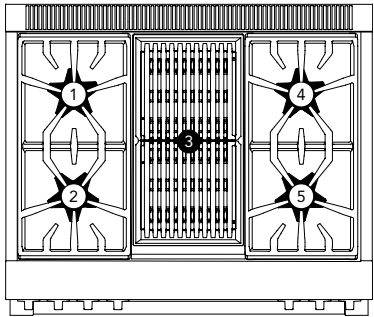
Circuit Breaker	50 A
Volts	240 / 208 V, 60 Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 87 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	4 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
4 – Power of Back Right Burner BTU	15,000 and XLO
5 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity	5.7 cu. ft.
Cooking Modes	Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Sabbath	Yes
Self-Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"
Net Weight	391 lbs.

PRD364WDGU

36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - True Convection system directs heat, cooking food faster and evenly
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

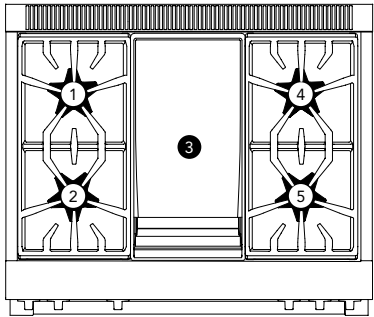
Circuit Breaker	50 A
Volts	240 / 208 V, 60 Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 87 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	4 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
4 – Power of Back Right Burner BTU	15,000 and XLO
5 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity	5.7 cu. ft.
Cooking Modes	Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Sabbath	Yes
Self-Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"
Net Weight	370 lbs.

PRD366WGU
36-INCH DUAL-FUEL PRO GRAND® RANGE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - True Convection system directs heat, cooking food faster and evenly
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

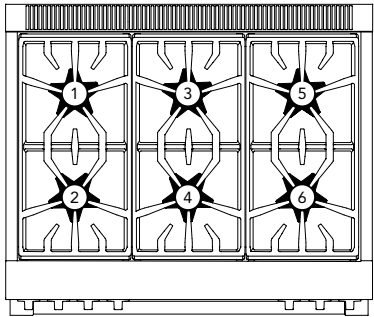
Circuit Breaker	50 A
Volts	240 / 208 V, 60 Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 87 FOR OPTIONAL ACCESSORIES.

RANGETOP



Total Number of Cooktop Burners	6
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Back Right Burner BTU	15,000 and XLO
6 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity	5.7 cu. ft.
Cooking Modes	Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Sabbath	Yes
Self-Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"
Net Weight	377 lbs.

PRD364WIGU
36-INCH DUAL-FUEL PRO GRAND® INDUCTION RANGE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - 3,600W induction: rapid boiling and full surface heating for griddles
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

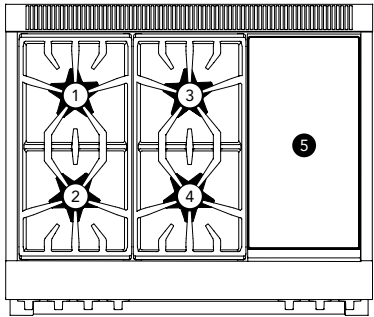
Circuit Breaker	50 A
Volts	240 / 208 V, 60 Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 87 FOR OPTIONAL ACCESSORIES.

RANGETOP



Total Number of Cooktop Burners	4 + Induction
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000 and XLO
4 – Power of Front Center Burner BTU	18,000 and XLO
5 – Power of Far Right 12" Induction	3,600 W

OVEN

Oven Capacity	5.7 cu. ft.
Cooking Modes	Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
Sabbath	Yes
Self-Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	Yes
Lg Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Lg Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"
Net Weight	370 lbs.

PRG364WLG
36-INCH GAS PRO GRAND® RANGE WITH GRILL
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Superior grilling results, thermostatically controlled for even heating
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

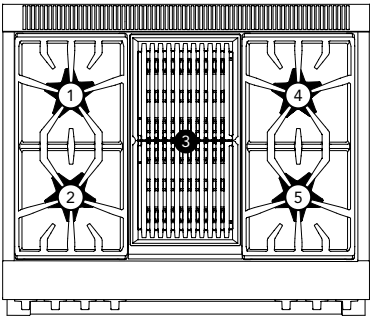
Circuit Breaker	20 A
Volts	120 V, 60Hz 3 Wire
Energy Source	Gas
Plug Type	120V-3 prong
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 88 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	4 + Grill
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Center 12" Electric Grill	1,630 W (6-Pass 2x)
4 – Power of Back Right Burner BTU	15,000 and XLO
5 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity	5.7 cu. ft.
Cooking Modes	Bake, Convection Bake, Roast, Broil, Keep Warm
Sabbath	Yes
Self-Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	23,700 BTU
Broil Power	17,500 (Infrared) BTU
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Cavity Usable Dimensions (HxWxD)	11 1/4" x 25 3/8" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	37 3/4" – 36 3/4" x 36" x 24" – 25 1/8"
Net Weight	374 lbs.

PRG364WDG
36-INCH GAS PRO GRAND® RANGE WITH GRIDDLE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - True Convection system directs heat, cooking food faster and evenly
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

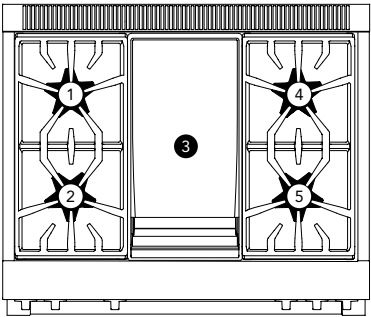
Circuit Breaker	20 A
Volts	120 V, 60Hz 3 Wire
Energy Source	Gas
Plug Type	120V-3 prong
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 88 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	4 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
4 – Power of Back Right Burner BTU	15,000 and XLO
5 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity	5.7 cu. ft.
Cooking Modes	Bake, Convection Bake, Roast, Broil, Keep Warm
Sabbath	Yes
Self-Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	23,700 BTU
Broil Power	17,500 (Infrared) BTU
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Cavity Usable Dimensions (HxWxD)	11 1/4" x 25 3/8" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	36 3/4" – 36 3/4" x 36" x 24" – 25 1/8"
Net Weight	383 lbs.

★ THERMADOR® EXCLUSIVE

★ THERMADOR® EXCLUSIVE

PRG366WG
36-INCH GAS PRO GRAND® RANGE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - True Convection system directs heat, cooking food faster and evenly
 - Superfast 2.5-hour self-clean mode-fastest in the industry

TECHNICAL DETAILS

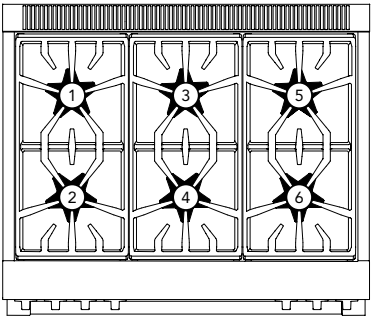
Circuit Breaker	15 A
Volts	120 V, 60Hz 3 Wire
Energy Source	Gas
Plug Type	120V-3 prong
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 88 FOR OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	15,000
4 – Power of Front Center Burner BTU	18,000
5 – Power of Back Right Burner BTU	15,000 and XLO
6 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity	5.7 cu. ft.
Cooking Modes	Bake, Convection Bake, Roast, Broil, Keep Warm
Sabbath	Yes
Self-Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	23,700 BTU
Broil Power	17,500 (Infrared) BTU
Home Connect™ (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 1/4" x 28" x 21 1/2"
Cavity Usable Dimensions (HxWxD)	11 1/4" x 25 3/8" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"
Net Weight	391 lbs.

PRO GRAND® OPTIONAL ACCESSORIES


27-Inch Commercial-Depth, Professional










	60-Inch, Dual-Fuel			
	PRD606WCSG	PRD606WESG	PRD606WCG	PRD606WEG
PABRICKBKW – Flat Ceramic Briquettes with Basket	✓		✓	
PABRICKW – Flat Ceramic Briquettes without Basket	✓		✓	
PWOKRINGHC – Wok Ring	✓	✓	✓	✓
PA12CHPBLK – Chopping Block / Cutting Board	✓	✓	✓	✓
PAGRIDDLE – Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating	✓	✓	✓	✓
PA12GRILLW – 12" Pro Grill Plate with Tray, (for Griddle Models), Non-Fusion Coating	✓		✓	
PAGRIDDLEW – 12" Pro Griddle Plate (for Briquette Grill Models), Fusion Coating	✓		✓	
PAGRIDLFW – 12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)	✓		✓	
PA12GRILFW – 12" Grill Plate with Tray (for Griddle Models), Fusion Coating	✓		✓	
PA12LCVRW – 12" Professional Griddle Cover	✓		✓	
PA12LCVRN – 12" Professional Indoor Grill Cover	✓		✓	
PA24CVRW – 24" For Grill / Griddle Combination Models	✓		✓	
PA24CVRR – 24" Griddle Cover		✓		✓
PA60WLBG – 7" Low Backguard*	✓	✓	✓	✓
PA60WTKG – Toekick	✓	✓	✓	✓
PAKNOBLUWG – Metallic Blue Knob Kit	✓	✓	✓	✓
PALPKITDGW – LP Conversion Kit, Pro Grand Dual Fuel Models with 4 and 6 Burners	✓	✓	✓	✓
PAALTKITGW – High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.	✓	✓	✓	✓
Contact Customer Support – High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.	✓	✓	✓	✓

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO GRAND® OPTIONAL ACCESSORIES

27-Inch Commercial-Depth, Professional

		60-Inch, Dual-Fuel			
		PRD606WCSG	PRD606WESG	PRD606WCG	PRD606WEG
	CSRACKH – Wire Rack	✓	✓		
	CS2XLH – Cooking Pan, Full Size, 1 5/8" Deep	✓	✓		
	CS2XLPH – Perforated Cooking Pan, Full Size, 1 5/8" Deep	✓	✓		
	CS2LH – Baking Tray, Full Size, 1 1/4" Deep	✓	✓		
	CS1XLH – Cooking Pan, Half Size, 2 1/2" Deep	✓	✓		
	CS1XLPH – Perforated Cooking Pan, Half Size, 1 5/8" Deep	✓	✓		

		48-Inch, Dual-Fuel							
		PRD48WCSGU	PRD48WLSGU	PRD48WDSGU	PRD48WISGU	PRD486WLGU	PRD486WDGU	PRD484WCGU	PRD486WIGU
	TEPPAN1016 – Liberty™ Induction Teppanyaki				✓				✓
	CHEFSPAN08 – 10" Stainless Steel Pan				✓				✓
	TROASTERT – Stainless Steel Roaster Pan				✓				✓
	CSRACKH – Wire Rack	✓	✓	✓	✓				
	CS2XLH – Cooking Pan, Full Size, 1 5/8" Deep	✓	✓	✓	✓				
	CS2XLPH – Perforated Cooking Pan, Full Size, 1 5/8" Deep	✓	✓	✓	✓				
	CS2LH – Baking Tray, Full Size, 1 1/4" Deep	✓	✓	✓	✓				
	CS1XLH – Cooking Pan, Half Size, 2 1/2" Deep	✓	✓	✓	✓				
	CS1XLPH – Perforated Cooking Pan, Half Size, 1 5/8" Deep	✓	✓	✓	✓				

PRO GRAND® OPTIONAL ACCESSORIES














27-Inch Commercial-Depth, Professional

		48-Inch, Dual-Fuel							
		PRD48WCSGU	PRD48WLSGU	PRD48WDSGU	PRD48WISGU	PRD486WLGU	PRD486WDGU	PRD484WCGU	PRD486WIGU
	FABRICKBKW – Flat Ceramic Briquettes with Basket	✓	✓			✓		✓	
	FABRICKW – Flat Ceramic Briquettes without Basket	✓	✓			✓		✓	
	PWOKRINGHC – Wok Ring	✓	✓	✓	✓	✓	✓	✓	✓
	PA12CHPBLK – Chopping Block / Cutting Board	✓	✓	✓	✓	✓	✓	✓	✓
	PAGRIDDLE – Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating	✓	✓	✓	✓	✓	✓	✓	✓
	PA12GRILLW – 12" Pro Grill Plate with Tray, (for Griddle Models), Non-Fusion Coating	✓		✓			✓	✓	
	PAGRIDDLEW – 12" Pro Griddle Plate (for Briquette Grill Models), Fusion Coating	✓	✓			✓		✓	
	PAGRIDLFW – 12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)	✓		✓			✓	✓	
	PA12GRILFW – 12" Grill Plate with Tray (for Griddle Models), Fusion Coating	✓		✓			✓	✓	
	PA12LCVRW – 12" Professional Griddle Cover	✓		✓			✓	✓	
	PA12LCVRN – 12" Professional Indoor Grill Cover	✓	✓			✓		✓	
	PA24CVRW – 24" Cover for Grill / Griddle Combination Models	✓						✓	
	PA48WLB SG – 7" Low Backguard*	✓	✓	✓	✓	✓	✓	✓	✓
	PA48WTKG – Toekick	✓	✓	✓	✓	✓	✓	✓	✓
	PAKNOBLUWG – Metallic Blue Knob Kit	✓	✓	✓	✓	✓	✓	✓	✓
	PALPKITDGW – LP Conversion Kit, Pro Grand Dual Fuel Models with 4 and 6 Burners	✓	✓	✓	✓	✓	✓	✓	✓
PAALTKITGW – High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.		✓	✓	✓	✓	✓	✓	✓	✓
Contact Customer Support – High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.		✓	✓	✓	✓	✓	✓	✓	✓

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO GRAND® OPTIONAL ACCESSORIES

27-Inch Commercial-Depth, Professional

	48-Inch, Gas	
	PRG486WLG	PRG486WDG
 PABRICKBKW – Flat Ceramic Briquettes with Basket	✓	
 PABRICKW – Flat Ceramic Briquettes without Basket	✓	
 PWOKRINGHC – Wok Ring	✓	✓
 PA12CHPBLK – Chopping Block / Cutting Board	✓	✓
 PAGRIDDLE – Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating	✓	✓
 PA12GRILLW – 12" Pro Grill Plate with Tray, (for Griddle Models), Non-Fusion Coating		✓
 PAGRIDDLEW – 12" Pro Griddle Plate (for Briquette Grill Models), Fusion Coating	✓	
 PAGRIDLFW – 12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)		✓
 PA12GRILFW – 12" Grill Plate with Tray (for Griddle Models), Fusion Coating		✓
 PA12LCVRW – 12" Professional Griddle Cover		✓
 PA12LCVRN – 12" Professional Indoor Grill Cover	✓	
 PA48WLBG – 7" Low Backguard*	✓	✓
 PA48WTKG – Toekick	✓	✓
 PAKNOBLUWG – Metallic Blue Knob Kit	✓	✓
 PALPKITGGW – LP Conversion Kit, Pro Grand Gas Models with 4 and 6 Burners	✓	✓
PAALTKITGW – High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.	✓	✓
Contact Customer Support – High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.	✓	✓

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO GRAND® OPTIONAL ACCESSORIES

27-Inch Commercial-Depth, Professional

	36-Inch, Dual-Fuel			
	PRD364WLGU	PRD364WDGU	PRD366WGU	PRD364WIGU
 PABRICKBKW – Flat Ceramic Briquettes with Basket	✓			
 PABRICKW – Flat Ceramic Briquettes without Basket	✓			
 PWOKRINGHC – Wok Ring	✓	✓	✓	✓
 PA12CHPBLK – Chopping Block / Cutting Board	✓	✓	✓	✓
 PAGRIDDLE – Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating	✓	✓	✓	✓
 PA12GRILLW – 12" Pro Grill Plate with Tray, (for Griddle Models), Non-Fusion Coating		✓		
 PAGRIDDLEW – 12" Pro Griddle Plate (for Briquette Grill Models), Fusion Coating	✓			
 PAGRIDLFW – 12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)		✓		
 PA12GRILFW – 12" Grill Plate with Tray (for Griddle Models), Fusion Coating		✓		
 PA12LCVRW – 12" Professional Griddle Cover		✓		
 PA12LCVRN – 12" Professional Indoor Grill Cover	✓			
 PA36WLBG – 7" Low Backguard*	✓	✓	✓	✓
 PA36WTKG – Toekick	✓	✓	✓	✓
 PAKNOBLUWG – Metallic Blue Knob Kit	✓	✓	✓	✓
 PALPKITDGW – LP Conversion Kit, Pro Grand Dual Fuel Models with 4 and 6 Burners	✓	✓	✓	✓
PAALTKITGW – High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.	✓	✓	✓	✓
Contact Customer Support – High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.	✓	✓	✓	✓
 TEPPAN1016 – Liberty™ Induction Teppanyaki				✓
 CHEFSPAN08 – 10" Stainless Steel Pan				✓
 TROASTERT – Stainless Steel Roaster Pan				✓

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO GRAND® OPTIONAL ACCESSORIES

27-Inch Commercial-Depth, Professional

	36-Inch, Gas		
	PRG364WLG	PRG364WDG	PRG366WG
 PABRICKBKW – Flat Ceramic Briquettes with Basket	✓		
 PABRICKW – Flat Ceramic Briquettes without Basket	✓		
 PWOKRINGHC – Wok Ring	✓	✓	✓
 PA12CHPBLK – Chopping Block / Cutting Board	✓	✓	✓
 PAGRIDDLE – Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating	✓	✓	✓
 PA12GRILLW – 12" Pro Grill Plate with Tray, (for Griddle Models), Non-Fusion Coating		✓	
 PAGRIDDLEW – 12" Pro Griddle Plate (for Briquette Grill Models), Fusion Coating	✓		
 PAGRIDLFW – 12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)		✓	
 PA12GRILFW – 12" Grill Plate with Tray (for Griddle Models), Fusion Coating		✓	
 PA12LCVRW – 12" Professional Griddle Cover		✓	
 PA12LCVRN – 12" Professional Indoor Grill Cover	✓		
 PA36WLBG – 7" Low Backguard*	✓	✓	✓
 PA36WTKG – Toekick	✓	✓	✓
 PAKNOBLUWG – Metallic Blue Knob Kit	✓	✓	✓
 PALPKITGGW – LP Conversion Kit, Pro Grand Gas Models with 4 and 6 Burners	✓	✓	✓
PAALTKITGW – High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.	✓	✓	✓
Contact Customer Support – High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.	✓	✓	✓

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO GRAND® PLANNING INFORMATION

Professional Ranges

Model Options

There are three sizes of Thermador Pro Grand Ranges to choose from—60-inch, 48-inch and 36-inch. Models are available in your choice of all-gas or dual-fuel configurations. All models are 27-inches deep and available in stainless steel with a porcelain cooktop surface. Ranges are LP convertible by ordering the specified kit. Be sure to reference the correct model information in this design guide.

Installation Considerations

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

Installation Options

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

Ventilation Requirements

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

Important Ventilation Notes:

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

Electrical and Gas Specifications

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

Natural Gas or LP

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

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

Natural Gas Requirements:

- Inlet Connection: **3/4"** NPT external, **1/2"** NPT internal (Minimum **3/4"** diam. flex line)
 - Supply Pressure: 6" min. to 14" max. water column (14.9 to 34.9 mb)
 - Manifold Pressure: 5" water column (12.5 mb)
- Propane Gas Requirements:*
- Inlet Connection: **3/4"** NPT external, **1/2"** NPT internal (Minimum **3/4"** diam. flex line)
 - Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
 - Manifold Pressure: 10" water column (24.9 mb)

High Altitude:

High altitude kits are available for Thermador Pro Harmony Ranges. Reference the Accessory chart or Contact Customer Support for details.

PRO GRAND® PLANNING INFORMATION

Professional Ranges

Dual-Fuel:

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

Model	Required Circuit Breaker
	240 / 208V AC, 60Hz
PRD606WCSG	50 A
PRD606WESG	50 A
PRD606WCG	50 A
PRD606WEG	50 A
PRD48WCSGU	50 A
PRD48WLSGU	50 A
PRD48WDSGU	50 A
PRD48WISGU	50 A
PRD486WLGU	50 A
PRD486WDGU	50 A
PRD484WCGU	50 A
PRD486WIGU	50 A
PRD364WLGU	50 A
PRD364WDGU	50 A
PRD366WGU	50 A
PRD364WIGU	50 A

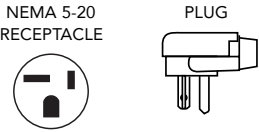
All-Gas:

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

Model	Required Circuit Breaker
	120V AC, 60 Hz
PRG486WLG	20 A
PRG486WDG	20 A
PRG364WLG	20 A
PRG364WDG	20 A
PRG366WG	15 A

Electrical Supply

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method.



WARNING: This appliance is equipped with a three-prong grounding plug for protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug. DO NOT ALTER THIS PLUG.

Electrical and Gas Locations

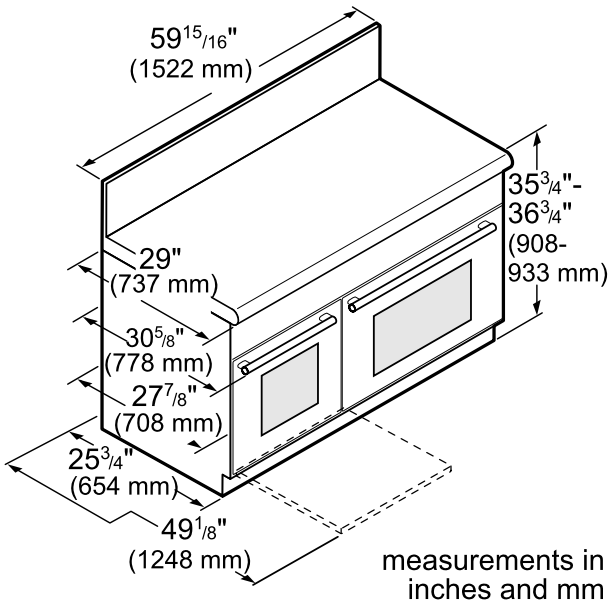
Typical placement of the electrical and gas supply can be found within the "Cutout and Range Dimensions" located on the installation pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or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

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

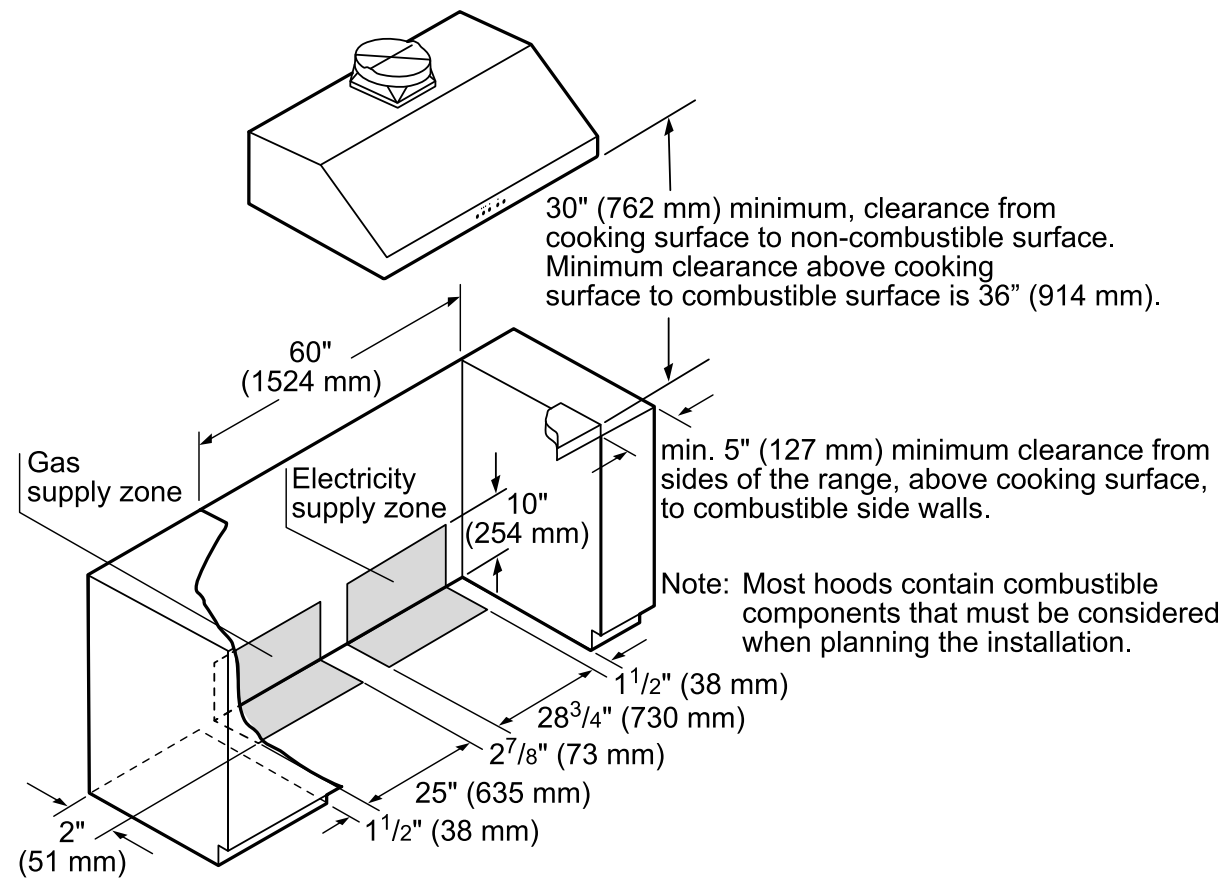
PRO GRAND® INSTALLATION

Professional Ranges

60-Inch Range Dimensions



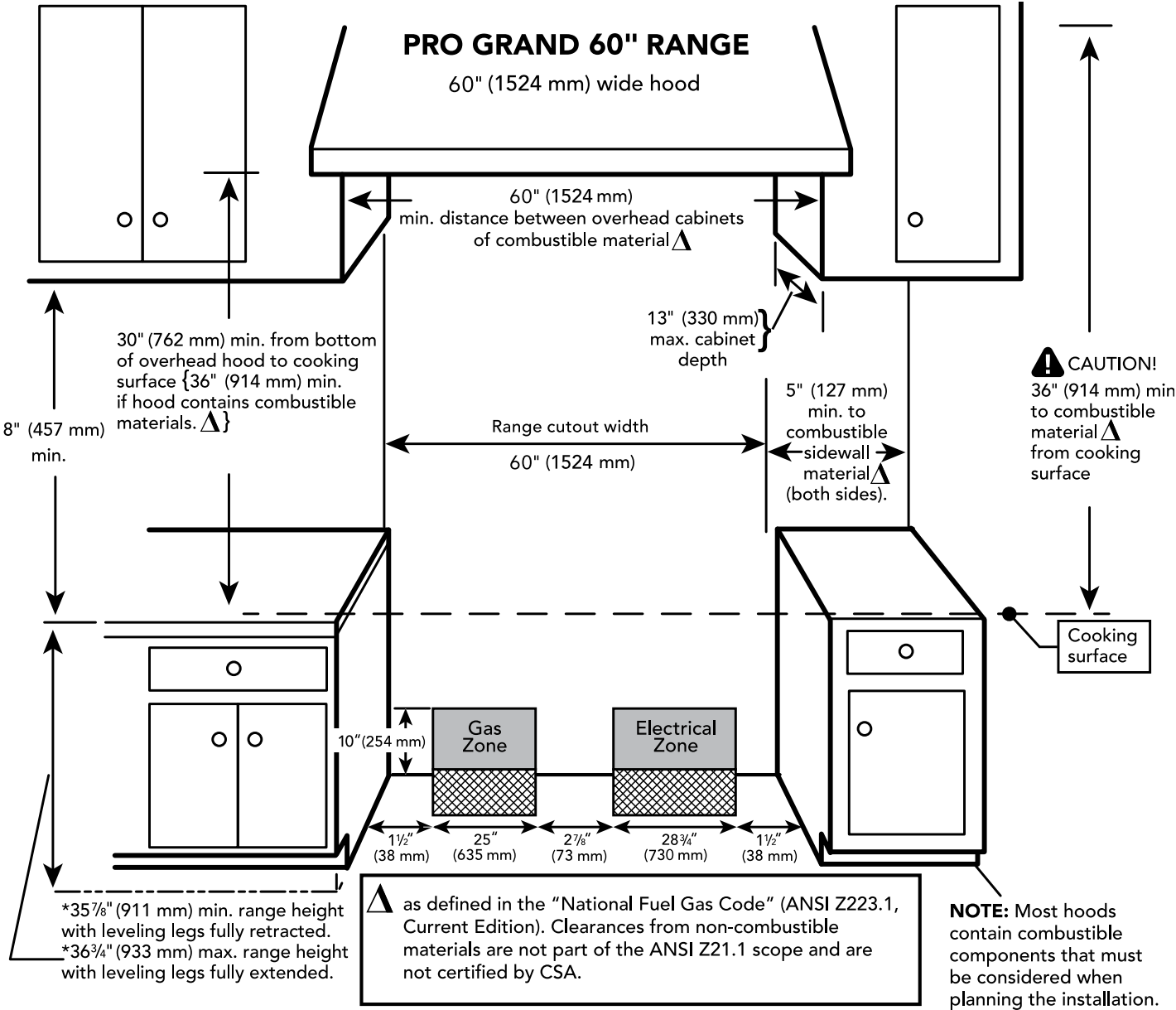
60-Inch Range Cutout Dimensions



measurements in inches (mm)

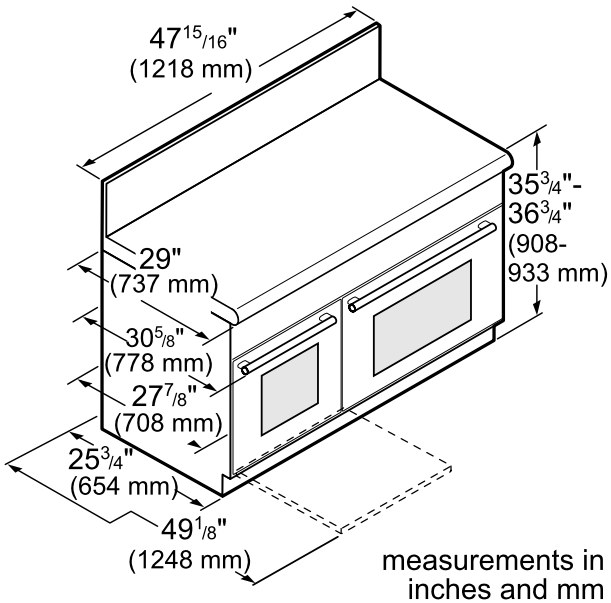
PRO GRAND® INSTALLATION
Professional Ranges

60-Inch Range Cutout Dimensions

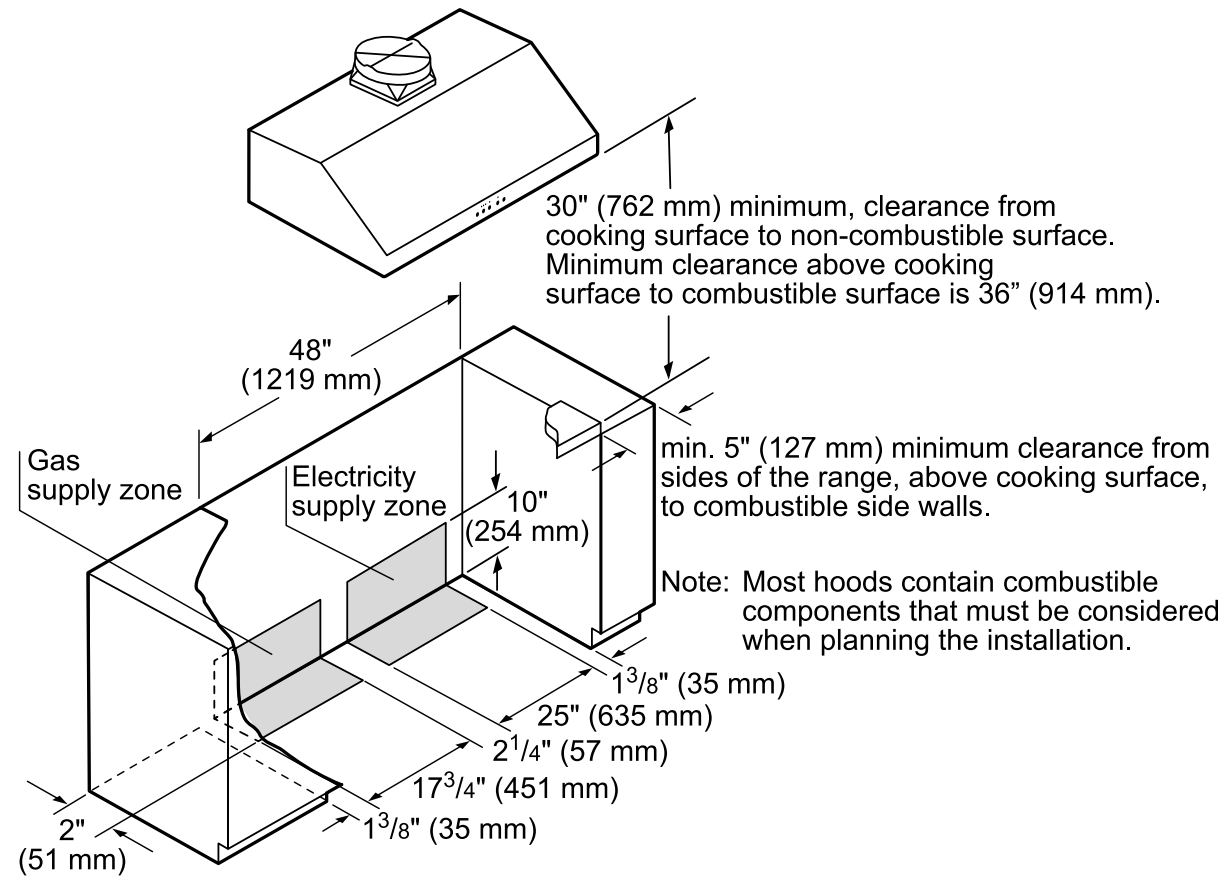


PRO GRAND® INSTALLATION
Professional Ranges

48-Inch Range Dimensions



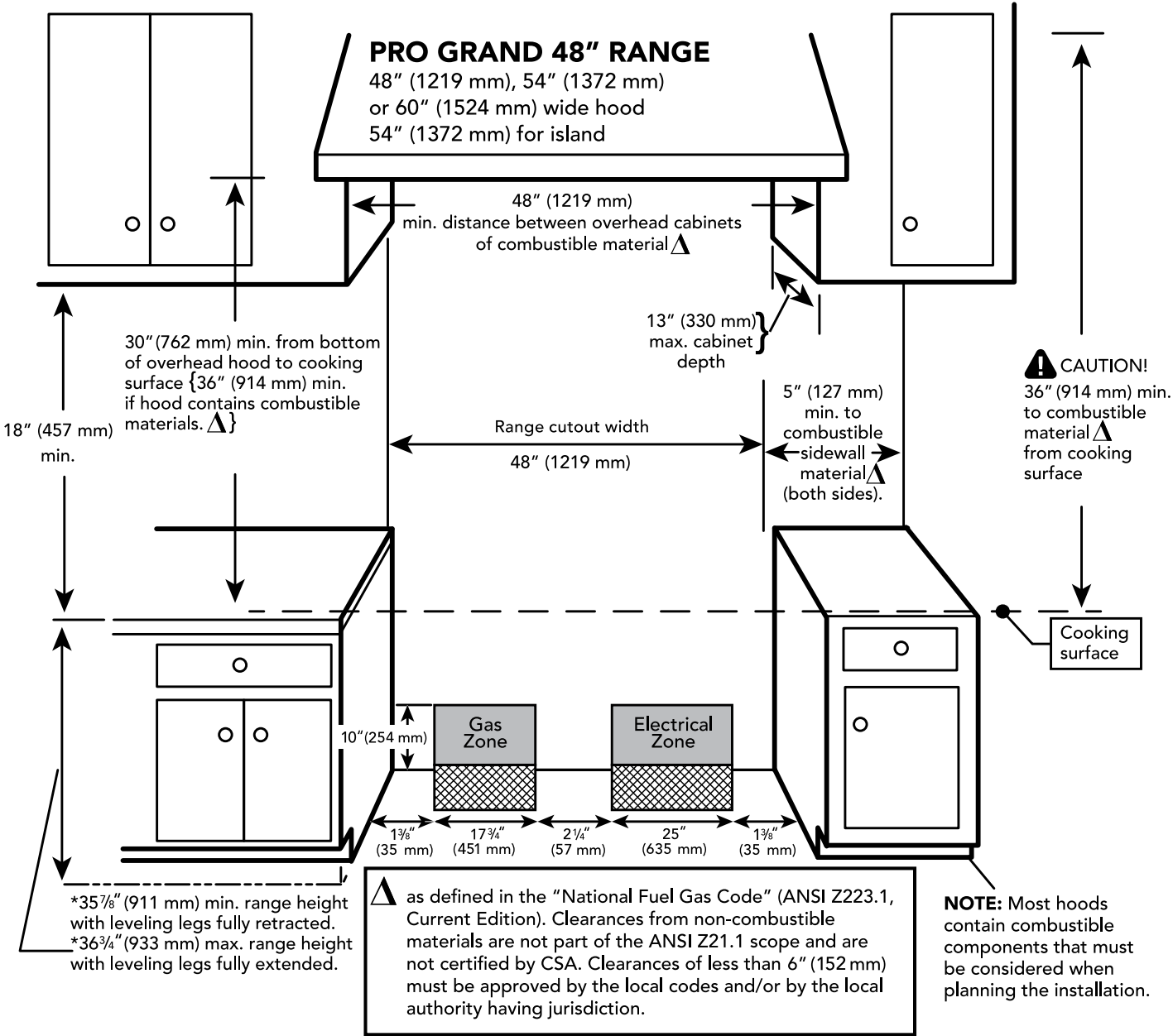
48-Inch Range Cutout Dimensions



measurements in inches (mm)

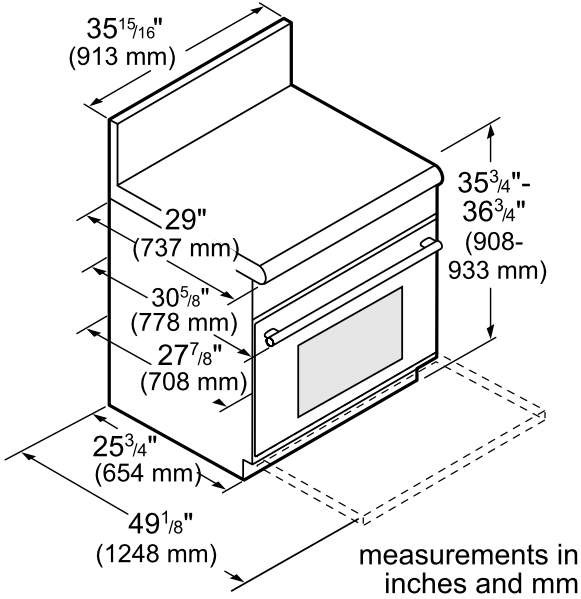
PRO GRAND® INSTALLATION
Professional Ranges

48-Inch Range Cutout Dimensions

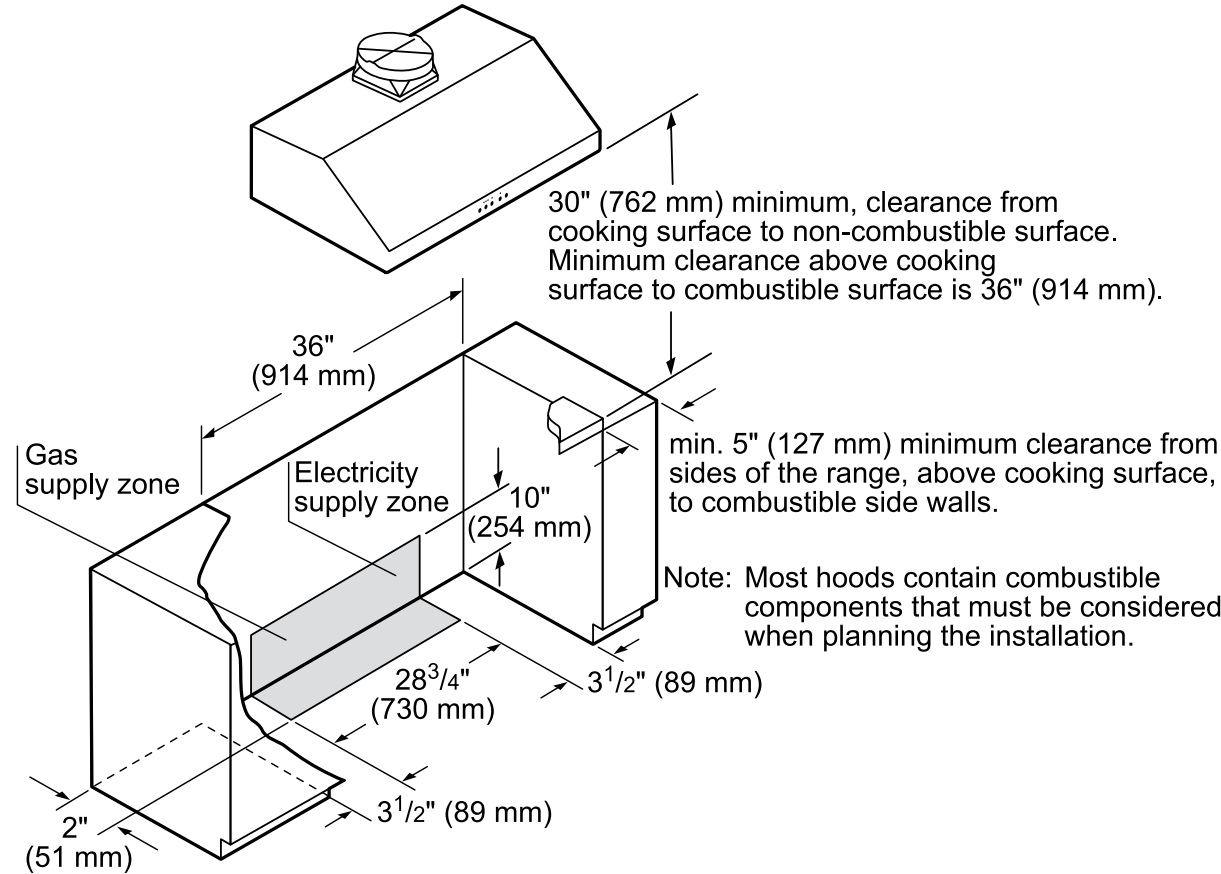


PRO GRAND® INSTALLATION
Professional Ranges

36-Inch Range Dimensions



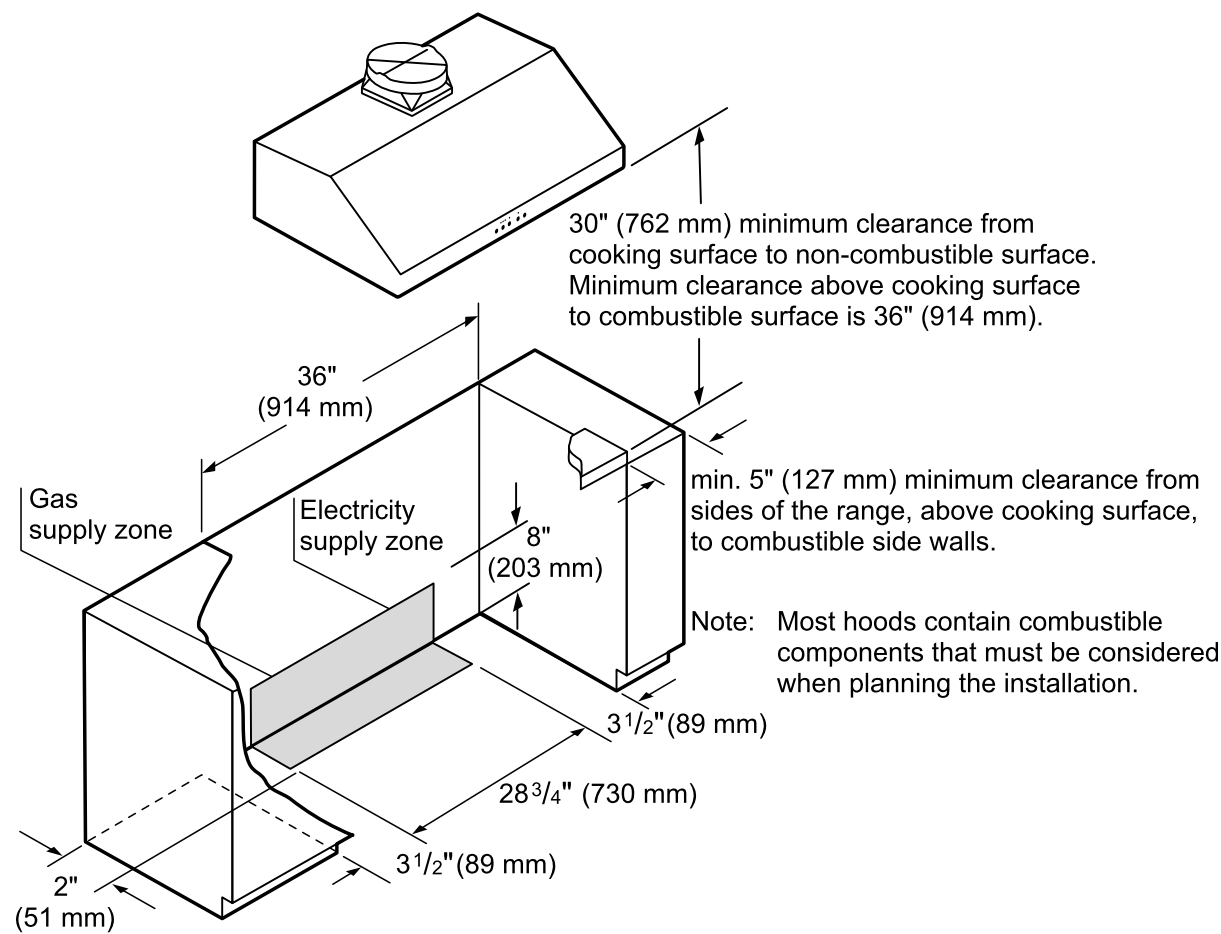
36-Inch Dual-Fuel Range Cutout Dimensions



measurements in inches (mm)

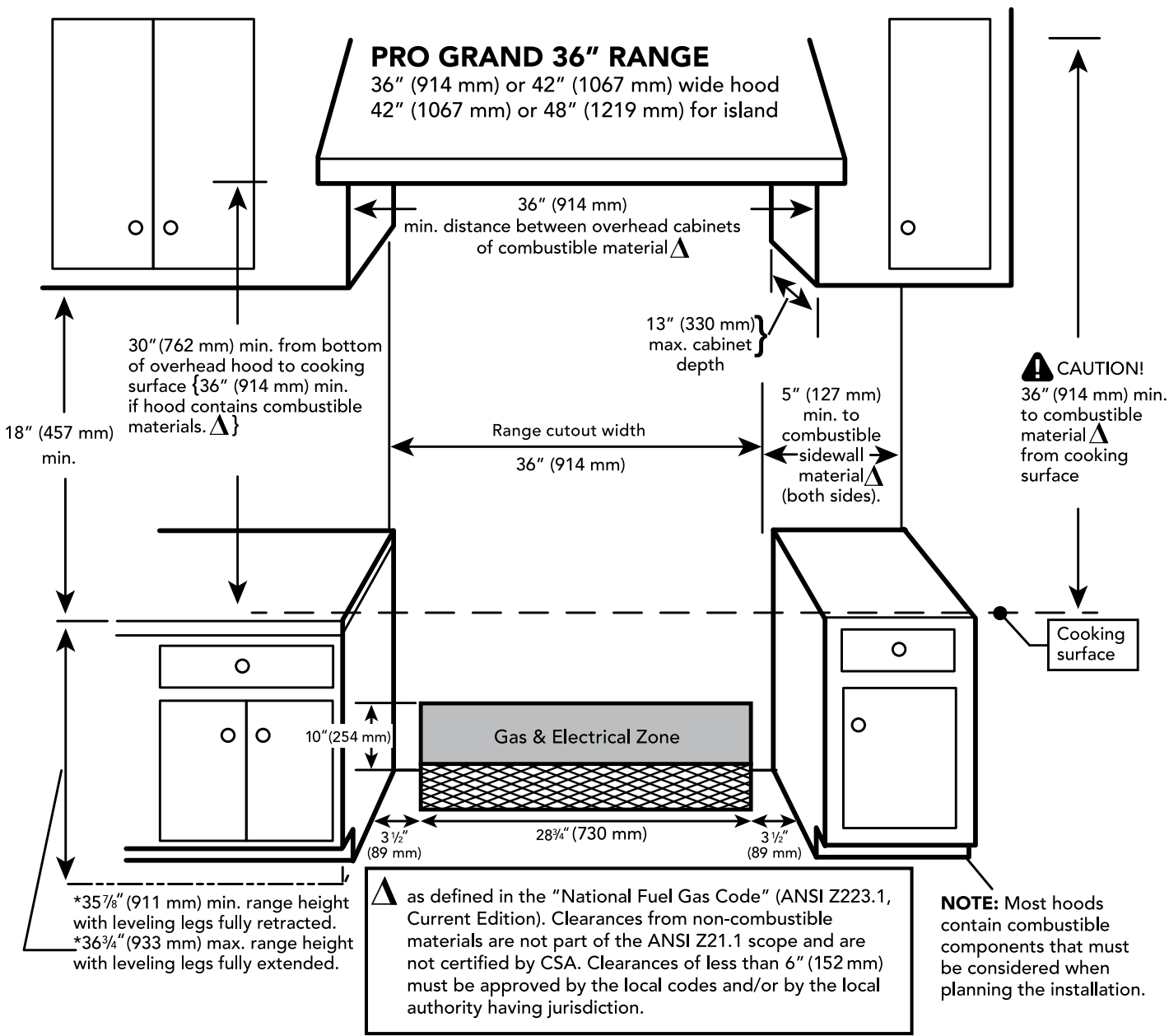
PRO GRAND® INSTALLATION
Professional Ranges

36-Inch Gas Range Cutout Dimensions



PRO GRAND® INSTALLATION
Professional Ranges

36-Inch Range Cutout Dimensions

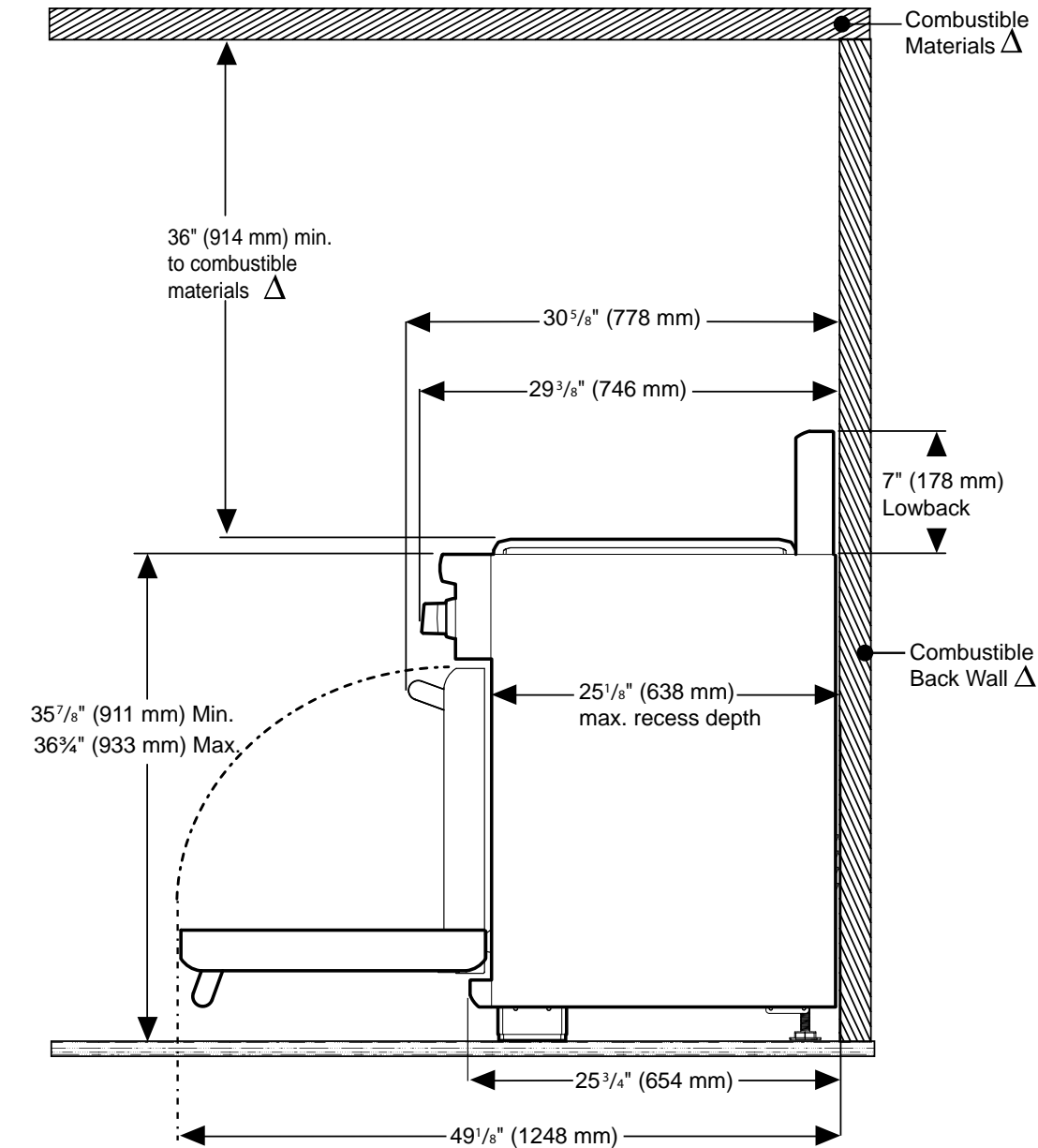


PRO GRAND® INSTALLATION

Professional Ranges

60-Inch, 48-Inch and 36-Inch Range Dimensions and Clearance Requirements With “Low Back”

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

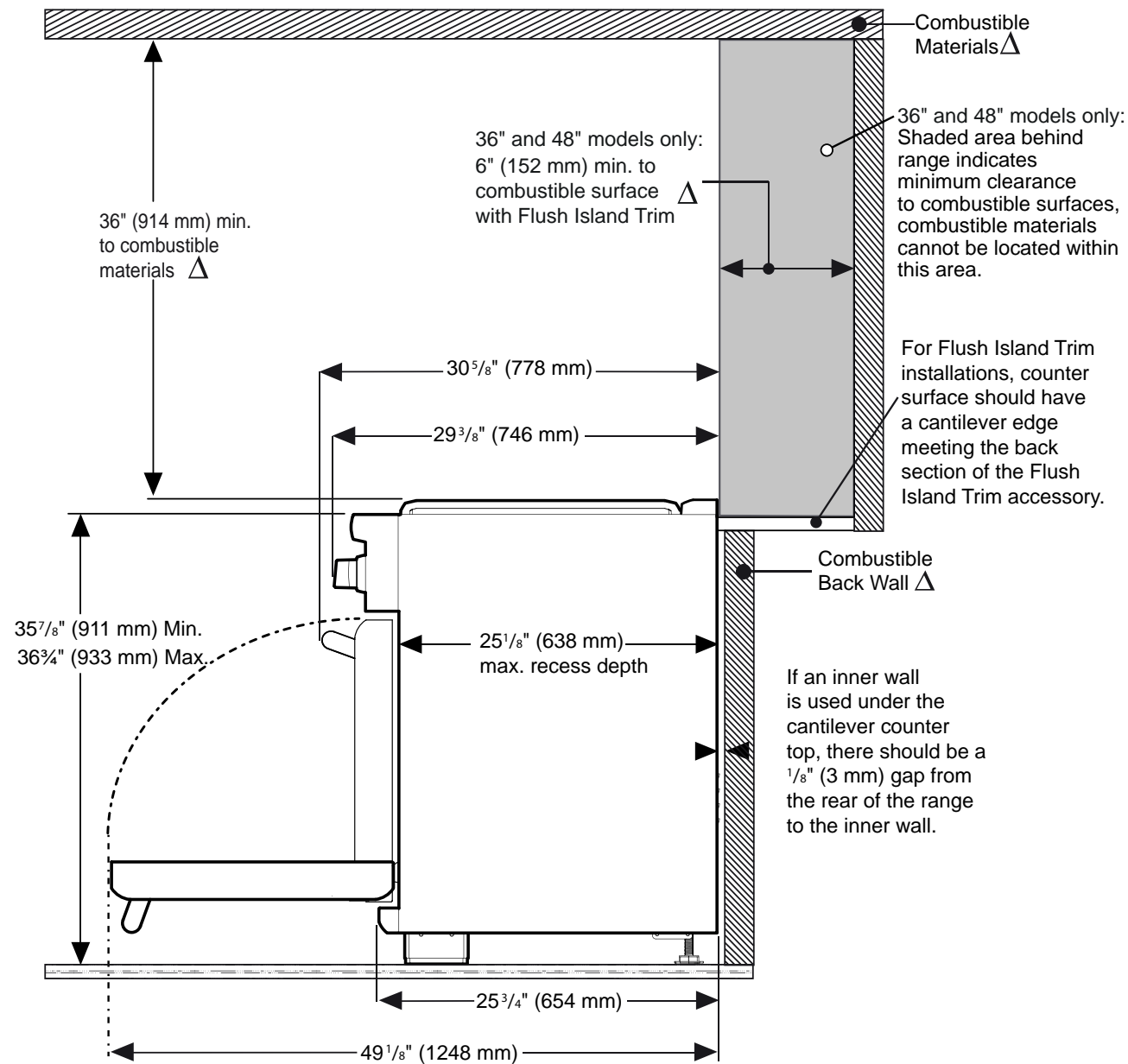


△ 60-Inch Pro Grand Ranges are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

PRO GRAND® INSTALLATION

Professional Ranges

60-Inch, 48-Inch and 36-Inch Range Dimensions and Clearance Requirements With “Flush Island Trim”



△ 60-Inch Pro Grand Ranges are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

The *Thermador® Connected*
Experience by *Home Connect™*

THE *next step of* YOUR CULINARY JOURNEY

Welcome to a world where recipes abound, adventure awaits, and innovation moves you forward. Enabled in every product category, Home Connect is your portal to more exceptional culinary experiences with exclusive tips, recipes, and remote controls—all through your mobile device.





RANGETOPS

FOR THE PROFESSIONAL COLLECTION

Newly designed Thermador® Rangetops feature an array of innovative new features, such as LED illumination of the control panel knobs, combined with exclusive heritage features, like our Star® Burner with QuickClean Base®. Offering industry leading design and exceptional performance, it's the perfect balance of style and power.



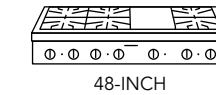
RANGETOP

Professional
48-INCH – PCG486WL

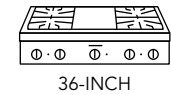


FEATURES

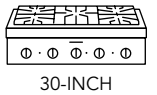
PROFESSIONAL RANGETOPS



48-INCH



36-INCH



30-INCH

Professional Rangetops

★ LED Bullnose Down Lighting

Newly designed rangetop offers LED lighting to illuminate the control panel.

★ QuickClean Base®

The raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A teardrop emboss allows for easier cleanup.

★ ExtraLow®

Our ExtraLow feature provides a wide range of temperature control. It cycles the Star® Burner on and off to maintain a very low temperature. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring.

★ Our Exclusive, Patented Star® Burner

By creating a perimeter 56% longer than a round burner, the unique star shape allows for more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating.

Star-K Certified

Thermador Professional® Rangetops are Star-K certified making it possible to use them on the Sabbath or the holidays.



★ Fast Time to Boil*

Our Star® Burner provides 18,000 BTU of output on select burners with a superior heat distribution that boils water in a fraction of the time compared to a conventional range or cooktop.

*Available on select burners

★ A Touch of Bold

Adorn your rangetop with a personal touch. Our cast metallic knobs in signature Thermador Blue are sure to bring an artistic allure to any culinary space.**

**Sold separately; see accessories section, page 108

★ Thermador® Exclusive

FEATURES

PROFESSIONAL RANGETOPS

Professional Rangetops

Custom Configurations

Configure your rangetop to match the way you cook, by selecting a 12" electric griddle model with an optional grill accessory. Or choose the Pro Indoor Grill model with interchangeable griddle accessory. All are easy to clean and dishwasher safe.

★ 5 Burners, 30-Inch Design, Zero Clearance

Delivering the ultimate in luxury performance in a 30" design, the powerful burners fire up to a total of 59,000 BTUs yet only require 300 CFM venting. Thanks to an innovative technology this allows for a flush installation against a kitchen wall with zero clearance for complete design flexibility.

★ Pro Indoor Grill

Easy-to-clean, indoor grilling feature boasts industry-leading design, featuring ceramic briquettes and fusion coated grill that fully cover the heating elements to offer exceptional grilling performance with genuine smoky flavor while minimizing flare-ups. Two heating zones let you control the front and back zones independently.

18,000 BTU on Every Front Burner and 15,000 BTU on Every Back Burner*

Delivers superior cooking flexibility by offering maximum heat output on every burner.

*Except model PCG305W



PROFESSIONAL RANGETOPS

48-Inch Professional



6 Burners with Griddle

- 6 Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Knob Illumination

48-Inch – PCG486WD



6 Burners with Pro Grill

- 6 Star® Burners (2 with ExtraLow®)
- Pro Indoor Grill with Ceramic Briquettes
- Porcelain Surface
- LED Knob Illumination

48-Inch – PCG486WL

PROFESSIONAL RANGETOPS

36-Inch Professional



4 Burners with Griddle

- 4 Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Knob Illumination

36-Inch – PCG364WD



4 Burners with Pro Grill

- 4 Star® Burners (2 with ExtraLow®)
- Pro Indoor Grill with Ceramic Briquettes
- Porcelain Surface
- LED Knob Illumination

36-Inch – PCG364WL



6 Burners

- 6 Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Knob Illumination

36-Inch – PCG366W

PROFESSIONAL RANGETOPS

30-Inch Professional



★ 5 Burners

- 5 Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Knob Illumination

30-Inch – PCG305W



See page 108 for accessories
Visit [Thermador.com](https://thermador.com) for complete specifications

★ Thermador® Exclusive

★ Thermador® Exclusive

PROFESSIONAL RANGETOPS

QUICK REFERENCE CHART

Professional

Professional		
		
PCG486WD 48-INCH GAS	PCG486WL 48-INCH GAS	

Key Features

Cooktop Configuration	6 Burners + Griddle	6 Burners + Grill
Burner Style	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes
LED Downlighting	Yes	Yes
Star-K Certified	Yes	Yes

General Properties

Controls	Metal Knobs	Metal Knobs
Sealed Burners	Yes	Yes
Grate Material	Cast Iron	Cast Iron
Griddle Material	Non-Stick, Rust-Proof Cast-Aluminum	N/A
Grill Material	N/A	Non-Stick, Rust-Proof Cast-Aluminum

Burner Performance

ExtraLow® Simmer Burners	2	2
Power of Center 12" Electric Griddle (W)	1,630 W	N/A
Power of Center 12" Electric Grill (W)	N/A	1,630 W
Electronic Re-ignition	Yes	Yes




Dimensions

Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 47 15/16" x 25 13/16"	8 1/8" x 47 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 46 1/4" x 22 13/16"	7 11/16" x 46 1/4" x 22 13/16"

PROFESSIONAL RANGETOPS

QUICK REFERENCE CHART

Professional

Professional			
			
PCG364WD 36-INCH GAS	PCG364WL 36-INCH GAS	PCG366W 36-INCH GAS	PCG305W 30-INCH GAS

4 Burners + Griddle	4 Burners + Grill	6 Burners	5 Burners
Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes

Metal Knobs	Metal Knobs	Metal Knobs	Metal Knobs
Yes	Yes	Yes	Yes
Cast Iron	Cast Iron	Cast Iron	Cast Iron
Non-Stick, Rust-Proof Cast-Aluminum	N/A	N/A	N/A
N/A	Non-Stick, Rust-Proof Cast-Aluminum	N/A	N/A

2	2	2	2
1,630 W	N/A	N/A	N/A
N/A	1,630 W	N/A	N/A
Yes	Yes	Yes	Yes

8 1/8" x 35 15/16" x 25 13/16"	8 1/8" x 35 15/16" x 25 13/16"	8 1/8" x 35 15/16" x 25 13/16"	8 1/8" x 29 15/16" x 25 13/16"
7 11/16" x 35 1/8" x 22 13/16"	7 11/16" x 35 1/8" x 22 13/16"	7 11/16" x 35 1/8" x 22 13/16"	7 11/16" x 29 1/8" x 22 13/16"

PROFESSIONAL RANGETOPS
OPTIONAL ACCESSORIES

		48-Inch		36-Inch			30-Inch
		PCG486WD	PCG486WL	PCG364WD	PCG364WL	PCG366W	PCG305W
	PA48WLBC – 10" Backguard, 48" Rangetop	✓	✓				
	PA36WLBC – 10" Backguard, 36" Rangetop			✓	✓	✓	
	PA30WLBC – 10" Backguard, 30" Rangetop						✓
	PABRICKBKW Flat Ceramic Briquettes with Basket		✓		✓		
	PABRICKW Flat Ceramic Briquettes without Basket		✓		✓		
	PAGRIDDLE Griddle Sits on Top of Grates Over 2 Star Burners, Non-Stick High-Release Coating	✓	✓	✓	✓	✓	✓
	PA12GRILLW 12" Pro Grill with Tray, (for Griddle Models), Non-Stick High-Release Coating	✓		✓			
	PAGRIDDLEW 12" Pro Griddle (for Briquette Grill Models), Fusion Coating		✓		✓		
	PAGRIDLFW 12" Pro Griddle with Tray, (for Griddle Models), Fusion Coating	✓		✓			
	PA12GRILFW 12" Pro Grill with Tray (for Griddle Models), Fusion Coating	✓		✓			
	PA12LCVRW 12" Pro Griddle Cover (for Griddle Models)	✓		✓			
	PA12LCVRN 12" Pro Grill Cover (for Pro Indoor Grill Models)		✓		✓		
	PWOKRINGHC Wok Ring	✓	✓	✓	✓	✓	✓
	PAKNOBLUWR Metallic Blue Knob Kit	✓	✓	✓	✓	✓	✓
	PA12CHPBLK 12" Chopping Block / Cutting Board	✓	✓	✓	✓	✓	✓
	PALPKITHW LP Conversion Kit, Pro Rangetop Models with 4 and 6 Burners	✓	✓	✓	✓	✓	
	PALPKITHW5 LP Conversion Kit, Pro Rangetop 5 Burner Model Only						✓

PCG486WD
48-INCH GAS RANGETOP WITH GRIDDLE
PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination
 - Superior griddle results—6 pass, 1,630 Watt thermostatically controlled griddle
 - Non-stick, rust-proof cast-aluminum griddle, removable for easy cleanup

GENERAL PROPERTIES

Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner (NG)	18,000 and XLO (NG)
Power of Back Left Burner (NG)	15,000 and XLO (NG)
Power of Back Center Burner (NG)	15,000 (NG)
Power of Front Center Burner (NG)	18,000 (NG)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Back Right Burner (NG)	15,000 (NG)
Power of Front Right Burner (NG)	18,000 (NG)

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type / Receptacle	120V-3 Prong NEMA 5-20
Power Cord Length (in)	65"
Energy Source	Gas
Gas Type	Natural Gas 6" Water Column (14.9 mb) Min. (USA)
Alternative Gas Type	LP 11" Water Column (27.4 mb) Min. (USA)
Convertible To LP (Kit Required)	Yes

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 47 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 46 1/4" x 22 13/16"
Minimum Distance From Rear Wall (in)	6" Min. to Combustible Surface
Net Weight (lbs)	182 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PCG486WL
48-INCH GAS RANGETOP WITH GRILL
PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination
- ★ Pro Indoor Grill features 2 independent zones, ceramic briquettes and removable grates for easy cleaning
 - Superior grill results—1,630 Watt indoor thermostatically controlled grill

GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total Number of Cooktop Burners	6 + Grill
Power of Front Left Burner (NG)	18,000 and XLO (NG)
Power of Back Left Burner (NG)	15,000 and XLO (NG)
Power of Back Center Burner (NG)	15,000 (NG)
Power of Front Center Burner (NG)	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Back Right Burner (NG)	15,000 (NG)
Power of Front Right Burner (NG)	18,000 (NG)
TECHNICAL DETAILS	
Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type / Receptacle	120V-3 Prong NEMA 5-20
Power Cord Length (in)	65"
Energy Source	Gas
Gas Type	Natural Gas 6" Water Column (14.9 mb) Min. (USA)
Alternative Gas Type	LP 11" Water Column (27.4 mb) Min. (USA)
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 47 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 46 1/4" x 22 13/16"
Minimum Distance From Rear Wall (in)	6" Min. to Combustible Surface
Net Weight (lbs)	211 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PCG364WD
36-INCH GAS RANGETOP WITH GRIDDLE
PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination
 - Superior griddle results—6 pass, 1,630 Watt thermostatically controlled griddle
 - Non-stick, rust-proof cast-aluminum griddle, removable for easy cleanup

GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total Number of Cooktop Burners	4 + Griddle
Power of Front Left Burner (NG)	18,000 and XLO (NG)
Power of Back Left Burner (NG)	15,000 and XLO (NG)
Power of Back Center Burner (NG)	N/A
Power of Front Center Burner (NG)	N/A
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Back Right Burner (NG)	15,000 (NG)
Power of Front Right Burner (NG)	18,000 (NG)
TECHNICAL DETAILS	
Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type / Receptacle	120V-3 Prong NEMA 5-20
Power Cord Length (in)	65"
Energy Source	Gas
Gas Type	Natural Gas 6" Water Column (14.9 mb) Min. (USA)
Alternative Gas Type	LP 11" Water Column (27.4 mb) Min. (USA)
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 35 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 35 1/8" x 22 13/16"
Minimum Distance From Rear Wall (in)	6" Min. to Combustible Surface
Net Weight (lbs)	155 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PCG364WL

36-INCH GAS RANGETOP WITH GRILL

PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination
- ★ Pro Indoor Grill features 2 independent zones, ceramic briquettes and removable grates for easy cleaning
 - Superior grill results—1,630 Watt indoor thermostatically controlled grill

GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total Number of Cooktop Burners	4 + Grill
Power of Front Left Burner (NG)	18,000 and XLO (NG)
Power of Back Left Burner (NG)	15,000 and XLO (NG)
Power of Back Center Burner (NG)	N/A
Power of Front Center Burner (NG)	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Back Right Burner (NG)	15,000 (NG)
Power of Front Right Burner (NG)	18,000 (NG)
TECHNICAL DETAILS	
Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type / Receptacle	120V-3 Prong NEMA 5-20
Power Cord Length (in)	65"
Energy Source	Gas
Gas Type	Natural Gas 6" Water Column (14.9 mb) Min. (USA)
Alternative Gas Type	LP 11" Water Column (27.4 mb) Min. (USA)
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 35 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 35 1/8" x 22 13/16"
Minimum Distance From Rear Wall (in)	6" Min. to Combustible Surface
Net Weight (lbs)	171 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PCG366W

36-INCH GAS RANGETOP

PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination

GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total Number of Cooktop Burners	6
Power of Front Left Burner (NG)	18,000 and XLO (NG)
Power of Back Left Burner (NG)	15,000 and XLO (NG)
Power of Back Center Burner (NG)	15,000 (NG)
Power of Front Center Burner (NG)	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Back Right Burner (NG)	15,000 (NG)
Power of Front Right Burner (NG)	18,000 (NG)
TECHNICAL DETAILS	
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type / Receptacle	120V-3 Prong NEMA 5-15
Power Cord Length (in)	65"
Energy Source	Gas
Gas Type	Natural Gas 6" Water Column (14.9 mb) Min. (USA)
Alternative Gas Type	LP 11" Water Column (27.4 mb) Min. (USA)
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 35 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 35 1/8" x 22 13/16"
Minimum Distance From Rear Wall (in)	6" Min. to Combustible Surface
Net Weight (lbs)	142 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PCG305W
30-INCH GAS RANGETOP WITH 5 BURNERS
PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ LED Downlighting —hidden discreetly above the control panel provides functional and stylish illumination
 - Five Star® Burners with an overall output of 59,000 BTUs (NG)

GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total Number of Cooktop Burners	5
Power of Front Left Burner (NG)	18,000 (NG) and XLO (NG)
Power of Back Left Burner (NG)	8,000 and XLO (NG)
Power of Back Center Burner (NG)	10,000 (NG)
Power of Front Center Burner (NG)	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Back Right Burner (NG)	8,000 (NG)
Power of Front Right Burner (NG)	15,000 (NG)
TECHNICAL DETAILS	
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type / Receptacle	120V-3 Prong NEMA 5-15
Power Cord Length (in)	65"
Energy Source	Gas
Gas Type	Natural Gas 6" Water Column (14.9 mb) Min. (USA)
Alternative Gas Type	LP 11" Water Column (27.4 mb) Min. (USA)
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 29 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 29 1/8" x 22 13/16"
Net Weight (lbs)	140 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PLANNING INFORMATION

Professional Rangetops

Model Options

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

Installation Considerations

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

Installation Options

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

Above a Warming Drawer

Thermador Professional Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" (70 mm) clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

Rear Clearance Requirements

30-Inch model PCG305W is suitable for 0" rear clearance to combustible surfaces.

All other models must meet these clearances:

When using the included Island Trim, Thermador recommends a minimum 6" (152 mm) rear clearance to a combustible surface. Clearances of less than 6" must be approved by the local codes and / or by the local authority having jurisdiction.

A rear clearance to a surface covered in a noncombustible material* is 0" when using the included Island Trim.

When installing against a combustible surface, a Thermador Low Backguard (purchased separately) is required for a 0" rear clearance to the combustible surface.

Electrical and Gas Specifications

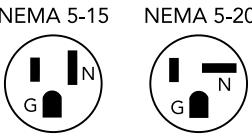
Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

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

Model	Required Circuit Breaker
	120V AC, 60Hz
PCG486WD	20 A
PCG486WL	20 A
PCG364WD	20 A
PCG364WL	20 A
PCG366W	15 A
PCG305W	15 A

Electrical Supply

The cord supplied with the gas ranges having an electric griddle or grill requires a NEMA 5-20 receptacle. All other gas units require a NEMA 5-15 receptacle.



Gas Requirements and Hookup

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

Natural Gas Requirements:

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

Propane Gas Requirements:

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

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

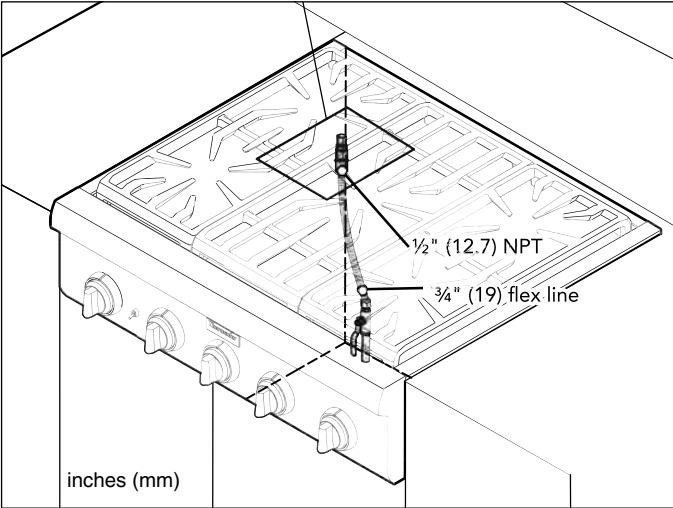
*As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

PLANNING INFORMATION

Professional Rangetops

Gas Inlet Location

	30-Inch	36-Inch	48-Inch
From left side to centerline of gas inlet	6 3/8" (152 mm)	11" (267 mm)	
From rear to centerline of gas inlet	2 1/4" (54 mm)		



Ventilation Requirements

We strongly recommend that a Thermador Professional Wall Hood, Island Hood or Custom Insert be installed with all Thermador Professional Rangetops. Due to the high heat capability of these units, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.

Downdraft ventilation should not be used. Due to the high heat of the Rangetop burners, installing a microwave oven with a ventilation system over the rangetop is not recommended on anything other than the 30" 5-Burner. Refer to OTR manufacturer's installation manual for clearances.

The following table indicates the ventilation hood options for use with Thermador Professional Rangetops. Refer to the Ventilation Selection Guide in the Ventilation section or www.Thermador.com for a complete selection of ventilation options, blowers, and accessories.

Width	Configuration	Ventilation Options
48"	6 Burners with Griddle and 6 Burners with Pro Grill	48" or 54" Pro Wall Hood 48" Chimney Wall Hood 54" Island Hood 48" or 54" Custom Insert
36"	4 Burners with Griddle, 4 Burners with Pro Grill and 6 Burners	36" or 42" Pro Wall Hood 36" Chimney Wall Hood 42" Island Hood 36" or 42" Custom Insert
30"	5 Burners	30" or 36" Pro Wall Hood 30" or 36" Chimney Wall Hood 30" or 36" Drawer Hood 36" or 42" Island Hood 30" or 36" Custom Insert

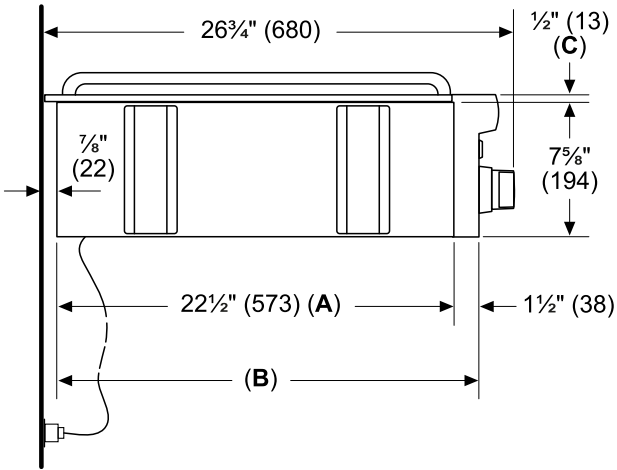
Important Ventilation Notes:

- For wall installations, the hood width must, at a minimum, equal the width of the Rangetop. Where space permits, a hood larger in width than the Rangetop may be desirable for improved ventilation performance.
- For island installations, the hood width should overhang the width of the Rangetop by a minimum of 3" (76 mm) on each side.
- For best smoke elimination, the lower edge of the hood should be installed 30" (762 mm) above the range cooking surface.
- If the hood contains any combustible materials (i.e. a wood covering), it must be installed a minimum of 36" (914 mm) above the cooking surface.
- Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes.
- A qualified heating and ventilating contractor should be consulted.

INSTALLATION

Professional Rangetops

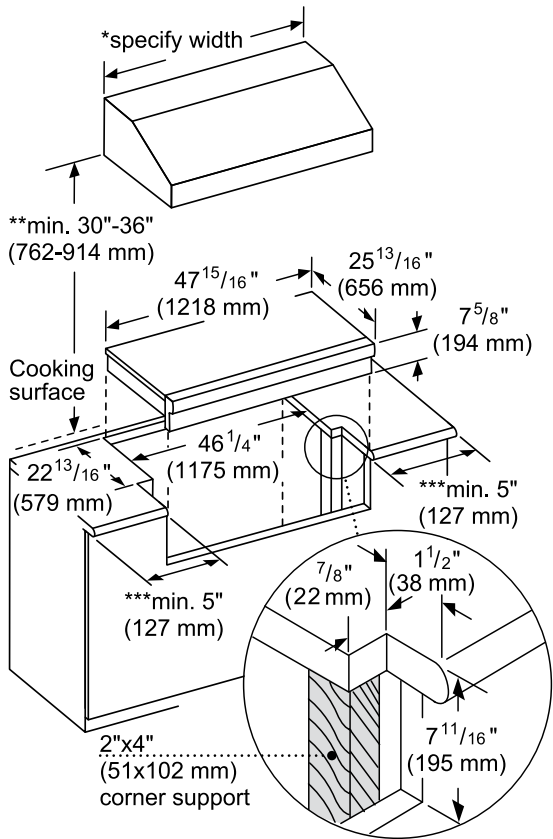
48-Inch, 36-Inch And 30-Inch Rangetop Side View



- A: Cabinet face for installation with projecting control panel.
- B: Cabinet face for installation with flush control panel.
- C: Side flange

48-Inch Rangetop Cutout Dimensions

* Minimum recommended hood width equals that of the range or cooktop.



- ** 36" minimum clearance from cooking surface to combustible surfaces.
- *** 5" minimum clearance from cooking surface to combustible side wall.

Note: Most hoods contain combustible components that must be considered when planning the installation.

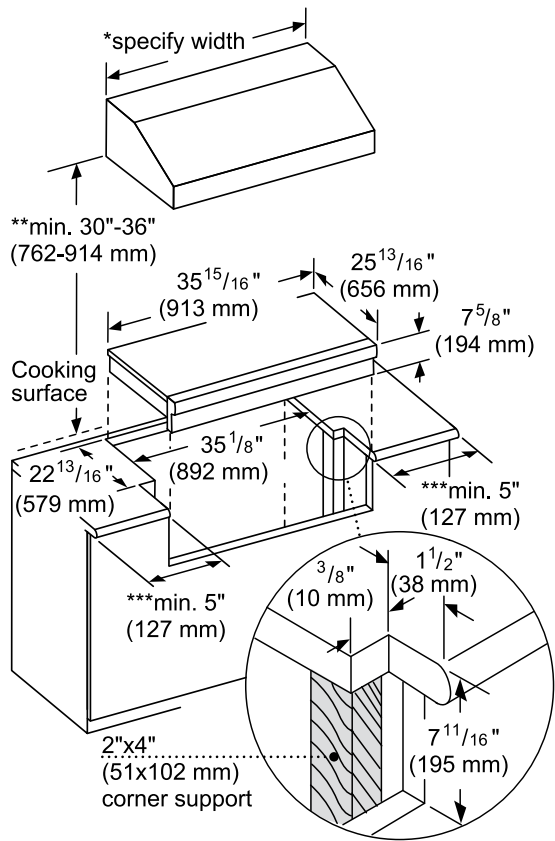
measurements in inches (mm)

INSTALLATION

Professional Rangetops

36-Inch Rangetop Cutout Dimensions

* Minimum recommended hood width equals that of the range or cooktop.

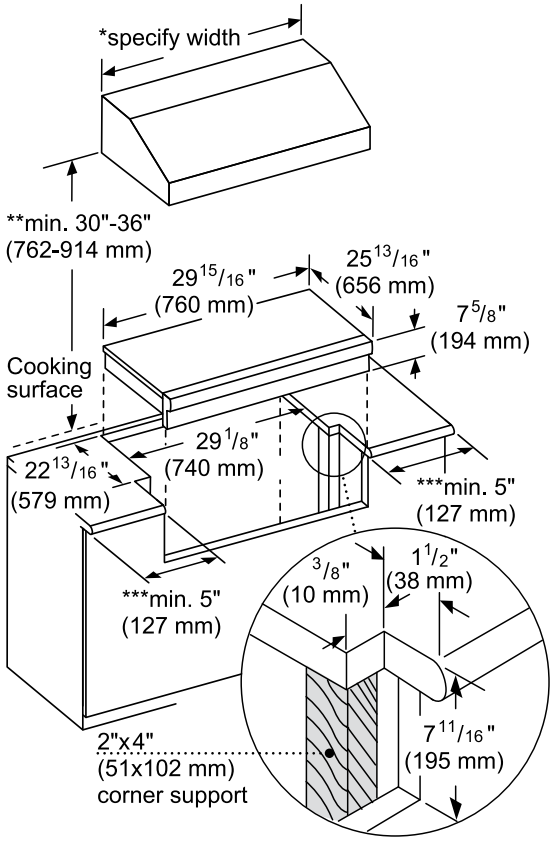


** 36" minimum clearance from cooking surface to combustible surfaces.
*** 5" minimum clearance from cooking surface to combustible side wall.
Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches (mm)

30-Inch Rangetop Cutout Dimensions

* Minimum recommended hood width equals that of the range or cooktop.



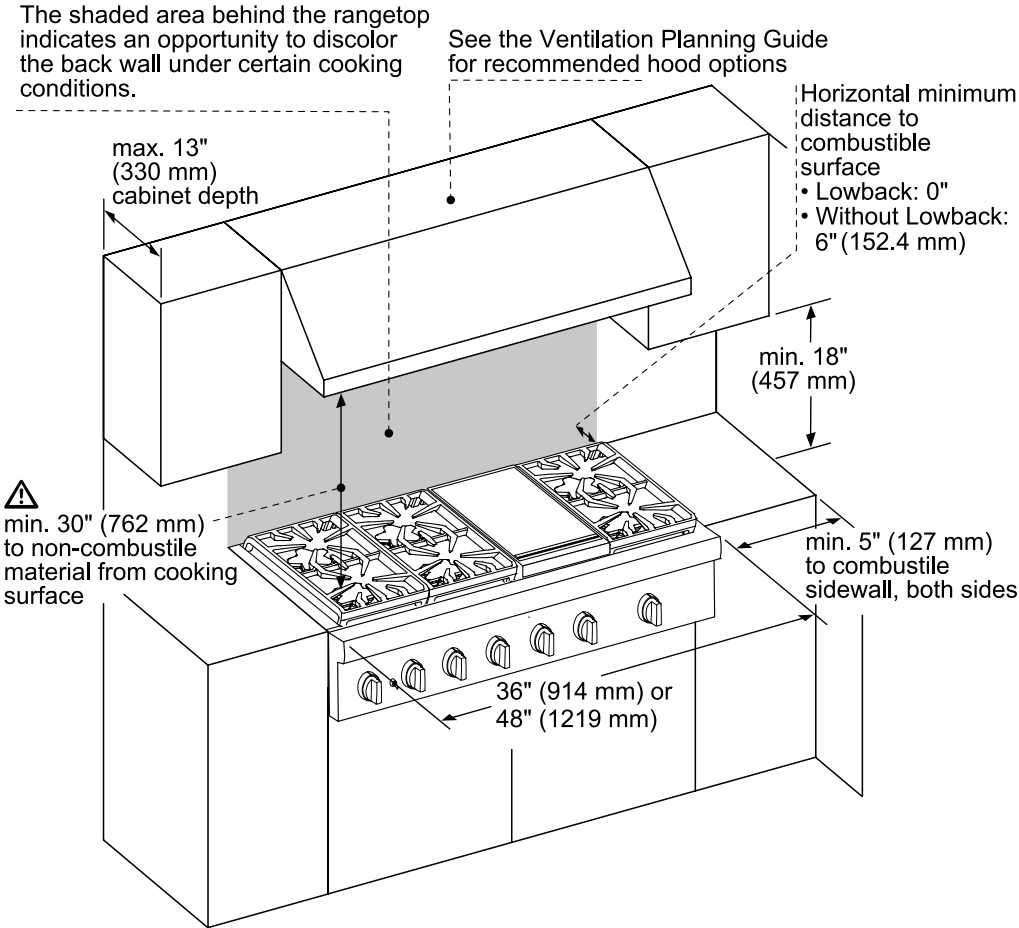
** 36" minimum clearance from cooking surface to combustible surfaces.
*** 5" minimum clearance from cooking surface to combustible side wall.
Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches (mm)

INSTALLATION

Professional Rangetops

48-Inch And 36-Inch Rangetop Clearances



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

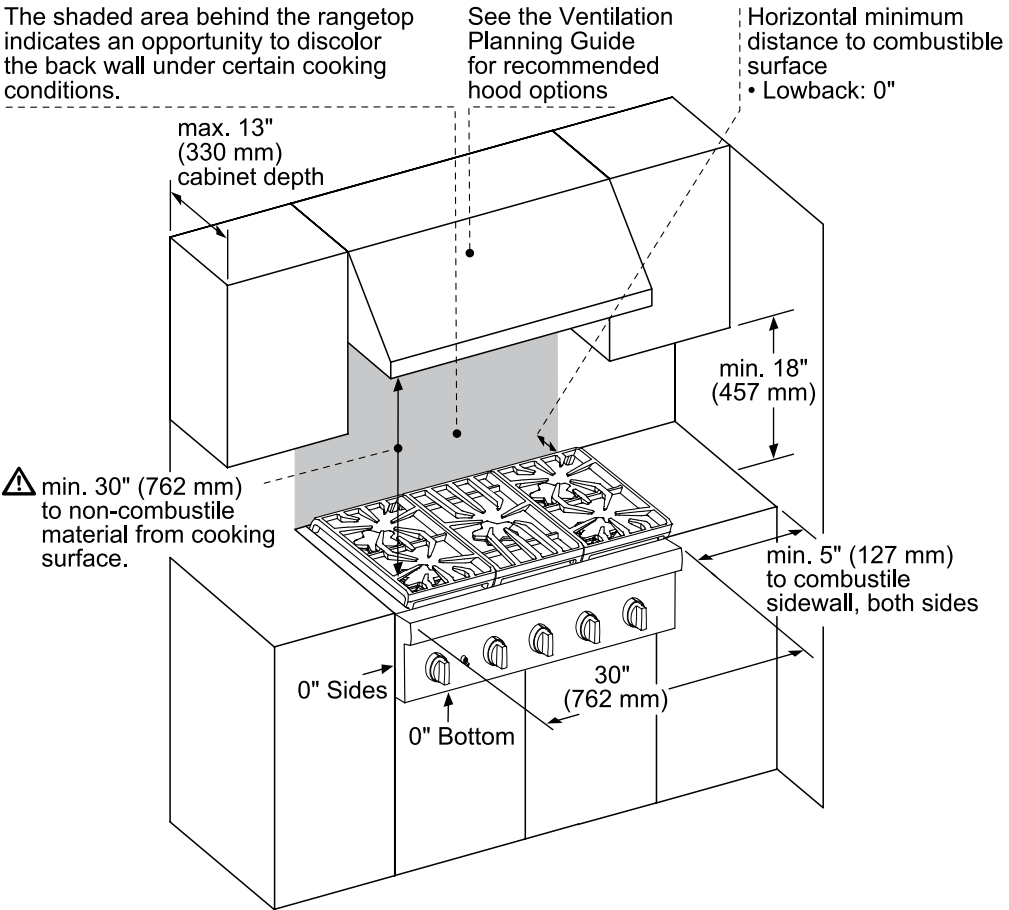
measurements in inches (mm)

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

INSTALLATION

Professional Rangetops

30-Inch Rangetop Installation With Hood



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

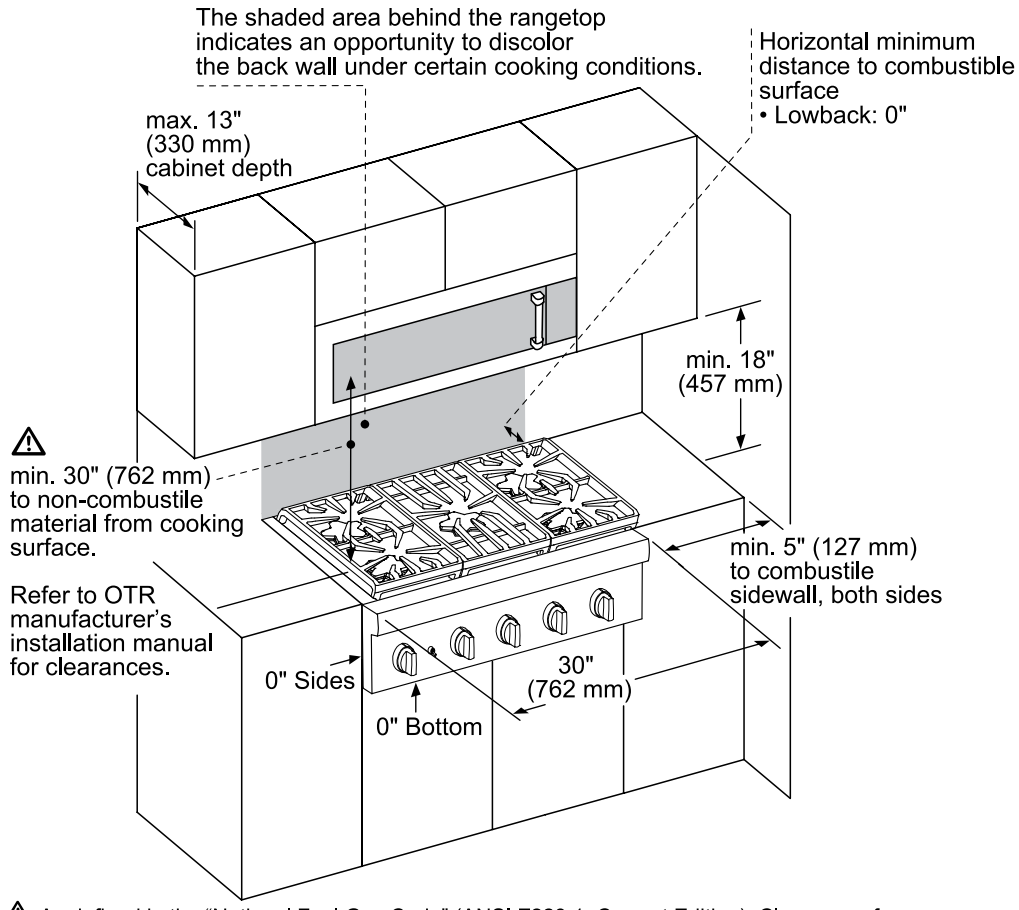
measurements in inches (mm)

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

INSTALLATION

Professional Rangetops

30-Inch Rangetop Installation With Over-The-Range Microwave



NOTE: See the Ventilation Planning Guide for recommended hood options. Due to the high heat of the burners, installing a microwave oven with a ventilation system over the appliance is not recommended on anything other than the 30" 5-Burner. Refer to the OTR manufacturer's installation manual for clearances.

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

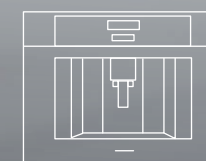
measurements in inches (mm)

Built-in OVENS

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

Updated with vibrant color displays, stunning metallic gray glass, and luxurious stainless steel, the redesigned Thermador Collections are available in two bold styles: Masterpiece with contemporary handles for a sleek, modern look, and Professional with bold handles and rotating knobs.

Whatever your preference, our selection of convection, steam, and new speed ovens serve as the perfect sous chef for your culinary creations.



BUILT-IN COFFEE MACHINE

*Professional & Masterpiece®
24-INCH – TCM24PS*

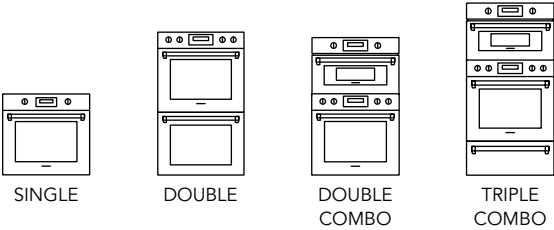


DOUBLE BUILT-IN OVEN

*Masterpiece®
30-INCH – ME302WS*

FEATURES

BUILT-IN OVENS



Select Features

★ *Maxbroil®*

The Thermador exclusive 4,800 Watt, 12-pass broil element enables you to broil even large dishes more evenly.

★ *Heavy-Duty Rotisserie*

Heavy-duty, removable rotisserie, cooks up to 12-pound roasts and poultry evenly on all sides. Following your meal, simply place the rotisserie in the dishwasher.

★ *SoftClose® Door*

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

16 Cooking Modes

Select Convection Ovens come with 16 cooking modes, including Dehydrate, Slow Roast, and Rotisserie. Select your mode with a glass touch-control panel or elegant stainless steel knobs.

Multi-Point Temperature Probe

The multi-point temperature probe utilizes multiple cooking points for added precision and consistency.

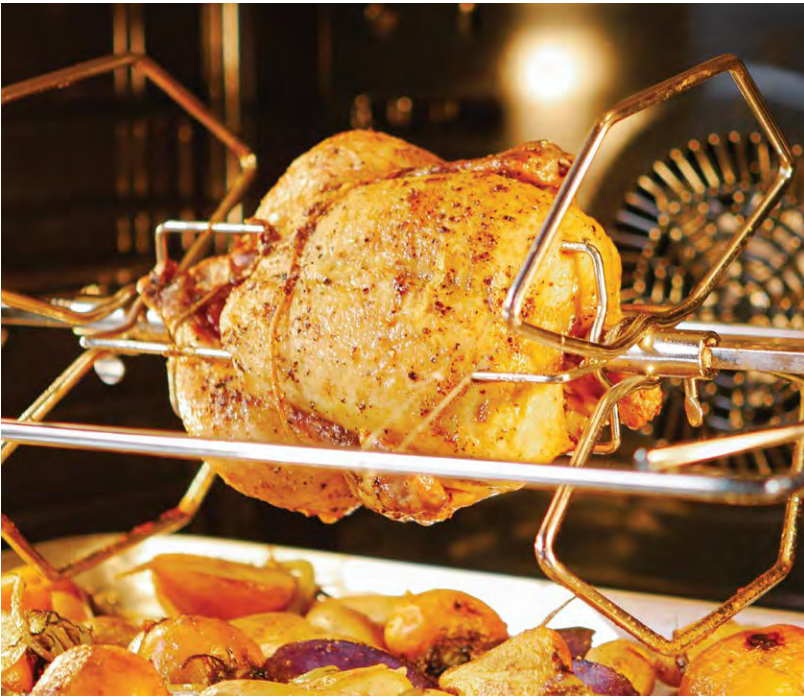
3 Telescopic Racks

Select models offer 3 Full Access® telescopic racks that glide smoothly and safely to support heavier dishes, while integrated, easy-grip handles make them simple to use.

Side Opening Door

Masterpiece® and Professional wall ovens offer both Left and Right Side Opening Doors on select models, providing more options for your kitchen design.

★ *Thermador® Exclusive*



FEATURES

BUILT-IN OVENS

Highlighted Features

★ *Thermador® Connected Experience*

Thermador Connected Experience by Home Connect™ enables you to explore further and push your culinary limits. Features including Remote Start and mobile notifications that let you know when your food is hot and ready to enjoy, as well as provide recipe integration and pairing suggestions.

Large Capacity

Offering a capacity of 4.5 cubic feet of cooking space, 30" Thermador Professional and Masterpiece® Ovens are one of the largest in their class*, capable of handling dinner parties large and small. *According to AHAM Standards

Speed Convection

No preheat needed. Reduce cooking times for frozen foods with the Speed Convection system from Thermador®, providing even cooking in less time.

True Convection

Thoughtfully engineered and flawlessly executed, the True Convection baffle system allows hot air to flow evenly throughout the oven without flavor transfer.

Softlight

Halogen theater lighting dims on and off each time you open and close the oven door, bringing light to your culinary masterpiece.

Super Fast Pre-Heat

Available for Bake, Convection Bake, Roast, Convection Roast and True Convection modes, Super Fast Pre-heat is the perfect solution when you are time starved.

Self-Clean

Self-clean mode cleans interior walls and rack supports in as little as 2 hours.

Star-K Certified

Thermador Built-In Ovens are Star-K certified making it possible to use them on the Sabbath or the holidays.



Standard or Flush Installation

Thermador built-in ovens feature gray glass on stainless steel for a luxurious finish, with options for standard or flush installation.

★ *Thermador® Exclusive*

STEAM OVENS

BUILT-IN OVENS



Steam Ovens

Cook More with Steam

Thermador Steam Ovens feature the largest 30" steam capacity on the market*, with multiple racks to accommodate your all of your culinary ambition. And think beyond fish and vegetables—use your Thermador steam oven for french breads baked to perfection, as well as ability to cook a 14 pound turkey in 90 minutes.

*According to AHAM Standards

True Convection

Thoughtfully engineered and flawlessly executed, the True Convection baffle system allows hot air to flow evenly throughout the oven without flavor transfer.

Broil Element

From succulent steaks to flawless au gratin, the broiling element offers more ways to perfect and complete your favorite recipes.

Exceptional Taste without Flavor Transfer

Thermador steam ovens produce dishes to enhance texture, appearance, and of course, taste. Cook multiple dishes at once with no flavor transfer, so you can plan different courses at the same time.

Enhanced Flavors

Cooking with steam ovens helps food retain vitamins and minerals, and can eliminate the need to add unhealthy fats and oils.

17 Heating Modes

With 17 additional cooking modes, including roast, convection broil, defrost, and reheat, Thermador steam ovens open a whole new door to culinary possibilities.



SPEED OVENS

BUILT-IN OVENS



Speed Ovens

Cook at Full Speed

Thermador Speed Ovens combine convection baking, broiling and microwaving into one powerful, ultra-convenient unit. With 10 power levels and a 1.6 cubic foot capacity, Speed Ovens can heat and reheat prepared meals from Margherita pizza to fluffy breads, with a crisp finish.

Convection Bake & Broil

Enjoy the convenience of a microwave with the added ability to convection bake and broil.

CookSmart®

36 CookSmart Auto Programs include convection, high and low broil, and ability to warm, cook frozen foods, and microwave for a variety of deliciously creative dishes.

Exceptional Design

Choose from 30" Masterpiece® or Professional designs, with options for standard or flush installation.



SINGLE OVENS

Professional



- True Convection
- Rotisserie
- 3 Telescopic Racks
- 16 Cooking Modes
- Halogen Illumination

30-Inch – POD301W



Left Side Opening Door
30-Inch – POD301LW



Right Side Opening Door
30-Inch – POD301RW



- True Convection
- 1 Telescopic Rack
- 13 Cooking Modes
- Halogen Illumination
- SoftClose® Door

30-Inch – PO301W

SINGLE OVENS

Masterpiece®



- True Convection
- Rotisserie
- 3 Telescopic Racks
- 16 Cooking Modes
- Halogen Illumination

30-Inch – MED301WS



Left Side Opening Door
30-Inch – MED301LWS



Right Side Opening Door
30-Inch – MED301RWS



- True Convection
- 1 Telescopic Rack
- 13 Cooking Modes
- Halogen Illumination
- SoftClose® Door

30-Inch – ME301WS

STEAM & CONVECTION OVENS

Professional & Masterpiece®



Professional

- Large 2.8 cu. ft. Cavity
- Steam, True Convection, Steam Convection and Broil
- 3 Telescopic Racks

30-Inch – PODS301W



Masterpiece®

- Large 2.8 cu. ft. Cavity
- Steam, True Convection, Steam Convection and Broil
- 3 Telescopic Racks

30-Inch – MEDS301WS

See page 140 – 151 for accessories
Visit Thermador.com for complete specifications

SPEED OVENS

Professional & Masterpiece®



Professional

- 10 Power Levels and 1.6 cu. ft. Capacity
- 36 CookSmart® Auto Programs
- Combines Convection Bake, Broil and Microwave

30-Inch – MC30WP



Masterpiece®

- 10 Power Levels and 1.6 cu. ft. Capacity
- 36 CookSmart® Auto Programs
- Combines Convection Bake, Broil and Microwave

30-Inch – MC30WS

DOUBLE OVENS

Professional Home Connect



- True Convection in Both Ovens
- Rotisserie
- 4 Telescopic Racks
- Cooking Modes, 16 Upper, 13 Lower
- Halogen Illumination

30-Inch – POD302W



Left Side Opening Door
30-Inch – POD302LW



Right Side Opening Door
30-Inch – POD302RW



- True Convection in Both Ovens
- 2 Telescopic Racks
- 13 Cooking Modes, Upper & Lower
- Halogen Illumination
- SoftClose® Door

30-Inch – PO302W

DOUBLE OVENS

Masterpiece® Home Connect



- True Convection in Both Ovens
- Rotisserie
- 4 Telescopic Racks
- Cooking Modes, 16 Upper, 13 Lower
- Halogen Illumination

30-Inch – MED302WS



Left Side Opening Door
30-Inch – MED302LWS



Right Side Opening Door
30-Inch – MED302RWS



- True Convection in Both Ovens
- 2 Telescopic Racks
- 13 Cooking Modes, Upper & Lower
- Halogen Illumination
- SoftClose® Door

30-Inch – ME302WS

COMBINATION OVENS

Professional & Masterpiece® Home Connect



Professional

30-Inch – PODMCW31W



Masterpiece

30-Inch – MEDMCW31WS

Triple Combination

- Speed Oven, True Convection Oven and Warming Drawer
- Rotisserie
- 3 Telescopic Racks
- Cooking Modes, 36 Upper, 16 Lower
- LED / Halogen Illumination



Professional

30-Inch – PODMC301W



Masterpiece

30-Inch – MEDMC301WS

Double Combination

- Speed Oven and True Convection Oven
- Rotisserie
- 3 Telescopic Racks
- Cooking Modes, 36 Upper, 16 Lower
- LED / Halogen Illumination



Professional

30-Inch – POM301W



Masterpiece

30-Inch – MEM301WS

Double Combination

- Microwave and True Convection Oven
- 1 Telescopic Rack
- Cooking Modes, 9 Upper, 16 Lower
- LED / Halogen Illumination
- SoftClose® Door

STEAM & CONVECTION COMBINATION OVENS

Professional & Masterpiece® Home Connect



Professional

30-Inch – PODS302W



Masterpiece





30-Inch – MEDS302WS

Double Combination

- Convection Steam Oven and True Convection Oven
- Rotisserie
- 6 Telescopic Racks
- Cooking Modes, 17 Upper, 16 Lower
- LED / Halogen Illumination

SINGLE BUILT-IN OVENS QUICK REFERENCE CHART

Professional

	Professional			
				
	30-Inch Single	30-Inch Single	30-Inch Steam and Convection (Non-Plumbed)	30-Inch Speed Oven
Drop-Down Door	POD301W	PO301W	PODS301W	MC30WP
Left Side Opening Door	POD301LW	—	—	—
Right Side Opening Door	POD301RW	—	—	—

Key Features

Modes	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs	36 CookSmart® Auto Programs (Including True Convection, Hi & Lo Broil, Keep Warm, Frozen Foods) + 10 levels of Microwaveable Power
Star-K Certified	Yes	Yes	Yes	No
Cleaning Type	Self Clean / Easy Clean	Self Clean / Easy Clean	Easy Clean / Ecolytic Clean	N/A
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes	Yes	Yes	No

General Properties





Oven Cavity Size (cu. ft.)	4.5 cu. ft.	4.5 cu. ft.	2.8 cu. ft.	1.6 cu. ft.
Telescopic Rack(s)	3	1	3	N/A
Illumination Type	Halogen	Halogen	LED	LED
Interior Lights	2	2	3	1

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	29" x 29 3/4" x 24 1/2"	29" x 29 3/4" x 24 1/2"	25 13/16" x 29 3/4" x 23 7/16"	19 5/8" x 29 3/4" x 22 3/8"
Required Cutout Size (HxWxD) (in) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"	27" – 28 5/8" x 28 1/2" x 23 1/2"	24 1/2" – 25 7/16" x 28 1/2" x 23 1/2"	19 1/4" x 28 1/2" x 22"
Required Cutout Size (HxWxD) (in) – Flush	29 1/8" x 30" x 24 1/2"	29 1/8" x 30" x 24 1/2"	25 15/16" x 30" x 24 1/2"	20 1/8" x 30" x 23 1/2"

SINGLE BUILT-IN OVENS QUICK REFERENCE CHART

Masterpiece®

	Masterpiece®			
				
	30-Inch Single	30-Inch Single	30-Inch Steam and Convection (Non-Plumbed)	30-Inch Speed Oven
Drop-Down Door	MED301WS	ME301WS	MEDS301WS	MC30WS
Left Side Opening Door	MED301LWS	—	—	—
Right Side Opening Door	MED301RWS	—	—	—

Key Features

Modes	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs	36 CookSmart® Auto Programs (Including True Convection, Hi & Lo Broil, Keep Warm, Frozen Foods) + 10 levels of Microwaveable Power
Star-K Certified	Yes	Yes	Yes	No
Cleaning Type	Self Clean / Easy Clean	Self Clean / Easy Clean	Easy Clean / Ecolytic Clean	N/A
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes	Yes	Yes	No

General Properties



Oven Cavity Size (cu. ft.)	4.5 cu. ft.	4.5 cu. ft.	2.8 cu. ft.	1.6 cu. ft.
Telescopic Rack(s)	3	1	3	N/A
Illumination Type	Halogen	Halogen	LED	LED
Interior Lights	2	2	3	1

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	29" x 29 3/4" x 24 1/2"	29" x 29 3/4" x 24 1/2"	25 13/16" x 29 3/4" x 23 7/16"	19 5/8" x 29 3/4" x 22 3/8"
Required Cutout Size (HxWxD) (in) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"	27" – 28 5/8" x 28 1/2" x 23 1/2"	24 1/2" – 25 7/16" x 28 1/2" x 23 1/2"	19 1/4" x 28 1/2" x 22"
Required Cutout Size (HxWxD) (in) – Flush	29 1/8" x 30" x 24 1/2"	29 1/8" x 30" x 24 1/2"	25 15/16" x 30" x 24 1/2"	20 1/8" x 30" x 23 1/2"



DOUBLE BUILT-IN OVENS QUICK REFERENCE CHART

Professional

Professional		
		
	30-Inch Double	30-Inch Double
Drop-Down Door	POD302W	PO302W
Left Side Opening Door	POD302LW	—
Right Side Opening Door	POD302RW	—
Key Features		
Modes – Upper Cavity	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast
Modes – Lower Cavity	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast
Star-K Certified	Yes	Yes
Cleaning Type – Upper and Lower Cavity	Easy Clean, Self Clean	Easy Clean, Self Clean
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes	Yes
General Properties		
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.5 cu. ft. / 4.5 cu. ft.	4.5 cu. ft. / 4.5 cu. ft.
Telescopic Racks	4	2
Illumination Type – Upper & Lower Cavity	Halogen	Halogen
Interior Lights – Upper Cavity	2	2
Interior Lights – Lower Cavity	2	2
Dimensions		
Overall Appliance Dimensions (HxWxD) (in)	52 1/16" x 29 3/4" x 24 1/2"	52 1/16" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	50"–51 1/2" x 28 1/2" x 23 1/2"	50"–51 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	52 3/16" x 30" x 24 1/2"	52 3/16" x 30" x 24 1/2"

DOUBLE BUILT-IN OVENS QUICK REFERENCE CHART





Masterpiece®

Masterpiece®		
		
	30-Inch Double	30-Inch Double
Drop-Down Door	MED302WS	ME302WS
Left Side Opening Door	MED302LWS	—
Right Side Opening Door	MED302RWS	—
Key Features		
Modes – Upper Cavity	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast
Modes – Lower Cavity	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast
Star-K Certified	Yes	Yes
Cleaning Type – Upper and Lower Cavity	Easy Clean, Self Clean	Easy Clean, Self Clean
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes	Yes
General Properties		
Oven Cavity Size (cu. ft.)	4.5 cu. ft. / 4.5 cu. ft.	4.5 cu. ft. / 4.5 cu. ft.
Telescopic Rack(s)	4	2
Illumination Type – Upper & Lower Cavity	Halogen	Halogen
Interior Lights – Upper Cavity	2	2
Interior Lights – Lower Cavity	2	2
Dimensions		
Overall Appliance Dimensions (HxWxD) (in)	52 1/16" x 29 3/4" x 24 1/2"	52 1/16" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	50"–51 1/2" x 28 1/2" x 23 1/2"	50"–51 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	52 3/16" x 30" x 24 1/2"	52 3/16" x 30" x 24 1/2"

COMBINATION BUILT-IN OVENS

QUICK REFERENCE CHART

Professional

Professional			
			
30-Inch Triple with Speed Oven & Warming Drawer	30-Inch Double with Speed Oven	30-Inch Double with Microwave	30-Inch Double with Steam Convection
PODMCW31W	PODMC301W	POM301W	PODS302W

Modes – Upper Cavity	36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Keep Warm) and Heating Programs and Microwave Programs	36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs	(9) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrees	(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs
Modes – Lower Cavity	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie
Star-K Certified	Yes	Yes	Yes	Yes
Warming Drawer	Yes	No	No	No
Cleaning Type – Upper & Lower Cavity	Easy Clean and Self Clean, Lower Oven Only	Easy Clean and Self Clean, Lower Oven Only	Easy Clean and Self Clean, Lower Oven Only	Easy Clean, Ecolytic Clean Easy Clean and Self Clean

Speed Oven Capacity (cu. ft.)	1.6 cu. ft.	1.6 cu. ft.	N/A	N/A
Microwave Capacity (cu. ft.)	N/A	N/A	1.6 cu. ft.	N/A
Steam Convection Oven Capacity (cu. ft.)	N/A	N/A	N/A	2.8 cu. ft.
Oven Capacity (cu. ft.)	4.5 cu. ft.	4.5 cu. ft.	4.5 cu. ft.	4.5 cu. ft.
Warming Drawer Capacity (cu. ft.)	2.5 cu. ft.	N/A	N/A	N/A
Telescopic Racks	3	3	1	6
Illumination Type – Upper / Lower Cavity	LED / Halogen	LED / Halogen	LED / Halogen	LED / Halogen
Interior Lights – Upper / Lower Cavity	1 / 2	1 / 2	1 / 2	3 – 1 Top, 2-Sides 2 – Sides with 2 Bulbs Each
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes, Lower Oven Only	Yes, Lower Oven Only	Yes, Lower Oven Only	Yes, Upper & Lower
Speed Oven / Microwave Power	1,000 W	1,000 W	950 W	N/A

Overall Appliance Dimensions (HxWxD) (in)	61 3/16" x 29 3/4" x 24 1/2"	49" x 29 3/4" x 24 1/2"	49" x 29 3/4" x 24 1/2"	48 7/8" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	60 3/4" x 28 1/2" x 23 1/2"	48 1/2" x 28 1/2" x 23 1/2"	48 1/2" x 28 1/2" x 23 1/2"	47 3/8" – 48 1/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	61 5/16" x 30" x 24 1/2"	49 1/8" x 30" x 24 1/2"	49 1/8" x 30" x 24 1/2"	49" x 30" x 24 1/2"

COMBINATION BUILT-IN OVENS

QUICK REFERENCE CHART

Masterpiece®

Masterpiece®			
			
30-Inch Triple with Speed Oven & Warming Drawer	30-Inch Double with Speed Oven	30-Inch Double with Microwave	30-Inch Double with Steam Convection
MEDMCW31WS	MEDMC301WS	MEM301WS	MEDS302WS

Modes – Upper Cavity	36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Keep Warm) and Heating Programs and Microwave Programs	36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs	(9) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrees	(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs
Modes – Lower Cavity	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie
Star-K Certified	Yes	Yes	Yes	Yes
Warming Drawer	Yes	No	No	No
Cleaning Type – Upper & Lower Cavity	Easy Clean and Self Clean, Lower Oven Only	Easy Clean and Self Clean, Lower Oven Only	Easy Clean and Self Clean, Lower Oven Only	Easy Clean, Ecolytic Clean Easy Clean and Self Clean

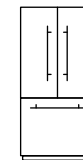
Speed Oven Capacity (cu. ft.)	1.6 cu. ft.	1.6 cu. ft.	N/A	N/A
Microwave Capacity (cu. ft.)	N/A	N/A	1.6 cu. ft.	N/A
Steam Convection Oven Capacity (cu. ft.)	N/A	N/A	N/A	2.8 cu. ft.
Oven Capacity (cu. ft.)	4.5 cu. ft.	4.5 cu. ft.	4.5 cu. ft.	4.5 cu. ft.
Warming Drawer Capacity (cu. ft.)	2.5 cu. ft.	N/A	N/A	N/A
Telescopic Racks	3	3	1	6
Illumination Type – Upper / Lower Cavity	LED / Halogen	LED / Halogen	LED / Halogen	LED / Halogen
Interior Lights – Upper / Lower Cavity	1 / 2	1 / 2	1 / 2	3 – 1 Top, 2-Sides 2 – Sides with 2 Bulbs Each
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes, Lower Oven Only	Yes, Lower Oven Only	Yes, Lower Oven Only	Yes, Upper & Lower
Speed Oven / Microwave Power	1,000 W	1,000 W	950 W	N/A

Overall Appliance Dimensions (HxWxD) (in)	61 3/16" x 29 3/4" x 24 1/2"	49" x 29 3/4" x 24 1/2"	49" x 29 3/4" x 24 1/2"	48 7/8" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	60 3/4" x 28 1/2" x 23 1/2"	48 1/2" x 28 1/2" x 23 1/2"	48 1/2" x 28 1/2" x 23 1/2"	47 3/8" – 48 1/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	61 5/16" x 30" x 24 1/2"	49 1/8" x 30" x 24 1/2"	49 1/8" x 30" x 24 1/2"	49" x 30" x 24 1/2"

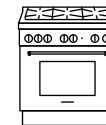


Compact Space Solutions
MORE THAN
meets **THE EYE**

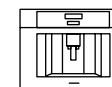
Any kitchen can make an impact—no matter the size. Thermador appliances fit seamlessly into any footprint and style, from urban to contemporary suites and beyond.



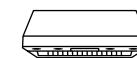
36-Inch Built-In Stainless Steel Masterpiece®
Pre-Assembled French Door Bottom Freezer Refrigerator



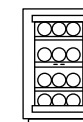
30-Inch Professional Harmony® Range



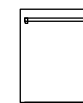
24-Inch Built-in Coffee Machine



36-Inch Pro Grand® Wall Hood



24-Inch Masterpiece® Under Counter Glass Door
Wine Reserve



24-Inch Professional Star-Sapphire Dishwasher

Kitchen Designed by: Venece Caldwell

POD301W
30-INCH SINGLE BUILT-IN OVEN
PROFESSIONAL SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)



GENERAL PROPERTIES

Heating Modes

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

Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	3
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

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

TECHNICAL DETAILS

Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	29 1/8" x 30" x 24 1/2"
Oven Cavity Size	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	174 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

POD301LW
30-INCH SINGLE BUILT-IN OVEN
PROFESSIONAL SERIES, LEFT SIDE OPENING DOOR



ALSO AVAILABLE:

POD301RW – Right Side Opening Door

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode



GENERAL PROPERTIES

Heating Modes

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

Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	3
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

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

TECHNICAL DETAILS

Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	29 1/8" x 30 3/4" x 24 1/2"
Oven Cavity Size	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	174 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

POD301RW
30-INCH SINGLE BUILT-IN OVEN
PROFESSIONAL SERIES, RIGHT SIDE OPENING DOOR



ALSO AVAILABLE:

POD301LW – Left Side Opening Door

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode



GENERAL PROPERTIES

Heating Modes

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

Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	3
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

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

TECHNICAL DETAILS

Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	29 1/8" x 30 3/4" x 24 1/2"
Oven Cavity Size	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	7 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	174 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

PO301W
30-INCH SINGLE BUILT-IN OVEN
PROFESSIONAL SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- SoftClose® door ensures ultra smooth closing of the oven door
- 1 Full Access® telescopic rack
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)



GENERAL PROPERTIES

Heating Modes

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	1
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

Bake Element	2,400 W
Broil Element	3,800 W
Convection Element	2,000 W

TECHNICAL DETAILS

Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	29 1/8" x 30" x 24 1/2"
Oven Cavity Size	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	174 lbs

ACCESSORIES (INCLUDED)

1 Telescopic and 2 Standard Oven Racks, Meat Probe, Broil Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

MED301WS
30-INCH SINGLE BUILT-IN OVEN
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)



GENERAL PROPERTIES

Heating Modes

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

Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	3
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

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

TECHNICAL DETAILS

Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	29 1/8" x 30" x 24 1/2"
Oven Cavity Size	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	188 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

MED301LWS
30-INCH SINGLE BUILT-IN OVEN
MASTERPIECE® SERIES, LEFT SIDE OPENING DOOR



ALSO AVAILABLE:

MED301RWS – Right Side Opening Door

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode



GENERAL PROPERTIES

Heating Modes

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

Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	3
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

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

TECHNICAL DETAILS

Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	29 1/8" x 30 3/4" x 24 1/2"
Oven Cavity Size	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	188 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

MED301RWS
30-INCH SINGLE BUILT-IN OVEN
MASTERPIECE® SERIES, RIGHT SIDE OPENING DOOR



ALSO AVAILABLE:

MED301LWS – Left Side Opening Door

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode



GENERAL PROPERTIES

Heating Modes	
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie	
Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	3
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

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

TECHNICAL DETAILS

Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	29 1/8" x 30 3/4" x 24 1/2"
Oven Cavity Size	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	188 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

ME301WS
30-INCH SINGLE BUILT-IN OVEN
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- SoftClose® door ensures ultra smooth closing of the oven door
- 1 Full Access® telescopic rack
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)



GENERAL PROPERTIES

Heating Modes	
(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	
Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	1
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

Bake Element	2,400 W
Broil Element	3,800 W
Convection Element	2,000 W

TECHNICAL DETAILS

Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	29 1/8" x 30" x 24 1/2"
Oven Cavity Size	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	174 lbs

ACCESSORIES (INCLUDED)

1 Telescopic and 2 Standard Oven Racks, Meat Probe, Broil Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

PODS301W
30-INCH STEAM AND CONVECTION SINGLE
BUILT-IN OVEN
PROFESSIONAL SERIES



FEATURES & BENEFITS

- ★ - Large Steam and Convection cavity at 2.8 cu. ft.
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Steam and Convection Cooking provides unrivaled taste and quality—food stays moist on the inside and is perfect on the outside
- Steam and Convection Oven offers passionate cooks more cooking solutions—Broil, Steam, True Convection, Steam and Convection
- Specially crafted gray glass on stainless steel for a luxurious look and finish



GENERAL PROPERTIES

Heating Modes

(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs

Cleaning Type	Easy Clean / Ecolytic Clean
Telescopic Rack(s)	3
Illumination Type	LED
Interior Lights	3
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

Convection Element	2,300 W
Bake Element	1,420 W
Broiler Element	3,050 W

TECHNICAL DETAILS

Watts	4,100 W
Circuit Breaker	20 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	50" 3-Wire
Energy Source	Electric
Installation Type	Non-Plumbed

DIMENSIONS & WEIGHT

Oven Cavity Size	2.8 cu. ft.
Overall Appliance Dimensions (HxWxD)	25 13/16" x 29 3/4" x 23 7/16"
Dimensions with Storage Drawer SDS30WC	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 1 5/16" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard Installation	24 1/2" – 25 7/16" x 28 1/2" x 23 1/2"
Standard Installation with Storage Drawer SDS30WC	27 5/8" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush Installation	25 15/16" x 30" x 24 1/2"
Flush Installation with Storage Drawer SDS30WC	29 1/8" x 30" x 24 1/2"
Overall Oven Interior Dimensions (HxWxD)	14 1/2" x 18 7/8" x 17 3/8"
Usable Oven Interior Dimensions (HxWxD)	11 1/2" x 15 1/2" x 15 5/8"
Net Weight	173 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, 1 Large Pan, 1 Small Pan, 1 Large Perforated Pan, 1 Small Perforated Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MEDS301WS
30-INCH STEAM AND CONVECTION SINGLE
BUILT-IN OVEN
MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - Large Steam and Convection cavity at 2.8 cu. ft.
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Steam and Convection Cooking provides unrivaled taste and quality—food stays moist on the inside and is perfect on the outside
- Steam and Convection Oven offers passionate cooks more cooking solutions—Broil, Steam, True Convection, Steam and Convection
- Specially crafted gray glass on stainless steel for a luxurious look and finish



GENERAL PROPERTIES

Heating Modes

(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs

Cleaning Type	Easy Clean / Ecolytic Clean
Telescopic Rack(s)	3
Illumination Type	LED
Interior Lights	3
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

Convection Element	2,300 W
Bake Element	1,420 W
Broiler Element	3,050 W

TECHNICAL DETAILS

Watts	4,100 W
Circuit Breaker	20 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	50" 3-Wire
Energy Source	Electric
Installation Type	Non-Plumbed

DIMENSIONS & WEIGHT

Oven Cavity Size	2.8 cu. ft.
Overall Appliance Dimensions (HxWxD)	25 13/16" x 29 3/4" x 23 7/16"
Dimensions with Storage Drawer SDS30WC	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 1 5/16" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard Installation	24 1/2" – 25 7/16" x 28 1/2" x 23 1/2"
Standard Installation with Storage Drawer SDS30WC	27 5/8" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush Installation	25 15/16" x 30" x 24 1/2"
Flush Installation with Storage Drawer SDS30WC	29 1/8" x 30" x 24 1/2"
Overall Oven Interior Dimensions (HxWxD)	14 1/2" x 18 7/8" x 17 3/8"
Usable Oven Interior Dimensions (HxWxD)	11 1/2" x 15 1/2" x 15 5/8"
Net Weight	173 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, 1 Large Pan, 1 Small Pan, 1 Large Perforated Pan, 1 Small Perforated Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MC30WP
30-INCH SPEED OVEN
PROFESSIONAL SERIES



FEATURES & BENEFITS

- A microwave and a convection oven for a variety of cooking options including convection bake and broil.
- 36 CookSmart® automatic cooking programs offer faster cooking times for your convenience
- 10 levels of microwaveable power with a kitchen timer and panel lock setting
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets



GENERAL PROPERTIES	
Cavity Color	Stainless Steel
Microwave Power (W)	1000 W
Modes	
36 CookSmart® Auto Programs (Including True Convection, Hi & Lo Broil, Keep Warm, Frozen Foods) + Microwave	
OVEN PERFORMANCE	
Bake Element Wattages	600 W
Broil Element Wattages	1,750 W
Convection Element Wattages	1,700 W
CAPACITY	
Cavity Capacity (cu. ft.)	1.6 cu. ft.
TECHNICAL DETAILS	
Watts (W)	3,840 W
Circuit Breaker (A)	16 A
Volts (V)	208 or 240 V
Frequency (Hz)	60 Hz
Plug Type	4 wire fixed connection
Power Cord Length (in.)	48"
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in.)	19 5/8" x 29 3/4" x 22 3/8"
Required Cutout Size (HxWxD) (in) – Standard Install	19 1/4" x 28 1/2" x 22"
Required Cutout Size (HxWxD) (in) – Flush Install	20 1/8" x 30" x 23 1/2"
Oven Overall Interior Dimensions (HxWxD) (in.)	9 7/8" x 16 1/2" x 16 1/2"
Turntable Diameter (in.)	12 3/4"
Turntable Diameter (in.) – Ceramic Cookware Max.	12 1/2"
Rack – Rectangular Cookware Max.	15" x 12"
Net Weight (lbs)	96 lbs.
ACCESSORIES (INCLUDED)	
Metal turntable, cooking rack, ceramic cooking tray	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

MC30WS
30-INCH SPEED OVEN
MASTERPIECE® SERIES



FEATURES & BENEFITS

- A microwave and a convection oven for a variety of cooking options including convection bake and broil.
- 36 CookSmart® automatic cooking programs offer faster cooking times for your convenience
- 10 levels of microwaveable power with a kitchen timer and panel lock setting
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets



GENERAL PROPERTIES	
Cavity Color	Stainless Steel
Microwave Power (W)	1000 W
Modes	
36 CookSmart® Auto Programs (Including True Convection, Hi & Lo Broil, Keep Warm, Frozen Foods) + Microwave	
OVEN PERFORMANCE	
Bake Element Wattages	600 W
Broil Element Wattages	1,750 W
Convection Element Wattages	1,700 W
CAPACITY	
Cavity Capacity (cu. ft.)	1.6 cu. ft.
TECHNICAL DETAILS	
Watts (W)	3,840 W
Circuit Breaker (A)	16 A
Volts (V)	208 or 240 V
Frequency (Hz)	60 Hz
Plug Type	4 wire fixed connection
Power Cord Length (in.)	48"
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in.)	19 5/8" x 29 3/4" x 22 3/8"
Required Cutout Size (HxWxD) (in) – Standard Install	19 1/4" x 28 1/2" x 22"
Required Cutout Size (HxWxD) (in) – Flush Install	20 1/8" x 30" x 23 1/2"
Oven Overall Interior Dimensions (HxWxD) (in.)	9 7/8" x 16 1/2" x 16 1/2"
Turntable Diameter (in.)	12 3/4"
Turntable Diameter (in.) – Ceramic Cookware Max.	12 1/2"
Rack – Rectangular Cookware Max.	15" x 12"
Net Weight (lbs)	96 lbs.
ACCESSORIES (INCLUDED)	
Metal turntable, cooking rack, ceramic cooking tray	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

POD302W
30-INCH DOUBLE BUILT-IN OVEN
PROFESSIONAL SERIES



Home Connect

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)

ACCESSORIES (INCLUDED)

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

ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

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

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

OVEN PERFORMANCE

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

TECHNICAL DETAILS

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

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	52 1/16" x 29 3/4" x 24 1/2"	
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"	
Required Cutout Size (HxWxD) – Standard	50"–51 1/2" x 28 1/2" x 23 1/2"	
Required Cutout Size (HxWxD) – Flush	52 3/16" x 30" x 24 1/2"	
Oven Cavity Size	Upper Cavity Lower Cavity	4.5 cu. ft. 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"	
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"	
Net Weight	341 lbs	

WARRANTY

Limited Warranty Parts and Labor	2 Year
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POD302LW
30-INCH DOUBLE BUILT-IN OVEN
PROFESSIONAL SERIES, LEFT SIDE OPENING DOOR



Home Connect

ALSO AVAILABLE:

POD302RW – Right Side Opening Door

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode

ACCESSORIES (INCLUDED)

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

ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

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

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

OVEN PERFORMANCE

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

TECHNICAL DETAILS

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

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	52 1/16" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	50"–51 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	52 3/16" x 30 3/4" x 24 1/2"
Oven Cavity Size	Upper Cavity Lower Cavity
	4.5 cu. ft. 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	341 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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POD302RW
30-INCH DOUBLE BUILT-IN OVEN
PROFESSIONAL SERIES, RIGHT SIDE OPENING DOOR



Home Connect

ALSO AVAILABLE:

POD302LW – Left Side Opening Door

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode

ACCESSORIES (INCLUDED)

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

ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

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

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

OVEN PERFORMANCE

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

TECHNICAL DETAILS

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

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	52 1/16" x 29 3/4" x 24 1/2"	
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"	
Required Cutout Size (HxWxD) – Standard	50"–51 1/2" x 28 1/2" x 23 1/2"	
Required Cutout Size (HxWxD) – Flush	52 3/16" x 30 3/4" x 24 1/2"	
Oven Cavity Size	Upper Cavity Lower Cavity	4.5 cu. ft. 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"	
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"	
Net Weight	341 lbs	

WARRANTY

Limited Warranty Parts and Labor	2 Year
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PO302W
30-INCH DOUBLE BUILT-IN OVEN
PROFESSIONAL SERIES



Home Connect

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- SoftClose® door ensures ultra smooth closing of the oven door
- Full Access® telescopic rack
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Telescopic and 2 Standard Oven Racks, Meat Probe, Broil Pan; Lower Cavity: 1 Telescopic and 2 Standard Oven Racks

ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

OVEN PERFORMANCE

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

TECHNICAL DETAILS

Watts	9,200 W
Circuit Breaker	40 A
Volts	240 / 208 V
Frequency	60 Hz
Power Cord Length	60"
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	52 1/16" x 29 3/4" x 24 1/2"	
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"	
Required Cutout Size (HxWxD) – Standard	50" – 51 1/2" x 28 1/2" x 23 1/2"	
Required Cutout Size (HxWxD) – Flush	52 3/16" x 30" x 24 1/2"	
Oven Cavity Size	Upper Cavity Lower Cavity	4.5 cu. ft. 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"	
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"	
Net Weight	323 lbs	

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MED302WS
30-INCH DOUBLE BUILT-IN OVEN
MASTERPIECE® SERIES



Home Connect

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)

ACCESSORIES (INCLUDED)

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

ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

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

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

OVEN PERFORMANCE

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

TECHNICAL DETAILS

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

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	52 1/16" x 29 3/4" x 24 1/2"	
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"	
Required Cutout Size (HxWxD) – Standard	50"–51 1/2" x 28 1/2" x 23 1/2"	
Required Cutout Size (HxWxD) – Flush	52 3/16" x 30" x 24 1/2"	
Oven Cavity Size	Upper Cavity Lower Cavity	4.5 cu. ft. 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"	
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"	
Net Weight	333 lbs	

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MED302LWS
30-INCH DOUBLE BUILT-IN OVEN
MASTERPIECE® SERIES, LEFT SIDE OPENING DOOR



Home Connect

ALSO AVAILABLE:

MED302RWS – Right Side Opening Door

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode

ACCESSORIES (INCLUDED)

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

ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

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

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

OVEN PERFORMANCE

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

TECHNICAL DETAILS

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

DIMENSIONS & WEIGHT

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

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MED302RWS
30-INCH DOUBLE BUILT-IN OVEN
MASTERPIECE® SERIES, RIGHT SIDE OPENING DOOR



Home Connect

ALSO AVAILABLE:

MED302LWS – Left Side Opening Door

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode

ACCESSORIES (INCLUDED)

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

ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

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

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

OVEN PERFORMANCE

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

TECHNICAL DETAILS

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

DIMENSIONS & WEIGHT

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

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ME302WS
30-INCH DOUBLE BUILT-IN OVEN
MASTERPIECE® SERIES



Home Connect

FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- SoftClose® door ensures ultra smooth closing of the oven door
- Full Access® telescopic rack
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Telescopic and 2 Standard Oven Racks, Meat Probe, Broil Pan; Lower Cavity: 1 Telescopic and 2 Standard Oven Racks

ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

OVEN PERFORMANCE

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

TECHNICAL DETAILS

Watts	9,200 W
Circuit Breaker	40 A
Volts	240 / 208 V
Frequency	60 Hz
Power Cord Length	60"
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	52 1/16" x 29 3/4" x 24 1/2"	
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"	
Required Cutout Size (HxWxD) – Standard	50" – 51 1/2" x 28 1/2" x 23 1/2"	
Required Cutout Size (HxWxD) – Flush	52 3/16" x 30" x 24 1/2"	
Oven Cavity Size	Upper Cavity Lower Cavity	4.5 cu. ft. 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"	
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"	
Net Weight	323 lbs	

WARRANTY

Limited Warranty Parts and Labor	2 Year
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PODMCW31W
30-INCH TRIPLE COMBINATION BUILT-IN OVEN WITH
SPEED OVEN
PROFESSIONAL SERIES



FEATURES & BENEFITS

- ★ - First triple combination oven with speed oven in the market
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Speed oven with microwave capability can broil and convection bake
- Large commercial style rotisserie with 12 pound capacity

ACCESSORIES (INCLUDED)

Upper Cavity: Metal Turntable, Rack, Ceramic Tray; Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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GENERAL PROPERTIES

Heating Modes – Upper Cavity		
36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Keep Warm) and Heating Programs and Microwave Programs		
Heating Modes – Lower Cavity		
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie		
Sabbath		Yes
Warming Drawer		Yes
Cleaning Type – Lower Cavity		Easy Clean and Self Clean
Telescopic Rack(s)		3
Illumination Type	Upper Cavity Lower Cavity	LED Halogen
Interior Lights	Upper Cavity Lower Cavity	1 2
Home Connect (Wi-Fi Enabled)		Yes, Lower Oven Only

OVEN PERFORMANCE

Microwave Power		1,000 W
Bake / Broil Element	Upper Cavity Lower Cavity	600 W / 1,750 W 2,400 / 1,000 / 3,800 W
Convection Element	Upper Cavity Lower Cavity	1,700 W 2,000 W
Warming Drawer		450 W

TECHNICAL DETAILS

Watts		10,200 W
Circuit Breaker		50 A
Volts; Frequency		240 / 208 V; 60 Hz
Plug Type		Fixed Connection, No Plug
Conduit		60" 4-Wire
Energy Source		Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	61 3/16" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8 to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	60 3/4" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	61 5/16" x 30" x 24 1/2"
Speed Oven Capacity	1.6 cu. ft.
Oven Capacity	4.5 cu. ft.
Warming Drawer Capacity	2.5 cu. ft.
Overall Lower Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Lower Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	346 lbs

PODMC301W
30-INCH DOUBLE COMBINATION BUILT-IN OVEN
WITH SPEED OVEN
PROFESSIONAL SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Speed oven with microwave capability can broil and convection bake
- Large commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry

ACCESSORIES (INCLUDED)

Upper Cavity: Metal Turntable, Rack, Ceramic Tray; Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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GENERAL PROPERTIES

Heating Modes – Upper Cavity		
36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs		
Heating Modes – Lower Cavity		
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie		
Sabbath		Yes
Cleaning Type – Lower Cavity		Easy Clean and Self Clean
Telescopic Rack(s)		3
Illumination Type	Upper Cavity Lower Cavity	LED Halogen
Interior Lights	Upper Cavity Lower Cavity	1 2
Home Connect (Wi-Fi Enabled)		Yes, Lower Oven Only

OVEN PERFORMANCE

Microwave Power		1,000 W
Bake / Broil Element	Upper Cavity Lower Cavity	600 W / 1,750 W 2,400 / 1,000 / 3,800 W
Convection Element	Upper Cavity Lower Cavity	1,700 W 2,000 W

TECHNICAL DETAILS

Watts		10,200 W
Circuit Breaker		50 A
Volts; Frequency		240 / 208 V; 60 Hz
Plug Type		Fixed Connection, No Plug
Conduit		60" 4-Wire
Energy Source		Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	49" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	1/2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	48 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	49 1/8" x 30" x 24 1/2"
Speed Oven Capacity	1.6 cu. ft.
Oven Capacity	4.5 cu. ft.
Overall Lower Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Lower Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	267 lbs

POM301W
30-INCH DOUBLE COMBINATION BUILT-IN OVEN
WITH MICROWAVE
PROFESSIONAL SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- 950 watts microwave power and 10 microwave power level
- SoftClose® door ensures ultra smooth closing of the oven door
- Fast 2-hour self clean mode

ACCESSORIES (INCLUDED)

Upper Cavity: Glass turntable, Rack; Lower Cavity: 1 Telescopic and 2 Standard Oven Racks, Meat Probe, Broil Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity

(9) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrées

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Sabbath		Yes
Cleaning Type – Lower Cavity		Easy Clean and Self Clean
Telescopic Rack(s)		1
Illumination Type	Upper Cavity Lower Cavity	LED Halogen
Interior Lights	Upper Cavity Lower Cavity	1 2
Home Connect (Wi-Fi Enabled)		Yes, Lower Oven Only

OVEN PERFORMANCE

Microwave Power	950 W
Bake / Broil Element – Lower Cavity	2,400 W / 3,800 W
Convection Element – Lower Cavity	2,000 W

TECHNICAL DETAILS

Watts	10,200 W
Circuit Breaker	50 A
Volts; Frequency	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	49" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	1/2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	48 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	49 1/8" x 30" x 24 1/2"
Microwave Capacity	1.6 cu. ft.
Oven Capacity	4.5 cu. ft.
Overall Lower Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Lower Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	267 lbs

PODS302W
30-INCH DOUBLE COMBINATION BUILT-IN OVEN
WITH STEAM CONVECTION
PROFESSIONAL SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Steam and Convection Cooking provides unrivaled taste and quality—food stays moist on the inside and is perfect on the outside
- Steam and Convection Oven offers passionate cooks more cooking solutions - Broil, Steam, True Convection, Steam and Convection
- Large commercial style rotisserie with 12 pound capacity

ACCESSORIES (INCLUDED)

Upper Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, 1 Large Perforated Pan, 1 Small Pan, 1 Small Perforated Pan; Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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GENERAL PROPERTIES

Heating Modes – Upper Cavity

(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs

Heating Modes – Lower Cavity

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

Sabbath		Yes
Cleaning Type	Upper Cavity Lower Cavity	Easy Clean, Ecolytic Clean Easy Clean and Self Clean
Telescopic Rack(s)		6
Illumination Type	Upper Cavity Lower Cavity	LED Halogen
Interior Lights	Upper Cavity Lower Cavity	3 – 1 Top, 2-Sides 2 – Sides with 2 Bulbs Each
Home Connect (Wi-Fi Enabled)		Yes, Upper & Lower

OVEN PERFORMANCE

Bake / Broil Element	Upper Cavity Lower Cavity	1,420 W / 3,050 W 2,400 / 1,000 / 3,800 W
Convection Element	Upper Cavity Lower Cavity	2,300 W 2,000 W

TECHNICAL DETAILS

Watts	9,200 W
Circuit Breaker	40 A
Volts; Frequency	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	48 7/8" 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 1 5/16" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	47 3/8"- 48 1/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	49" x 30" x 24 1/2"
Steam Convection Oven Capacity	2.8 cu. ft.
Oven Capacity	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	
Upper Cavity	14 1/2" x 18 7/8" x 17 3/8"
Lower Cavity	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	
Upper Cavity	11 1/2" x 15 1/2" x 15 5/8"
Lower Cavity	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	333 lbs

MEDMCW31WS
30-INCH TRIPLE COMBINATION BUILT-IN OVEN WITH
SPEED OVEN
MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - First triple combination oven with speed oven in the market
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Speed oven with microwave capability can broil and convection bake
- Large commercial style rotisserie with 12 pound capacity

ACCESSORIES (INCLUDED)

Upper Cavity: Metal Turntable, Rack, Ceramic Tray; Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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GENERAL PROPERTIES

Heating Modes – Upper Cavity		
36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Keep Warm) and Heating Programs and Microwave Programs		
Heating Modes – Lower Cavity		
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie		
Sabbath		Yes
Warming Drawer		Yes
Cleaning Type – Lower Cavity		Easy Clean and Self Clean
Telescopic Rack(s)		3
Illumination Type	Upper Cavity Lower Cavity	LED Halogen
Interior Lights	Upper Cavity Lower Cavity	1 2
Home Connect (Wi-Fi Enabled)		Yes, Lower Oven Only

OVEN PERFORMANCE

Microwave Power		1,000 W
Bake / Broil Element	Upper Cavity Lower Cavity	600 W / 1,750 W 2,400 / 1,000 / 3,800 W
Convection Element	Upper Cavity Lower Cavity	1,700 W 2,000 W
Warming Drawer		450 W

TECHNICAL DETAILS

Watts		10,200 W
Circuit Breaker		50 A
Volts; Frequency		240 / 208 V; 60 Hz
Plug Type		Fixed Connection, No Plug
Conduit		60" 4-Wire
Energy Source		Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	61 3/16" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	1/2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	60 3/4" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	61 5/16" x 30" x 24 1/2"
Speed Oven Capacity	1.6 cu. ft.
Oven Capacity	4.5 cu. ft.
Warming Drawer Capacity	2.5 cu. ft.
Overall Lower Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Lower Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	346 lbs

MEDMC301WS
30-INCH DOUBLE COMBINATION BUILT-IN OVEN
WITH SPEED OVEN
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Speed oven with microwave capability can broil and convection bake
- Large commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry

ACCESSORIES (INCLUDED)

Upper Cavity: Metal Turntable, Rack, Ceramic Tray; Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Broiler Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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GENERAL PROPERTIES

Heating Modes – Upper Cavity		
36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs		
Heating Modes – Lower Cavity		
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie		
Sabbath		Yes
Cleaning Type – Lower Cavity		Easy Clean and Self Clean
Telescopic Rack(s)		3
Illumination Type	Upper Cavity Lower Cavity	LED Halogen
Interior Lights	Upper Cavity Lower Cavity	1 2
Home Connect (Wi-Fi Enabled)		Yes, Lower Oven Only

OVEN PERFORMANCE

Microwave Power		1,000 W
Bake / Broil Element	Upper Cavity Lower Cavity	600 W / 1,750 W 2,400 / 1,000 / 3,800 W
Convection Element	Upper Cavity Lower Cavity	1,700 W 2,000 W

TECHNICAL DETAILS

Watts		10,200 W
Circuit Breaker		50 A
Volts; Frequency		240 / 208 V; 60 Hz
Plug Type		Fixed Connection, No Plug
Conduit		60" 4-Wire
Energy Source		Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	49" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	1/2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	48 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	49 1/8" x 30" x 24 1/2"
Speed Oven Capacity	1.6 cu. ft.
Oven Capacity	4.5 cu. ft.
Overall Lower Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Lower Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	267 lbs

MEM301WS
30-INCH DOUBLE COMBINATION BUILT-IN OVEN
WITH MICROWAVE
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- 950 watts microwave power and 10 microwave power level
- SoftClose® door ensures ultra smooth closing of the oven door
- Fast 2-hour self clean mode

ACCESSORIES (INCLUDED)

Upper Cavity: Glass turntable, Rack; Lower Cavity: 1 Telescopic and 2 Standard Oven Racks, Meat Probe, Broil Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



SDCLNRCK30
30-Inch Oven Self-clean Standard Rack

GENERAL PROPERTIES

Heating Modes – Upper Cavity			
(9) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrées			
Heating Modes – Lower Cavity			
(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast			
Sabbath		Yes	
Cleaning Type – Lower Cavity		Easy Clean and Self Clean	
Telescopic Rack(s)		1	
Illumination Type	Upper Cavity Lower Cavity	LED Halogen	
Interior Lights	Upper Cavity Lower Cavity	1 2	
Home Connect (Wi-Fi Enabled)		Yes, Lower Oven Only	

OVEN PERFORMANCE

Microwave Power	950 W
Bake / Broil Element – Lower Cavity	2,400 W / 3,800 W
Convection Element – Lower Cavity	2,000 W

TECHNICAL DETAILS

Watts	10,200 W
Circuit Breaker	50 A
Volts; Frequency	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	49" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	1/2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	48 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	49 1/8" x 30" x 24 1/2"
Microwave Capacity	1.6 cu. ft.
Oven Capacity	4.5 cu. ft.
Overall Lower Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Lower Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	267 lbs

MEDS302WS
30-INCH DOUBLE COMBINATION BUILT-IN OVEN
WITH STEAM CONVECTION
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Steam and Convection Cooking provides unrivaled taste and quality—food stays moist on the inside and is perfect on the outside
- Steam and Convection Oven offers passionate cooks more cooking solutions - Broil, Steam, True Convection, Steam and Convection
- Large commercial style rotisserie with 12 pound capacity

ACCESSORIES (INCLUDED)

Upper Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, 1 Large Pan, 1 Small Pan, 1 Small Perforated Pan; Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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GENERAL PROPERTIES

Heating Modes – Upper Cavity		
(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs		
Heating Modes – Lower Cavity		
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie		
Sabbath		Yes
Cleaning Type	Upper Cavity Lower Cavity	Easy Clean, Ecolytic Clean Easy Clean and Self Clean
Telescopic Rack(s)		6
Illumination Type	Upper Cavity Lower Cavity	LED Halogen
Interior Lights	Upper Cavity Lower Cavity	3 – 1 Top, 2-Sides 2 – Sides with 2 Bulbs Each
Home Connect (Wi-Fi Enabled)		Yes, Upper & Lower

OVEN PERFORMANCE

Bake / Broil Element	Upper Cavity Lower Cavity	1,420 W / 3,050 W 2,400 / 1,000 / 3,800 W
Convection Element	Upper Cavity Lower Cavity	2,300 W 2,000 W

TECHNICAL DETAILS

Watts	9,200 W
Circuit Breaker	40 A
Volts; Frequency	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	48 7/8" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 1 5/16" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	47 3/8" - 48 1/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	49" x 30" x 24 1/2"
Steam Convection Oven Capacity	2.8 cu. ft.
Oven Capacity	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	
Upper Cavity	14 1/2" x 18 7/8" x 17 3/8"
Lower Cavity	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	
Upper Cavity	11 1/2" x 15 1/2" x 15 5/8"
Lower Cavity	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	333 lbs

PLANNING INFORMATION

Built-In Ovens

Model Options

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

Installation Considerations

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

Important

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" (6.4 mm) space between the side of the oven and the wall or door.


When installing a side hinge oven, leave a minimum 10" (254 mm) clearance to allow the door to open.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting at least the weights listed in the chart below.


Minimum Cabinet Base Support Weights

Single Ovens	232 lbs (105 kg)
Steam and Convection Ovens	232 lbs. (105 kg)
Speed Ovens	142 lbs. (64.1 kg)
Double Ovens	429 lbs. (195 kg)
Double Combination Ovens with Steam and Convection Oven	429 lbs. (195 kg)
Double Combination Oven with Microwave or Speed Oven	322 lbs. (146 kg)
Triple Combination Oven with Speed Oven and Warming Drawer	429 lbs. (195 kg)


Built-In Oven Optional Accessories




577552 Steam Cooking Pan – Small, 12 13/16" x 6 15/16" x 1 9/16" D




577553 Perforated Steam Cooking Pan – Small, 12 13/16" x 6 15/16" x 1 9/16" D



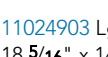
577551 Perforated Steam Cooking Pan – Extra Large, 17 15/16" x 14 3/4" x 1 3/8" D




11024904 Lg (Max Broil) Broiler Grill Set (2), 14 5/16" x 8 9/16"




00484628 Broiler Pan, 16 7/16" x 12 5/8" x 1 1/2" D




11024903 Lg (Max Broil) Broiler Pan, 18 5/16" x 14 3/4" x 1 5/8" D




11014338 Universal Pan – Extra Large, 17 15/16" x 14 3/4" x 1 1/2" D



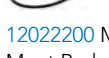
11013689 Broiler Grill, 15 1/4" x 12 7/8"



00777111 Wire Rack for Steam Oven, 17 15/16" x 14 3/4"



12022200 Multi-point Meat Probe



623653 Sponge

Electrical Location

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

Electrical Specifications

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

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

Required Circuit Breaker 208 / 240V

Single Ovens	30 Amp
Steam and Convection Ovens	20 Amp
Speed Ovens	16 Amp
Double Ovens	40 Amp
Double Combination Ovens with Steam and Convection Oven	40 / 50 Amp
Double Combination Oven with Microwave or Speed Oven	40 / 50 Amp
Triple Combination Oven with Speed Oven and Warming Drawer	40 / 50 Amp

Important

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

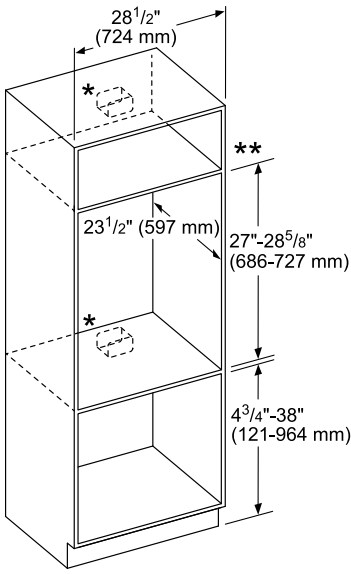
If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the bare ground wire from the oven to the white neutral electrical supply wire.

INSTALLATION

Single Built-In Ovens

Standard Wall-Mounted Installation

30-Inch Single Oven – All Hinge Configurations



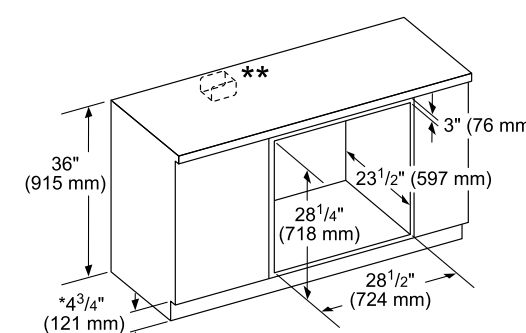
* For single ovens installed into a wall cabinet, the junction box may be located above, beneath, left or right of the unit within reach of the power cord.

** For oven installation in a wall cabinet, the control panel overlap is a min. 3/8" (10 mm) to max. 2" (51 mm).

measurements in inches (mm)

Standard Under-Counter Installation

30-Inch Single Oven – All Hinge Configurations



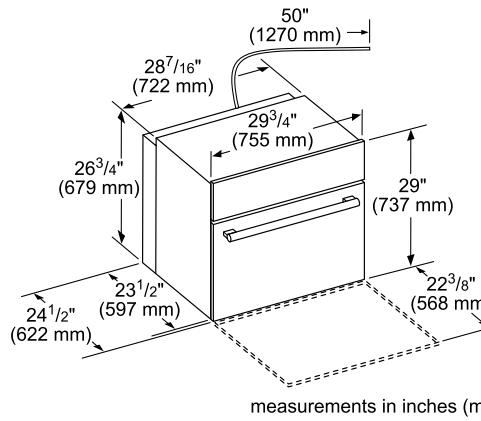
* Includes 3/4" (19 mm) base plate.

** For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

measurements in inches (mm)

Product Dimensions

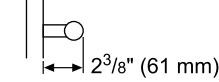
30-Inch Single Oven – Bottom Hinge



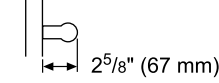
measurements in inches (mm)

Door Handle Depth*

Masterpiece Series Handle



Professional Series Handle

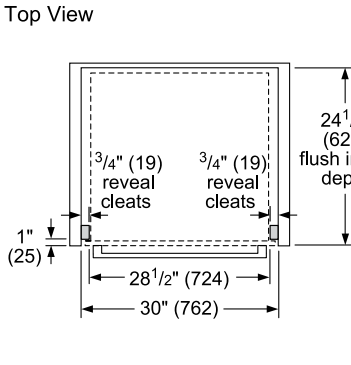


*Protrusion of handle from door skin

Flush Installation

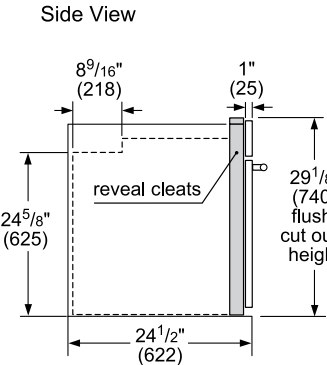
30-Inch Single Oven – Bottom Hinge

Top View



measurements in inches (mm)

Side View



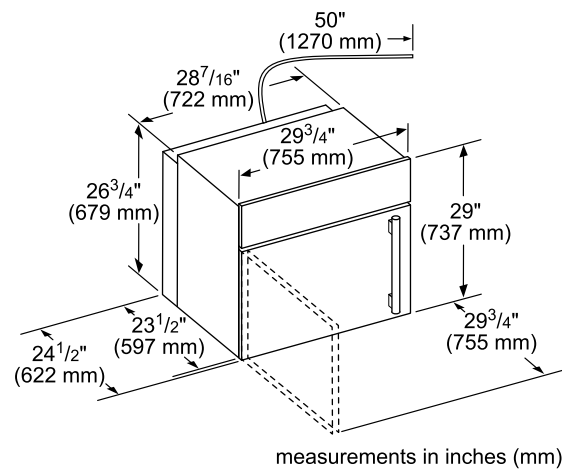
measurements in inches (mm)

INSTALLATION

Single Built-In Ovens

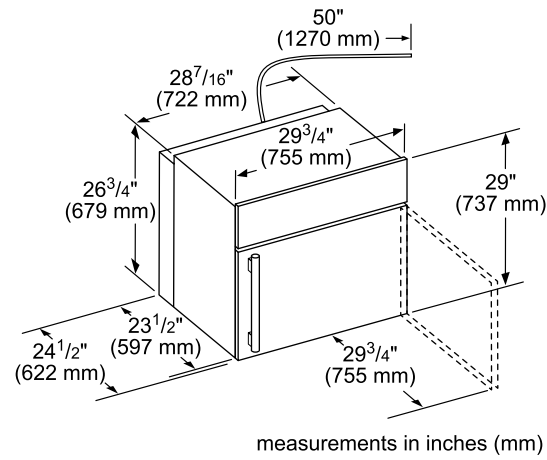
Product Dimensions

30-Inch Single Oven – Left Hinge



Product Dimensions

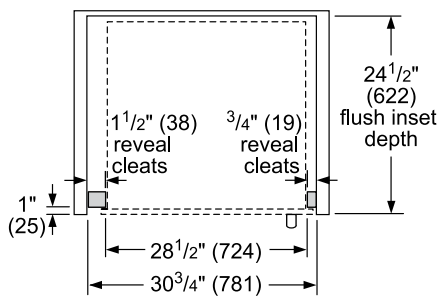
30-Inch Single Oven – Right Hinge



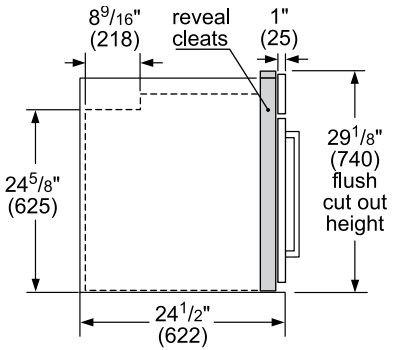
Flush Installation

30-Inch Single Oven – Left Hinge

Flush Install Top View

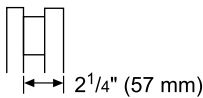


Side View

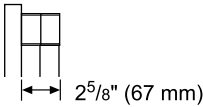


Door Handle Depth*

Masterpiece Series Side-Hinge Handle



Professional Series Side-Hinge Handle

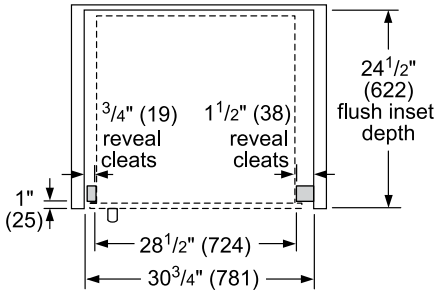


*Protrusion of handle from door skin

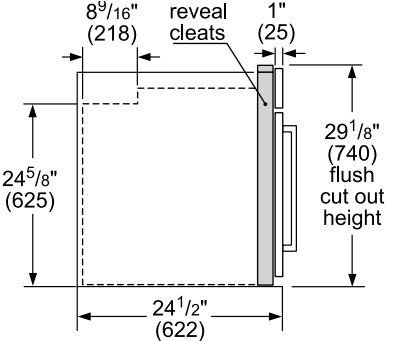
Flush Installation

30-Inch Single Oven – Right Hinge

Flush Install Top View



Side View



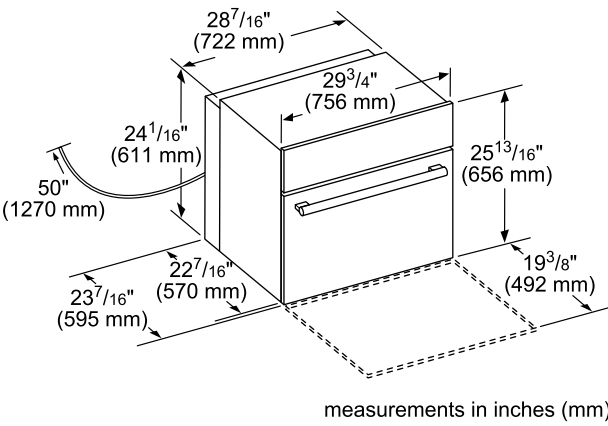
measurements in inches (mm)

INSTALLATION

Steam & Convection Single Built-In Ovens

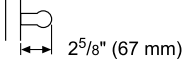
Product Dimensions

30-Inch Steam & Convection Oven

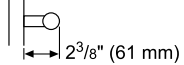


Door Handle Depth*

Professional Series Handle



Masterpiece Series Handle

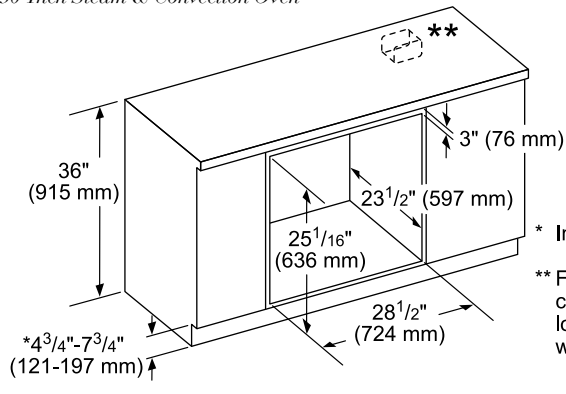


*Protrusion of handle from door skin

measurements in inches (mm)

Standard Under-Counter Installation

30-Inch Steam & Convection Oven



* Includes 3/4 inch (19 mm) base plate.

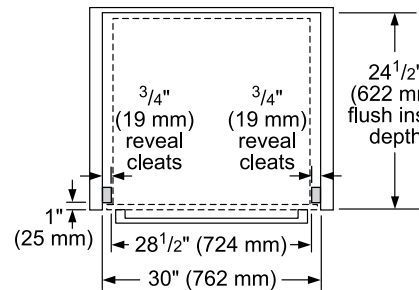
** For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

measurements in inches (mm)

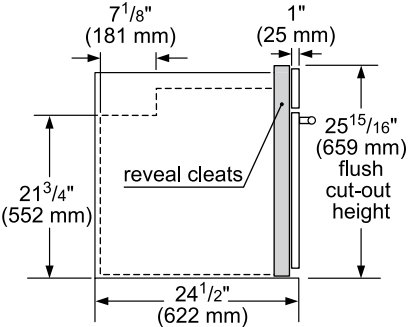
Flush Installation

30-Inch Steam & Convection Oven

Top view



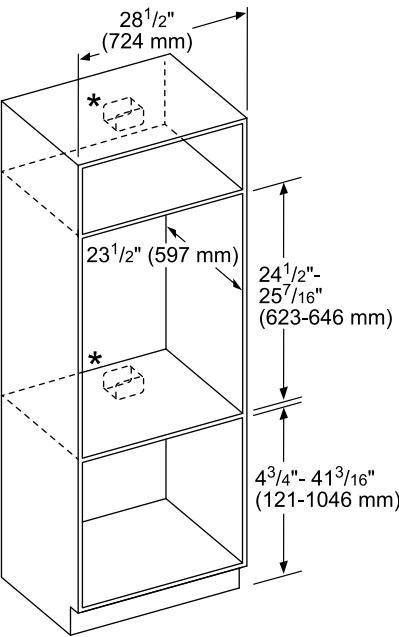
Side view



measurements in inches (mm)

Standard Wall-Mounted Installation

30-Inch Steam & Convection Oven



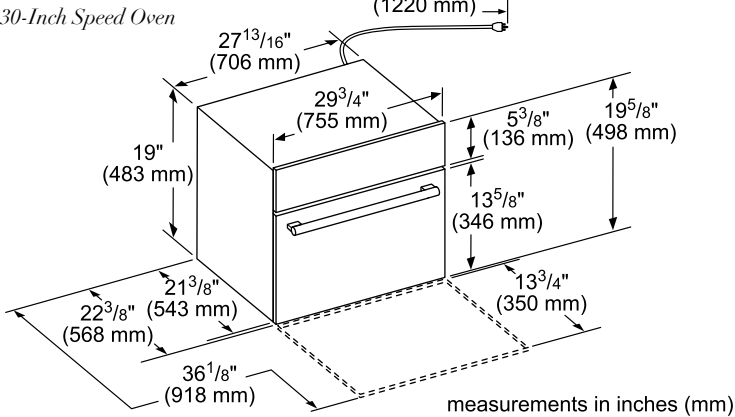
* For single ovens installed into a wall cabinet, the junction box may be located above, beneath left or right of the unit within range of the power cord.

measurements in inches (mm)

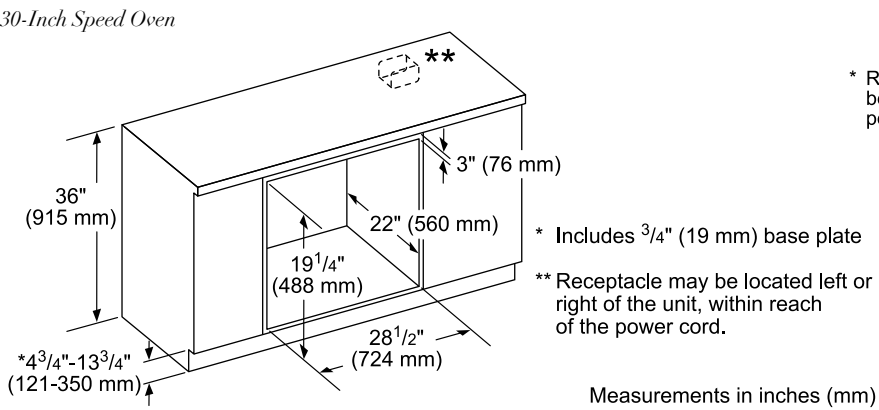
INSTALLATION

Built-In Speed Ovens

Product Dimensions

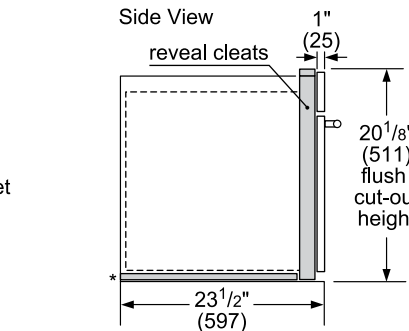
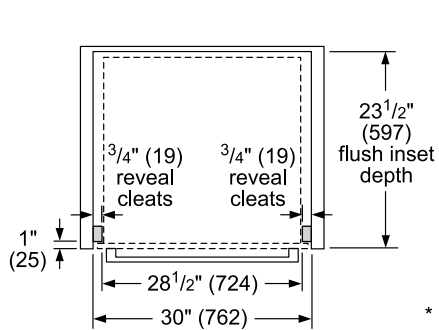


Standard Under-Counter Installation



Flush Installation

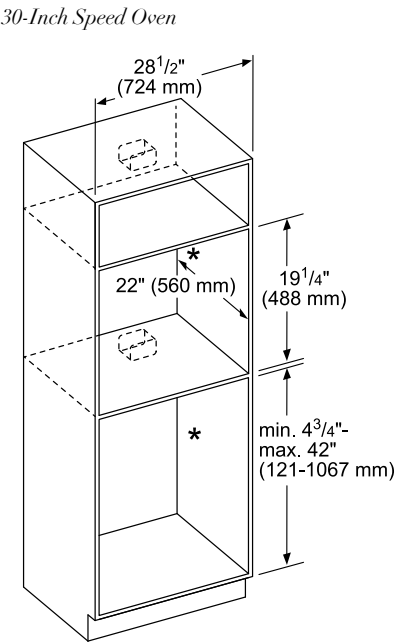
30-Inch Speed Oven
Flush Install Top View



* Flush installation requires a ⁵/₁₆" (8 mm) high x 28¹/₂" (724 mm) wide x 22¹/₂" (571 mm) deep baseplate underneath the unit body.

measurements in inches (mm)

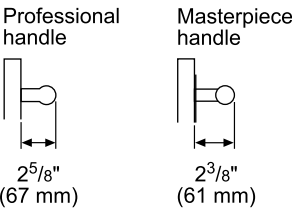
Standard Wall-Mounted Installation



* Receptacle may be located above or beneath the unit within reach of the power cord.

measurements in inches (mm)

Door Handle Depth*



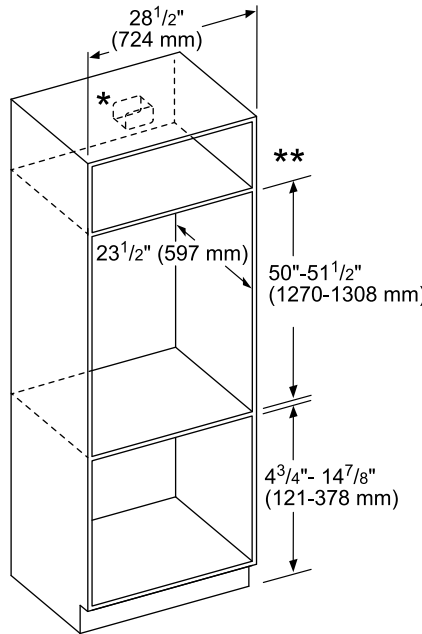
*Protrusion of handle from door skin

INSTALLATION

Double Built-In Ovens

Standard Installation

30-Inch Double Oven – All Hinge Configurations



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

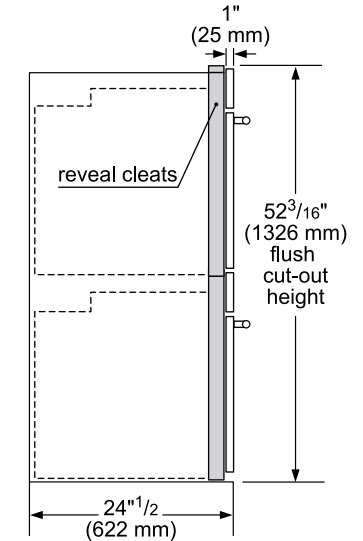
**For oven installation in a wall cabinet, the control panel overlap is a min. ³/₈" (10 mm) to max. 1¹/₄" (25 mm).

measurements in inches (mm)

Flush Installation

30-Inch Double Oven – All Hinge Configurations

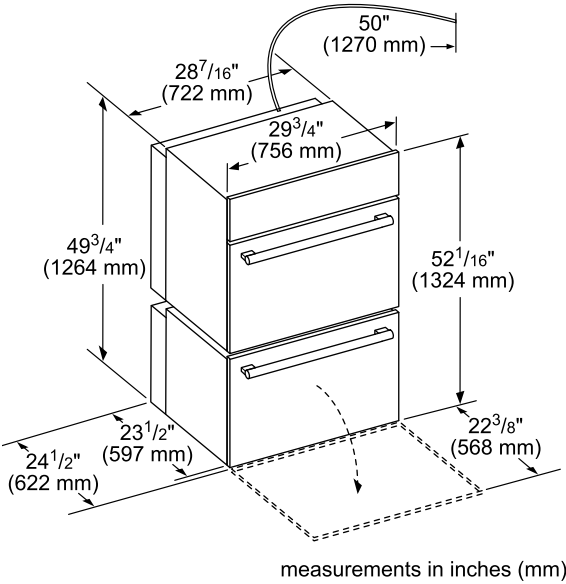
Side View Right Hinge, Left Hinge and Bottom Hinge



measurements in inches (mm)

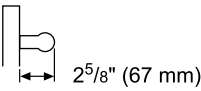
Product Dimensions

30-Inch Double Oven – Bottom Hinge

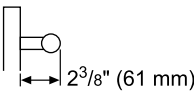


Door Handle Depth*

Professional Series Handle



Masterpiece Series Handle

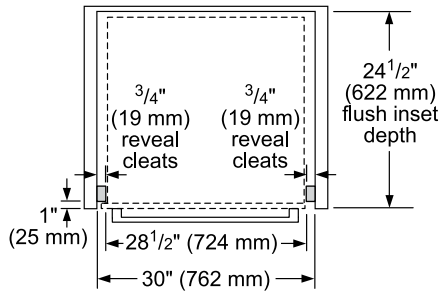


*Protrusion of handle from door skin

Flush Installation

30-Inch Double Oven – Bottom Hinge

Top View Bottom Hinge Door



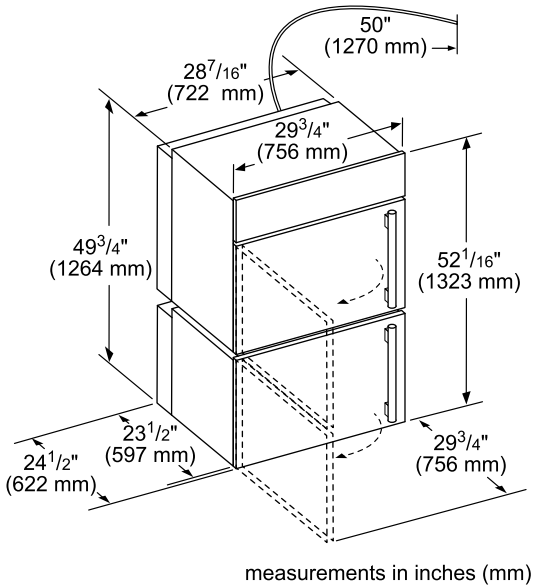
measurements in inches (mm)

INSTALLATION

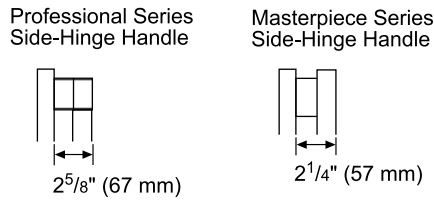
Double Built-In Ovens

Product Dimensions

30-Inch Double Oven – Left Hinge



Door Handle Depth*

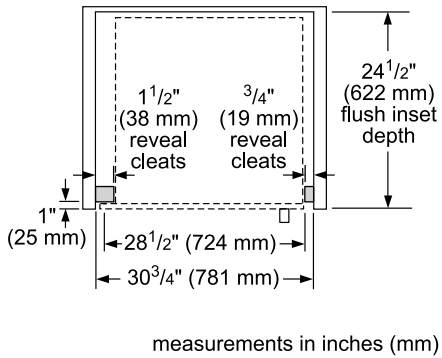


*Protrusion of handle from door skin

Flush Installation

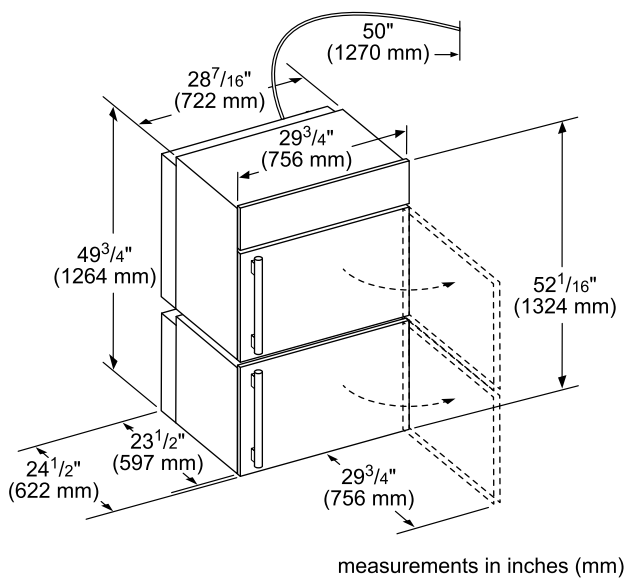
30-Inch Double Oven – Left Hinge

Top View Left Hinger Door



Product Dimensions

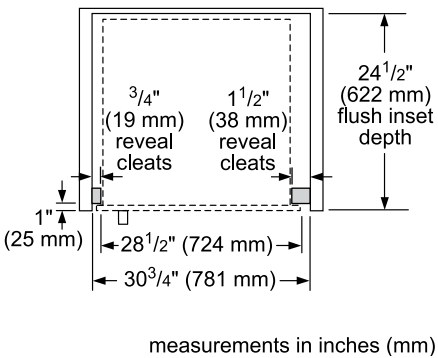
30-Inch Double Oven – Right Hinge



Flush Installation

30-Inch Double Oven – Right Hinge

Top View Right Hinge Door

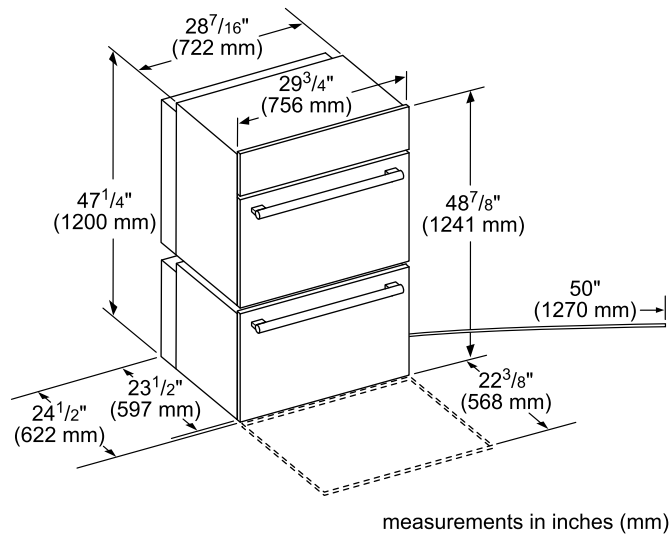


INSTALLATION

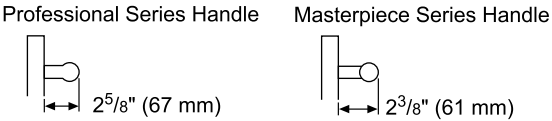
Double Combination Built-In Ovens with Steam Convection

Product Dimensions

30-Inch Double Combination Oven with Steam Convection



Door Handle Depth*



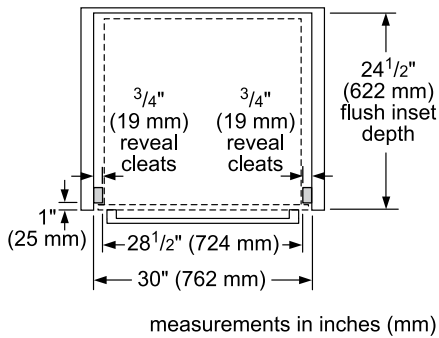
*Protrusion of handle from door skin

Flush Installation

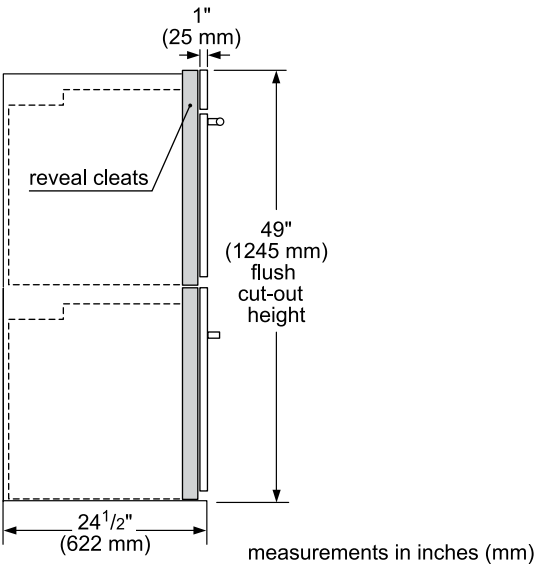
30-Inch Double Combination Oven with Steam Convection

Combination Oven with Steam and Convection Oven
Flush Mount Installation

Top View Bottom Hinge Door

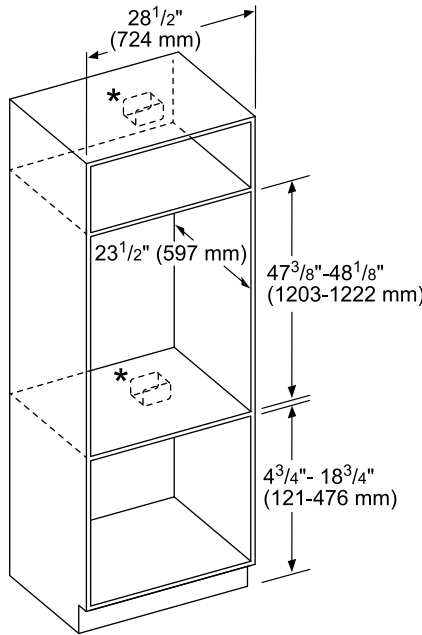


Side View-Combination Oven with Steam and Convection Oven



Standard Installation

30-Inch Double Combination Oven with Steam Convection



* Junction box may be installed above, beneath, right or left of the unit within reach of the power cord.

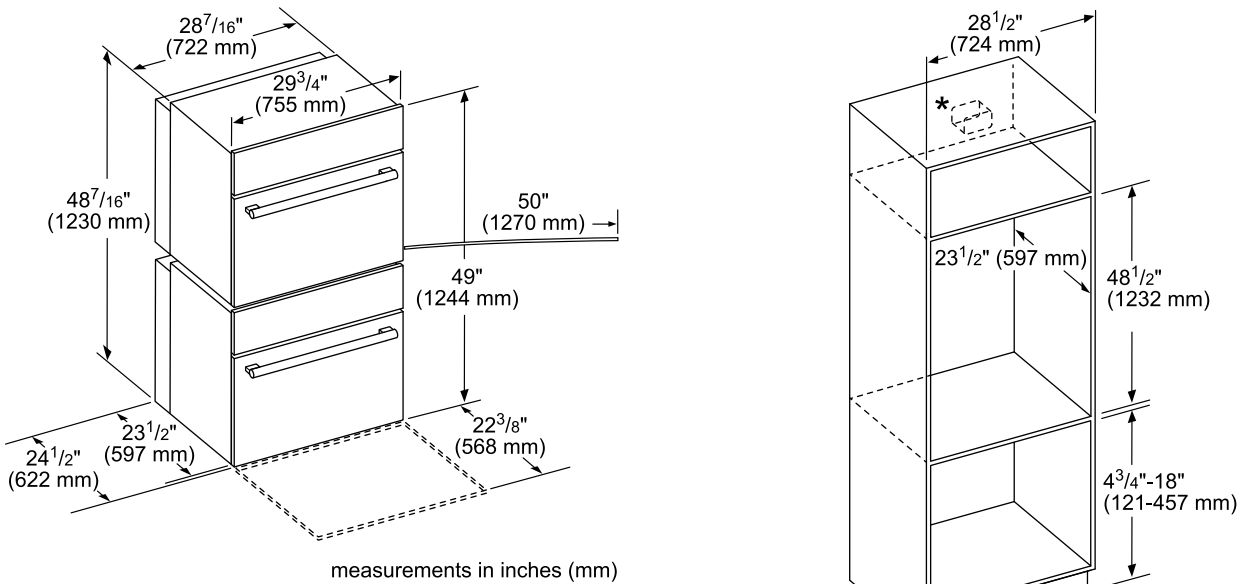
measurements in inches (mm)

INSTALLATION

Double Combination Built-In Ovens with Microwave or Speed Oven

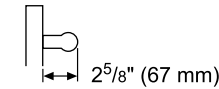
Product Dimensions

30-Inch Double Combination Oven with Microwave or Speed Oven

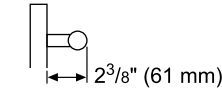


Door Handle Depth*

Professional Series Handle



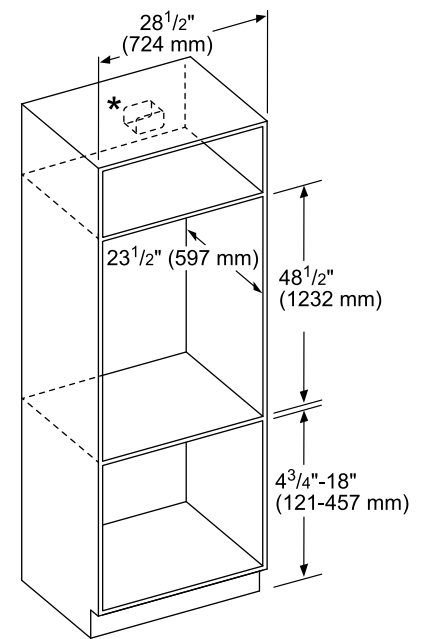
Masterpiece Series Handle



*Protrusion of handle from door skin

Standard Installation

30-Inch Double Combination Oven with Microwave or Speed Oven

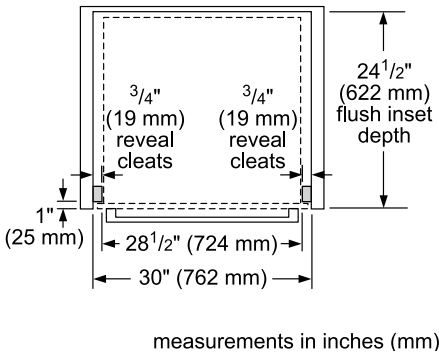


* Junction box may be installed above, beneath, right or left of the unit within range of the power cord.

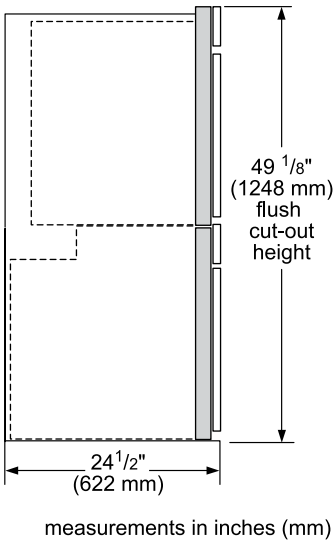
Flush Installation

30-Inch Double Combination Oven with Microwave or Speed Oven

Combination Oven with Microwave or Speed Oven, flush mount installation
Top View Bottom Hinge Door



Side View-Combination Oven with Microwave or Speed Oven

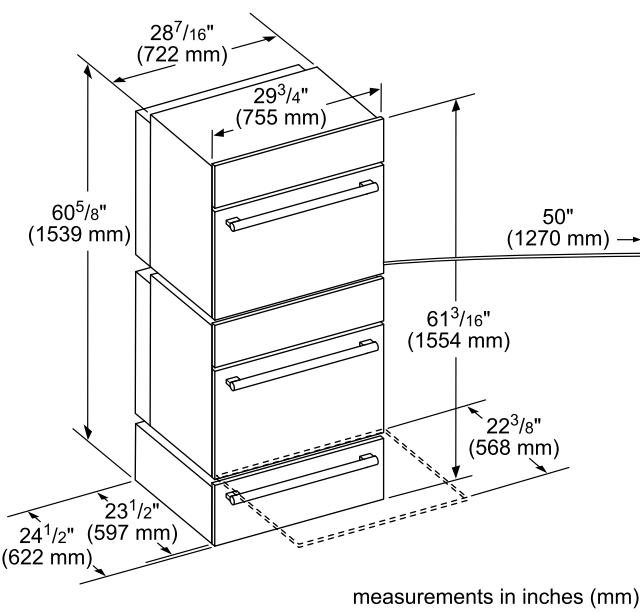


INSTALLATION

Triple Combination Built-In Ovens

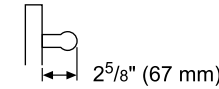
Product Dimensions

30-Inch Triple Combination Oven with Speed Oven and Warming Drawer

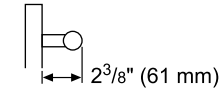


Door Handle Depth*

Professional Series Handle



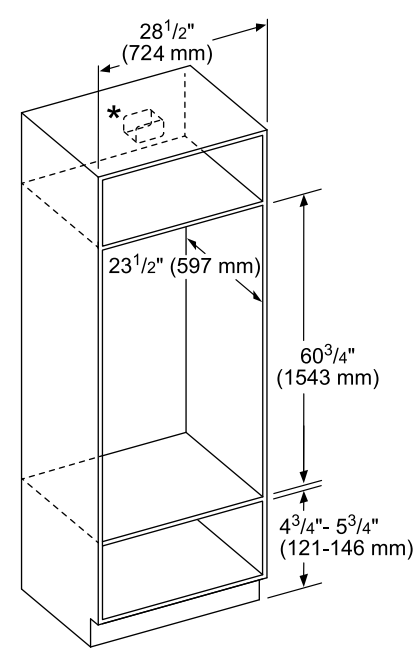
Masterpiece Series Handle



*Protrusion of handle from door skin

Standard Installation

30-Inch Triple Combination Oven with Speed Oven and Warming Drawer

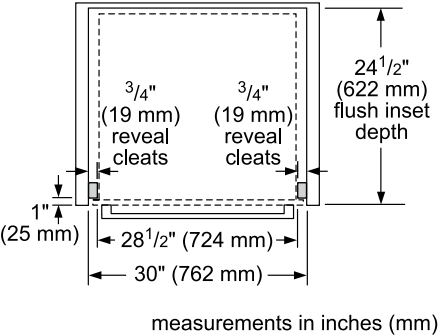


* Junction box may be installed above, right or left of the unit within range of the power cord.

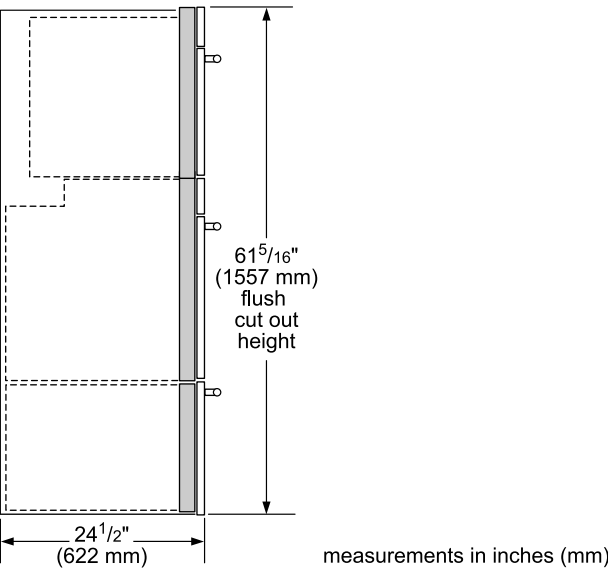
Flush Installation

30-Inch Triple Combination Oven with Speed Oven and Warming Drawer

Single Oven with Speed Oven and Warming Drawer, flush mount installation
Top View Bottom Hinge Door



Side View-Single Oven with Speed Oven and Warming Drawer



INSTALLATION

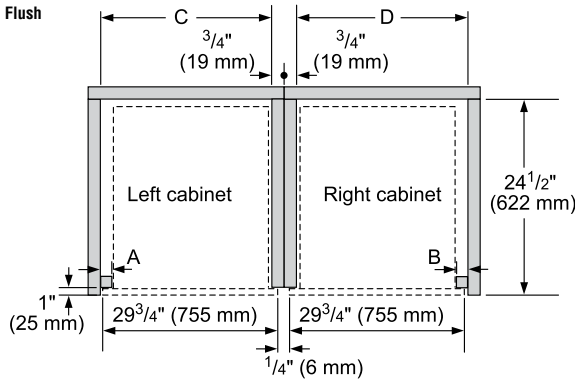
Built-In Ovens Combined with Other Products

The following OVENS are approved to be installed side-by-side in combination and the installation has been certified by CSA.

Conventional Ovens	Steam Ovens
ME301WS	MEDS301WS
MED301WS	PODS301WS
MED301LWS	MEDS301WS w/SDS30WC
MED301RWS	PODS301WS w/SDS30WC
PO301W	
POD301W	
POD301LW	
POD301RW	

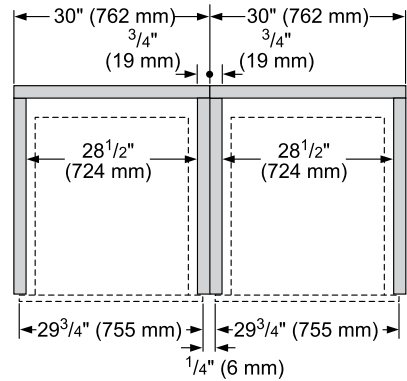
Flush Side-By-Side Installation

30-Inch Conventional Ovens, Speed Ovens, Steam Ovens



Standard Side-By-Side Installation

30-Inch Conventional Ovens, Speed Ovens, Steam Ovens



IMPORTANT: When installing an oven in combination, a minimum distance between the ovens is required. Refer to the oven installation manual for all other measurements.

Combination Type	A Left reveal cleat	B Right reveal cleat	C cut-out width	D cut-out width
Flush Bottom hinge	3/4" (19 mm)	3/4" (19 mm)	29 1/4" (743 mm)	29 1/4" (743 mm)
Flush Side Hinge (Left)	1 1/2" (38 mm)	N/A*	30" (762 mm)	N/A*
Flush Side Hinge (Right)	N/A*	1 1/2" (38 mm)	N/A*	30" (762 mm)

*Installation not recommended

measurements in inches (mm)

The following OVENS AND DRAWERS are approved by BSH Home Appliances Corporation to be installed in combination. These products, identified in the table below, may be installed in combination with other cooking units. The suitability of the combination has not been evaluated by CSA.

Conventional Ovens	Steam Ovens	Microwave Ovens	Speed Oven
ME301WS	MEDS301WS	MB30WS	MC30WS
MED301WS	PODS301WS	MB30WP	MC30WP
MED301LWS	MEDS301WS w/SDS30WC	MB30WS w/SD30WC	MC30WS w/SD30WC
MED301RWS	PODS301WS w/SDS30WC	MB30WP w/SD30WC	MC30WP w/SD30WC
PO301W		MB30WS w/WD30WC	MC30WS w/WD30WC
POD301W		MB30WP w/WD30WC	MC30WP w/WD30WC
POD301LW			
POD301RW			

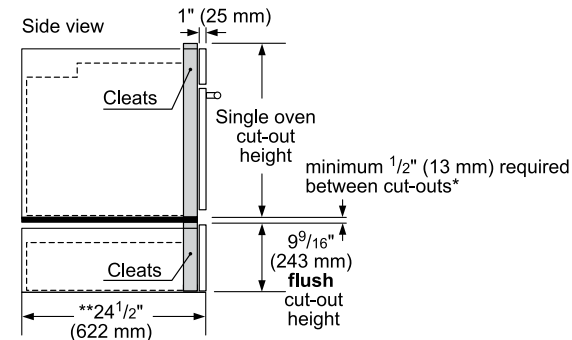
OVENS AND DRAWERS that are not listed above must be approved under local codes and/or by the local authority having jurisdiction. Please note: For the latest updates to the approved OVENS AND DRAWERS combination refer to the website listed in your appliance's installation instructions.

INSTALLATION

Built-In Ovens Combined with Other Products

Flush Installation

30-Inch Single or Steam & Convection Oven Over Warming or Storage Drawer



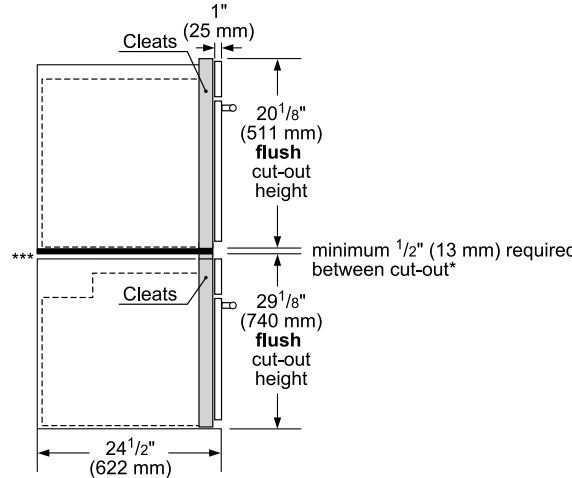
Single wall oven
*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

Warming drawer
**For WD30W, the installed dimension may differ. This drawing based on a 3/4" (19 mm) thick custom panel.

measurements in inches (mm)

Flush Installation

30-Inch Speed Oven Over Single Oven



measurements in inches (mm)

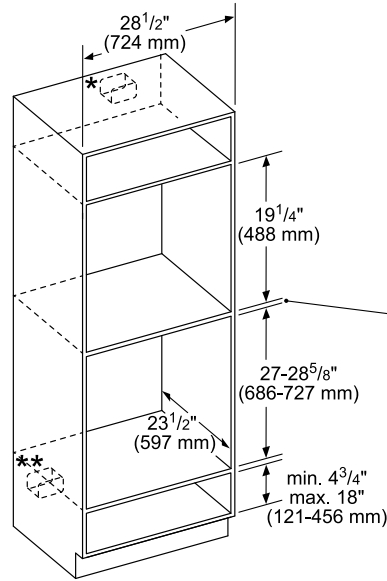
*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

***Most combinations available as combo oven (one cut-out, one electrical hook-up).

***Flush installation requires a base plate underneath the body: 30" products—Dimensions: H 5/16" (8 mm) x W 28 1/2" (724 mm) x D 22 1/2" (571 mm)

Standard Installation

30-Inch Speed Oven Over Single Oven

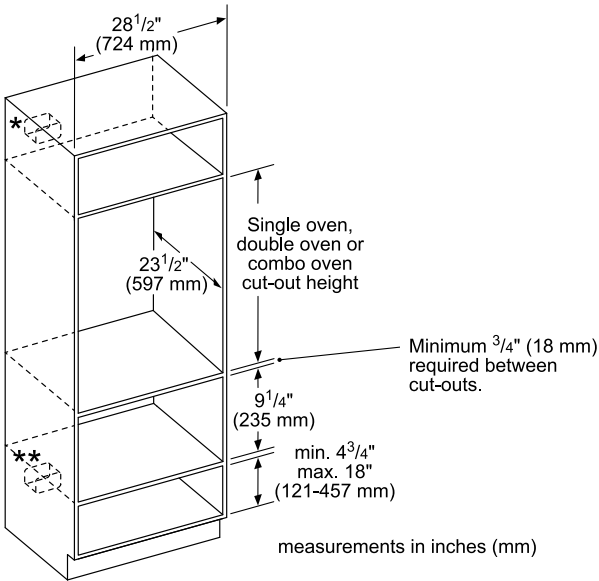


* Junction box may be located above or next to the unit within the reach of the power cable.
**Junction box may be located below (depending on space) or next to the unit within the reach of the power cable.
***Most combinations available as combo oven (one cut-out, one electrical hook-up)
Minimum dimension between cut-out:
• 1" (25 mm) for wall oven cut-out height of 28 5/8" (727 mm)
• 2 5/8" (67 mm) for wall oven cut-out height of 27" (686 mm).

measurements in inches (mm)

Standard Installation

30-Inch Single, Steam & Convection, Double or Combo Oven Over Warming or Storage Drawer



* Wall oven junction box may be located ab or to the right or left of the unit within reac or the power cable.

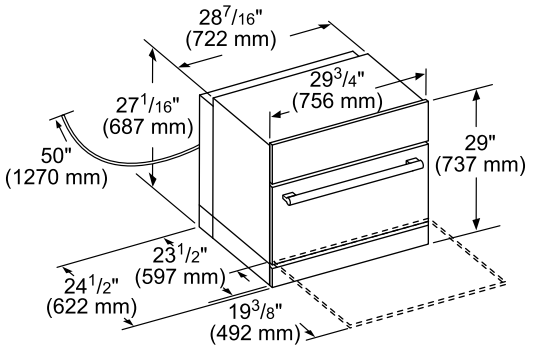
**Electrical hook-up may be located below (depending on space) or next to the draw within reach of the power cable.

INSTALLATION

Built-In Ovens Combined with Other Products

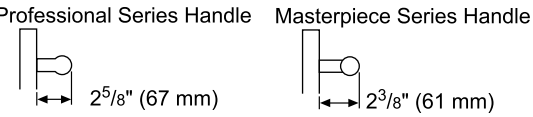
Product Dimensions

30-Inch Steam and Convection Oven with Short Storage Drawer



measurements in inches (mm)

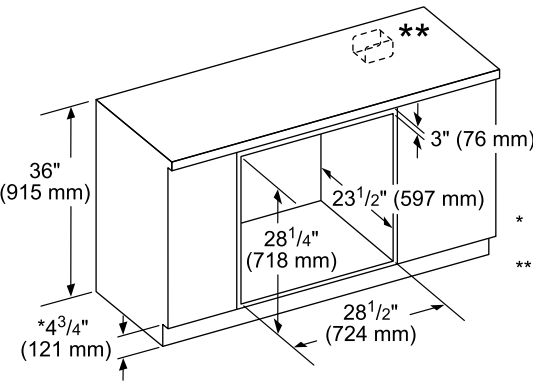
Door Handle Depth*



*Protrusion of handle from door skin

Standard Under-Counter Installation

30-Inch Steam & Convection Oven with Short Storage Drawer



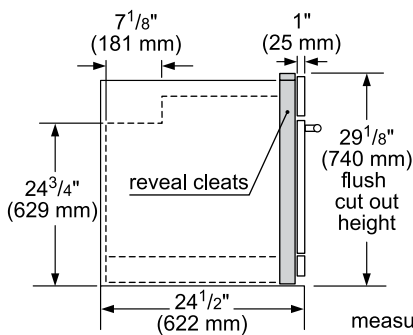
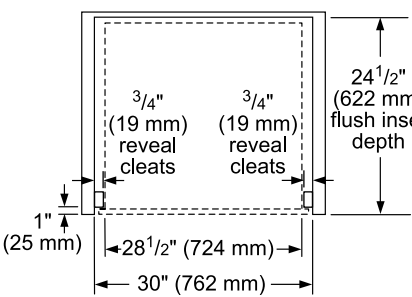
* Includes 3/4" (19 mm) base plate.

** For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

measurements in inches (mm)

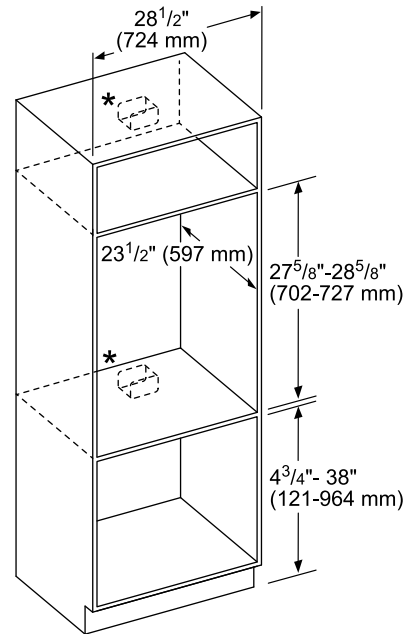
Flush Installation

30-Inch Steam & Convection Oven with Short Storage Drawer



Standard Wall-Mounted Installation

30-Inch Steam & Convection Oven with Short Storage Drawer



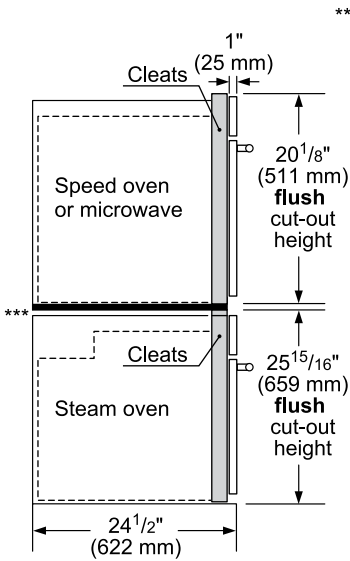
* For single ovens installed into a wall cabinet, the junction box may be located above, beneath, left or right of the unit within reach of the power cord.

INSTALLATION

Built-In Ovens Combined with Other Products

Standard Installation

30-Inch Speed Oven Above a Steam & Convection Oven



***Flush installation requires a base plate underneath the body: 30" products—Dimensions: H 5/16" (8 mm) x W 28 1/2" (724 mm) x D 22 1/2" (571 mm)

minimum 1/2" (13 mm) required between cut-outs*

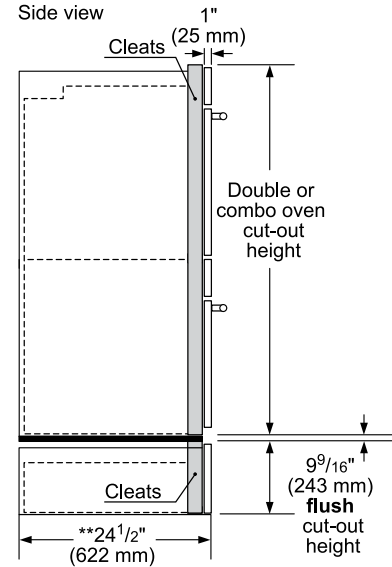
*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

measurements in inches (mm)

Flush Installation

30-Inch Double or Combo Oven Over Warming or Storage Drawer

Flush installation
Double or combo oven over storage or warming drawer



*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

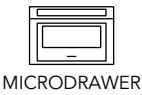
minimum 1/2" (13 mm) required between cut-out*

**For WD30W, the installed dimension may differ. This is based on 3/4" (19 mm) thick custom panel.

measurements in inches (mm)

MICROWAVES

BUILT-IN MICROWAVES



MICRODRAWER

MicroDrawer®

★ 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" by 13" casserole dish.

★ Flush Installation

The Built-In MicroDrawer® Microwave 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 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.



MICROWAVES

BUILT-IN MICROWAVES



DROP-DOWN DRAWER

Drop-Down Door

Sensor Cooking

The microwave oven measures humidity 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 more than 30 minutes after cooking.

Auto Defrost

Defrost foods such as meat, poultry and seafood simply by choosing the food type and entering the weight.

Design

Seamlessly blend in your microwave oven with your wall ovens. Drop-down doors allow for a sleek in-line execution, without the need for a trim kit.

Built-Under Microwave Hood

Sensor Cooking

Allows you to cook foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

Cooking Performance

1,100-watts of power offers exceptional cooking speed and heating performance.

Powerful Ventilation System

Four-speed, 385 CFM ventilation system efficiently captures smoke, steam, grease and odors from the range or cooktop below.

Visit Thermador.com for complete specifications

BUILT-IN MICROWAVES

Professional & Masterpiece®



30-Inch



24-Inch

Professional & Masterpiece® MicroDrawer® Microwave

- 950 Watts
- 10 Cooking Modes
- Sensor Cooking
- Touch Open / Close

30-Inch – MD30WS

24-Inch – MD24WS



Professional Drop-Down Door

- 950 Watts
- 10 Power Levels
- Sensor Cooking

30-Inch – MB30WP



Masterpiece Drop-Down Door

- 950 Watts
- 10 Power Levels
- Sensor Cooking

30-Inch – MB30WS



Professional Handle Built-Under Microwave Hood

- 1,100 Watts
- Sensor Cooking
- 385 CFM

30-Inch – MU30WSU*

*Not available in Canada

MD30WS
30-INCH MICRODRAWER® MICROWAVE
MASTERPIECE® & PROFESSIONAL SERIES



FEATURES & BENEFITS

- Spacious 1.2 cu. ft. interior fits a 20 oz. cup or a 13" x 9" pan
- Achieve a perfectly flush installation in any standard depth cabinetry
- Our MicroDrawer® includes a special sensor mode that controls humidity and automatically adjusts cooking level and time
- 10 cooking modes that include melt, warm and soften
- Touch “open” and “close” eliminates the need for a handle

GENERAL PROPERTIES	
Cavity Color	White
Microwave Power (W)	950 W
CAPACITY	
Cavity Capacity (cu. ft.)	1.2 cu. ft.
TECHNICAL DETAILS	
Watts (W)	1,500 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in.)	48"
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in.)	16 5/16" x 30" x 23 3/8"
Required Cutout Size (HxWxD) (in) – Standard Install	14 13/16" x 28 1/4" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush Install	16 5/8" x 30 5/16" x 23 1/2"
Net Weight (lbs)	82 lbs.
ACCESSORIES (INCLUDED)	
N/A	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

MD24WS
24-INCH MICRODRAWER® MICROWAVE
MASTERPIECE® & PROFESSIONAL SERIES



FEATURES & BENEFITS

- Spacious 1.2 cu. ft. interior fits a 20 oz. cup or a 13" x 9" pan
- Achieve a perfectly flush installation in any standard depth cabinetry
- Our MicroDrawer® includes a special sensor mode that controls humidity and automatically adjusts cooking level and time
- 10 cooking modes that include melt, warm and soften
- Touch “open” and “close” eliminates the need for a handle

GENERAL PROPERTIES	
Cavity Color	White
Microwave Power (W)	950 W
CAPACITY	
Cavity Capacity (cu. ft.)	1.2 cu. ft.
Turntable Diameter (in.)	N/A
TECHNICAL DETAILS	
Watts (W)	1,500 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in.)	48"
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in.)	16 5/16" x 23 7/8" x 23 3/8"
Required Cutout Size (HxWxD) (in) – Standard Install	14 13/16" x 22 1/8" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush Install	16 5/8" x 24 3/16" x 23 1/2"
Net Weight (lbs)	81 lbs.
ACCESSORIES (INCLUDED)	
N/A	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

MB30WP
30-INCH BUILT-IN MICROWAVE
PROFESSIONAL SERIES



- FEATURES & BENEFITS**
- Built-in microwave is the perfect companion for any Thermador wall oven
 - Specially crafted gray glass on stainless steel for a luxurious look and finish
 - 950 watts microwave power and 10 microwave power level
 - Sensor cooking programs measure humidity and adjust cooking level and cooking time
 - Designed for flexibility—standard or flush installation into kitchen cabinets



GENERAL PROPERTIES	
Cavity Color	Stainless Steel
Microwave Power (W)	950 W
Modes	
(10) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrées, Reheat	
CAPACITY	
Cavity Capacity (cu. ft.)	1.6 cu. ft.
TECHNICAL DETAILS	
Watts (W)	1,650 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	NEMA 5-15 – 3 prong
Power Cord Length (in.)	59"
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in.)	19 5/8" x 29 3/4" x 19 5/8"
Required Cutout Size (HxWxD) (in) – Standard Install	19 1/4" x 28 1/2" x 19 1/4"
Required Cutout Size (HxWxD) (in) – Flush Install	20 1/8" x 30" x 20 3/4"
Oven Overall Interior Dimensions (HxWxD) (in.)	9 7/8" x 16 1/2" x 16 1/2"
Turntable Diameter (in.)	14 1/8"
Net Weight (lbs)	75 lbs.
ACCESSORIES (INCLUDED)	
Glass turntable	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

MB30WS
30-INCH BUILT-IN MICROWAVE
MASTERPIECE® SERIES



- FEATURES & BENEFITS**
- Built-in microwave is the perfect companion for any Thermador wall oven
 - Specially crafted gray glass on stainless steel for a luxurious look and finish
 - 950 watts microwave power and 10 microwave power level
 - Sensor cooking programs measure humidity and adjust cooking level and cooking time
 - Designed for flexibility—standard or flush installation into kitchen cabinets



GENERAL PROPERTIES	
Cavity Color	Stainless Steel
Microwave Power (W)	950 W
Modes	
(10) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrées, Reheat	
CAPACITY	
Cavity Capacity (cu. ft.)	1.6 cu. ft.
TECHNICAL DETAILS	
Watts (W)	1,650 W
Circuit Breaker (A)	15 A
Volts (V)	120V
Frequency (Hz)	60 Hz
Plug Type	NEMA 5-15 – 3 prong
Power Cord Length (in.)	59"
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in.)	19 5/8" x 29 3/4" x 19 5/8"
Required Cutout Size (HxWxD) (in) – Standard Install	19 1/4" x 28 1/2" x 19 1/4"
Required Cutout Size (HxWxD) (in) – Flush Install	20 1/8" x 30" x 20 3/4"
Oven Overall Interior Dimensions (HxWxD) (in.)	9 7/8" x 16 1/2" x 16 1/2"
Turntable Diameter (in.)	14 1/8"
Net Weight (lbs)	75 lbs.
ACCESSORIES (INCLUDED)	
Glass turntable, square rack	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

MU30WSU
BUILT-UNDER MICROWAVE HOOD
PROFESSIONAL SERIES HANDLE



FEATURES & BENEFITS

- 2.1 cu. ft. oven capacity, 14 3/16" turntable and two level cooking rack accommodates large, oblong dishes
- 1,100-Watts of Power offers exceptional cooking speed and heating performance
- Sensor Cooking allows you to cook foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.
- Four-speed, 385 CFM ventilation system efficiently captures smoke, steam, grease and odors from the range or cooktop below
- Our innovated Triple Distribution Turntable Disk provides improved distribution of microwave energy for more even cooking

IMPORTANT: Thermador microwave model MU30WSU is approved for installation above Pro Harmony® 5-burner range models PRD305WHU and PRG305WH only.

GENERAL PROPERTIES	
Cavity Color	Grey
Max. Microwave Power (W)	1,100 W
Max. extraction rate (CFM)	385 CFM
Ducted	Yes
Ductless	Yes
Duct size	3 1/4" x 10"
CAPACITY	
Cavity Capacity (cu. ft.)	2.1 cu. ft.
Turntable Diameter (In.)	14 3/16"
TECHNICAL DETAILS	
Watts (W)	1,550 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 prong
Power Cord Length (In)	40"
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (In)	16 1/2" x 29 7/8" x 15 7/8"
Required Cutout Size (HxWxD) (in.)	17 1/8" Min x 30" x 12" Min - 13" Max
Net Weight (Lbs)	63 lbs
ACCESSORIES (INCLUDED)	
Two level cooking rack	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PLANNING INFORMATION

Built-In Microwaves

Model Options

Several Thermador microwaves are available to meet a wide variety of installations. Choose a Thermador 24-inch or 30-inch Built-in MicroDrawer® Microwave which is the only drawer microwave that can be installed perfectly flush in any standard depth cabinetry. A Built-in Microwave with a drop-down door is available with a Professional or Masterpiece® handle. A Built-Under Microwave Hood is also available for select installations. Be sure to reference the correct model information in this design guide.

Installation Considerations

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

It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations.

Installation Options

Microdrawer® Microwave

The Thermador MicroDrawer® Microwave can be built into a cabinet or wall as a standalone unit or under a Thermador Built-in Oven.

Check to be sure that there is a clearance of 2" or greater between the top of the MicroDrawer® Microwave and the bottom of a built-in wall oven above it.

Built-In Microwaves With Drop-Down Door

Thermador Built-in Microwaves may be installed into a cabinet or wall as a standalone unit or above any Thermador Built-in Oven. They may also be installed above any Thermador Warming Drawer.

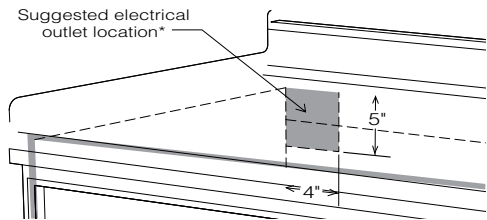
Electrical Specifications

These units require a 120 volt, 60 Hz, 15 AMP (minimum) circuit. It is recommended that the unit be installed to a separate circuit that serves only this appliance.

These appliances are fitted with a 3-prong grounded electrical plug. Do not modify the plug or use an adapter. If the plug does not fit with the available receptacle, have a licensed electrician install a properly grounded outlet before proceeding with the installation.

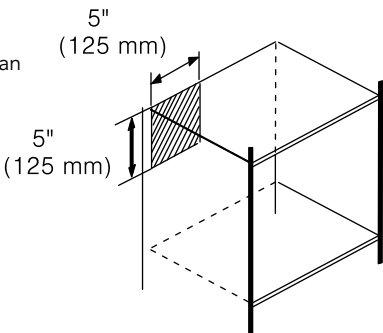
Model	Required Circuit Breaker
	240V, 60 Hz
MD30WS	15 A
MD24WS	15 A
MB30WP	15 A
MB30WS	15 A
MU30WSU	15 A

Electrical Location – Microdrawer® Microwaves



Unit can also be installed using an electrical outlet in an adjacent cabinet within the area where the provided electrical cord can reach.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.



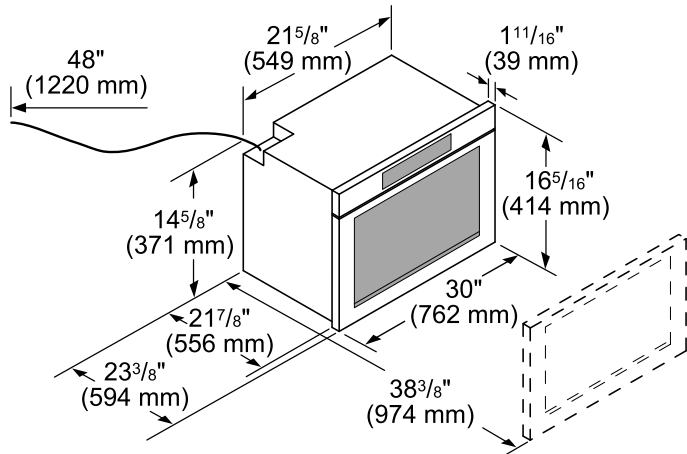
Electrical Location – Built-In Microwaves with Drop-Down Door

Anywhere within the shaded area the minimal distance between the appliance and the wall is 1 3/4 in (45 mm). The outlet can be located anywhere within the shaded area.

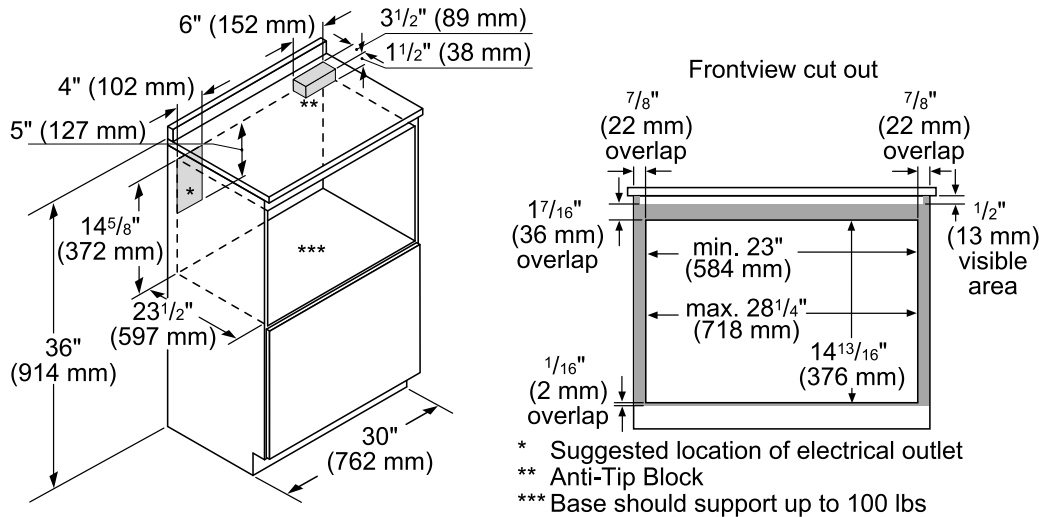
INSTALLATION

Built-In Microwaves

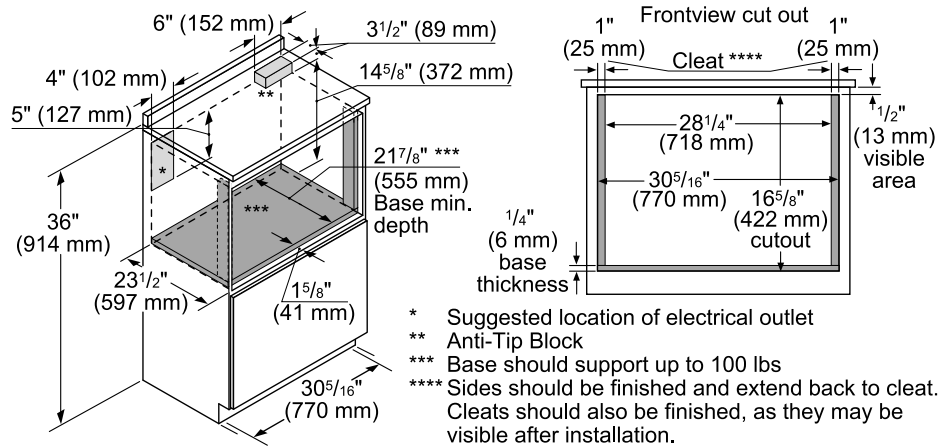
Dimensions
30-Inch Microdrawer® Microwave



Standard Installation
30-Inch Microdrawer® Microwave



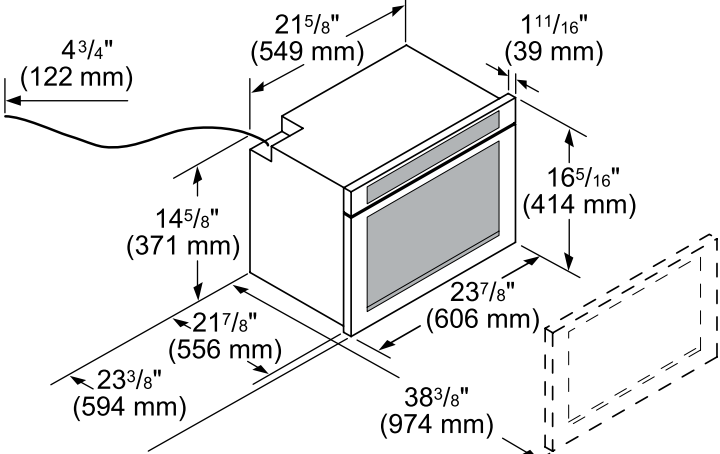
Flush Installation
30-Inch Microdrawer® Microwave



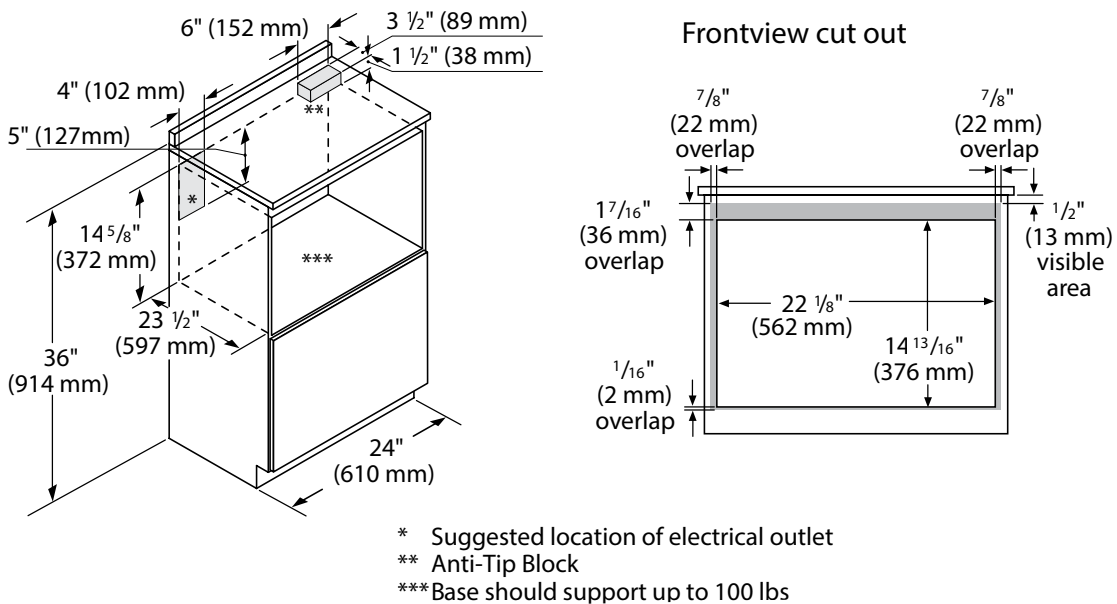
INSTALLATION

Built-In Microwaves

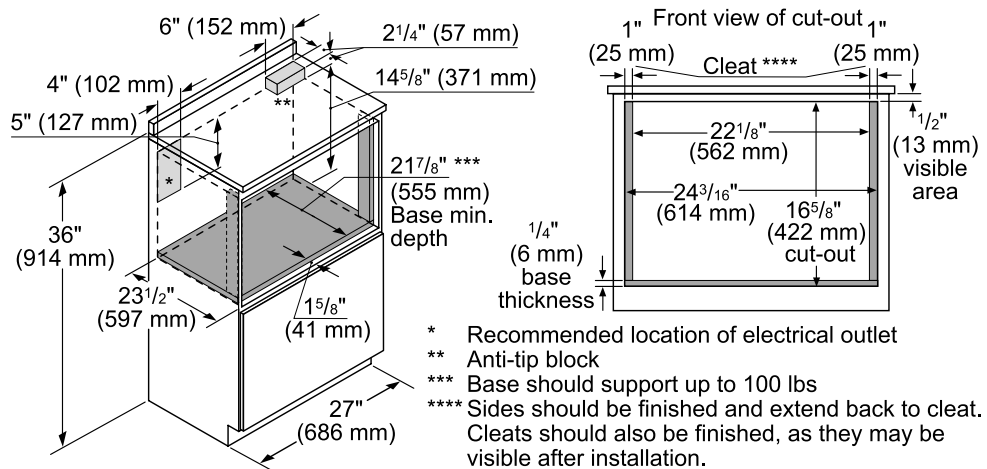
Dimensions
24-Inch Microdrawer® Microwave



Standard Installation
24-Inch Microdrawer® Microwave

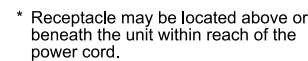
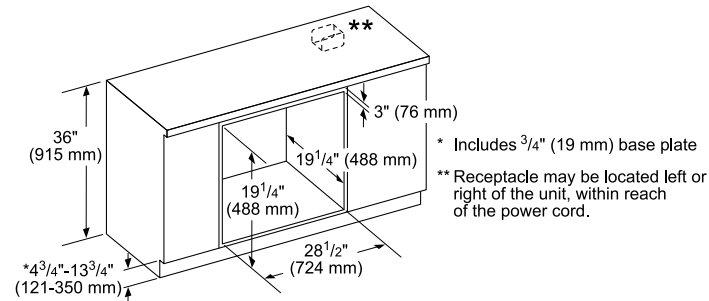


Flush Installation
24-Inch Microdrawer® Microwave

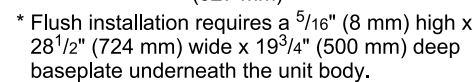


Built-In Microwaves

30-Inch



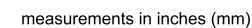
Technical drawing of a flush inset door. The drawing shows a door with a 1" (25 mm) thick edge. The door is inset into a frame, with a 3/4" (19 mm) reveal on the top and bottom edges. The door is 28 1/2" (724 mm) wide and 30" (762 mm) high. The inset depth is 20 3/4" (527 mm). The door is shown in a closed position, with the inset depth dimensioned from the inner face of the door to the inner face of the frame.



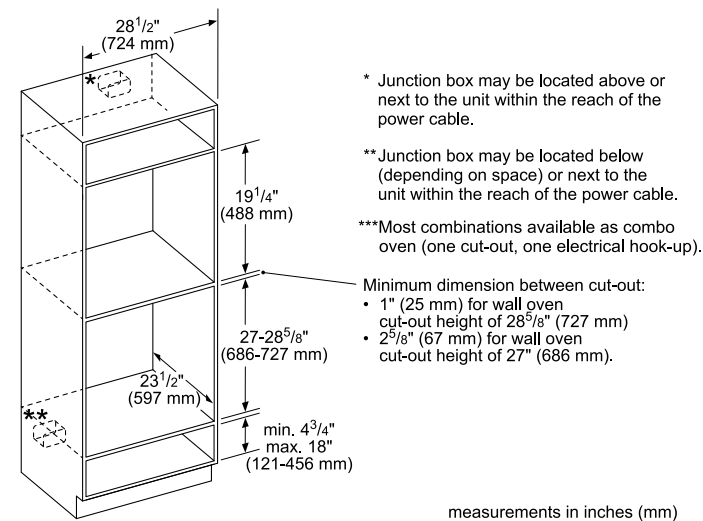
measurements in inches (mm)

Built-In Microwaves

30-Inch Built-In Microwaves

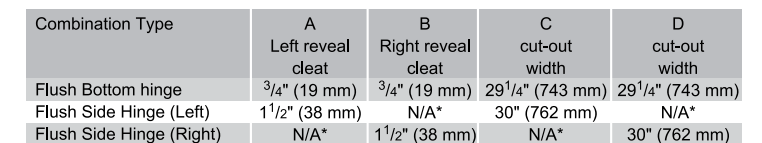


30-Inch Built-In Microwaves



See page 178 for table of approved microwave and drawer combined installations.

30-Inch Built-In Microwaves



*Installation not recommended

measurements in inches (mm)

30-Inch Built-In Microwaves

***Flush installation requires a base plate underneath the body: 30" products—Dimensions:
H $\frac{5}{16}$ " (8 mm) x W $28\frac{1}{2}$ " (724 mm) x D $22\frac{1}{2}$ " (571 mm)

1"
(25 mm)

Cleats

20 $\frac{1}{8}$ "
(511 mm)
flush
cut-out height

minimum $\frac{1}{2}$ " (13 mm) required
between cut-out*

29 $\frac{1}{8}$ "
(740 mm)
flush
cut-out height

Cleats

24 $\frac{1}{2}$ "
(622 mm)

*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

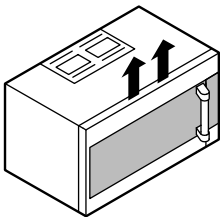
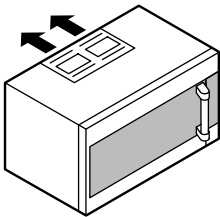
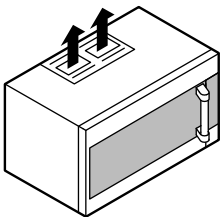
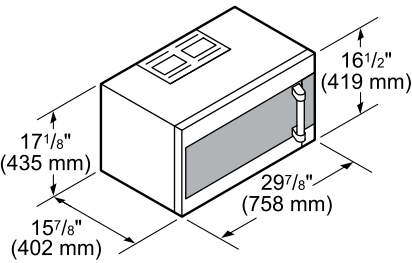
**Most combinations available as combo oven (one cut-out, one electrical hook-up).

measurements in inches (mm)

INSTALLATION

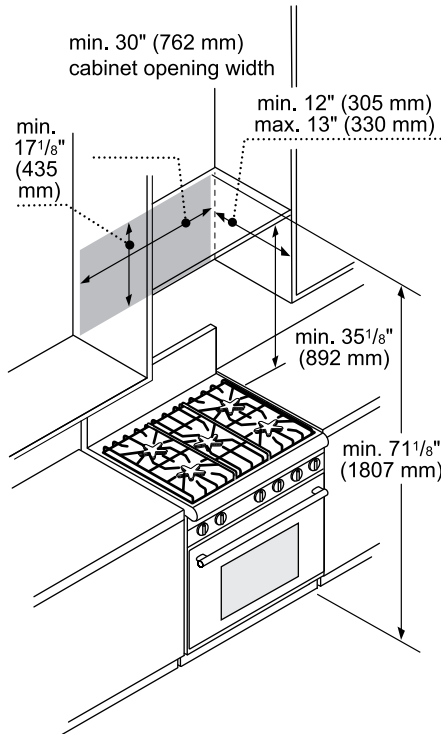
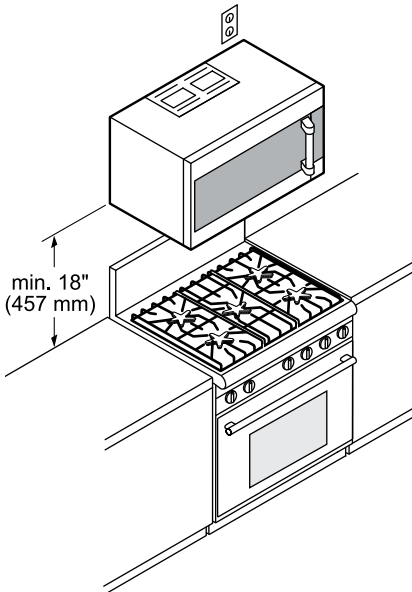
Built-Under Microwave Hood

Microwave Hood Dimensions



Microwave Hood Standard Installation

Grounded 120V outlet located inside the cabinet above the oven, right side shown as example.



WARMING & STORAGE DRAWERS

Warming Drawers

SoftClose® Drawer

SoftClose doors prevent slamming and ensure ultra smooth closing of the Warming Drawer. (Available on custom panel models only)

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. (Available on custom panel models only)

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.

Storage Drawers

Storage Drawer

Keep important items within reach in the convenient storage drawer, the perfect complement to your Thermador built-in wall oven or coffee machine, available in two height options.



Shown: Warming Drawer in Triple Combination Oven*



WARMING DRAWERS

30-Inch



Custom Panel

- Warming Drawer
- Custom Panel Ready
- SoftClose® Drawer

30-Inch – WD30W



Push To Open

- Warming Drawer
- Stainless Steel

30-Inch – WD30WC

STORAGE DRAWERS

30-Inch



Push To Open

- Storage Drawer
- Stainless Steel

30-Inch – SD30WC



Push To Open – Short

- Short Storage Drawer
- Stainless Steel
- Pairs with Thermador Steam Oven

30-Inch – SDS30WC

Visit [Thermador.com](https://www.thermador.com) for complete specifications

*Handle not available on single drawers.

WD30W
30-INCH WARMING DRAWER
CUSTOM PANEL READY



FEATURES & BENEFITS

- Our warming drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design
- ★ SoftClose® feature prevents slamming and ensures ultra smooth closing of the warming drawer. These rails feature a telescoping ball-bearing design for smooth opening and closing that supports up to a 40 lbs. load.
- Warming mode with three convenient temperature settings
- Drawer installs vertically under Thermador speed, steam or wall oven

GENERAL PROPERTIES	
Power Levels	Low, Med, High, Proof
Dough Proofing Mode	Yes
Temperature Settings	100° – 190° F
Timer	5 min. – 5 hours
Automatic Shut Off	After 1 hour
Hinges	SoftClose®
Control Type	Illuminated Touch Control

CAPACITY

Cavity Capacity	2.2 cu. ft.
-----------------	-------------

TECHNICAL DETAILS

Watts	450 W
Circuit Breaker	15 A
Volts	120 V
Frequency	60 Hz
Power Cord Length	84"
Plug Type	120V 3 Prong

DIMENSIONS & WEIGHT

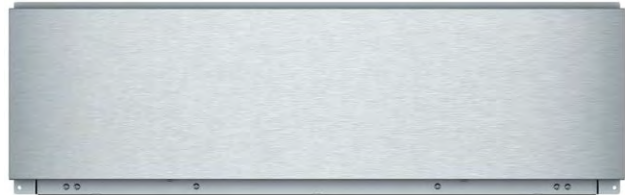
Overall Appliance Dimensions (HxWxD)*	9 7/16" x 29 3/4" x 24 1/2" (with 3/4" Panel)
Required Cutout Size (HxWxD) – Standard	9 1/4" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush*	9 9/16" x 30" x 24 1/2"
Net Weight	55 lbs

WARRANTY

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

*For WD30W, the installed dimensions may differ. This is based on 3/4" (19 mm) thick custom panel. Customer to provide custom panel and drawer handle.

WD30WC
30-INCH WARMING DRAWER
PUSH TO OPEN



FEATURES & BENEFITS

- Our warming drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design
- Warming mode with four convenient temperature settings
- Drawer installs vertically under Thermador speed, steam or wall oven

GENERAL PROPERTIES	
Power Levels	Low, Med, High, Proof
Dough Proofing Mode	Yes
Temperature Settings	100° – 190° F
Timer	5 min. – 5 hours
Automatic Shut Off	After 1 hour
Door Opening	Push to Open
Control Type	Illuminated Touch Control

CAPACITY

Cavity Capacity	2.2 cu. ft.
-----------------	-------------

TECHNICAL DETAILS

Watts	450 W
Circuit Breaker	15 A
Volts	120 V
Frequency	60 Hz
Power Cord Length	84"
Plug Type	120V 3 Prong

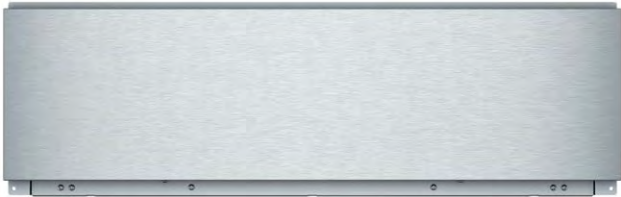
DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	9 7/16" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) – Standard	9 1/4" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	9 9/16" x 30" x 24 1/2"
Net Weight	55 lbs

WARRANTY

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

SD30WC
30-INCH STORAGE DRAWER
PUSH TO OPEN



FEATURES & BENEFITS

- Our storage drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design
- Designed to store your plates, trays, and accessories in the kitchen
- Storage drawer pairs beautifully with the Thermador speed, steam or wall oven
- The rails feature a telescoping ball-bearing design for smooth opening and closing that supports up to a 40 lbs. load
- Matches Thermador Built-in Products. Install either flush or fully overlay.

GENERAL PROPERTIES	
Door Opening	Push to Open
CAPACITY	
Cavity Capacity	2.4 cu. ft.
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD)	9 7/16" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) – Standard	9 1/4" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	9 9/16" x 30" x 24 1/2"
Net Weight	47 lbs
WARRANTY	
Limited Warranty Parts and Labor	2 Year

SDS30WC
30-INCH STORAGE DRAWER, SHORT
PUSH TO OPEN



FEATURES & BENEFITS

- Our storage drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design
- Perfect size to place trays and accessories
- Created for both design and functionality with the Thermador steam oven

GENERAL PROPERTIES	
Door Opening	Push to Open
CAPACITY	
Cavity Capacity	0.8 cu. ft.
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD)	3 3/8" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) – Standard*	27 5/8" - 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush*	29 1/8" x 30" x 24 1/2"
Net Weight	29 lbs
WARRANTY	
Limited Warranty Parts and Labor	2 Year

*When installed with Thermador steam oven MEDS301WS or PODS301W

PLANNING INFORMATION

Warming & Storage Drawers

Model Options

Thermador 30-inch Warming Drawers are available in a push-to-open design with a stainless front or a Custom Panel design. These drawers pair beautifully with a Thermador speed oven or microwave. Thermador 30-inch Storage Drawers are available in a standard or short design. The short design pairs perfectly with a Thermador steam and convection oven. Be sure to reference the correct model information in this design guide.

Installation Considerations

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

Electrical Specifications

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

All Thermador Warming Drawers are designed to be connected to a 120V AC, 60 Hz, 3-wire, grounded outlet with a 15 A circuit breaker.

Electrical Location

The outlet can be installed in the back wall directly behind the drawer. A recessed power receptacle must not exceed 5 1/2 ft. (1.7 m) maximum distance from either side of the warming drawer cutout. Installation clearances permit for the excess power cord to be coiled behind the appliance.

Installation Options

Wall-Mounted Installation

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" (25.4 mm) is recommended between the bottom of the oven and the top of the warming drawer.

Under-Counter Installation

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is not contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador

Induction Cooktop, a minimum 1" (25.4 mm) air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional Rangetop, a minimum 2 3/4" (70 mm) air gap must be maintained between the bottom of the rangetop and the top of the warming drawer.

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

Custom Front Panel

The Thermador Custom Panel Warming Drawer requires a custom front panel. You may build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

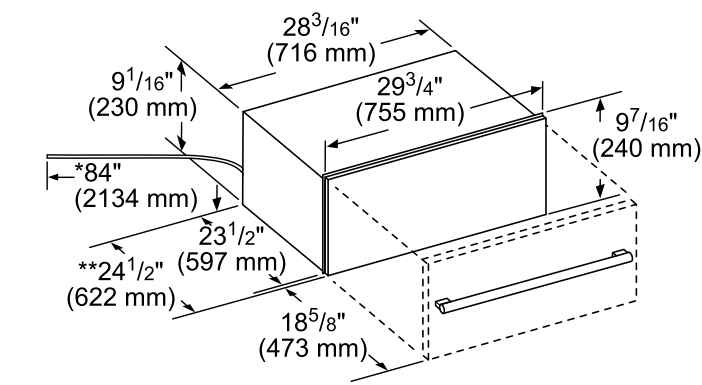
- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of 3/4" (19 mm)
- Have all edges finished
- If using wood, the back must be sealed to prevent moisture damage
- Be capable of withstanding a temperature of 158°F (70° C)

INSTALLATION

Warming & Storage Drawers

Custom Panel Warming Drawer

WD30W



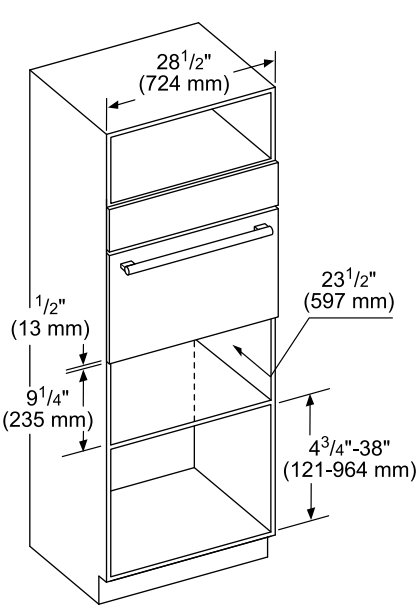
- * Power cable on warming drawer is 84" (2134 mm).
- ** For WD30W, the installed dimension may differ. This is based on 3/4" (19 mm) thick custom panel.
- *** Customer to provide custom panel and drawer handle

measurements in inches (mm)

Cutout Dimensions

WD30W, WD30WC and SD30WC

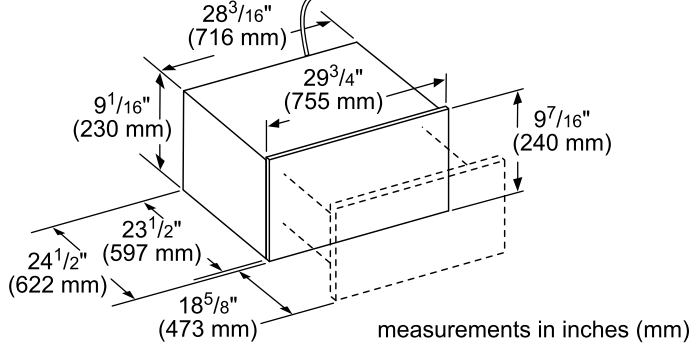
Standard Installation



measurements in inches (mm)

Warming Drawer and Storage Drawer

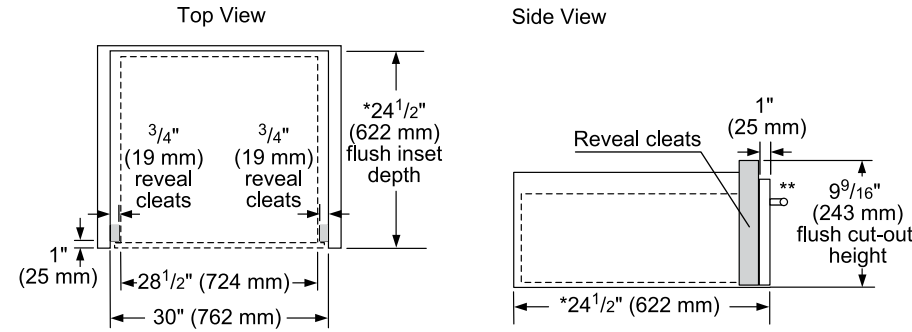
WD30WC and SD30WC



measurements in inches (mm)

Flush Installation

WD30W, WD30WC or SD30WC



- * For WD30W, the installed dimension may differ. This is based on 3/4" (19 mm) thick custom panel.
- ** Customer to provide custom panel and drawer handle.

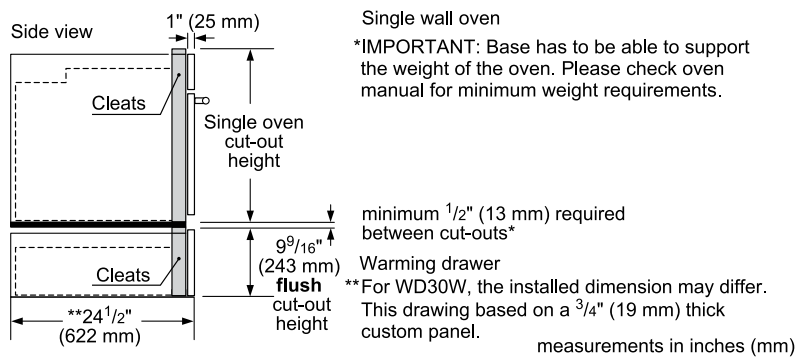
measurements in inches (mm)

INSTALLATION

Warming & Storage Drawers

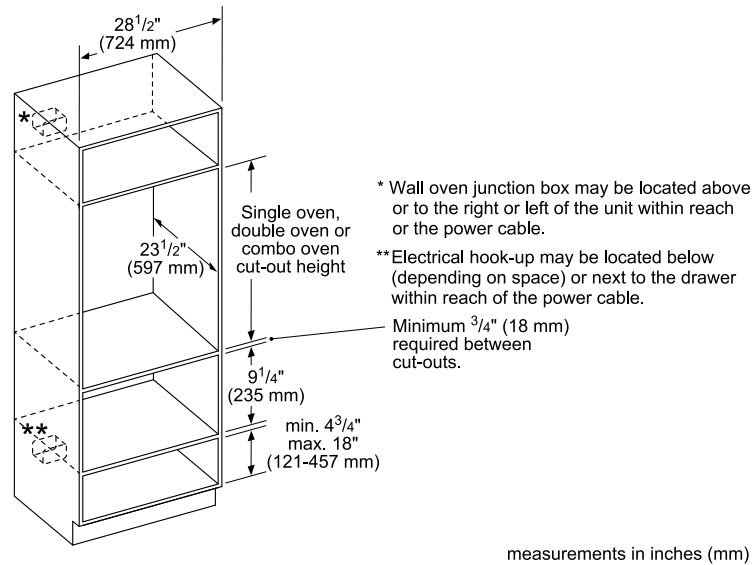
Flush Installation

Single Oven Over Storage or Warming Drawer
WD30W, WD30WC or SD30WC



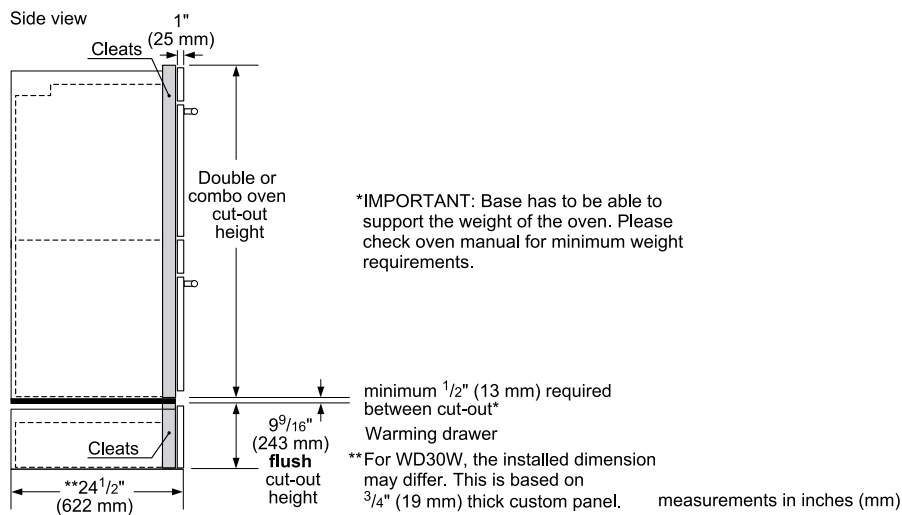
Standard Installation

Single Oven, Double Oven or Combo Oven
Over Warming or Storage Drawer
WD30W, WD30WC or SD30WC



Flush Installation

Double or Combo Oven Over Storage
or Warming Drawer
WD30W, WD30WC or SD30WC

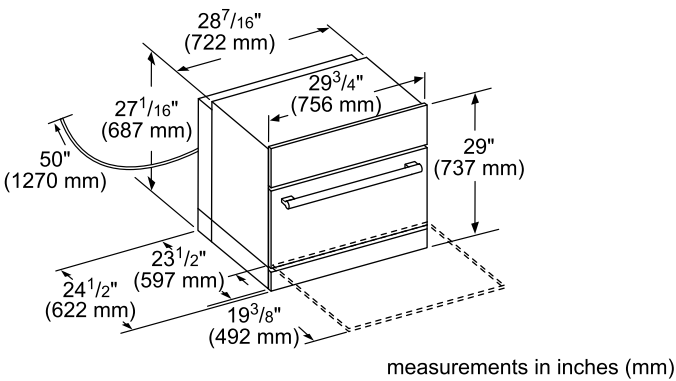


INSTALLATION

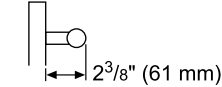
Warming & Storage Drawers

Cutout Dimensions

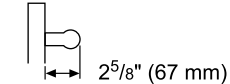
SDS30WC Steam Oven with Storage Drawer (Short)



Masterpiece Series Handle

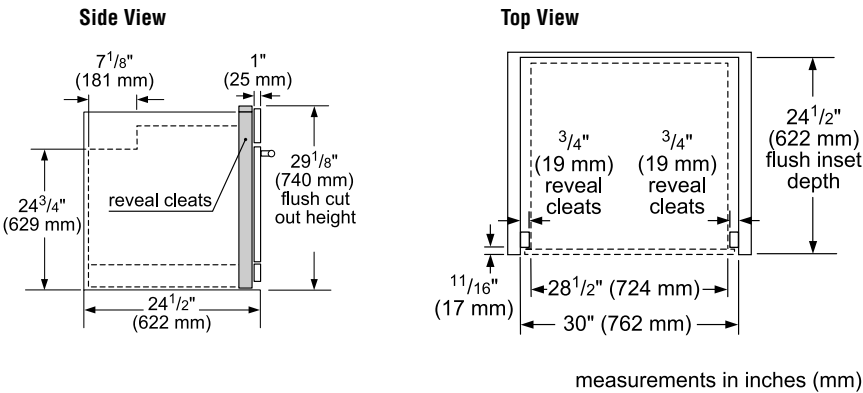


Professional Series Handle



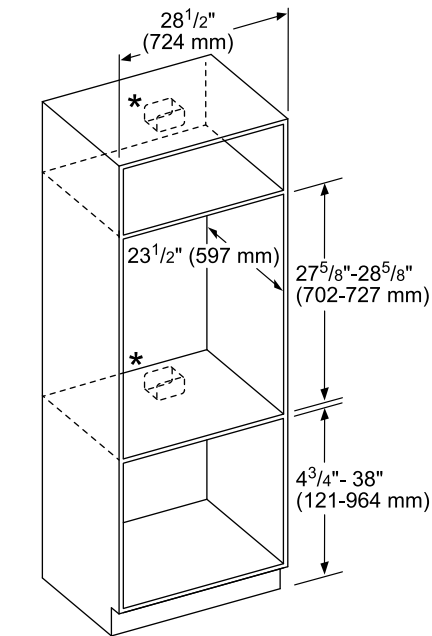
Flush Installation

SDS30WC Storage Drawer (Short)



Wall Mount Installation

SDS30WC Steam Oven with Storage Drawer (Short)

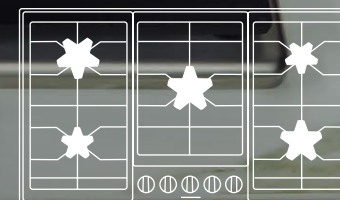




All New COOKTOPS

FOR THE MASTERPIECE® COLLECTION

The newly redesigned Masterpiece Collection blends seamlessly integrated design with contemporary lifestyle. Featuring a suite of induction, electric and gas cooktops with innovative new features, the collection also retains the heritage of Thermador exclusives—such as our Star® Burner on gas cooktops, and the largest cooking surface area within the luxury market on our Freedom® Induction. Explore and discover how Thermador cooktops unite modern elegance with cooking prowess.



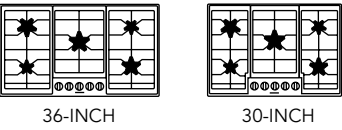
GAS COOKTOP

Pedestal Star® Burner
36-INCH – SGSP365TS

GAS

COOKTOPS

Thermador gas cooktops have been a culinary icon for generations, delivering precise control, innovative design, and exclusive features that truly enhance the cooking experience. Newly redesigned in 2018 with stunning contemporary grates, the latest iteration offers one-of-a-kind Pedestal Star® Burners and ExtraLow® Select.



Gas Cooktops

★ Pedestal Star® Burner and QuickClean Base®

The Thermador Star Burner unique star shape allows for better flame distribution and smaller intervals between levels of heat compared to round burners, resulting in a reduced cold spot and more precise control. So unique, it belongs on a pedestal, our new design combines a raised Pedestal Star Burner with QuickClean Base providing ease of cleanup.

★ ExtraLow® Select

Perfect your delicate sauces with Thermador ExtraLow Select. Offering an unbeatably wide temperature range with simmer settings as low as 204 BTU's, the feature provides five distinct simmer settings for consistency every time—plus our signature blue light.

★ Illuminated Control Panel with Metal Knobs

Signature metal knobs within a glass control design panel feature blue progressive illumination that adjusts to indicate the burner setting.

Up to 18,000 BTUs

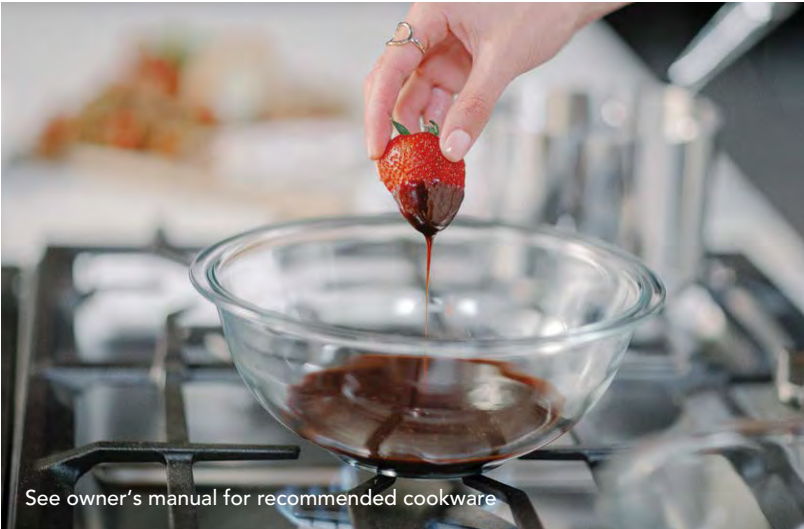
The center burner offers up to 18,000 BTUs of power, delivering high heat that boils water faster and helps you achieve perfect searing.

Star-K Sabbath Compliant

Thermador gas cooktops are Star-K Sabbath Compliant.



★ Thermador® Exclusive



GAS COOKTOPS

36-Inch Masterpiece®



Pedestal Star® Burner

- 5 Star Burners with Raised Pedestal (2 with ExtraLow® Select)
- 18,000 BTU Center Burner
- QuickClean Base®
- Progressive Illuminated Light Ring Around Each Knob

36-Inch – SGSXP365TS



Pedestal Star® Burner

- 5 Star Burners with Raised Pedestal
- 18,000 BTU Center Burner
- QuickClean Base®

36-Inch – SGSP365TS



Star® Burner

- 5 Star Burners (2 with ExtraLow® Select)
- 16,000 BTU Center Burner

36-Inch – SGSX365TS



Star® Burner

- 5 Star Burners
- 16,000 BTU Center Burner

36-Inch – SGS365TS

See pages 212–219 for accessories
Visit Thermador.com for complete specifications

GAS COOKTOPS

30-Inch Masterpiece®



Pedestal Star® Burner

- 5 Star Burners with Raised Pedestal (2 with ExtraLow® Select)
- 18,000 BTU Center Burner
- QuickClean Base®
- Progressive Illuminated Light Ring Around Each Knob

30-Inch – SGSXP305TS



Pedestal Star® Burner

- 5 Star Burners with Raised Pedestal
- 18,000 BTU Center Burner
- QuickClean Base®

30-Inch – SGSP305TS



Star® Burner

- 5 Star Burners (2 with ExtraLow® Select)
- 16,000 BTU Center Burner

30-Inch – SGSX305TS







Star® Burner

- 5 Star Burners
- 16,000 BTU Center Burner

30-Inch – SGS305TS

GAS COOKTOPS QUICK REFERENCE CHART

Masterpiece®

Masterpiece® Pedestal Star® Burner				
				
SGSXP365TS 36-Inch	SGSP365TS 36-Inch	SGSXP305TS 30-Inch	SGSP305TS 30-Inch	

Key Features

Burner Style	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner	Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes
Number of Burners	5	5	5	5
Illuminated Burner "ON" Lights	Light Ring Around Each Knob	"ON" Light for Each Knob	Light Ring Around Each Knob	"ON" Light for Each Knob

General Properties

Controls	Metal Knobs	Metal Knobs	Metal Knobs	Metal Knobs
Sealed Burners	Yes	Yes	Yes	Yes
Continuous Grates	Yes	Yes	Yes	Yes
Grate Material	Cast Iron	Cast Iron	Cast Iron	Cast Iron

Burner Performance



Powerful Center Burner (NG / LP)	18,000 / 15,000 BTU	18,000 / 15,000 BTU	18,000 / 15,000 BTU	18,000 / 15,000 BTU
ExtraLow® Select Burners	2	0	2	0
Electronic Re-ignition	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 37" x 21 1/4"	5 3/8" x 37" x 21 1/4"	5 3/8" x 31" x 21 1/4"	5 3/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 34 15/16" x 19 1/8"	3 13/16" x 34 15/16" x 19 1/8"	3 13/16" x 28 15/16" x 19 1/8"	3 13/16" x 28 15/16" x 19 1/8"

GAS COOKTOPS QUICK REFERENCE CHART

Masterpiece®

Masterpiece® Star® Burner				
				
SGSX365TS 36-Inch	SGS365TS 36-Inch	SGSX305TS 30-Inch	SGS305TS 30-Inch	

Star® Burner	Star® Burner	Star® Burner	Star® Burner
No	No	No	No
5	5	5	5
"ON" Light	"ON" Light	"ON" Light	"ON" Light

Metal Knobs	Metal Knobs	Metal Knobs	Metal Knobs
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
Cast Iron	Cast Iron	Cast Iron	Cast Iron

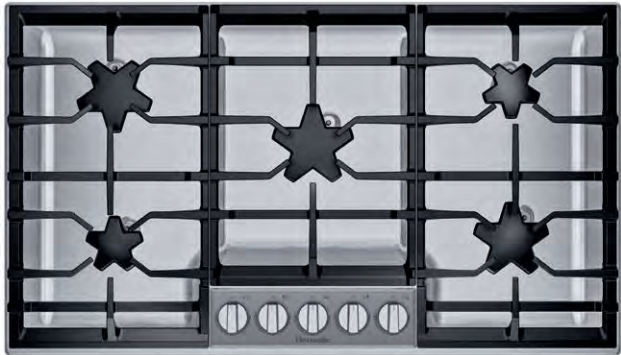
16,000 / 15,000 BTU	16,000 / 15,000 BTU	16,000 / 15,000 BTU	16,000 / 15,000 BTU
2	0	2	0
Yes	Yes	Yes	Yes

5 3/8" x 37" x 21 1/4"	5 3/8" x 37" x 21 1/4"	5 3/8" x 31" x 21 1/4"	5 3/8" x 31" x 21 1/4"
3 13/16" x 34 15/16" x 19 1/8"	3 13/16" x 34 15/16" x 19 1/8"	3 13/16" x 28 15/16" x 19 1/8"	3 13/16" x 28 15/16" x 19 1/8"

SGSXP365TS

36-INCH GAS COOKTOP

MASTERPIECE® PEDESTAL STAR® BURNER SERIES



FEATURES & BENEFITS

- ★ - Patented Star® Burner's unique five-point design offers more ports and more flame distribution than a round burner
- ★ - QuickClean Base® with a teardrop emboss reduces food buildup near the base and contains liquid spills for quick cleaning
 - Raised pedestal burner allows a hand or sponge to fit easily under each burner to wipe the surface clean
- ★ - ExtraLow® Select burner with 5 precise settings is perfect for simmering or holding foods and melting chocolate without scorching or burning
- ★ - Progressive illuminated light ring around each knob indicates burners in use

ACCESSORIES (OPTIONAL)

- 

SWOKRINGW
Wok Ring
- 

SGRIDDLEW
Griddle
- 

SKNOBLUW
Metallic Blue Knob Kit
- 

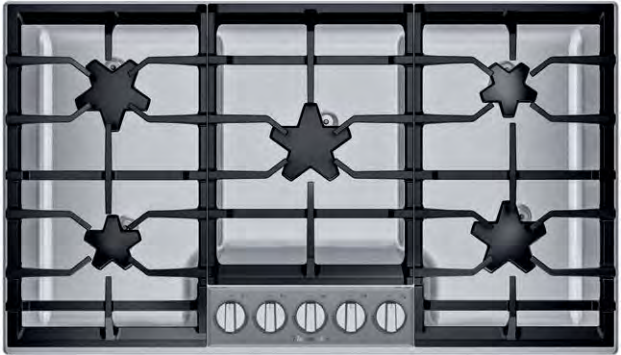
SNPKITPEDW
LP Conversion Kit

GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total BTU Load (NG / LP)	60,200 / 45,200 BTU
Power of Front Left Burner (NG / LP)	9,100 / 6,000 BTU
Power of Back Left Burner (NG / LP)	12,000 / 9,100 BTU
Power of Center Burner (NG / LP)	18,000 / 15,000 BTU
Power of Back Right Burner (NG / LP)	9,100 / 6,000 BTU
Power of Front Right Burner (NG / LP)	12,000 / 9,100 BTU
TECHNICAL DETAILS	
Watts (W)	1,800 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length (in)	60"
Energy Source	Gas
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 34 15/16" x 19 1/8"
Minimum Distance From Counter Front (in)	1 1/2"
Minimum Distance From Rear Wall (in)	3"
Net Weight (lbs)	41 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SGSP365TS

36-INCH GAS COOKTOP

MASTERPIECE® PEDESTAL STAR® BURNER SERIES



FEATURES & BENEFITS

- ★ - Patented Star® Burner's unique five-point design offers more ports and more flame distribution than a round burner
- ★ - QuickClean Base® with a teardrop emboss reduces food buildup near the base and contains liquid spills for quick cleaning
 - Raised pedestal burner allows a hand or sponge to fit easily under each burner to wipe the surface clean
 - Powerful 18,000 BTU center burner for rapid boiling and high heat searing
 - Continuous grates allow pots and pans to move effortlessly across the cooktop

ACCESSORIES (OPTIONAL)

- 

SWOKRINGW
Wok Ring
- 

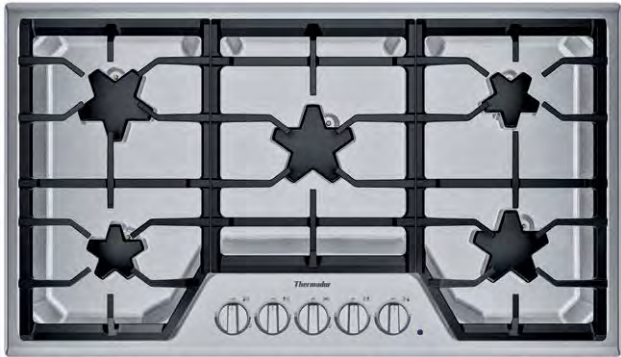
SGRIDDLEW
Griddle
- 

SKNOBLUW
Metallic Blue Knob Kit
- 

SNPKITPEDW
LP Conversion Kit

GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total BTU Load (NG / LP)	60,200 / 45,200 BTU
Power of Front Left Burner (NG / LP)	9,100 / 6,000 BTU
Power of Back Left Burner (NG / LP)	12,000 / 9,100 BTU
Power of Center Burner (NG / LP)	18,000 / 15,000 BTU
Power of Back Right Burner (NG / LP)	9,100 / 6,000 BTU
Power of Front Right Burner (NG / LP)	12,000 / 9,100 BTU
TECHNICAL DETAILS	
Watts (W)	1,800 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length (in)	60"
Energy Source	Gas
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 34 15/16" x 19 1/8"
Minimum Distance From Counter Front (in)	1 1/2"
Minimum Distance From Rear Wall (in)	3"
Net Weight (lbs)	39 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SGSX365TS
36-INCH GAS COOKTOP
MASTERPIECE® STAR® BURNER SERIES



FEATURES & BENEFITS

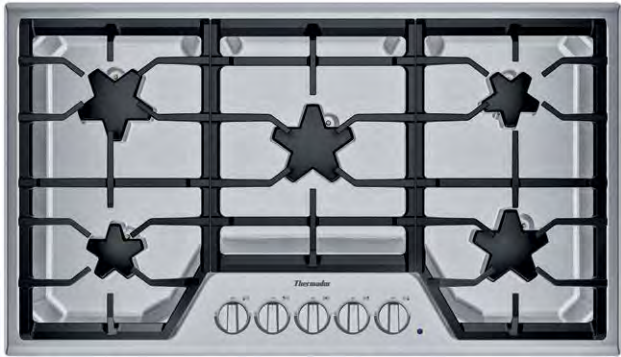
- ★ - Patented Star® Burner's unique five-point design offers more ports and more flame distribution that a round burner
- ★ - ExtraLow® Select burner with 5 precise settings is perfect for simmering or holding foods and melting chocolate without scorching or burning
- Powerful 16,000 BTU center burner for rapid boiling and high heat searing
- Continuous grates allow pots and pans to move effortlessly across the cooktop
- Electronic re-ignition will automatically re-ignite the burner in case the flame goes out

ACCESSORIES (OPTIONAL)



GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total BTU Load (NG / LP)	58,200 / 45,200 BTU
Power of Front Left Burner (NG / LP)	9,100 / 6,000 BTU
Power of Back Left Burner (NG / LP)	12,000 / 9,100 BTU
Power of Center Burner (NG / LP)	16,000 / 15,000 BTU
Power of Back Right Burner (NG / LP)	9,100 / 6,000 BTU
Power of Front Right Burner (NG / LP)	12,000 / 9,100 BTU
TECHNICAL DETAILS	
Watts (W)	1,800 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length (in)	60"
Energy Source	Gas
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 34 15/16" x 19 1/8"
Minimum Distance From Counter Front (in)	1 1/2"
Minimum Distance From Rear Wall (in)	3"
Net Weight (lbs)	41 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SGS365TS
36-INCH GAS COOKTOP
MASTERPIECE® STAR® BURNER SERIES



FEATURES & BENEFITS

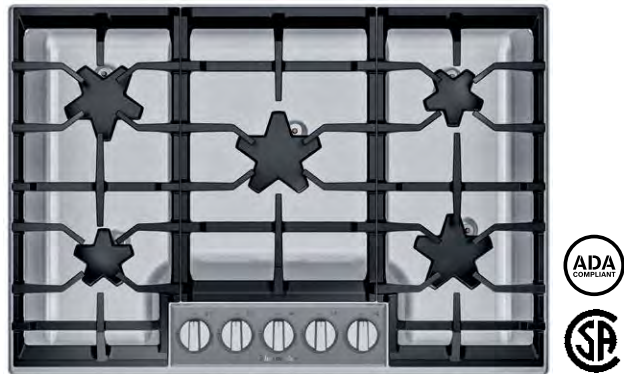
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- Powerful 16,000 BTU center burner for rapid boiling and high heat searing
- Continuous grates allow pots and pans to move effortlessly across the cooktop
- Electronic re-ignition will automatically re-ignite the burner in case the flame goes out
- Sealed burners prevent spills from entering the burner box

ACCESSORIES (OPTIONAL)



GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total BTU Load (NG / LP)	58,200 / 45,200 BTU
Power of Front Left Burner (NG / LP)	9,100 / 6,000 BTU
Power of Back Left Burner (NG / LP)	12,000 / 9,100 BTU
Power of Center Burner (NG / LP)	16,000 / 15,000 BTU
Power of Back Right Burner (NG / LP)	9,100 / 6,000 BTU
Power of Front Right Burner (NG / LP)	12,000 / 9,100 BTU
TECHNICAL DETAILS	
Watts (W)	1,800 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length (in)	60"
Energy Source	Gas
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 34 15/16" x 19 1/8"
Minimum Distance From Counter Front (in)	1 1/2"
Minimum Distance From Rear Wall (in)	3"
Net Weight (lbs)	39 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SGSXP305TS
30-INCH GAS COOKTOP
MASTERPIECE® PEDESTAL STAR® BURNER SERIES



FEATURES & BENEFITS

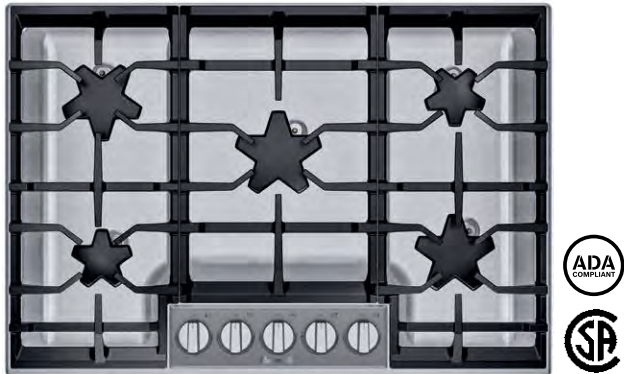
- ★ - Patented Star® Burner's unique five-point design offers more ports and more flame distribution than a round burner
- ★ - QuickClean Base® with a teardrop emboss reduces food buildup near the base and contains liquid spills for quick cleaning
 - Raised pedestal burner allows a hand or sponge to fit easily under each burner to wipe the surface clean
- ★ - ExtraLow® Select burner with 5 precise settings is perfect for simmering or holding foods and melting chocolate without scorching or burning
- ★ - Progressive illuminated light ring around each knob indicates burners in use

ACCESSORIES (OPTIONAL)



GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total BTU Load (NG / LP)	54,000 / 45,200 BTU
Power of Front Left Burner (NG / LP)	8,000 / 6,000 BTU
Power of Back Left Burner (NG / LP)	10,000 / 9,100 BTU
Power of Center Burner (NG / LP)	18,000 / 15,000 BTU
Power of Back Right Burner (NG / LP)	8,000 / 6,000 BTU
Power of Front Right Burner (NG / LP)	10,000 / 9,100 BTU
TECHNICAL DETAILS	
Watts (W)	1,800 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length (in)	60"
Energy Source	Gas
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 28 15/16" x 19 1/8"
Minimum Distance From Counter Front (in)	1 1/2"
Minimum Distance From Rear Wall (in)	3"
Net Weight (lbs)	38 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SGSP305TS
30-INCH GAS COOKTOP
MASTERPIECE® PEDESTAL STAR® BURNER SERIES



FEATURES & BENEFITS

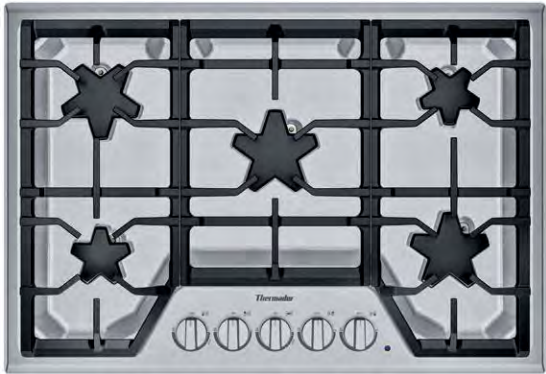
- ★ - Patented Star® Burner's unique five-point design offers more ports and more flame distribution than a round burner
- ★ - QuickClean Base® with a teardrop emboss reduces food buildup near the base and contains liquid spills for quick cleaning
 - Raised pedestal burner allows a hand or sponge to fit easily under each burner to wipe the surface clean
 - 30" 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
 - Powerful 18,000 BTU center burner for rapid boiling and high heat searing

ACCESSORIES (OPTIONAL)



GENERAL PROPERTIES	
Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron
BURNER PERFORMANCE	
Total BTU Load (NG / LP)	54,000 / 45,200 BTU
Power of Front Left Burner (NG / LP)	8,000 / 6,000 BTU
Power of Back Left Burner (NG / LP)	10,000 / 9,100 BTU
Power of Center Burner (NG / LP)	18,000 / 15,000 BTU
Power of Back Right Burner (NG / LP)	8,000 / 6,000 BTU
Power of Front Right Burner (NG / LP)	10,000 / 9,100 BTU
TECHNICAL DETAILS	
Watts (W)	1,800 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length (in)	60"
Energy Source	Gas
Convertible To LP (Kit Required)	Yes
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 28 15/16" x 19 1/8"
Minimum Distance From Counter Front (in)	1 1/2"
Minimum Distance From Rear Wall (in)	3"
Net Weight (lbs)	36 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SGSX305TS
30-INCH GAS COOKTOP
MASTERPIECE® STAR® BURNER SERIES



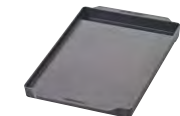
FEATURES & BENEFITS

- ★ - Patented Star® Burner's unique five-point design offers more ports and more flame distribution that a round burner
- ★ - ExtraLow® Select burner with 5 precise settings is perfect for simmering or holding foods and melting chocolate without scorching or burning
- Powerful 16,000 BTU center burner for rapid boiling and high heat searing
- 30" 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
- Continuous grates allow pots and pans to move effortlessly across the cooktop

ACCESSORIES (OPTIONAL)



SWOKRINGW
Wok Ring



SGRIDDLEW
Griddle



SLPKITW
LP Conversion Kit

GENERAL PROPERTIES

Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron

BURNER PERFORMANCE

Total BTU Load (NG / LP)	52,000 / 45,200 BTU
Power of Front Left Burner (NG / LP)	8,000 / 6,000 BTU
Power of Back Left Burner (NG / LP)	10,000 / 9,100 BTU
Power of Center Burner (NG / LP)	16,000 / 15,000 BTU
Power of Back Right Burner (NG / LP)	8,000 / 6,000 BTU
Power of Front Right Burner (NG / LP)	10,000 / 9,100 BTU

TECHNICAL DETAILS

Watts (W)	1,800 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length (in)	60"
Energy Source	Gas
Convertible To LP (Kit Required)	Yes

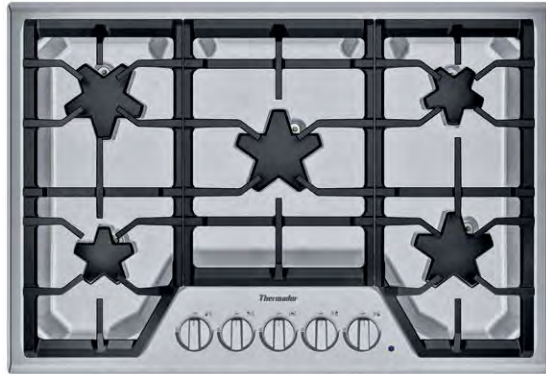
DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 28 15/16" x 19 1/8"
Minimum Distance From Counter Front (in)	1 1/2"
Minimum Distance From Rear Wall (in)	3"
Net Weight (lbs)	38 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SGS305TS
30-INCH GAS COOKTOP
MASTERPIECE® STAR® BURNER SERIES



FEATURES & BENEFITS

- ★ - Patented Star® Burner's unique five-point design offers more ports and more flame distribution that a round burner
- 30" 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
- Powerful 16,000 BTU center burner for rapid boiling and high heat searing
- Continuous grates allow pots and pans to move effortlessly across the cooktop
- Electronic re-ignition will automatically re-ignite the burner in case the flame goes out

ACCESSORIES (OPTIONAL)



SWOKRINGW
Wok Ring



SGRIDDLEW
Griddle



SLPKITW
LP Conversion Kit

GENERAL PROPERTIES

Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron

BURNER PERFORMANCE

Total BTU Load (NG / LP)	52,000 / 45,200 BTU
Power of Front Left Burner (NG / LP)	8,000 / 6,000 BTU
Power of Back Left Burner (NG / LP)	10,000 / 9,100 BTU
Power of Center Burner (NG / LP)	16,000 / 15,000 BTU
Power of Back Right Burner (NG / LP)	8,000 / 6,000 BTU
Power of Front Right Burner (NG / LP)	10,000 / 9,100 BTU

TECHNICAL DETAILS

Watts (W)	1,800 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length (in)	60"
Energy Source	Gas
Convertible To LP (Kit Required)	Yes

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 28 15/16" x 19 1/8"
Minimum Distance From Counter Front (in)	1 1/2"
Minimum Distance From Rear Wall (in)	3"
Net Weight (lbs)	36 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PLANNING INFORMATION

Gas Cooktops

Model Options

There are two sizes of Thermador Masterpiece® Gas Cooktops to choose from—30-inch and 36-inch. Every model is LP convertible by ordering a conversion kit. Be sure to reference the correct model information in this design guide.

Installation Considerations

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

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

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

<i>Model</i>	<i>Approved Cooktop Over Thermador Oven Installation</i>
SGSXP365TS	•
SGSP365TS	•
SGSX365TS	•
SGS365TS	•
SGSXP305TS	•
SGSP305TS	•
SGSX305TS	•
SGS305TS	•

Prepare The Countertop

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

Ventilation Requirements

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

When installing the gas cooktop with a downdraft ventilation system, make sure that a minimum 27 square inch (174 cm²) opening is provided in the toe-kick and cabinet base for adequate air inlet.

A cooktop sealing kit must also be purchased and installed. Refer to the downdraft ventilation section for more details.

Electrical and Gas Specifications

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes. Thermador Masterpiece® Gas Cooktops are equipped with a 60-inch, 3-wire supply cord and require a 60 Hz, 15 Amp, 120 VAC connection.

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

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

Supply Pressure Requirements:

NATURAL GAS – 7 inches water column (14.9 Millibars) minimum.

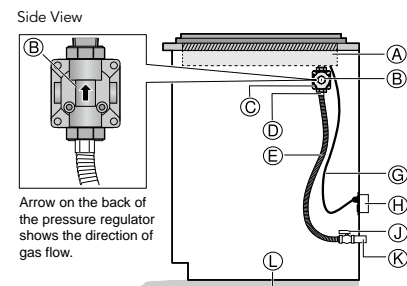
LP (PROPANE GAS) – 11 inches water column (27.4 Millibars) minimum.

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

Electrical and Gas Locations

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

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

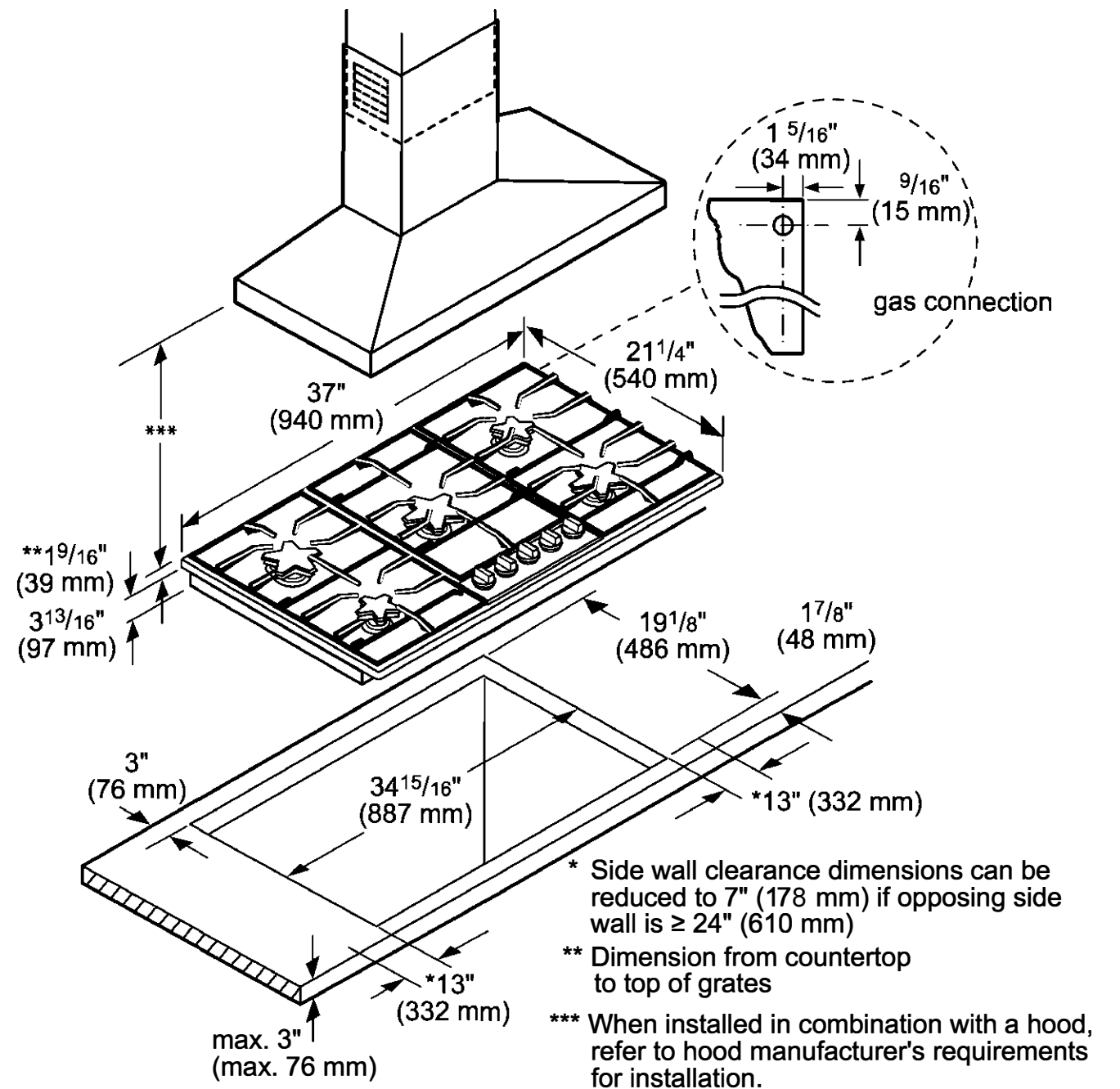


- A** – Rough-in Cooktop Box
B – Arrow on Pressure Regulator
C – Pressure Regulator
D – 1/2" Female Pipe Threads
E – Flexible Gas Line
G – Power Cord (60 inches / 1,524 mm)
H – 120 Volt Receptacle
J – Gas Cut-off Valve
K – Gas Supply Line Stub-out
L – Floor

INSTALLATION

Gas Cooktops

36-Inch Cooktop and Cutout Dimensions

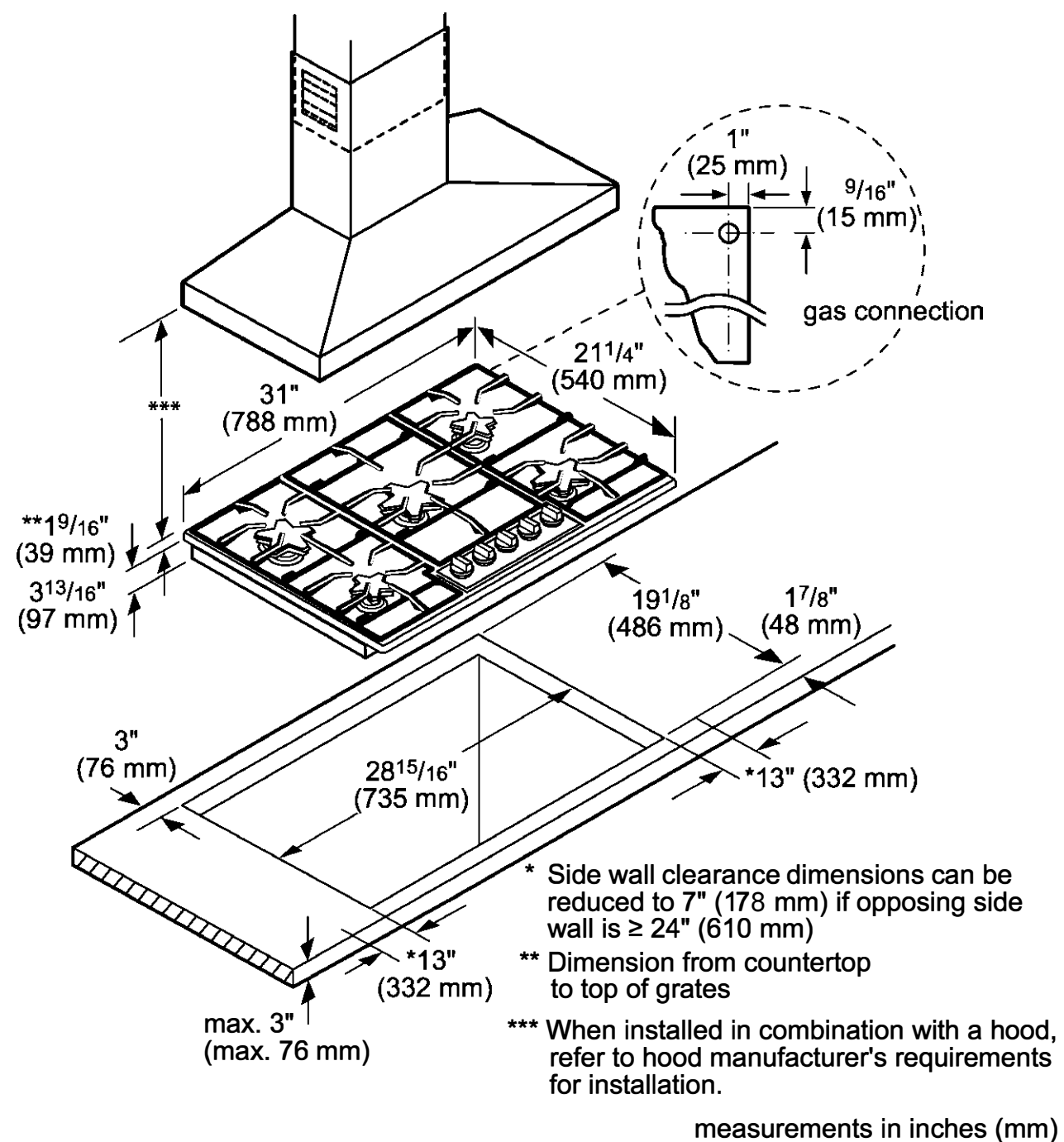


measurements in inches (mm)

INSTALLATION

Gas Cooktops

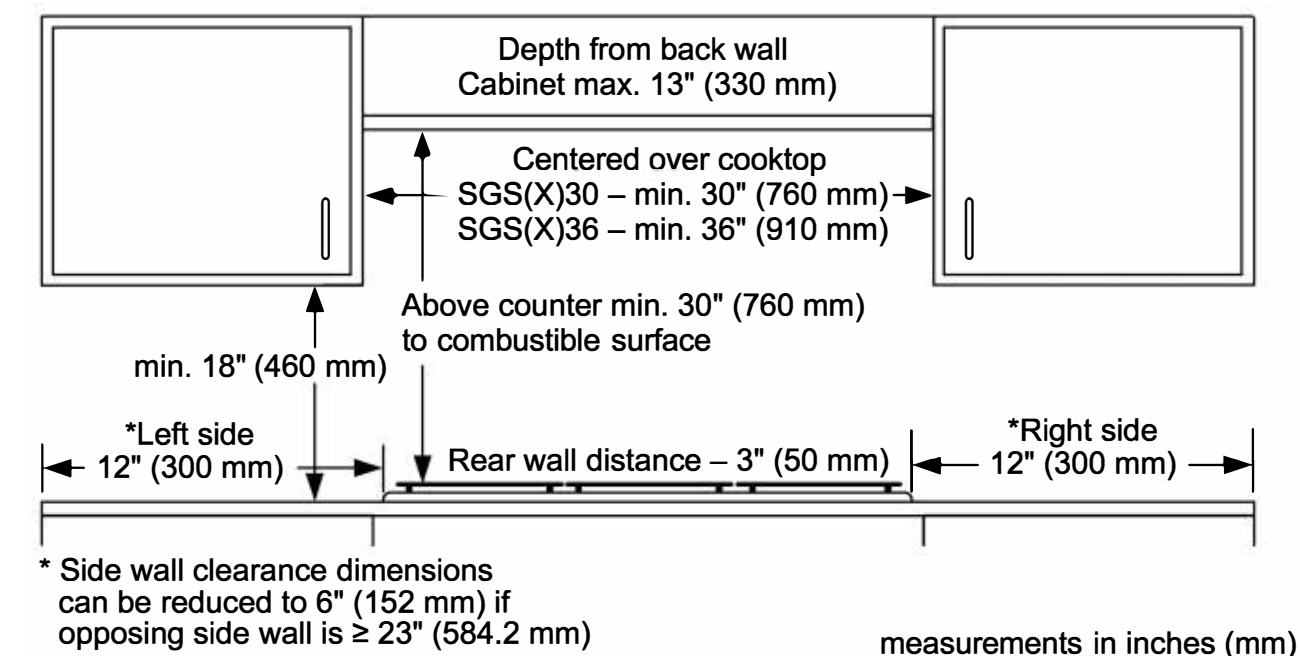
30-Inch Cooktop and Cutout Dimensions



INSTALLATION

Gas Cooktops

30-Inch & 36-Inch Gas Cooktop Cabinet Requirements



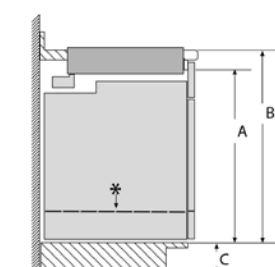
Dimension requirements are for combustible surfaces. When the surface is protected by a material listed by UL as a Floor Protector and Wall Shield covered with not less than No. 28 MSG sheet metal 0.015 inch (0.38 mm) stainless steel, 0.024 inch (0.6 mm) aluminum or copper, it is considered noncombustible and some dimensions may be reduced. For a noncombustible surface over the cooktop, the minimum clearance is 24" (61 cm) rather than 30" (76 cm).

WARNING: To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 13" (33 cm) from side walls and 3" (8 cm) from back wall.)

NOTE: All measurements given have to be precisely followed. If nonstandard cabinets are used, make sure they are installed with minimum dimensions shown.

Plan the installation of the unit so that the power cord, gas shut-off valve and gas pressure regulator are accessible from the front of cabinet.

30-Inch & 36-Inch Gas Cooktop Installation Above a Thermador Built-In Oven



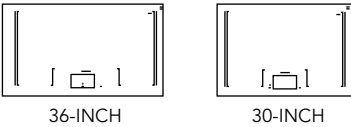
Product Type	A Inches (mm)	B min. Inches (mm)	C max. Inches (mm)
Conventional Oven	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)
Steam Oven	25 1/16 (636)	28 1/16 (713)	7 15/16 (202)
Steam Oven with 4" Storage Drawer*	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)
Microwave / Speed Oven	19 1/4 (488)	24 (609) min.	12" (306)
Microwave / Speed Oven with Warming drawer*	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.

FREEDOM[®] INDUCTION

COOKTOPS

Featuring the largest fully usable cooking surface area on the market within its class—26% larger than the nearest competitor—the 36" Freedom Induction cooking surface boasts 56 induction elements, allowing you to heat up to 6 pots anywhere on the cooktop. Enjoy unparalleled freedom of movement with the cooktop that automatically detects the presence of your cookware, and transfers all programmed settings to the next location whenever it's shifted.



★Freedom[®] TeppanyakiPro™

Divide your teppanyaki grill into one heated and one non-heated area, so you can quickly move ingredients on and off of the heat. Smart technology recognizes the shape of the teppanyaki grill and only delivers induction power to one side, making it easy to cook everything from fried rice to yakisoba.

★Freedom[®] Sapphire Glow™

Complement your cooking with a guiding light that follows the position of your cookware on the induction surface. Unique to Thermador, Freedom Sapphire Glow is a light feature that delivers beyond aesthetics, with visual feedback when a pot is moved or heated.

★Freedom[®] MyZone™

Allowing you to change a preset power level simply by moving a pot or pan on the cooktop, this setting is perfect for challenging recipes that require frequent temperature changes.

★Thermador[®] Connected Experience: Freedom[®] Cooktop-Hood Sync

Communication is key—so the Freedom Induction cooktop and matching ventilation hood have been designed to do just that. The cooktop and matching hood can communicate with one another to synchronize turning on task lighting and ventilation.

Enhanced, Full Color Touchscreen

Featuring clear, vibrant displays, the 6.5" panel provides fast access to each cooking mode.

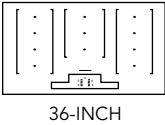
★Thermador[®] Exclusive



LIBERTY™ INDUCTION

COOKTOPS

The innovative Liberty™ Induction Cooktop empowers cooks to take advantage of more space and flexibility in placing larger cookware on the surface. Featuring 11 oval inductors divided into 3 cooking zones, each zone can accommodate pots and pans from 4" to 10", as well as Teppanyaki grills that can measure up to 16" long.



Liberty™ Induction

★ Liberty™ HeatShift™

Thermador HeatShift allows you to change the power level by simply moving the pot across the cooking zone. Perfect for recipes that require moving from a sauté to a simmer.

★ Liberty™ MoveMode™

Finished cooking the main course and ready to prepare the sauce? MoveMode allows easy transfer of settings without having to reset power levels when moving a pot across the cooktop.

★ Liberty™ PanBoost®

Ideal for cooking with oil in a pan, PanBoost technology provides 30 seconds of maximum power, then automatically lowers heat to continue cooking.

★ Liberty™ CookSmart®

Get consistent results for even the most complex recipes. CookSmart includes 5 preset frying levels so each dish is as exceptional as the last.

Liberty™ Stopwatch Timer

Rather than counting down, this timer counts up to indicate how much time has passed since a meal has been cooking.

Thermador® Connected Experience: Liberty™ Cooktop-Hood Sync

The cooktop and matching hood can communicate with one another to synchronize turning on task lighting and ventilation.

★ Thermador® Exclusive

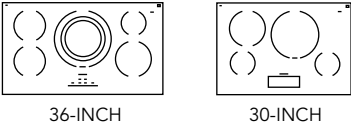


LIBERTY™ INDUCTION

Liberty Induction Cooktop
36-INCH - CIT367XGS

HERITAGE INDUCTION

COOKTOPS



Heritage Induction

★ 17 Power Levels

Illuminated touch controls with 17 power settings is highly precise and allows for easy cleaning.

★ Silver Mirror Finish

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

★ 5,500W PowerBoost®

Get your cookware to a higher temperature faster, so you can quickly boil water for pasta or heat oil before sautéing.

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.



INDUCTION COOKTOPS

36-Inch Masterpiece®



Home Connect

Freedom® Induction

- Freedom Full Surface Induction
- Dark Gray Glass
- Home Connect™ (Wi-Fi Enabled)

36-Inch Full Stainless Steel Frame – CIT36XWB

36-Inch Frameless Design – CIT36XWBB



Home Connect

Liberty™ Induction

- Liberty Full Surface Induction (3 XL Zones)
- Titanium Gray Glass

36-Inch Full Stainless Steel Frame – CIT367XGS

36-Inch Frameless Design – CIT367XG



Home Connect

Liberty™ Induction

- Liberty Full Surface Induction (3 XL Zones)
- Silver Mirrored Finish

36-Inch Full Stainless Steel Frame – CIT367XMS

36-Inch Frameless Design – CIT367XM



Heritage Induction

- Heritage Induction with 5 Zones
- Black Glass
- Frameless Design

36-Inch – CIT365TB

See pages 232–241 for accessories
Visit Thermador.com for complete specifications

INDUCTION COOKTOPS

30-Inch Masterpiece®



Home Connect

Freedom® Induction

- Freedom Full Surface Induction
- Dark Gray Glass
- Home Connect™ (Wi-Fi Enabled)
- Frameless Design

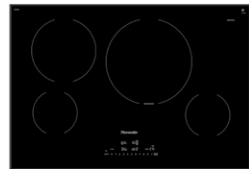
30-Inch – CIT30XWBB



Heritage Induction

- Heritage Induction with 4 Zones
- Silver Mirrored Finish
- Frameless Design

30-Inch – CIT304TM



Heritage Induction

- Heritage Induction with 4 Zones
- Black Glass
- Frameless Design

30-Inch – CIT304TB

INDUCTION COOKTOPS QUICK REFERENCE CHART

Masterpiece®

Masterpiece®			
			
CIT36XWB 36-Inch Freedom®	CIT36XWBB 36-Inch Freedom®	CIT30XWBB 30-Inch Freedom®	CIT367XGS 36-Inch Liberty™

Key Features

Overall Style	Full Stainless Steel Frame	Frameless Design	Frameless Design	Full Stainless Steel Frame
Surface Style	Dark Gray Glass	Dark Gray Glass	Dark Gray Glass	Titanium Gray Glass
Cooking Zones	Full Surface	Full Surface	Full Surface	Full Surface (3 XL Zones)
Automatic Cookware Detection	Yes	Yes	Yes	Yes
Sapphire Glow™ LED Surface Lights	Yes	Yes	Yes	No
Thermador® Connected Experience by Home Connect™ (Wi-Fi Enabled)	Yes	Yes	Yes	Yes

Element Performance

TeppanyakiPro™ Function	Yes	Yes	Yes	No
PowerBoost®	Yes	Yes	Yes	Yes
MyZone™	Yes	Yes	Yes	No
HeatShift™	No	No	No	Yes
MoveMode™	Yes	Yes	Yes	Yes
PanBoost®	Yes	Yes	Yes	Yes
Cooktop-Hood Sync	Yes	Yes	Yes	Yes
CookSmart® with 5 Pre-set Temperature Levels	No	No	No	Yes

Cookware Size

	(Up To 6 Pots Heated)	(Up To 6 Pots Heated)	(Up To 5 Pots Heated)	
Minimum Cookware Size*	3 1/2" x 3 1/2"	3 1/2" x 3 1/2"	3 1/2" x 3 1/2"	N/A
Maximum Cookware Size*	13" x 21"	13" x 21"	13" x 21"	N/A

Element Size







Dimension of Front Left Heating Element	Full Surface	Full Surface	Full Surface	7 1/2" x 9"
Dimension of Back Left Heating Element	Full Surface	Full Surface	Full Surface	7 1/2" x 9"
Dimension of Center Zone Heating Element	Full Surface	Full Surface	Full Surface	11 1/4" x 9 1/2"
Dimension of Back Right Heating Element	Full Surface	Full Surface	Full Surface	7 1/2" x 9"
Dimension of Front Right Heating Element	Full Surface	Full Surface	Full Surface	7 1/2" x 9"

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	4 1/8" x 37" x 21 1/4"	4 1/8" x 37" x 21 1/4"	4 1/8" x 31" x 21 1/4"	3/8"+3 7/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	4 1/8" x 34 3/4" x 19 7/8"	4 1/8" x 34 3/4" x 19 7/8"	4 1/8" x 28 3/4" x 19 7/8"	3 7/8" x 34 3/4" x 19 7/8"

INDUCTION COOKTOPS QUICK REFERENCE CHART

Masterpiece®

Masterpiece®					
					
CIT367XG 36-Inch Liberty™	CIT367XMS 36-Inch Liberty™	CIT367XM 36-Inch Liberty™	CIT365TB 36-Inch Heritage	CIT304TB 30-Inch Heritage	CIT304TM 30-Inch Heritage

Frameless Design	Full Stainless Steel Frame	Frameless Design	Frameless Design	Frameless Design	Frameless Design
Titanium Gray Glass	Silver Mirrored Finish	Silver Mirrored Finish	Black Glass	Silver Mirrored Finish	Black Glass
Full Surface (3 XL Zones)	Full Surface (3 XL Zones)	Full Surface (3 Zones)	5	4	4
Yes	Yes	Yes	Yes	Yes	Yes
No	No	No	No	No	No
Yes	Yes	Yes	No	No	No

No	No	No	No	No	No
Yes	Yes	Yes	Yes	Yes	Yes
No	No	No	No	No	No
Yes	Yes	Yes	No	No	No
Yes	Yes	Yes	No	No	No
Yes	Yes	Yes	No	No	No
Yes	Yes	Yes	No	No	No
Yes	No	No	No	No	No

N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A

7 1/2" x 9"	7 1/2" x 9"	7 1/2" x 9"	7"	6"	6"
7 1/2" x 9"	7 1/2" x 9"	7 1/2" x 9"	7"	9"	9"
11 1/4" x 9 1/2"	11 1/4" x 9 1/2"	11 1/4" x 9 1/2"	13", 11", 9"	N/A	N/A
7 1/2" x 9"	7 1/2" x 9"	7 1/2" x 9"	6"	11"	11"
7 1/2" x 9"	7 1/2" x 9"	7 1/2" x 9"	9"	6"	6"

3/8"+3 7/8" x 37" x 21 1/4"	1/4"+4" x 37" x 21 1/4"	1/4"+4" x 37" x 21 1/4"	3/8"+3 7/8" x 37" x 21 1/4"	3/8"+3 7/8" x 31" x 21 1/4"	1/4"+4" x 31" x 21 1/4"
3 7/8" x 34 3/4" x 19 7/8"	4" x 34 7/8" x 19 7/8"	4" x 34 7/8" x 19 7/8"	3 7/8" x 34 3/4" x 19 7/8"	3 7/8" x 28 3/4" x 19 7/8"	4" x 28 3/4" x 19 7/8"

CIT36XWB
36-INCH FREEDOM® INDUCTION COOKTOP
MASTERPIECE® SERIES, DARK GRAY WITH STAINLESS STEEL FRAME



ALSO AVAILABLE:

CIT36XWBB – Dark Gray, Frameless

FEATURES & BENEFITS

- ★ - Largest 36" fully usable cooking surface on the market within it's class
- ★ - 56 inductor elements combined with pot detection automatically recognizes the size, shape and position of your cookware on the cooktop
- ★ - Wi-Fi connectivity allows the cooktop and matching hood to communicate with one another to synchronize turning on task lighting and ventilation
- ★ - Sapphire Glow™ LED embedded surface lights along the sides of cooktop provide visual feedback when a pot is moved or whether a pot is heated or not
- ★ - TeppanyakiPro™ function divides a teppanyaki griddle into one heated and one non-heated area

GENERAL PROPERTIES

Home Connect™ (Wi-Fi Enabled)	Yes
Controls	Full Color Touch Screen Display

ELEMENT PERFORMANCE

Power of Full Surface Heating Element	3,500 W
Power of Full Surface Heating Element (In Boost)	5,500 W
Burners With Booster	All

COOKWARE SIZE (UP TO 6 POTS HEATED)

Minimum Cookware Size*	3 1/2" x 3 1/2"
Maximum Cookware Size*	13"x 21"

TECHNICAL DETAILS

Watts (W)	7,200 W
Circuit Breaker (A)	30 A
Volts (V)	208 / 240 V
Frequency (Hz)	50 / 60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	4 1/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	4 1/8" x 34 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2"
Net Weight (lbs)	54 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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*Cookware must have a flat bottom in order to utilize the full surface. Only use ferromagnetic cookware for induction cooking.

ACCESSORIES (OPTIONAL)

	CHEFSPAN08 10" Stainless Steel Pan		CHEFSPAN13 16" Round Skillet		TCOOKSENSW Wireless Cooking Sensor
	TGRILLPANX Non-Stick Induction Grill 9" x 17"		TROASTERT Stainless Steel Roaster Pan 10" x 16"		TEPPAN1013 Griddle Style Teppanyaki 10"x 13"
	TEPPAN1321 Griddle Style Teppanyaki 13" x 21"		TEPPAN1314 Griddle Style Teppanyaki 13" x 14"		TEPPAN1016 Griddle Style Teppanyaki 10" x 16"

★ THERMADOR® EXCLUSIVE

CIT36XWBB
36-INCH FREEDOM® INDUCTION COOKTOP
MASTERPIECE® SERIES, DARK GRAY FRAMELESS



ALSO AVAILABLE:

CIT36XWB – Dark Gray with Stainless Steel Frame

FEATURES & BENEFITS

- ★ - Largest 36" fully usable cooking surface on the market within it's class
- ★ - 56 inductor elements combined with pot detection automatically recognizes the size, shape and position of your cookware on the cooktop
- ★ - Wi-Fi connectivity allows the cooktop and matching hood to communicate with one another to synchronize turning on task lighting and ventilation
- ★ - Sapphire Glow™ LED embedded surface lights along the sides of cooktop provide visual feedback when a pot is moved or whether a pot is heated or not
- ★ - TeppanyakiPro™ function divides a teppanyaki griddle into one heated and one non-heated area

GENERAL PROPERTIES

Home Connect™ (Wi-Fi Enabled)	Yes
Controls	Full Color Touch Screen Display

ELEMENT PERFORMANCE

Power of Full Surface Heating Element	3,500 W
Power of Full Surface Heating Element (In Boost)	5,500 W
Burners With Booster	All

COOKWARE SIZE (UP TO 6 POTS HEATED)

Minimum Cookware Size*	3 1/2" x 3 1/2"
Maximum Cookware Size*	13"x 21"

TECHNICAL DETAILS

Watts (W)	7,200 W
Circuit Breaker (A)	30 A
Volts (V)	208 / 240 V
Frequency (Hz)	50 / 60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	4 1/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	4 1/8" x 34 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2"
Net Weight (lbs)	54 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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*Cookware must have a flat bottom in order to utilize the full surface. Only use ferromagnetic cookware for induction cooking.

ACCESSORIES (OPTIONAL)

	CHEFSPAN08 10" Stainless Steel Pan		CHEFSPAN13 16" Round Skillet		TCOOKSENSW Wireless Cooking Sensor
	TGRILLPANX Non-Stick Induction Grill 9" x 17"		TROASTERT Stainless Steel Roaster Pan 10" x 16"		TEPPAN1013 Griddle Style Teppanyaki 10"x 13"
	TEPPAN1321 Griddle Style Teppanyaki 13" x 21"		TEPPAN1314 Griddle Style Teppanyaki 13" x 14"		TEPPAN1016 Griddle Style Teppanyaki 10" x 16"

★ THERMADOR® EXCLUSIVE

CIT367XGS
36-INCH LIBERTY™ INDUCTION COOKTOP
MASTERPIECE® SERIES, TITANIUM GRAY GLASS WITH STAINLESS STEEL FRAME



Also Available:
CIT367XG - Titanium Gray Glass, Frameless
CIT367XM - Silver Mirrored Finish, Frameless
CIT367XMS - Silver Mirrored Finish with Stainless Steel Frame

- FEATURES & BENEFITS
- ★ - 3 extra-large Liberty™ cooking zones allows more space and flexibility in placing larger cookware
 - ★ - HeatShift™ feature has three preset heat zones that allows you to change the power level by simply moving the pot across the cooking zone
 - ★ - MoveMode™ feature allows easy transfer of settings without having to reset power levels when moving a pot across the cooktop
 - ★ - CookSmart® with 5 pre-set temperature levels to effortlessly pan fry a wide range of foods
 - ★ - Connected Experience powered by Home Connect™ — easily monitor and view the status of your cooktop from the app, and get remote diagnostics when you need help
- ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan




TGRILLPANX
Non-Stick Induction Grill
9" x 17"



TROASTERT
Stainless Steel Roaster Pan
10" x 16"



TEPPAN1013
Griddle Style Teppanyaki
10" x 13"



TEPPAN1016
Griddle Style Teppanyaki
10" x 16"

GENERAL PROPERTIES	
Controls	Touch Controls
Home Connect™ (Wi-Fi Enabled)	Yes
ELEMENT PERFORMANCE	
Power of Full Surface Heating Element	3,300 W
Power of Full Surface Heating Element (In Boost)	3,700 W
Power of Front Left Heating Element	2,200 W
Power of Front Left Heating Element (In Boost)	3,600 W
Power of Back Left Heating Element	2,200 W
Power of Back Left Heating Element (In Boost)	3,600 W
Power of Center Heating Element	3,300 W
Power of Center Heating Element (In Boost)	3,600 W
Power of Front Right Heating Element	2,200 W
Power of Front Right Heating Element (In Boost)	3,600 W
Power of Back Right Heating Element	2,200 W
Power of Back Right Heating Element (In Boost)	3,600 W
Burners With Booster	All 5
ELEMENT SIZE	
Dimension of Front Left Heating Element	7 1/2" x 9"
Dimension of Back Left Heating Element	7 1/2" x 9"
Dimension of Center Heating Element	11 1/4" x 9 1/2"
Dimension of Back Right Heating Element	7 1/2" x 9"
Dimension of Front Right Heating Element	7 1/2" x 9"
TECHNICAL DETAILS	
Watts (W)	10,800 W
Circuit Breaker (A)	50 A
Volts (V)	208 / 240 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	3/8" + 3 7/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 7/8" x 34 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2 3/8"
Net Weight (lbs)	55 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR® EXCLUSIVE

CIT367XG
36-INCH LIBERTY™ INDUCTION COOKTOP
MASTERPIECE® SERIES, TITANIUM GRAY GLASS, FRAMELESS



Also Available:
CIT367XGS - Titanium Gray Glass with Stainless Steel Frame
CIT367XM - Silver Mirrored Finish, Frameless
CIT367XMS - Silver Mirrored Finish with Stainless Steel Frame

- FEATURES & BENEFITS
- ★ - 3 extra-large Liberty™ cooking zones allows more space and flexibility in placing larger cookware
 - ★ - HeatShift™ feature has three preset heat zones that allows you to change the power level by simply moving the pot across the cooking zone
 - ★ - MoveMode™ feature allows easy transfer of settings without having to reset power levels when moving a pot across the cooktop
 - ★ - CookSmart® with 5 pre-set temperature levels to effortlessly pan fry a wide range of foods
 - ★ - Connected Experience powered by Home Connect™ — easily monitor and view the status of your cooktop from the app, and get remote diagnostics when you need help
- ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan




TGRILLPANX
Non-Stick Induction Grill
9" x 17"



TROASTERT
Stainless Steel Roaster Pan
10" x 16"



TEPPAN1013
Griddle Style Teppanyaki
10" x 13"



TEPPAN1016
Griddle Style Teppanyaki
10" x 16"

GENERAL PROPERTIES	
Controls	Touch Controls
Home Connect™ (Wi-Fi Enabled)	Yes
ELEMENT PERFORMANCE	
Power of Full Surface Heating Element	3,300 W
Power of Full Surface Heating Element (In Boost)	3,700 W
Power of Front Left Heating Element	2,200 W
Power of Front Left Heating Element (In Boost)	3,600 W
Power of Back Left Heating Element	2,200 W
Power of Back Left Heating Element (In Boost)	3,600 W
Power of Center Heating Element	3,300 W
Power of Center Heating Element (In Boost)	3,600 W
Power of Front Right Heating Element	2,200 W
Power of Front Right Heating Element (In Boost)	3,600 W
Power of Back Right Heating Element	2,200 W
Power of Back Right Heating Element (In Boost)	3,600 W
Burners With Booster	All 5
ELEMENT SIZE	
Dimension of Front Left Heating Element	7 1/2" x 9"
Dimension of Back Left Heating Element	7 1/2" x 9"
Dimension of Center Heating Element	11 1/4" x 9 1/2"
Dimension of Back Right Heating Element	7 1/2" x 9"
Dimension of Front Right Heating Element	7 1/2" x 9"
TECHNICAL DETAILS	
Watts (W)	10,800 W
Circuit Breaker (A)	50 A
Volts (V)	208 / 240 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	3/8" + 3 7/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 7/8" x 34 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2 3/8"
Net Weight (lbs)	55 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR® EXCLUSIVE

CIT367XMS
36-INCH LIBERTY™ INDUCTION COOKTOP
MASTERPIECE® SERIES, SILVER MIRRORED FINISH WITH STAINLESS STEEL FRAME



Also Available:
CIT367XG - Titanium Gray Glass, Frameless
CIT367XGS - Titanium Gray Glass with Stainless Steel Frame
CIT367XM - Silver Mirrored Finish, Frameless

- FEATURES & BENEFITS**
- ★ - 3 extra-large Liberty™ cooking zones allows more space and flexibility in placing larger cookware
 - ★ - HeatShift™ feature has three preset heat zones that allows you to change the power level by simply moving the pot across the cooking zone
 - ★ - MoveMode™ feature allows easy transfer of settings without having to reset power levels when moving a pot across the cooktop
 - ★ - Silver mirrored finish creates a stunning and unique design statement for the contemporary kitchen
 - ★ - Connected Experience powered by Home Connect™ — easily monitor and view the status of your cooktop from the app, and get remote diagnostics when you need help

ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan



TGRILLPANX
Non-Stick Induction Grill
9" x 17"



TROASTERT
Stainless Steel Roaster Pan
10" x 16"



TEPPAN1013
Griddle Style Teppanyaki
10" x 13"

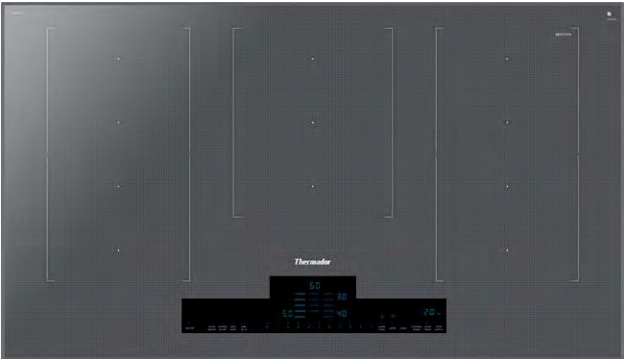


TEPPAN1016
Griddle Style Teppanyaki
10" x 16"

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES	
Controls	Touch Controls
Home Connect™ (Wi-Fi Enabled)	Yes
ELEMENT PERFORMANCE	
Power of Full Surface Heating Element	3,300 W
Power of Full Surface Heating Element (In Boost)	3,700 W
Power of Front Left Heating Element	2,200 W
Power of Front Left Heating Element (In Boost)	3,600 W
Power of Back Left Heating Element	2,200 W
Power of Back Left Heating Element (In Boost)	3,600 W
Power of Center Heating Element	3,300 W
Power of Center Heating Element (In Boost)	3,600 W
Power of Front Right Heating Element	2,200 W
Power of Front Right Heating Element (In Boost)	3,600 W
Power of Back Right Heating Element	2,200 W
Power of Back Right Heating Element (In Boost)	3,600 W
Burners With Booster	All 5
ELEMENT SIZE	
Dimension of Front Left Heating Element	7 1/2" x 9"
Dimension of Back Left Heating Element	7 1/2" x 9"
Dimension of Center Heating Element	11 1/4" x 9 1/2"
Dimension of Back Right Heating Element	7 1/2" x 9"
Dimension of Front Right Heating Element	7 1/2" x 9"
TECHNICAL DETAILS	
Watts (W)	10,800 W
Circuit Breaker (A)	50 A
Volts (V)	208 / 240 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	1/4" + 4" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	4" x 34 7/8" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2 3/8"
Net Weight (lbs)	52 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

CIT367XM
36-INCH LIBERTY™ INDUCTION COOKTOP
MASTERPIECE® SERIES, SILVER MIRRORED FINISH, FRAMELESS



Also Available:
CIT367XG - Titanium Gray Glass, Frameless
CIT367XGS - Titanium Gray Glass with Stainless Steel Frame
CIT367XMS - Silver Mirrored Finish with Stainless Steel Frame

- FEATURES & BENEFITS**
- ★ - 3 extra-large Liberty™ cooking zones allows more space and flexibility in placing larger cookware
 - ★ - HeatShift™ feature has three preset heat zones that allows you to change the power level by simply moving the pot across the cooking zone
 - ★ - MoveMode™ feature allows easy transfer of settings without having to reset power levels when moving a pot across the cooktop
 - ★ - Silver mirrored finish creates a stunning and unique design statement for the contemporary kitchen
 - ★ - Connected Experience powered by Home Connect™ — easily monitor and view the status of your cooktop from the app, and get remote diagnostics when you need help

ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan



TGRILLPANX
Non-Stick Induction Grill
9" x 17"



TROASTERT
Stainless Steel Roaster Pan
10" x 16"



TEPPAN1013
Griddle Style Teppanyaki
10" x 13"

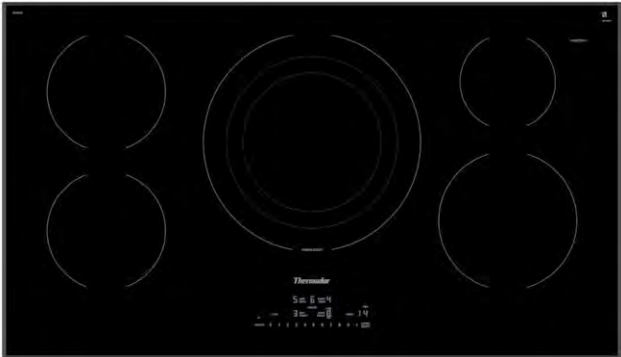


TEPPAN1016
Griddle Style Teppanyaki
10" x 16"

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES	
Controls	Touch Controls
Home Connect™ (Wi-Fi Enabled)	Yes
ELEMENT PERFORMANCE	
Power of Full Surface Heating Element	3,300 W
Power of Full Surface Heating Element (In Boost)	3,700 W
Power of Front Left Heating Element	2,200 W
Power of Front Left Heating Element (In Boost)	3,600 W
Power of Back Left Heating Element	2,200 W
Power of Back Left Heating Element (In Boost)	3,600 W
Power of Center Heating Element	3,300 W
Power of Center Heating Element (In Boost)	3,600 W
Power of Front Right Heating Element	2,200 W
Power of Front Right Heating Element (In Boost)	3,600 W
Power of Back Right Heating Element	2,200 W
Power of Back Right Heating Element (In Boost)	3,600 W
Burners With Booster	All 5
ELEMENT SIZE	
Dimension of Front Left Heating Element	7 1/2" x 9"
Dimension of Back Left Heating Element	7 1/2" x 9"
Dimension of Center Heating Element	11 1/4" x 9 1/2"
Dimension of Back Right Heating Element	7 1/2" x 9"
Dimension of Front Right Heating Element	7 1/2" x 9"
TECHNICAL DETAILS	
Watts (W)	10,800 W
Circuit Breaker (A)	50 A
Volts (V)	208 / 240 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	1/4" + 4" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	4" x 34 7/8" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2 3/8"
Net Weight (lbs)	52 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

CIT365TB
36-INCH INDUCTION COOKTOP
MASTERPIECE® SERIES, BLACK GLASS, FRAMELESS



FEATURES & BENEFITS

- ★ - Large 13" round heating element and the most powerful (5,500 W) in its class
- ★ - Industry exclusive triple zone element—allows you to match element size to various sized cookware
 - PowerBoost® feature increases element power by up to 50%, saving time to heat up pots or cook large quantities
 - Each element has its own shut-off timer, making it easier to coordinate the cooking of multiple dishes
 - Illuminated touch controls with 17 power settings is highly precise and allows for easy cleaning

ACCESSORIES (OPTIONAL)



CHEFSPAN13
16" Round Skillet



CHEFSPAN08
10" Stainless Steel Pan

GENERAL PROPERTIES

Controls	Touch Controls
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ELEMENT PERFORMANCE

Power of Front Left Heating Element	1,800 W
Power of Front Left Heating Element (In Boost)	3,100 W
Power of Back Left Heating Element	1,800 W
Power of Back Left Heating Element (In Boost)	3,100 W
Power of Center Heating Element	3,300 / 2,600 / 2,200 W
Power of Center Heating Element (In Boost)	5,500 / 4,400 / 3,700 W
Power of Front Right Heating Element	2,200 W
Power of Front Right Heating Element (In Boost)	3,700 W
Power of Back Right Heating Element	1,400 W
Power of Back Right Heating Element (In Boost)	2,200 W
Burners With Booster	All 5

ELEMENT SIZE

Dimension of Front Left Heating Element	7"
Dimension of Back Left Heating Element	7"
Dimension of Center Heating Element	13", 11", 9"
Dimension of Back Right Heating Element	6"
Dimension of Front Right Heating Element	9"

TECHNICAL DETAILS

Watts (W)	11,100 W
Circuit Breaker (A)	50 A
Volts (V)	208 / 240 V
Frequency (Hz)	50 / 60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	3/8" + 3 7/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 7/8" x 34 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2 3/8"
Net Weight (lbs)	52 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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CIT30XWBB
30-INCH FREEDOM® INDUCTION COOKTOP
MASTERPIECE® SERIES, DARK GRAY FRAMELESS



FEATURES & BENEFITS

- ★ - Largest 30" fully usable cooking surface on the market within it's class
- ★ - 48 inductor elements combined with pot detection automatically recognizes the size, shape and position of your cookware on the cooktop
- ★ - Wi-Fi connectivity allows the cooktop and matching hood to communicate with one another to synchronize turning on task lighting and ventilation
- ★ - TeppanyakiPro™ function divides a teppanyaki griddle into one heated and one non-heated area
- ★ - Optional Cooking Sensor allows you to heat food, simmer, boil, cook with a pressure cooker and deep fry in a pot, all at a controlled temperature (sold separately)

GENERAL PROPERTIES

Home Connect™ (Wi-Fi Enabled)	Yes
Controls	Full Color Touch Screen Display

ELEMENT PERFORMANCE

Power of Full Surface Heating Element	3,500 W
Power of Full Surface Heating Element (In Boost)	5,500 W
Burners With Booster	All

COOKWARE SIZE (UP TO 5 POTS HEATED)

Minimum Cookware Size*	3 1/2" x 3 1/2"
Maximum Cookware Size*	13" x 21"

TECHNICAL DETAILS

Watts (W)	7,200 W
Circuit Breaker (A)	30 A
Volts (V)	208 / 240 V
Frequency (Hz)	50 / 60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	4 1/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	4 1/8" x 28 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2"
Net Weight (lbs)	54 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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*Cookware must have a flat bottom in order to utilize the full surface. Only use ferromagnetic cookware for induction cooking.

ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan



CHEFSPAN13
16" Round Skillet



TCOOKSENSW
Wireless Cooking Sensor



TGRILLPANX
Non-Stick Induction Grill
9" x 17"



TROASTERT
Stainless Steel
Roaster Pan
10" x 16"



TEPPAN1013
Griddle Style Teppanyaki
10" x 13"



TEPPAN1321
Griddle Style Teppanyaki
13" x 21"



TEPPAN1314
Griddle Style
Teppanyaki
13" x 14"



TEPPAN1016
Griddle Style Teppanyaki
10" x 16"

CIT304TM

30-INCH INDUCTION COOKTOP


MASTERPIECE® SERIES, SILVER MIRRORED FINISH, FRAMELESS



Also Available:
CIT304TB - Black Glass, Frameless

- FEATURES & BENEFITS
- Powerful 3,700 W, 11" element for larger pots and pans
 - ★ - Silver mirrored finish creates a stunning and unique design statement for the contemporary kitchen
 - PowerBoost® feature increases element power by up to 50%, saving time to heat up pots or cook large quantities
 - Each element has its own shut-off timer, making it easier to coordinate the cooking of multiple dishes
 - Illuminated touch controls with 17 power settings is highly precise and allows for easy cleaning

ACCESSORIES (OPTIONAL)



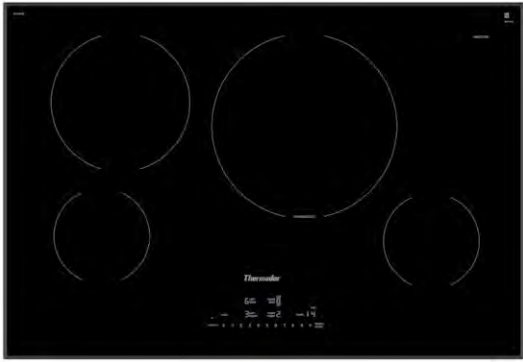
CHEFSPAN08
10" Stainless Steel Pan

GENERAL PROPERTIES	
Controls	Touch Controls
ELEMENT PERFORMANCE	
Power of Front Left Heating Element	1,400 W
Power of Front Left Heating Element (In Boost)	2,200 W
Power of Back Left Heating Element	2,200 W
Power of Back Left Heating Element (In Boost)	3,700 W
Power of Center Heating Element	N/A
Power of Center Heating Element (In Boost)	N/A
Power of Front Right Heating Element	1,400 W
Power of Front Right Heating Element (In Boost)	2,200 W
Power of Back Right Heating Element	2,600 W
Power of Back Right Heating Element (In Boost)	3,700 W
Burners With Booster	All 4
ELEMENT SIZE	
Dimension of Front Left Heating Element	6"
Dimension of Back Left Heating Element	9"
Dimension of Center Heating Element	N/A
Dimension of Back Right Heating Element	11"
Dimension of Front Right Heating Element	6"
TECHNICAL DETAILS	
Watts (W)	7,200 W
Circuit Breaker (A)	30 A
Volts (V)	208 / 240 V
Frequency (Hz)	50 / 60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	1/4" +4" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	4" x 28 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2 3/8"
Net Weight (lbs)	41 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

CIT304TB

30-INCH INDUCTION COOKTOP

MASTERPIECE® SERIES BLACK GLASS, FRAMELESS



Also Available:
CIT304TM - Silver Mirrored Finish, Frameless

- FEATURES & BENEFITS
- Powerful 3,700 W, 11" element for larger pots and pans
 - Induction cooktops heat faster than traditional gas and electric cooktops
 - PowerBoost® feature increases element power by up to 50%, saving time to heat up pots or cook large quantities
 - Each element has its own shut-off timer, making it easier to coordinate the cooking of multiple dishes
 - Illuminated touch controls with 17 power settings is highly precise and allows for easy cleaning

ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan

GENERAL PROPERTIES	
Controls	Touch Controls
ELEMENT PERFORMANCE	
Power of Front Left Heating Element	1,400 W
Power of Front Left Heating Element (In Boost)	2,200 W
Power of Back Left Heating Element	2,200 W
Power of Back Left Heating Element (In Boost)	3,700 W
Power of Center Heating Element	N/A
Power of Center Heating Element (In Boost)	N/A
Power of Front Right Heating Element	1,400 W
Power of Front Right Heating Element (In Boost)	2,200 W
Power of Back Right Heating Element	2,600 W
Power of Back Right Heating Element (In Boost)	3,700 W
Burners With Booster	All 4
ELEMENT SIZE	
Dimension of Front Left Heating Element	6"
Dimension of Back Left Heating Element	9"
Dimension of Center Heating Element	N/A
Dimension of Back Right Heating Element	11"
Dimension of Front Right Heating Element	6"
TECHNICAL DETAILS	
Watts (W)	7,200 W
Circuit Breaker (A)	30 A
Volts (V)	208 / 240 V
Frequency (Hz)	50 / 60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	3/8" +3 7/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 7/8" x 28 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2 3/8"
Net Weight (lbs)	40 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PLANNING INFORMATION

Induction Cooktops

Model Options

Models are available in our heritage black finish as well as our Freedom® dark gray glass, Liberty™ titanium gray glass and silver mirrored finish for those who want a bold, striking alternative that goes perfectly with stainless steel appliances. Be sure to reference the correct model information in this design guide.

Installation Considerations

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

Thermador Masterpiece® Induction Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

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

Model	Approved Cooktop Over Thermador Oven Installation
CIT36XWB	•
CIT36XWBB	•
CIT367XGS	•
CIT367XG	•
CIT367XMS	•
CIT367XM	•
CIT365TB	•
CIT30XWBB	•
CIT304TM	•
CIT304TB	•

Ventilation Requirements

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

Installation Requirements

For safety reasons, the provided heat shield must be installed when closed cabinets are used. Some solid surface countertops require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

Warning

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

Electrical Specifications

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

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

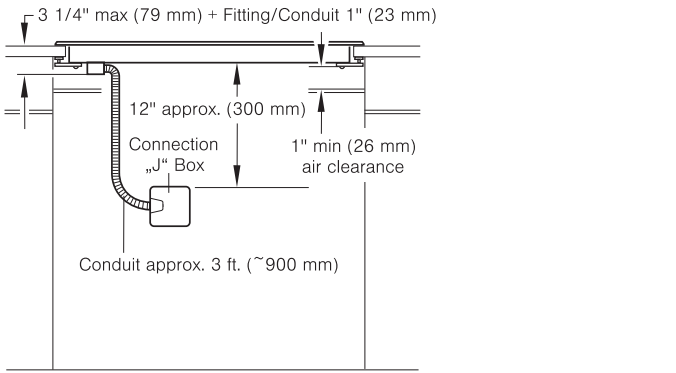
Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

Model	Required Circuit Breaker
	240 / 208V, 3-Wire, 50 / 60 Hz
CIT36XWB	30 A
CIT36XWBB	30 A
CIT367XGS	50 A
CIT367XG	50 A
CIT367XMS	50 A
CIT367XM	50 A
CIT365TB	50 A
CIT30XWBB	30 A
CIT304TM	30 A
CIT304TB	30 A

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

Electrical Location

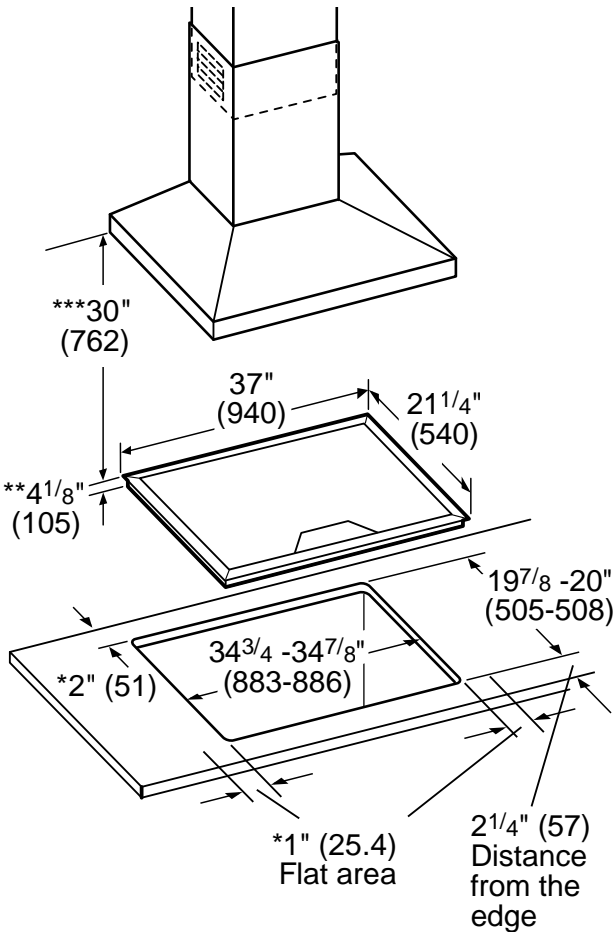
The junction box must be located within 3 feet (~900 mm) of the cooktop connection. It should be easily accessible for service purposes.



INSTALLATION

Induction Cooktops

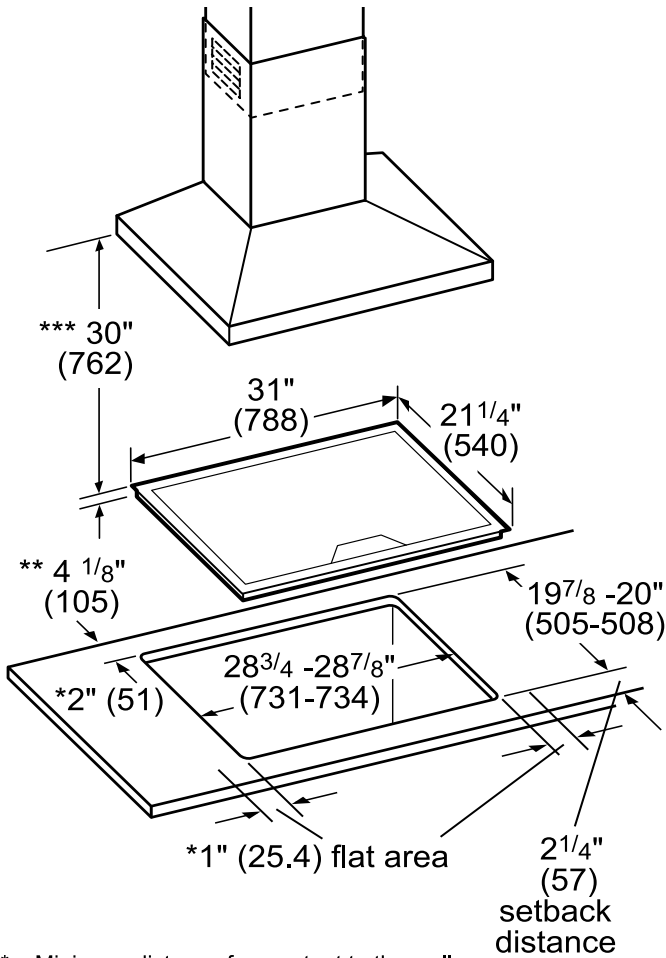
36-Inch Cooktop and Cutout Dimensions



- * Minimum distance from the cutout to the wall
 - ** Installed depth includes 1" (26 mm) air clearance
 - *** Minimum distance between surface of the cooktop and lower edge of the exhaust hood.
- Measurements in inches(mm in brackets)

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

30-Inch Cooktop and Cutout Dimensions



- * Minimum distance from cutout to the wall
 - ** Installed depth includes 1" (26 mm) needed air gap
 - *** Minimum distance between the cooktop surface and lower edge of exhaust hood
- measurements in inches (mm in brackets)

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

30-Inch & 36-Inch Induction Cooktop Installation Above a Thermador Built-In Oven

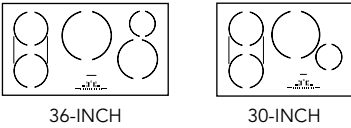
Product Type	A Inches (mm)	B min. Inches (mm)	C max. Inches (mm)
Conventional Oven	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)
Steam Oven	25 1/16 (636)	28 1/16 (713)	7 15/16 (202)
Steam Oven with 4" Storage Drawer*	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)
Microwave / Speed Oven	19 1/4 (488)	24 (609) min.	12" (306)
Microwave / Speed Oven with Warming drawer*	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.

ELECTRIC

COOKTOPS

The all-new Thermador Electric Cooktop collection introduces features and designs that secure its place at the top of the luxury cooking market. With incredibly powerful elements, as well as a dual-zone heat bridge, redesigned control panels, updated finishes and a variety of layouts to choose from, Thermador Electric Cooktops beat the competition—and allow you to truly personalize the way you cook.



Electric Cooktops

★ *CookSmart®*

Get consistent results for even the most complex recipes. CookSmart includes 4 preset frying levels so each dish is as exceptional as the last.

★ *Heat Bridge Element*

A Thermador® Exclusive, this unique dual zone bridge element connects two round elements, enabling use of large oval or rectangular cookware to provide even heating, limiting cold spots.

PowerBoost®

Designed to bring food to the desired temperature in the shortest amount of time, PowerBoost delivers maximum powerful output.

Triple Element

Thermador electric cooktops feature three differently sized elements set in one location to adapt to the size of your cookware.



ELECTRIC COOKTOPS

36-Inch Masterpiece®



5 Elements Plus Bridge

- Touch Controls
- CookSmart®
- Full Stainless Steel Frame

36-Inch – CET366TB



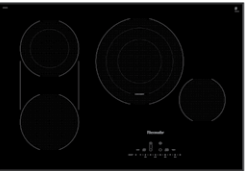
5 Elements Plus Bridge

- Knob Controls
- Dual Zone Bridge Element
- Full Stainless Steel Frame

36-Inch – CEM366TB

ELECTRIC COOKTOPS

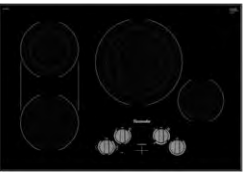
30-Inch Masterpiece®



4 Elements Plus Bridge

- Touch Controls
- CookSmart®
- Frameless Design

30-Inch – CET305TB



4 Elements Plus Bridge





- Knob Controls
- Dual Zone Bridge Element
- Frameless Design

30-Inch – CEM305TB



ELECTRIC COOKTOPS QUICK REFERENCE CHART

Masterpiece®

Masterpiece®				
				
CET366TB 36-Inch	CEM366TB 36-Inch	CET305TB 30-Inch	CEM305TB 30-Inch	

Key Features

Full Stainless Steel Frame	Yes	Yes	No	No
Number of Elements	5 + Bridge	5 + Bridge	4 + Bridge	4 + Bridge
Illuminated Touch Controls	No	Yes	Yes	No
Knob Control	No	Yes	No	Yes

General Properties

Controls	Touch Controls	Metal Knobs	Touch Controls	Metal Knobs
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Element Performance

CookSmart®	Yes	No	Yes	No
Dual Zone Bridge Element	Yes	Yes	Yes	Yes
Triple Zone Element	Yes	Yes	Yes	Yes
Variable 9-Stage Power Setting	No	Yes	Yes	No
17 Power Level Setting	Yes	No	Yes	No

Element Size

Dimension of Front Left Heating Element	7"	7"	7"	7"
Dimension of Back Left Heating Element	7", 5"	7", 5"	7", 5"	7", 5"
Dimension of Center Heating Element	11", 8", 6"	11", 8", 6"	11", 8", 6"	11", 8", 6"
Dimension of Back Right Heating Element	6"	6"	N/A	N/A
Dimension of Front Right Heating Element	8", 6"	8", 6"	6"	6"

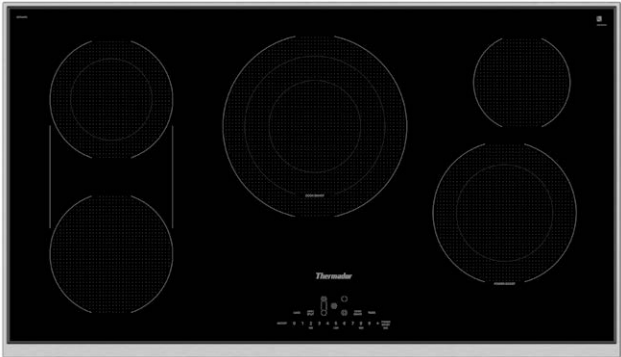
Dimensions

Overall Appliance Dimensions (HxWxD) (in)	7/16"+3 15/16" x 37" x 21 1/4"	7/16"+3 15/16" x 37" x 21 1/4"	7/16"+3 15/16" x 31" x 21 1/4"	7/16"+3 15/16" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 15/16" x 34 3/4" x 19 7/8"	3 15/16" x 34 3/4" x 19 7/8"	3 15/16" x 28 3/4" x 19 7/8"	3 15/16" x 28 3/4" x 19 7/8"

CET366TB

36-INCH ELECTRIC COOKTOP

MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - CookSmart®—with 4 preset frying levels, a sensor controls the temperature of the pan taking the guesswork out of temperature selection
- ★ - Dual zone bridge element accommodates oblong cookware and multiple diameter sizes
 - Cook timer allows you to set a cook time for any element and turns off automatically once time has elapsed
 - Illuminated touch control panel offers intuitively simple selection of power levels and allows for easy cleaning
 - Full stainless steel frame surrounds the cooktop surface

ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan

GENERAL PROPERTIES

Controls	Touch Controls
----------	----------------

ELEMENT PERFORMANCE

Power of Front Left Heating Element	1,700 W
Power of Front Left Heating Element (In Boost)	3,000 W
Power of Back Left Heating Element	1,700 / 700 W
Power of Bridge Element	4,000 W
Power of Center Heating Element	3,080 / 2,200 / 1,050 W
Power of Back Right Heating Element	1,200 W
Power of Front Right Heating Element	2,100 / 1,200 W

ELEMENT SIZE

Dimension of Front Left Heating Element	7"
Dimension of Back Left Heating Element	7", 5"
Dimension of Center Heating Element	11", 8", 6"
Dimension of Back Right Heating Element	6"
Dimension of Front Right Heating Element	8", 6"

TECHNICAL DETAILS

Watts (W)	10,520 W
Circuit Breaker (A)	50 / 40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Conduit	38" Flexible 3-Wire
Energy Source	Electric

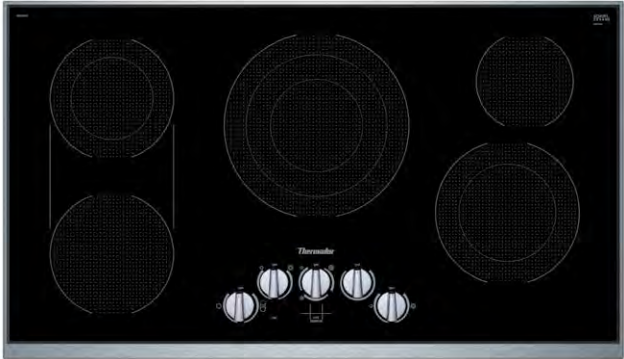
DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	7/16"+3 15/16" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 15/16" x 34 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/4"
Minimum Distance From Rear Wall (in)	2 3/4"
Net Weight (lbs)	34 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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CEM366TB
36-INCH ELECTRIC COOKTOP
MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - Dual zone bridge element accommodates oblong cookware and multiple diameter sizes
- Triple zone center element allows you to match element size to various sized cookware
- Variable 9-stage power setting offers a range of power from high heat to simmer
- Heavy-duty stainless steel metal knobs provide precise control
- Full stainless steel frame surrounds the cooktop surface

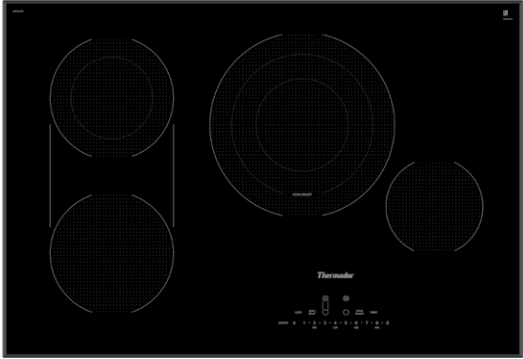
ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan

GENERAL PROPERTIES	
Controls	Metal Knobs
ELEMENT PERFORMANCE	
Power of Front Left Heating Element	1,700 W
Power of Back Left Heating Element	1,700 / 700 W
Power of Bridge Element	4,000 W
Power of Center Heating Element	3,080 / 2,200 / 1,050 W
Power of Back Right Heating Element	1,200 W
Power of Front Right Heating Element	2,200 / 1,000 W
ELEMENT SIZE	
Dimension of Front Left Heating Element	7"
Dimension of Back Left Heating Element	7", 5"
Dimension of Center Heating Element	11", 8", 6"
Dimension of Back Right Heating Element	6"
Dimension of Front Right Heating Element	8", 6"
TECHNICAL DETAILS	
Watts (W)	10,400 W
Circuit Breaker (A)	50 / 40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Conduit	38" Flexible 3-Wire
Energy Source	Electric
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	7 ¹ / ₁₆ " +3 15 ¹ / ₁₆ " x 37" x 21 1 ¹ / ₄ "
Required Cutout Size (HxWxD) (in)	3 15 ¹ / ₁₆ " x 34 3 ³ / ₄ " x 19 7 ⁷ / ₈ "
Minimum Distance From Counter Front (in)	2 1 ¹ / ₄ "
Minimum Distance From Rear Wall (in)	2 3 ³ / ₄ "
Net Weight (lbs)	36 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

CET305TB
30-INCH ELECTRIC COOKTOP
MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - CookSmart®—with 4 preset frying levels, a sensor controls the temperature of the pan, taking the guesswork out of temperature selection
- ★ - Dual zone bridge element accommodates oblong cookware and multiple diameter sizes
- Cook timer allows you to set a cook time for any element and turns off automatically once time has elapsed
- Triple zone center element allows you to match element size to various sized cookware
- Illuminated touch control panel offers intuitively simple selection of power levels and allows for easy cleaning

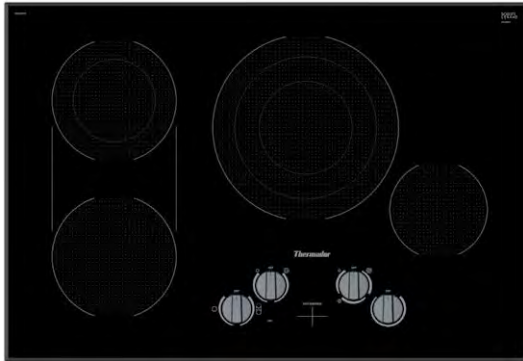
ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan

GENERAL PROPERTIES	
Controls	Touch Controls
ELEMENT PERFORMANCE	
Power of Front Left Heating Element	1,700 W
Power of Back Left Heating Element	1,700 / 700 W
Power of Bridge Element	4,000 W
Power of Center Heating Element	3,080 / 2,200 / 1,050 W
Power of Back Right Heating Element	N/A
Power of Front Right Heating Element	1,200 W
ELEMENT SIZE	
Dimension of Front Left Heating Element	7"
Dimension of Back Left Heating Element	7", 5"
Dimension of Center Heating Element	11", 8", 6"
Dimension of Back Right Heating Element	N/A
Dimension of Front Right Heating Element	6"
TECHNICAL DETAILS	
Watts (W)	7,800 W
Circuit Breaker (A)	40 / 30 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Conduit	38" Flexible 3-Wire
Energy Source	Electric
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	7 ¹ / ₁₆ " +3 15 ¹ / ₁₆ " x 31" x 21 1 ¹ / ₄ "
Required Cutout Size (HxWxD) (in)	3 15 ¹ / ₁₆ " x 28 3 ³ / ₄ " x 19 7 ⁷ / ₈ "
Minimum Distance From Counter Front (in)	2 1 ¹ / ₄ "
Minimum Distance From Rear Wall (in)	2 3 ³ / ₄ "
Net Weight (lbs)	26 lbs
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

CEM305TB
30-INCH ELECTRIC COOKTOP
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Dual zone bridge element accommodates oblong cookware and multiple diameter sizes
- Triple zone center element allows you to match element size to various sized cookware
- Variable 9-stage power setting offers a range of power from high heat to simmer
- Cooktop indicates when elements are still hot
- Heavy-duty stainless steel metal knobs provide precise control

ACCESSORIES (OPTIONAL)



CHEFSPAN08
10" Stainless Steel Pan

Table with 2 columns: Property and Value. Sections include: GENERAL PROPERTIES (Controls: Metal Knobs), ELEMENT PERFORMANCE (Power of Front Left Heating Element: 1,700 W, etc.), ELEMENT SIZE (Dimension of Front Left Heating Element: 7", etc.), TECHNICAL DETAILS (Watts (W): 8,200 W, etc.), DIMENSIONS & WEIGHT (Overall Appliance Dimensions (HxWxD) (in): 7 1/16" + 3 15/16" x 31" x 21 1/4", etc.), and WARRANTY (Limited Warranty, Entire Appliance, Parts and Labor: 2 Year).

PLANNING INFORMATION

Electric Cooktops

Model Options

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

Installation Considerations

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

Thermador Masterpiece® Electric Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

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

Table with 2 columns: Model and Approved Cooktop Over Thermador Oven Installation. Lists models CET366TB, CEM366TB, CET305TB, and CEM305TB with their respective installation options.

Prepare The Countertop

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

Ventilation Requirements

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

Warning

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

Electrical Specifications

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

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

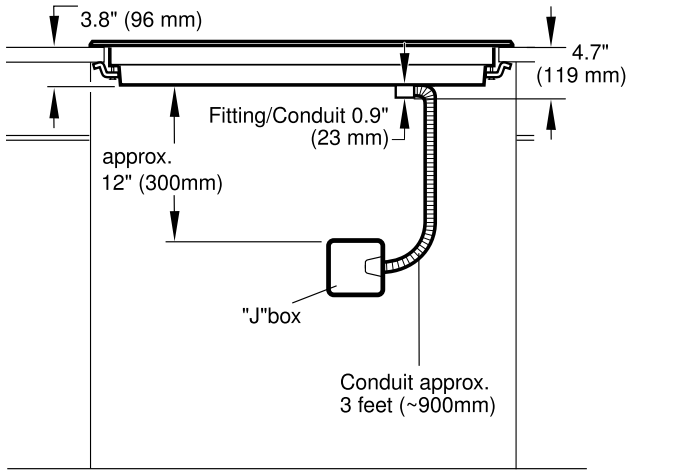
Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

Table with 2 columns: Model and Required Circuit Breaker. Lists models CET366TB, CEM366TB, CET305TB, and CEM305TB with their required circuit breaker ratings (50 / 40 A or 40 / 30 A).

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

Electrical Location

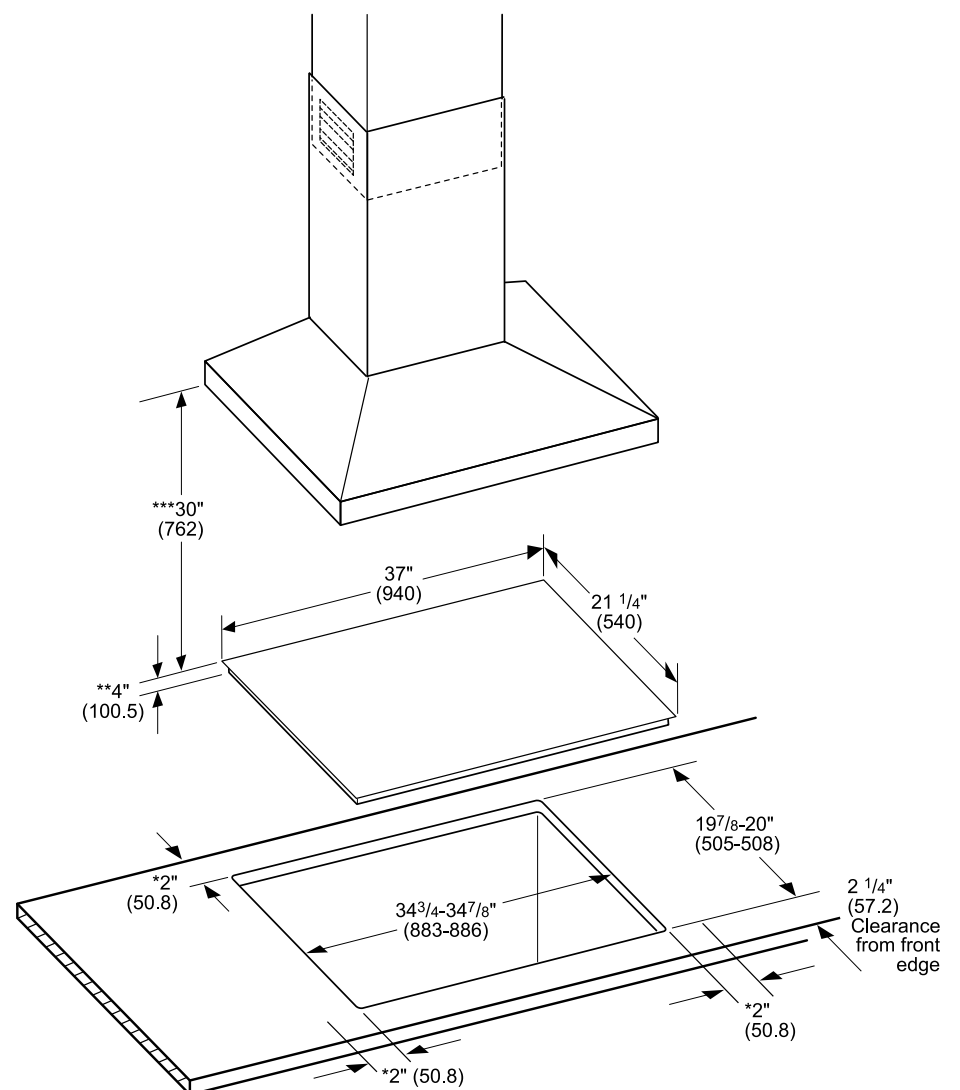
The junction box must be located within 3 feet (~900 mm) of the cooktop connection. It should be easily accessible for service purposes.



INSTALLATION

Electric Cooktops

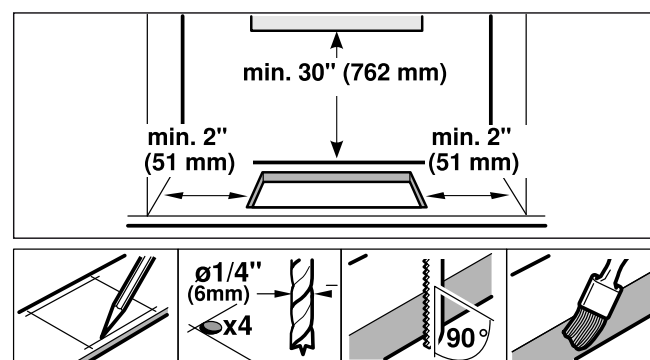
36-Inch Electric Cooktop and Cutout Dimensions



- * Minimum clearance from the cooktop cutout to the wall
 ** Maximum recessed depth
 *** Minimum clearance between the cooktop surface and lower edge of the exhaust hood.

measurements in inches (mm)

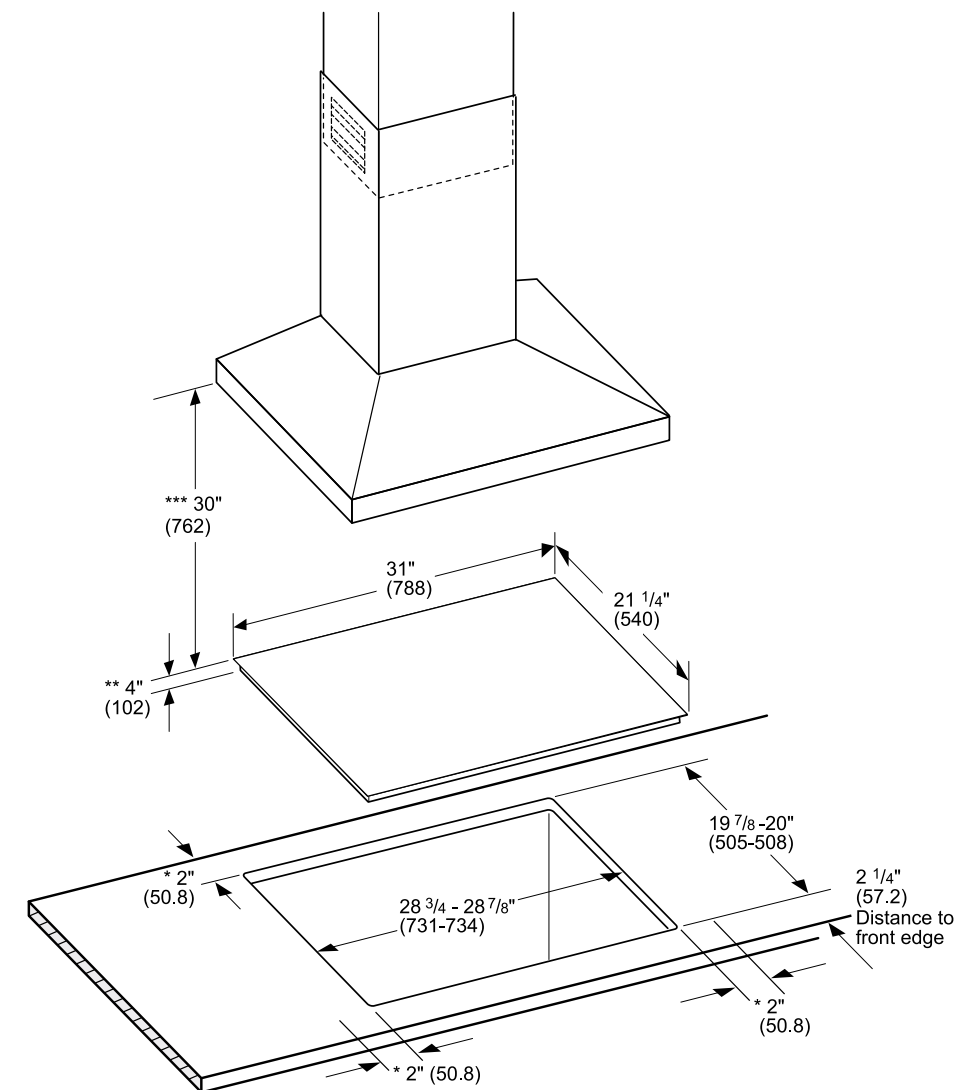
30-Inch & 36-Inch Electric Cooktop Countertop Requirements



INSTALLATION

Electric Cooktops

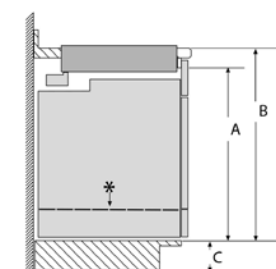
30-Inch Electric Cooktop and Cutout Dimensions



- * Minimum distance from the cooktop cut-out to the wall
 ** Maximum recessed depth
 *** Minimum distance between the surface of the cooktop and the underside of the exhaust hood.

Measurements in inches (mm in brackets)

30-Inch & 36-Inch Electric Cooktop Installation Above a Thermador Built-In Oven



Product Type	A Inches (mm)	B min. Inches (mm)	C max. Inches (mm)
Conventional Oven	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)
Steam Oven	25 1/16 (636)	28 1/16 (713)	7 15/16 (202)
Steam Oven with 4" Storage Drawer*	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)
Microwave / Speed Oven	19 1/4 (488)	24 (609) min.	12" (306)
Microwave / Speed Oven with Warming drawer*	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)

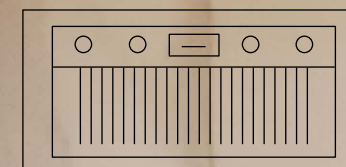
When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.



VENTILATION

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

The perfect complement to the Thermador® cooking collection, newly designed Professional and Masterpiece Ventilation systems adhere to your design aesthetic, while catering to your culinary needs. With new features, including Noise Control Technology and *Thermador® Connected Experience by Home Connect™* on select models, our ventilation collection provides a comprehensive cooking system that allows every meal to truly shine.



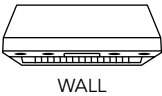
CUSTOM INSERT

Professional
48-INCH - VCIN48GWS

WALL HOODS

PROFESSIONAL & MASTERPIECE®

Create a bold, modern statement with a distinctive wall hood. Designed with details that match appliances across the entire Masterpiece and Professional Collections, Thermador Wall Hoods offer a variety of styles to complement a variety of kitchen designs.



Wall Hood Features

Under Cabinet Drawer Hood

New to the Thermador Masterpiece® Collection, Under Cabinet Drawer hoods are a masterful blend of luxury and performance. Featuring a sleek, slim design that seamlessly incorporates with surrounding cabinetry, these hoods are crafted with stunning gray glass.

Powerfully Quiet

Discover the blower option that will help maximize performance in your kitchen—but not the noise. Available with integral, inline or remote blowers ranging from 600 CFM to 1300 CFM, the Professional Collection of Ventilation is designed for a powerfully quiet cooking experience.

LED Lighting

All Thermador Wall Hoods feature multi-level, vivid LED lighting highlighting your first course to the last.

Delay Shut-Off & Automatic Mode

Thermador hood features include Automatic Mode, that adjusts the fan speed according to your cooking style, as well as delay shut off, which runs the hood 10 minutes after you are done cooking to remove any lingering odors.

Heat Lamp

Keep food warm until it's ready to be served with infrared heat lamps on either side of the hood. The left and right heat lamps can also be used independently from each other and the hood.

★ Thermador® Connected Experience

The Thermador Connected Experience by Home Connect™, offered on select models, provides added flexibility and personalization, so you can program custom functionality like automatic start and shut-off, mobile notifications, and more using the mobile app.

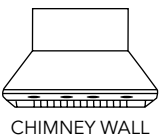
★ Thermador® Exclusive



CHIMNEY WALL HOODS

PROFESSIONAL & MASTERPIECE®

Complete your kitchen design with Professional or Masterpiece chimney wall hoods. With adjustable chimney height to accommodate both high and low ceilings, you have complete control over the aesthetics of your ventilation.



Chimney Wall Hood Features

Noise Control Technology

Ventilation should be seen, not heard. Thermador Noise Control and Noise Control Deluxe™ notably reduce noise while hood is in use—so you can keep your focus on entertaining.

★ Drawer-Style Hoods

Exclusive to Thermador, Masterpiece® Drawer hoods are a masterful blend of luxury and performance. Choose from a chimney drawer hood or the newly added under cabinet version, featuring an increased capture area and a design that fits in line with the surrounding cabinetry. Both styles are crafted with stunning gray glass to complement Masterpiece Collection.

Electronic Touch Control

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

★ Thermador® Connected Experience

The Thermador Connected Experience by Home Connect™, offered on select models, provides added flexibility and personalization, so you can program custom functionality like automatic start and shut-off, mobile notifications, and more using the mobile app.

★ Thermador® Exclusive



ISLAND HOODS

PROFESSIONAL & MASTERPIECE®

Creating a dramatic focal point in your kitchen, Thermador sleek and slim island hoods are purposefully designed to provide powerful performance without obstructing the view.



Island Hood Features

Noise Control Technology

Ventilation should be seen, not heard. Thermador Noise Control and Noise Control Deluxe™ notably reduce noise while hood is in use—so you can keep your focus on entertaining.

Delay Shut Off & Automatic Mode

Thermador hood features include Automatic Mode, that adjusts the fan speed according to your cooking style, as well as delay shut off, which runs the hood 10 minutes after you are done cooking to remove any lingering odors.

★ Thermador® Connected Experience

The Thermador Connected Experience by Home Connect™, offered on select models, provides added flexibility and personalization, so you can program custom functionality like automatic start and shut-off, mobile notifications, and more using the mobile app.

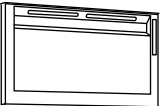
★ Thermador® Exclusive



DOWNDRAFT

MASTERPIECE®

Masterpiece downdraft ventilation are designed to pair with select Masterpiece cooktops and to seamlessly integrate within your countertop when not in use.



Downdraft Features

Telescopic Design

Available in two heights, 15" and 18" the telescopic design rises to capture heat, smoke, grease, and steam.

Powerfully Quiet®

Powerfully Quiet and efficient in operation at 1.5 sones on low speed.

LED Lighting

Thermador 18" downdraft feature multi-level, vivid LED lighting to help to set the stage for dinner party preparations. (UCVP36RS only)

Personalization Options

Masterpiece Downdraft is available with five discharge connections, including front, side and rear exhaust options, as well as recirculation—so you are not limited by kitchen design or pre-determined space.

Delay Shut Off & Automatic Mode

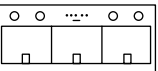
Thermador hood features include Automatic Mode, that adjusts the fan speed according to your cooking style, as well as delay shut off, which runs the hood 10 minutes after you are done cooking to remove any lingering odors.



CUSTOM INSERTS

PROFESSIONAL & MASTERPIECE®

Whether you choose to blend in with your surrounding cabinetry or create a statement piece with bold materials, you can opt for wall or island applications to suit your style and preferred cooking surface.



CUSTOM INSERT

Custom Insert Features

Custom Hood Insert

Specially designed for custom hood applications to create a concealed ventilation system within your kitchen design.

Push Button Controls

Concealed three-speed, push-button controls easy to operate and integrate seamlessly.

Remote Ventilation Control

Remote controls for customized ventilation applications are easy to use and have a sophisticated and professional style.

Delay Shut Off & Automatic Mode

Thermador hood features include Automatic Mode, that adjusts the fan speed according to your cooking style, as well as delay shut off, which runs the hood 10 minutes after you are done cooking to remove any lingering odors.

★ *Thermador® Connected Experience*

The Thermador Connected Experience by Home Connect™, offered on select models, provides added flexibility and personalization, so you can program custom functionality like automatic start and shut-off, mobile notifications, and more using the mobile app.

★ *Thermador® Exclusive*

WALL HOODS

Professional & Masterpiece®



Home Connect

Professional
27-Inch Depth, 18-Inch Tall,
Blowers Sold Separately
60-Inch – PH60GWS
54-Inch – PH54GWS
48-Inch – PH48GWS
42-Inch – PH42GWS
36-Inch – PH36GWS



Professional
24-Inch Depth, 18-Inch Tall,
Blowers Sold Separately
48-Inch – PH48HWS
36-Inch – PH36HWS
30-Inch – PH30HWS



Home Connect

Masterpiece®
Includes Integrated Blower,
600 CFM
36-Inch – HMWB36WS
30-Inch – HMWB30WS



Home Connect

Masterpiece®
Includes Integrated Blower,
1000 CFM
48-Inch – HMWB481WS
36-Inch – HMWB361WS



Home Connect

Masterpiece®
Drawer-Style Hood with
Integrated Blower, 600 CFM
36-Inch – HMDW36WS
30-Inch – HMDW30WS

See pages 278 and 281 for accessories
Visit Thermador.com for complete specifications

CHIMNEY WALL HOODS

Professional & Masterpiece®



Professional
24-Inch Depth, Blowers
Sold Separately
48-Inch – HPCN48WS
36-Inch – HPCN36WS



Home Connect

Masterpiece®
Low Profile Design with
Integrated Blower, 600 CFM
36-Inch – HMCB36WS
30-Inch – HMCB30WS



Home Connect

Masterpiece®
Low Profile Design with
Pull-Out Canopy, 600 CFM
36-Inch – HDDB36WS
30-Inch – HDDB30WS

ISLAND HOODS

Professional & Masterpiece®



Home Connect

Professional
Low Profile Design, Blowers
Sold Separately
54-Inch – HPIN54WS
42-Inch – HPIN42WS



Home Connect

Masterpiece®
Low Profile Design with
Integrated Blower, 600 CFM
42-Inch – HMIB42WS
36-Inch – HMIB36WS

CUSTOM INSERTS

Professional & Masterpiece®



Home Connect

Professional
Blowers Sold Separately
60-Inch – VCIN60GWS
54-Inch – VCIN54GWS
48-Inch – VCIN48GWS
42-Inch – VCIN42GWS
36-Inch – VCIN36GWS



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

See pages 269–272 for blower and duct accessory selection guide
See pages 278, 281–282 and 280 for accessories
Visit Thermador.com for complete specifications

DOWNDRAFT

Masterpiece®












Masterpiece®
Deluxe 18-Inch Telescopic
Design, Blowers Sold
Separately
36-Inch – UCVP36RS



Masterpiece®
15-Inch Telescopic Design,
Blowers Sold Separately
36-Inch – UCVM36RS
30-Inch – UCVM30RS

PROFESSIONAL VENTILATION SELECTION GUIDE

Professional Collection Ranges and Rangetops

				
		36-Inch Pro Grand	48-Inch Pro Grand / Pro Grand Steam	60-Inch Pro Grand / Pro Grand Steam
		27-Inch Depth		
 27-Inch Depth, 18-Inch Tall Wall Hoods	36-Inch PH36GWS	✓		
	42-Inch PH42GWS	✓		
	48-Inch PH48GWS		✓	
	54-Inch PH54GWS		✓	
	60-Inch PH60GWS			✓
 23-Inch Depth, 11-Inch Tall Wall Hoods with Blower	36-Inch HMWB361WS	✓		
	48-Inch HMWB481WS		✓	
 24-Inch Depth, 18-Inch Tall Wall Hoods	30-Inch PH30HWS			
	36-Inch PH36HWS	✓		
	48-Inch PH48HWS		✓	
 24-Inch Depth Chimney Wall Hoods	36-Inch HPCN36WS	✓		
	48-Inch HPCN48WS		✓	
 Island Hoods	42-Inch HPIN42WS	✓		
	54-Inch HPIN54WS		✓	
 Custom Inserts	36-Inch VCIN36GWS	✓		
	42-Inch VCIN42GWS	✓		
	48-Inch VCIN48GWS		✓	
	54-Inch VCIN54GWS		✓	
	60-Inch VCIN60GWS			✓

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.

































PROFESSIONAL VENTILATION SELECTION GUIDE

Professional Collection Ranges and Rangetops


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

MASTERPIECE® VENTILATION SELECTION GUIDE

Masterpiece® Collection Cooktops and 30-Inch Professional Ranges and Rangetops




































<div><div> = Perfect Fit</div><div> = Viable Option</div></div>		<div> 30-Inch Induction Cooktop</div>	<div> 36-Inch Induction Cooktop</div>
<div> 23-Inch Depth, 11-Inch Tall Wall Hoods with Blower</div>	30-Inch HMWB30WS†		
	36-Inch HMWB36WS†		
<div> Under Cabinet Drawer Wall Hoods with Blower</div>	30-Inch HMDW30WS†		
	36-Inch HMDW36WS†		
<div> Chimney Wall Hoods with Blower</div>	30-Inch HMCB30WS†		
	36-Inch HMCB36WS†		
<div> Chimney Drawer Hoods with Blower</div>	30-Inch HDDB30WS†		
	36-Inch HDDB36WS†		
<div> Island Hoods with Blower</div>	36-Inch HMIB36WS†		
	42-Inch HMIB42WS†		
<div> Custom Inserts</div>	30-Inch VCI230DS†		
	36-Inch VCI236DS†		
	48-Inch VCI248DS		
<div> Downdrafts</div>	30-Inch UCVM30RS		
	36-Inch UCVM36RS / UCVP36RS		

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.
†With the exception of Downdraft Ventilation, 30-Inch and 36-Inch Masterpiece Ventilation is also compatible with 30-Inch Pro Harmony Ranges and 30-Inch Professional Rangetops.

 Home Connect **NOTE:** Hood Sync between ventilation and cooktops is available only on Thermador Freedom® and Liberty™ cooktops that feature Home Connect.

MASTERPIECE® VENTILATION SELECTION GUIDE

Masterpiece® Collection Cooktops and 30-Inch Professional Ranges and Rangetops

<div> 30-Inch Gas Cooktop</div>	<div> 36-Inch Gas Cooktop</div>	<div> 30-Inch Electric Cooktop</div>	<div> 36-Inch Electric Cooktop</div>	<div> 30-Inch Pro Harmony Range</div>	<div> 30-Inch Rangetop</div>
					
					
					
					
					
					
					
					
					
					
					
					
					
					
					

PLANNING INFORMATION

Ventilation

Installation Considerations

Hood Width

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

Distance from Cooking Surface

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

Available Ceiling Height

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

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

Choosing the Correct Blower

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

Remote Blowers (VTR Series)

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

Inline Blowers (VTI Series)

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

Integrated Blowers (VTN series)

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

SPECIAL NOTE: Always allow access to the blower for serviceability, should it be needed.

Choosing the Right CFM

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

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

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

Length and Size of Duct Work

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

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

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

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

BLOWER AND DUCT SELECTION GUIDE

Accessories

Blower Information						Hood Information		
Type	Model #	CFM	Max. Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction

Wall Hoods – Professional

60" – PH60GWS	Remote	VTR1030W	1000	13.6	RFPLT1000P	10-Inch	Included	10-Inch	Vertical, Horizontal
		VTR1330W	1300	17.1	RFPLT1000P	10-Inch			
	Inline	VTI1010W	1000	13.6	—	10-Inch			
	Integrated	VTN1090R	1000	13.2	—	10-Inch			
54" – PH54GWS 48" – PH48GWS 42" – PH42GWS 36" – PH36GWS	Remote	VTR630W	600	54"/48"–11.7 42"/36"–11.1	RFPLT600P	6-Inch	Included	10-Inch	Vertical, Horizontal
		VTR1030W	1000	54"/48"–13.6 42"/36"–13.0	RFPLT1000P	10-Inch			
		VTR1330W	1300	54"/48"–17.1 42"/36"–16.5	RFPLT1000P	10-Inch			
	Inline	VTI610W	600	54"/48"–11.7 42"/36"–11.1	—	6-Inch			
		VTI1010W	1000	54"/48"–13.6 42"/36"–13.0	—	10-Inch			
	Integrated	VTN630W	600	54"/48"–9.8 42"/36"–9.2	—	10-Inch			
		VTN1090R	1000	54"/48"–13.2 42"/36"–12.6	—	10-Inch			
	48" – PH48HWS 36" – PH36HWS 30" – PH30HWS	Remote	VTR630W	600	48"–6.5 36"/30"–5.9	RFPLT600P			
VTR1030W			1000	48"–8.4 36"/30"–7.8	RFPLT1000P	10-Inch			
VTR1330W			1300	48"–11.9 36"/30"–11.3	RFPLT1000P	10-Inch			
Inline		VTI610W	600	48"–6.5 36"/30"–5.9	—	6-Inch			
		VTI1010W	1000	48"–8.4 36"/30"–7.8	—	10-Inch			
Integrated		VTN630W	600	48"–4.6 36"/30"–4.0	—	10-Inch			
		VTN1090R	1000	48"–8.0 36"/30"–7.4	—	10-Inch			

Wall Hoods – Masterpiece®

36" – HMWB36WS Use Recirculation Kit RECHMWB36	Integrated	Included	600	3.4	—	10-Inch	Included	10-Inch	Vertical
30" – HMWB30WS Use Recirculation Kit RECHMWB30									
48" – HMWB481WS 36" – HMWB361WS	Integrated	Included	1000	7.6	—	10-Inch	Included	10-Inch	Vertical
36" – HMDW36WS 30" – HMDW30WS Use Recirculation Kit RECHMDW30 or RECHMDW36	Integrated	Included	600	3.4	—	10-Inch	Included	10-Inch	Vertical

Visit [Thermador.com](https://thermador.com) for complete specifications

BLOWER AND DUCT SELECTION GUIDE

Accessories

Blower Information						Hood Information		
Type	Model #	CFM	Max. Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction

Chimney Wall Hoods – Professional

48" – HPCN48WS 36" – HPCN36WS	Remote	VTR630W	600	48" – 6.5 36" – 5.9	RFPLT600P	6-Inch	Included	10-Inch	Vertical
		VTR1030W	1000	48" – 8.4 36" – 7.8	RFPLT1000P	10-Inch			
		VTR1330W	1300	48" – 11.9 36" – 11.3	RFPLT1000P	10-Inch			
	Inline	VTI610W	600	48" – 6.5 36" – 5.9	—	6-Inch			
		VTI1010W	1000	48" – 8.4 36" – 7.8	—	10-Inch			
	Integrated	VTN630W	600	48" – 4.6 36" – 4.0	—	10-Inch			
		VTN1090R	1000	48" – 8.0 36" – 7.4	—	10-Inch			

Chimney Wall Hoods – Masterpiece®

36" – HMCB36WS 30" – HMCB30WS Use Recirculation Kit RECHMCB	Integrated	Included	600	4.9	—	6-Inch	Included	6-Inch	Vertical
36" – HDDB36WS 30" – HDDB30WS Use Recirculation Kit RECHDDB	Integrated	Included	600	4.9	—	6-Inch	Included	6-Inch	Vertical

Blower Information						Hood Information		
Type	Model #	CFM	Max. Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction

Island Hoods – Professional

54" – HPIN54WS 42" – HPIN42WS	Remote	VTR630W	600	6.5	RFPLT600P	6-Inch	Included	6-Inch	Vertical
		VTR1030W	1000	8.4	RFPLT1000P	10-Inch			
		VTR1330W	1300	11.9	RFPLT1000P	10-Inch			
	Inline	VTI610W	600	6.5	—	6-Inch			
		VTI1010W	1000	8.4	—	10-Inch			
	Integrated	VTN630W	600	4.6	—	6-Inch			
		VTN1090R	1000	8.0	—	10-Inch			

Island Hoods – Masterpiece®

42" – HMIB42WS 36" – HMIB36WS Use Recirculation Kit RECHMIB	Integrated	Included	600	5.2	—	6-Inch	Included	6-Inch	Vertical
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BLOWER AND DUCT SELECTION GUIDE

Accessories

Blower Information						Hood Information		
Type	Model #	CFM	Max. Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction

Custom Inserts – Professional

60" – VCIN60GWS	Remote	VTR1030W	1000	8.8	RFPLT1000P	10-Inch	Included	10-Inch	Vertical
		VTR1330W	1300	12.3	RFPLT1000P				
	Inline	VTI1010W	1000	8.8	—				
	Integrated	VTN1090R	1000	7.9	—				
54" – VCIN54GWS 48" – VCIN48GWS 42" – VCIN42GWS 36" – VCIN36GWS	Remote	VTR630W	600	54" / 48" – 6.5 42" / 36" – 5.9	RFPLT600P	6-Inch	Included	10-Inch	Vertical
		VTR1030W	1000	54" / 48" – 8.4 42" / 36" – 7.8	RFPLT1000P	10-Inch			
		VTR1330W	1300	54" / 48" – 11.9 42" / 36" – 11.3	RFPLT1000P	10-Inch			
	Inline	VTI610W	600	54" / 48" – 6.5 42" / 36" – 5.9	—	6-Inch			
		VTI1010W	1000	54" / 48" – 8.4 42" / 36" – 7.8	—	10-Inch			
	Integrated	VTN630W	600	54" / 48" – 4.6 42" / 36" – 4.0	—	10-Inch			
		VTN1090R	1000	54" / 48" – 8.0 42" / 36" – 7.4	—	10-Inch			

Custom Inserts – Masterpiece®

48" – VCI248DS 36" – VCI236DS 30" – VCI230DS	Remote	VTR630W	600	5.2	RFPLT600P	6-Inch	Required*	10-Inch	Vertical
		VTR1030W	1000	7.8	RFPLT1000P	10-Inch			
		VTR1330W	1300	9.5	RFPLT1000P	10-Inch			
	Inline	VTI610W	600	6.9	—	6-Inch			
		VTI1010W	1000	8.8	—	10-Inch			
	Integrated Inline blower can be used for an Integrated solution	VTI610W	600	6.9	—	6-Inch			
		VTI1010W	1000	7.6	—	10-Inch			

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

BLOWER AND DUCT SELECTION GUIDE

Accessories

Blower Information						Hood Information		
Type	Model #	CFM	Max. Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction**

Downdraft Hoods – Masterpiece®

36" – UCVM36RS 36" – UCVP36RS 30" – UCVM30RS Use Recirculation Kit UCVRECIRC with induction / electric cooktops only	Remote	VTR630W	600	6.7	RFPLT600P	6-Inch	CVTSIDE6* CVTFRONT6	6-Inch	Left / Right / Rear Front
		VTR1030W	1000	8.4	RFPLT1000P	10-Inch	CVTSIDE10* CVTFRONT10	10-Inch	Left / Right / Rear Front
		VTR1330W	1300	11.9	RFPLT1000P	10-Inch	CVTSIDE10* CVTFRONT10	10-Inch	Left / Right / Rear Front
		VTI610W	600	6.5	—	6-Inch	CVTSIDE6* CVTFRONT6	6-Inch	Left / Right / Rear Front
	Inline	VTI1010W	1000	8.4	—	10-Inch	CVTSIDE10* CVTFRONT10	10-Inch	Left / Right / Rear Front
		VTD600P	600	4.5	—	8-Inch	CVTSIDE8* CVTFRONT8	8-Inch	Left / Right / Rear Front
	Flexible								

*CVDUCT2 transition required to directly connect CVDUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8, and CVTSIDE10.

**CVTRECT2 transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right, or rear

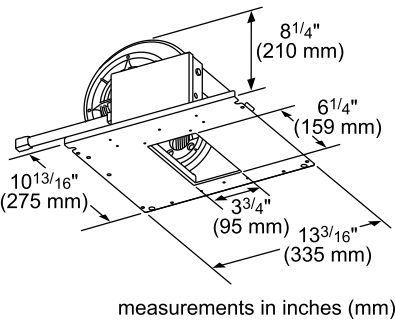
BLOWER DIMENSIONS

Planning Information

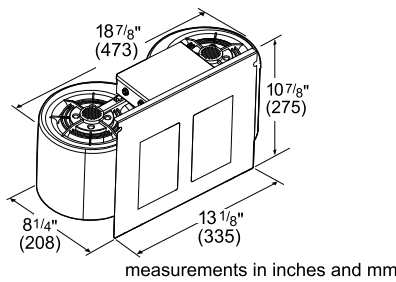
Integrated Blowers

(Mounted in Hood)

VTN630W – 600 CFM



VTN1090R – 1000 CFM



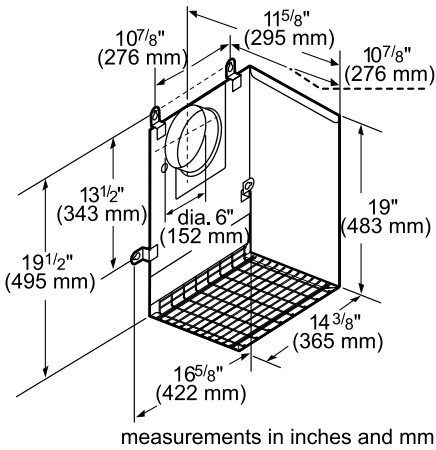
BLOWER DIMENSIONS

Planning Information

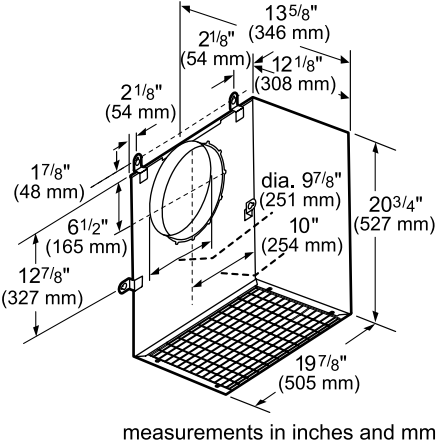
Remote Blowers

(Mounted To Roof Or External Wall)

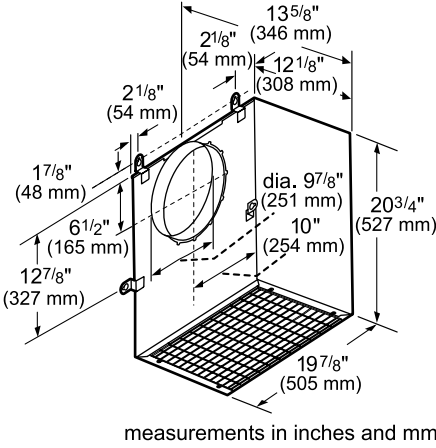
VTR630W – 600 CFM



VTR1030W – 1000 CFM



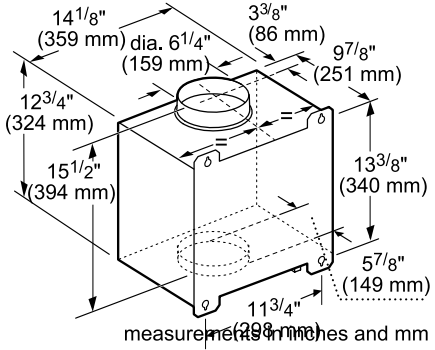
VTR1330W – 1300 CFM



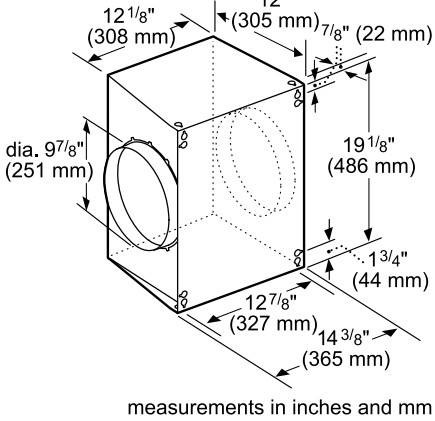
Inline Blowers

(Mounted Between Kitchen and External Wall)

VTI610W – 600 CFM

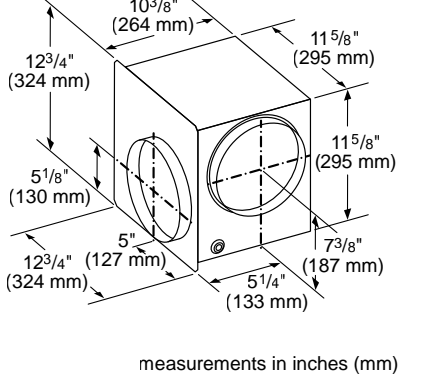


VTI1010W – 1000 CFM



Flexible Blower

VTD600P – 600 CFM



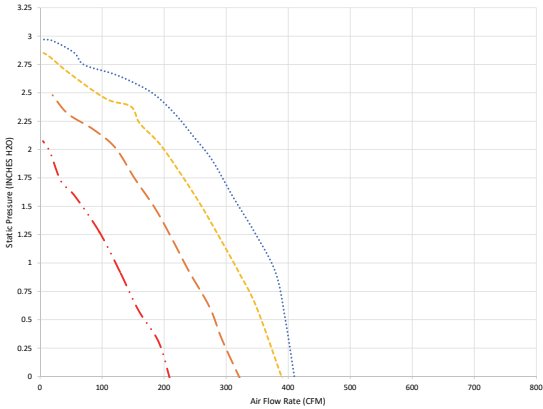
BLOWER OPTIONS AND PRESSURE CURVES

Planning Information

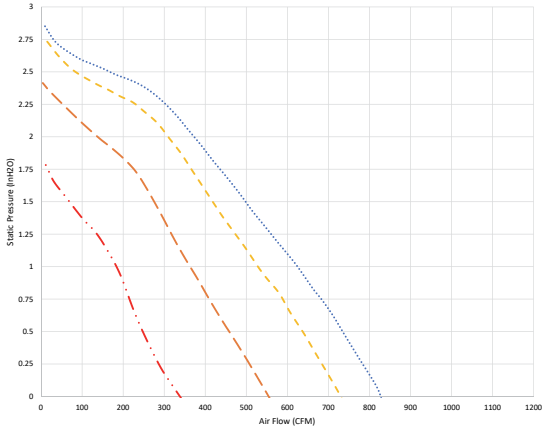
Remote Blowers

(Mounted To Roof Or External Wall)

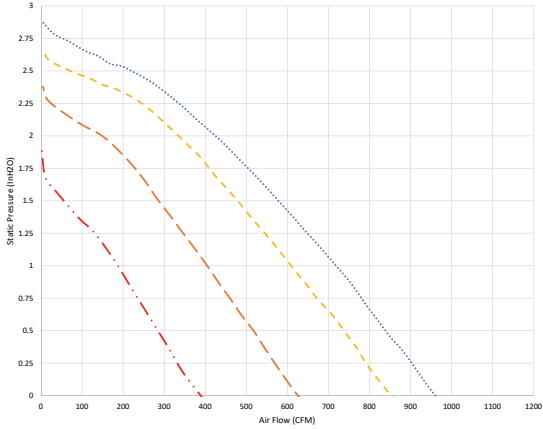
VTR630W – 600 CFM, 6" Duct



VTR1030W – 1000 CFM, 10" Duct



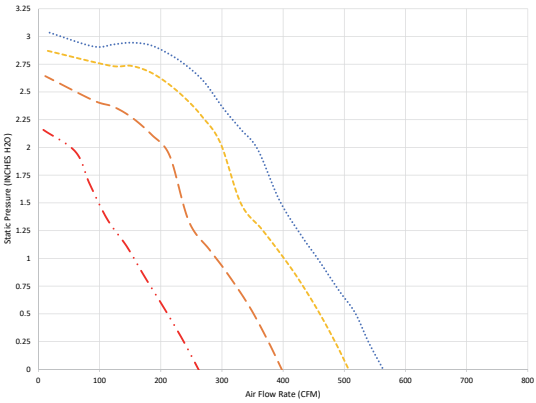
VTR1330W – 1300 CFM, 10" Duct



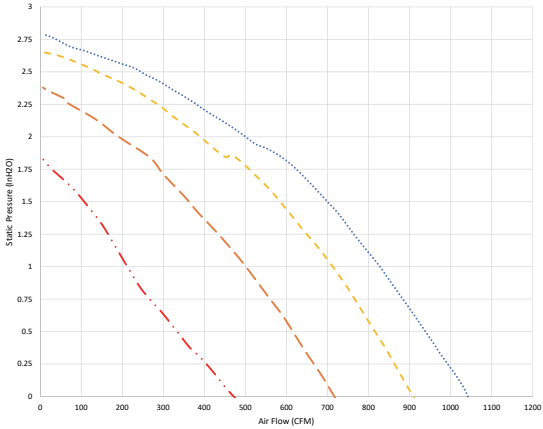
Inline Blowers*

(Mounted Between Kitchen and External Wall)

VTI610W – 600 CFM, 6" Duct



VTI1010W – 1000 CFM, 10" Duct



- Speed 1
- Speed 2
- Speed 3
- Speed 4

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

*Inline blower can be used as an integrated solution. Refer to installation manual for details.

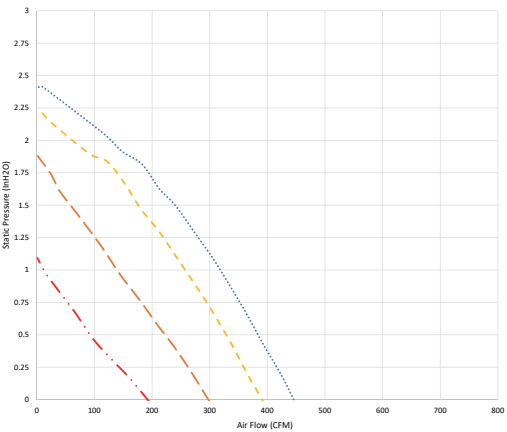
BLOWER OPTIONS AND PRESSURE CURVES

Planning Information

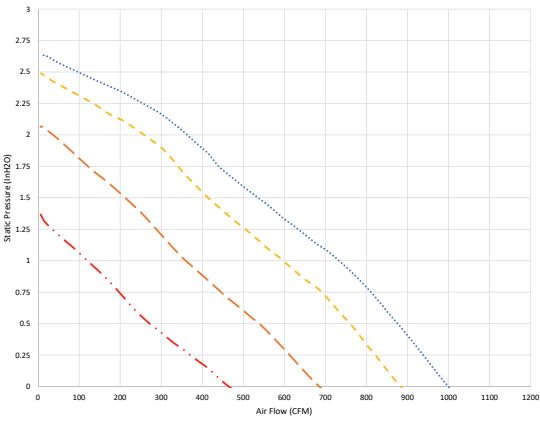
Integrated Blowers

(Mounted in Hood)

VTN630W – 600 CFM, 6" Duct*



VTN1090R – 1000 CFM, 10" Duct**



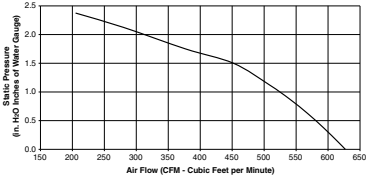
- Speed 1
- Speed 2
- Speed 3
- Speed 4

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

*Tested in a 30" Wall Hood with 6" duct connection
**Tested in a 48" Wall Hood with 10" duct connection

Flexible Blower

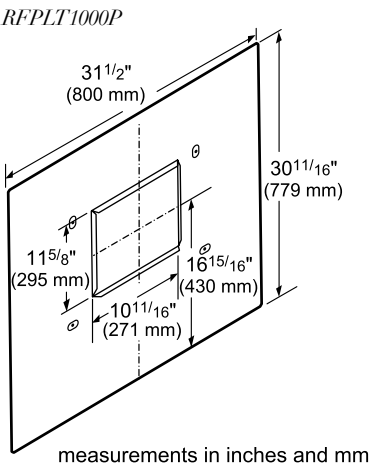
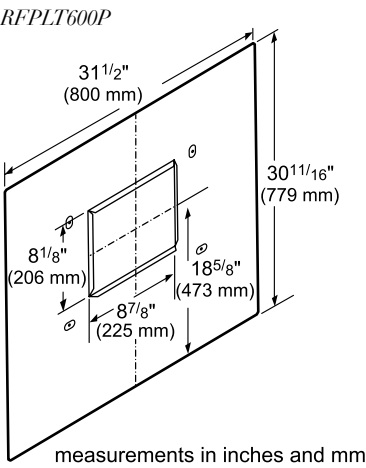
VTD600P – 600 CFM



REMOTE BLOWER ACCESSORIES

Planning Information

Roofplates



Roofplate Material Combinations

Roofplate	Remote Blower
RFPLT600P	VTR630W
RFPLT1000P	VTR1030W, VTR1330W

25 ft. Blower Connector Cable

For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTi610W, VTi1010W, VTD600P
[EXTNCB25W](#)

EQUIVALENT DUCT LENGTHS FOR COMMONLY USED TRANSITIONS

Planning Information

Duct Piece	Size of Duct Piece (In.)	Equivalent Length (Ft.)
Smooth Straight	6	1.2
	7	0.95
	8	0.7
	10	0.6
3 1/4" x 10" Straight	N/A	1
3 1/4" x 14" Straight	N/A	0.7
90° Elbow Round	6	12
	7	8
	8	6
45° Elbow Round	6	5
	7	4
	8	3
3 1/4" x 10" 90° Elbow Round	N/A	5
3 1/4" x 10" 45° Elbow Round	N/A	15
3 1/4" x 10" Flat Elbow	N/A	20
Round to 3 1/4" x 10"	6	1
	7	1
3 1/4" x 10" to Round	6	5
	7	3
Round to 3 1/4" x 10" 90° Elbow	6	10
	7	8

Duct Piece	Size of Duct Piece (In.)	Equivalent Length (Ft.)
3 1/4" x 10" to Round 90° Elbow	6	10
	7	5
3 1/4" x 10" Center Reverse Elbow Left	N/A	15
3 1/4" x 10" Center Reverse Elbow Right	N/A	25
3 1/4" x 10" Left Reverse Elbow	N/A	15
3 1/4" x 10" Right Reverse Elbow	N/A	25
Round Wall Cap	6	2
	7	2
	8	2
	10	2
Round Roof Cap	6	2
	7	2
	8	2
2' Long 3 1/4" x 10" Flex	N/A	20
3 1/4" x 10" to Round	10	1
7" Inline Backdraft Damper	7	
3 1/4" x 10" Roof Jack and Shutter	N/A	

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

WALL HOODS

Accessories

Built-In Remote Control Panel



Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
[REMCPW](#)

Recirculation Kits

For 36" HMWB36WS only
[RECHMWB36](#)

For 30" HMWB30WS only
[RECHMWB30](#)

For under cabinet drawer hoods only
[RECHMDW30 – HMDW30WS](#)
[RECHMDW36 – HMDW36WS](#)

Replacement Charcoal Filters

For use with recirculation kit RECHMWBxx
[CHFILT3036](#)

For use with recirculation kits RECHMDW30 and RECHMDW36
[CHFHMDW30 – 30-Inch](#)
[CHFHMDW36 – 36-Inch](#)

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W
[EXTNCB25W](#)

Duct Covers

	6-Inch Tall	16-Inch Tall	20-Inch – 54-Inch Tall	28-Inch – 65-Inch Tall
48-Inch	DC486W	DCT4816W	DC48TW	DC48MTW
42-Inch	DC426W	—	—	—
36-Inch	DC366W	DCT3616W	DC36TW	DC36MTW
30-Inch	DC306W	DCT3016W	—	DC30MTW

Lighting

SKU	Included	Bulb Type
PH__GWS	Yes	12VDC, 3 W, LED Lamp
PH__HWS	Yes	
HMWB__WS	Yes	
HMDW__WS	Yes	

ISLAND HOODS

Accessories

Built-In Remote Control Panel



Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
[REMCPW](#)

Stainless Steel Island Hood Extension

For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
[CHXTHMIB](#)

Recirculation Kit

For HMIBxxWS Masterpiece® Island Hoods only
[RECHMIB](#)

Replacement Charcoal Filter

For use with recirculation kit RECHMIB
[CHFHMIB](#)

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W
[EXTNCB25W](#)

Lighting

SKU	Included	Bulb Type
HPIN__WS	Yes	12VDC, 3 W, LED Lamp
HMIB__WS	Yes	

CHIMNEY WALL HOODS

Accessories

Built-In Remote Control Panel



Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
[REMCPW](#)

Stainless Steel Chimney Hood Extensions

For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
[CHXTHMCB – For HMCB30WS and HMCB36WS only](#)
[CHXTHDDW – For HDDB30WS and HDDB36WS only](#)

Recirculation Kits

For HMCBxxWS Masterpiece® Chimney Wall Hoods only
[RECHMCB](#)

For HDDBxxWS Masterpiece® Chimney Wall Drawer Hoods only
[RECHDDB](#)

Replacement Charcoal Filters

For use with recirculation kits RECHMCB and RECHDDB
[CHFHMCD](#)

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W
[EXTNCB25W](#)

Lighting

SKU	Included	Bulb Type
HPCN__WS	Yes	12VDC, 3 W, LED Lamp
HMCB__WS	Yes	
HDDB__WS	Yes	

48-Inch Duct Covers

6" Tall Duct Cover
[CHMHP486W](#)

Standard duct cover for up to 8-foot ceiling heights

18" – 35" Tall Telescoping Duct Cover
[CHMHP48TW](#)

Telescoping design for extension up to 9-foot to 10-foot ceiling heights

42" – 59" Tall Telescoping Duct Cover
[CHMHP48XTW](#)

Telescoping design for extension up to 11-foot to 12-foot ceiling heights

36-Inch Duct Covers

6" Tall Duct Cover
[CHMHP366W](#)

Standard duct cover for up to 8-foot ceiling heights

18" – 35" Tall Telescoping Duct Cover
[CHMHP36TW](#)

Telescoping design for extension up to 9-foot to 10-foot ceiling heights

42" – 59" Tall Telescoping Duct Cover
[CHMHP36XTW](#)

Telescoping design for extension up to 11-foot to 12-foot ceiling heights

CUSTOM INSERTS

Accessories

Important Note:

VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Built-In Remote Control Panels

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot.



For use with VCIN_GWS custom inserts only
[REMCPW](#)



For use with VCI2_DS custom inserts only
[VCI2REMFS](#)

Baffle Filters



- Stainless Steel finish
- Unique low profile design maximizes grease capture
- Dishwasher-safe for easy cleanup

For use with VCI2_DS custom inserts only
[BAFFLT48 – 48-Inch Wide](#)
[BAFFLT36 – 36-Inch Wide](#)
[BAFFLT30 – 30-Inch Wide](#)

25 ft. Blower Connector Cable

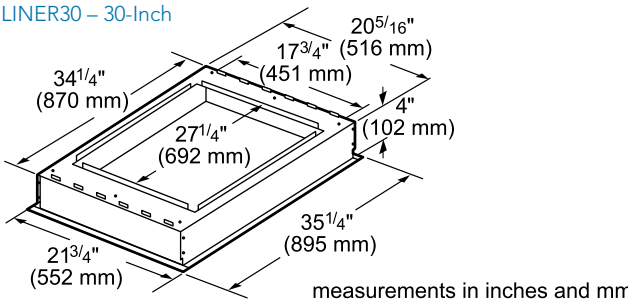
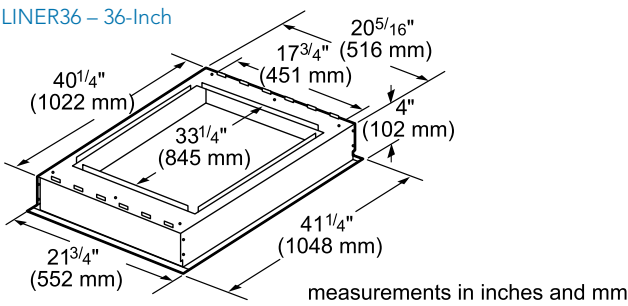
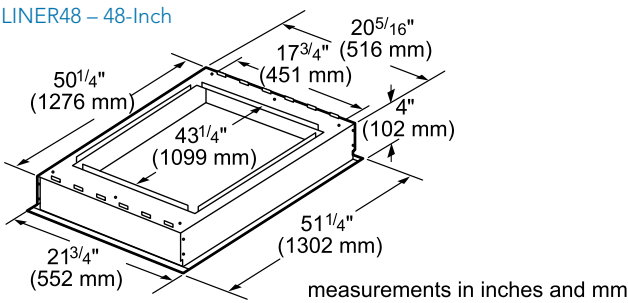
For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VT11010W
[EXTNCB25W](#)

Lighting

SKU	Included	Bulb Type
VCIN_GWS	Yes	12VDC, 3 W, LED Lamp
VCI2_DS	Yes	12 V, 20 W – G4 Base

Custom Hood Liners

For use with VCI_DS custom inserts only

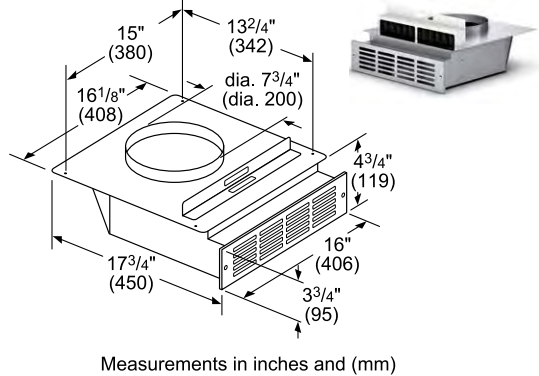


DOWNDRAFT HOODS

Accessories

Recirculation Kit

Use with induction / electric cooktops only
[UCVRECIRC](#)



Replacement Charcoal Filter

[UCVFILTER](#)

25 ft. Blower Connector Cable

For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VT11010W, VTD600P
[EXTNCB25W](#)

5 ft. Electrical Panel Extension Cable

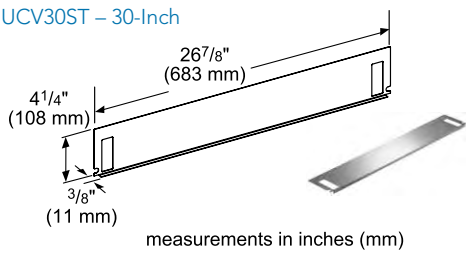
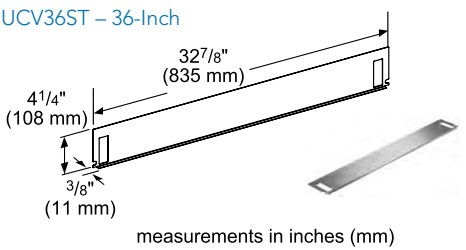
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

[EXTNCE5](#)



Downdraft Gas Cooktop Seal Trim Kits

Required for installation with Gas Cooktops



Remote and Inline Blower Downdraft Transitions

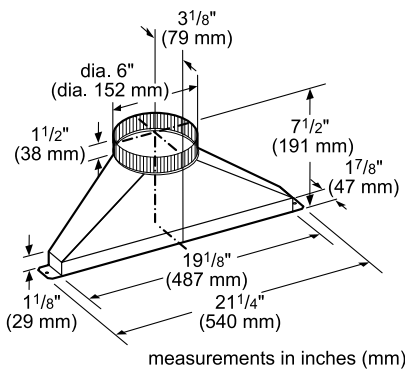
CVTSIDE6	6" Side / Rear Transition
CVTSIDE8	8" Side / Rear Transition
CVTSIDE10	10" Side / Rear Transition
CVTFRONT6	6" Round Front Plate
CVTFRONT8	8" Round Front Plate
CVTFRONT10	10" Round Front Plate
CVDUCT2	2' Rectangular Duct
CVTRECT2	Transition for Rectangular Duct

Lighting

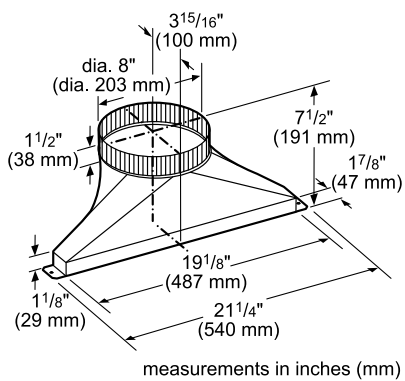
SKU	Included	Bulb Type
UCVP36RS	Yes	LED Strip

DOWNDRAFT
HOODS

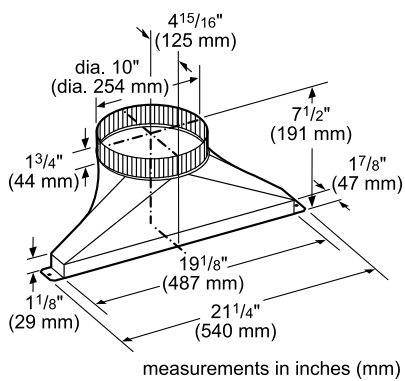
Accessories



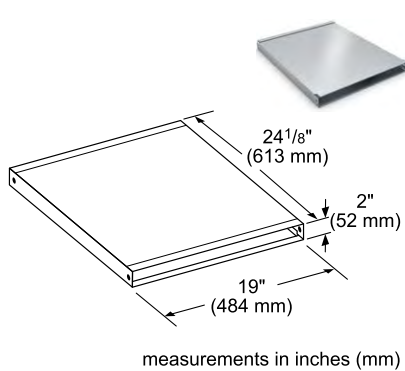
CVTSIDE6
6" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 6" round duct connections.



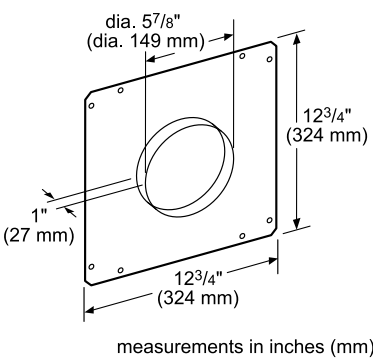
CVTSIDE8
8" round transition allows for left, right, or rear venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.



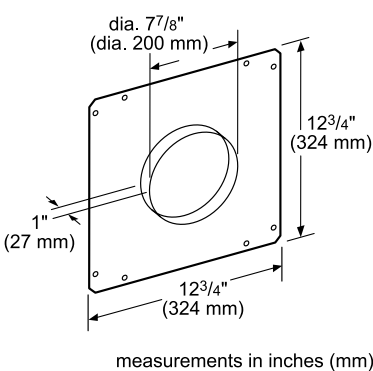
CVTSIDE10
10" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 10" round duct connections.



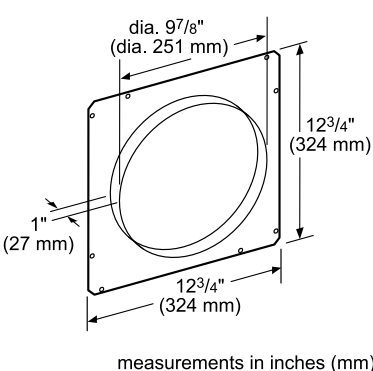
CVDUCT2
Rectangular 2 ft. long x 1 7/8 in deep x 19 in wide duct. CVDUCT2 transition required to directly connect CVDUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8, and CVTSIDE10.



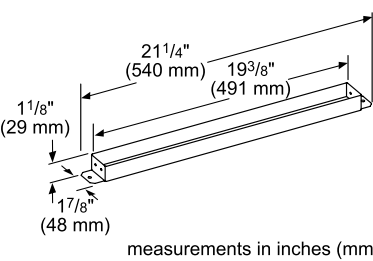
CVTFRONT6
6" front rough-in plate allows for front venting. Use with inline and remote blowers, and ducting with 6" round duct connections.



CVTFRONT8
8" round front plate allows for front downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.



CVTFRONT10
10" front rough-in plate allows for front venting. Use with inline and remote blowers, and ducting with 10" round duct connections.



CVTRECT2
Transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right, or rear

PH60GWS
27-INCH DEPTH WALL HOOD
(60-INCH WIDTH)
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- 27" in depth, a perfect companion to Pro Grand® Professional Ranges
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Keep food warm until it's ready to be served with two independently controlled infrared heat lamps
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- 25 ft. Blower Connector Cable - EXTNCB25W
- EXTNCB25W - For use with the following inline and remote blowers: VTR1030W, VTR1330W, VTI1010W
- Roofplates
- RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W
- Built-In Remote Control Panel
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Number of Speed Settings	4-Stage
Motor Location	Blower (Sold Separately)
Number Of Lights	4
Bulb Type	LED
Total Power Of The Lamps (W)	4.8
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 318
Current (A)	See Chart on Page 318
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	18" x 59 15/16" x 27"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	10"
Net Weight (lbs)	123 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts And Labor	2 Year
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PH54GWS
27-INCH DEPTH WALL HOOD
(54-INCH WIDTH)
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- 27" in depth, a perfect companion to Pro Grand® Professional Ranges
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Keep food warm until it's ready to be served with two independently controlled infrared heat lamps
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W

EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Roofplates

RFPLT600P - For use with 600 CFM remote blower VTR630W

RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

Built-In Remote Control Panel

REMCPUW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



★ THERMADOR EXCLUSIVE



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Number of Speed Settings	4-Stage
Motor Location	Blower (Sold Separately)
Number Of Lights	4
Bulb Type	LED
Total Power Of The Lamps (W)	4.8
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 318
Current (A)	See Chart on Page 318
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	18" x 53 15/16" x 27"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	10"
Net Weight (lbs)	111 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts And Labor	2 Year
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PH48GWS
27-INCH DEPTH WALL HOOD
(48-INCH WIDTH)
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- 27" in depth, a perfect companion to Pro Grand® Professional Ranges
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Keep food warm until it's ready to be served with two independently controlled infrared heat lamps
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W

EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Roofplates

RFPLT600P - For use with 600 CFM remote blower VTR630W

RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

6" Tall Duct Cover, 48" Wide	DC486W
20" - 54" Tall Duct Cover, 48" Wide	DC48TW

Built-In Remote Control Panel

REMCPUW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



★ THERMADOR EXCLUSIVE



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Number of Speed Settings	4-Stage
Motor Location	Blower (Sold Separately)
Number Of Lights	4
Bulb Type	LED
Total Power Of The Lamps (W)	4.8
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 318
Current (A)	See Chart on Page 318
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	18" x 47 15/16" x 27"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	10"
Net Weight (lbs)	98 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts And Labor	2 Year
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PH42GWS
27-INCH DEPTH WALL HOOD
(42-INCH WIDTH)
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- 27" in depth, a perfect companion to Pro Grand® Professional Ranges
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Keep food warm until it's ready to be served with two independently controlled infrared heat lamps
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W	
EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTi610W, VTi1010W	
Roofplates	
RFPLT600P - For use with 600 CFM remote blower VTR630W	
RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W	
6" Tall Duct Cover, 42" Wide	DC426W
Built-In Remote Control Panel	
REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location	



★ THERMADOR EXCLUSIVE



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Number of Speed Settings	4-Stage
Motor Location	Blower (Sold Separately)
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 318
Current (A)	See Chart on Page 318
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	18" x 41 15/16" x 27"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	10"
Net Weight (lbs)	85 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTi610W - 600 CFM
	VTi1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts And Labor	2 Year
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PH36GWS
27-INCH DEPTH WALL HOOD
(36-INCH WIDTH)
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- 27" in depth, a perfect companion to Pro Grand® Professional Ranges
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Keep food warm until it's ready to be served with two independently controlled infrared heat lamps
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W	
EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTi610W, VTi1010W	
Roofplates	
RFPLT600P - For use with 600 CFM remote blower VTR630W	
RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W	
6" Tall Duct Cover, 36" Wide	DC366W
20" - 54" Tall Duct Cover, 36" Wide	DC36TW
Built-In Remote Control Panel	
REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location	



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GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Number of Speed Settings	4-Stage
Motor Location	Blower (Sold Separately)
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 318
Current (A)	See Chart on Page 318
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	18" x 35 15/16" x 27"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	10"
Net Weight (lbs)	80 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTi610W - 600 CFM
	VTi1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts And Labor	2 Year
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PH48HWS
24-INCH DEPTH WALL HOOD
(48-INCH WIDTH)
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Pro Harmony® wall hoods add bold, distinct flair to your kitchen and are crafted to complete the ultimate cooking system
- 24" in depth, a perfect companion to Pro Harmony® Ranges and Rangetops
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Dishwasher-safe stainless steel, commercial-style baffle filters
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W	
EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTi610W, VTi1010W	
Roofplates	
RFPLT600P - For use with 600 CFM remote blower VTR630W	
RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W	
6" Tall Duct Cover, 48" Wide	DC486W
20" - 54" Tall Duct Cover, 48" Wide	DC48TW
Built-In Remote Control Panel	
REMCPU - Ability to vertically install on cabinetry or wall to control hood in a convenient location	



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Number of Speed Settings	4-Stage
Motor Location	Blower (Sold Separately)
Number Of Lights	4
Bulb Type	LED
Total Power Of The Lamps (W)	4.8
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	No

TECHNICAL DETAILS

Watts (W)	See Chart on Page 318
Current (A)	See Chart on Page 318
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	18" x 47 15/16" x 24"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	10"
Net Weight (lbs)	94 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTi610W - 600 CFM
	VTi1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts And Labor	2 Year
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PH36HWS
24-INCH DEPTH WALL HOOD
(36-INCH WIDTH)
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Pro Harmony® wall hoods add bold, distinct flair to your kitchen and are crafted to complete the ultimate cooking system
- 24" in depth, a perfect companion to Pro Harmony® Ranges and Rangetops
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Dishwasher-safe stainless steel, commercial-style baffle filters
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W	
EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTi610W, VTi1010W	
Roofplates	
RFPLT600P - For use with 600 CFM remote blower VTR630W	
RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W	
6" Tall Duct Cover, 36" Wide	DC366W
20" - 54" Tall Duct Cover, 36" Wide	DC36TW
Built-In Remote Control Panel	
REMCPU - Ability to vertically install on cabinetry or wall to control hood in a convenient location	



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Number of Speed Settings	4-Stage
Motor Location	Blower (Sold Separately)
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	No

TECHNICAL DETAILS

Watts (W)	See Chart on Page 318
Current (A)	See Chart on Page 318
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	18" x 35 15/16" x 24"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	10"
Net Weight (lbs)	75 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTi610W - 600 CFM
	VTi1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts And Labor	2 Year
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PH30HWS
24-INCH DEPTH WALL HOOD
(30-INCH WIDTH)
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Pro Harmony® wall hoods add bold, distinct flair to your kitchen and are crafted to complete the ultimate cooking system
- 24" in depth, a perfect companion to Pro Harmony® Ranges and Rangetops
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Dishwasher-safe stainless steel, commercial-style baffle filters
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W	
EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VT1610W, VT11010W	
Roofplates	
RFPLT600P - For use with 600 CFM remote blower VTR630W	
RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W	
6" Tall Duct Cover, 30" Wide	DC306W
Built-In Remote Control Panel	
REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location	



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Number of Speed Settings	4-Stage
Motor Location	Blower (Sold Separately)
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	No

TECHNICAL DETAILS

Watts (W)	See Chart on Page 318
Current (A)	See Chart on Page 318
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	18" x 29 15/16" x 24"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	10"
Net Weight (lbs)	70 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VT1610W - 600 CFM
	VT11010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts And Labor	2 Year
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HMWB481WS
LOW-PROFILE WALL HOOD WITH BLOWER
(48-INCH WIDTH)
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Masterpiece® Series wall hoods add distinct flair to your kitchen and crafted to complete the ultimate Thermador cooking system
- ★ - Noise Control Technology™ reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Stainless Steel
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

16" Tall Duct Cover, 48" Wide	DCT4816W
28" - 65" Tall Duct Cover, 48" Wide	DC48MTW
Built-In Remote Control Panel	
REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location	



GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	1000 CFM
Sones*	3.1
Number of Speed Settings	4-Stage
Motor Location	Integrated
Number Of Lights	4
Bulb Type	LED
Total Power Of The Lamps (W)	4.8
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	910 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	11" x 47 15/16" x 23 1/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Diameter of Air Duct (in) Back	N/A
Net Weight (lbs)	68 lbs

WARRANTY

Limited Warranty Parts And Labor	2 Year
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*Measured on speed 1 in ducted installation

★ THERMADOR EXCLUSIVE

HMWB361WS

LOW-PROFILE WALL HOOD WITH BLOWER

(36-INCH WIDTH)

MASTERPIECE® SERIES



FEATURES & BENEFITS

- Masterpiece® Series wall hoods add distinct flair to your kitchen and crafted to complete the ultimate Thermador cooking system
- ★ - Noise Control Technology™ reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

16" Tall Duct Cover, 36" Wide	DCT3616W
28" - 65" Tall Duct Cover, 36" Wide	DC36MTW
Built-In Remote Control Panel	
REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location	



GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	1000 CFM
Sones*	2.5
Number of Speed Settings	4-Stage
Motor Location	Integrated
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	905 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	11" x 35 15/16" x 23 1/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Net Weight (lbs)	58 lbs

WARRANTY

Limited Warranty Parts And Labor	2 Year
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*Measured on speed 1 in ducted installation

HMWB36WS

LOW-PROFILE WALL HOOD WITH BLOWER

(36-INCH WIDTH)

MASTERPIECE® SERIES



FEATURES & BENEFITS

- Masterpiece® Series wall hoods add distinct flair to your kitchen and crafted to complete the ultimate Thermador cooking system
- ★ - Noise Control Technology™ reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

16" Tall Duct Cover, 36" Wide	DCT3616W
28" - 65" Tall Duct Cover, 36" Wide	DC36MTW
Recirculation Kit	
RECHMWB36 - For 36" HMWB36WS only	
Replacement Charcoal Filter	
CHFILT3036 - For use with recirculation kit RECHMWBxx	
Built-In Remote Control Panel	
REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location	



GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.9
Number of Speed Settings	4-Stage
Motor Location	Integrated
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	455 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	11" x 35 15/16" x 23 1/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Net Weight (lbs)	54 lbs

WARRANTY

Limited Warranty Parts And Labor	2 Year
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*Measured on speed 1 in ducted installation

HMWB30WS

LOW-PROFILE WALL HOOD WITH BLOWER

(30-INCH WIDTH)

MASTERPIECE® SERIES



FEATURES & BENEFITS

- Masterpiece® Series wall hoods add distinct flair to your kitchen and crafted to complete the ultimate Thermador cooking system
- ★ - Noise Control Technology™ reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

16" Tall Duct Cover, 30" Wide	DCT3016W
28" - 65" Tall Duct Cover, 30" Wide	DC30MTW
Recirculation Kit	
RECHMWB30 - For 30" HMWB30WS only	
Replacement Charcoal Filter	
CHFILT3036 - For use with recirculation kit RECHMWBxx	
Built-In Remote Control Panel	
REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location	

GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.9
Number of Speed Settings	4-Stage
Motor Location	Integrated
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	455 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	11" x 29 15/16" x 23 1/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Net Weight (lbs)	42 lbs

WARRANTY

Limited Warranty Parts And Labor	2 Year
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*Measured on speed 1 in ducted installation

HMDW36WS

UNDER CABINET DRAWER WALL HOOD WITH BLOWER

(36-INCH WIDTH)

MASTERPIECE® SERIES



FEATURES & BENEFITS

- Pull canopy open for increased capture, or push back for flush design
- ★ - Noise Control Technology™ reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

Recirculation Kit
RECHMDW36 - For HMDW30WS & HMDW36WS under cabinet drawer hoods only
Replacement Charcoal Filter
CHFHMDW36 - For use with recirculation kit RECHMDW36
Built-In Remote Control Panel
REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.4
Number of Speed Settings	4-Stage
Motor Location	Integrated
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	455 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	17 9/16" x 35 15/16" x 12" - 19 7/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	8"
Net Weight (lbs)	55 lbs

WARRANTY

Limited Warranty Parts And Labor	2 Year
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*Measured on speed 1 in ducted installation

HMDW30WS
UNDER CABINET DRAWER WALL HOOD WITH BLOWER
(30-INCH WIDTH)
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Pull canopy open for increased capture, or push back for flush design
- ★ - Noise Control Technology™ reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- Recirculation Kit
- RECHMDW30 - For HMDW30WS & HMDW36WS under cabinet drawer hoods only
- Replacement Charcoal Filter
- CHFHMDW30 - For use with recirculation kit RECHMDW30
- Built-In Remote Control Panel
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.7
Number of Speed Settings	4-Stage
Motor Location	Integrated
Number Of Lights	2
Bulb Type	LED
Total Power Of The Lamps (W)	2.4
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	455 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 HZ
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)	17 9/16" x 29 15/16" x 12" - 19 7/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	8"
Net Weight (lbs)	51 lbs

WARRANTY

Limited Warranty Parts And Labor	2 Year
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*Measured on speed 1 in ducted installation

HPCN48WS
48-INCH CHIMNEY WALL HOOD
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Professional® Series chimney wall hoods create a crafted, sculpted focal point
- Designed to complete the ultimate cooking system with Thermador ranges
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Dishwasher-safe stainless steel, commercial-style baffle filters
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- 25 ft. Blower Connector Cable - EXTNCB25W
- For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W
- Roofplates
- RFPLT600P - For use with 600 CFM remote blower VTR630W
- RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W
- | | |
|-------------------------------------|------------|
| 6" Tall Duct Cover, 48" Wide | CHMHP486W |
| 18" - 35" Tall Duct Cover, 48" Wide | CHMHP48TW |
| 42" - 59" Tall Duct Cover, 48" Wide | CHMHP48XTW |
- Remote Control Panel
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Motor Location	Integral / Inline/ Remote
Number of Lights	4
Bulb Type	LED
Total Power of the Lamps (W)	4.8 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	No

TECHNICAL DETAILS

Watts (W)	See Chart on Page 322
Current (A)	See Chart on Page 322
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	18" x 47 15/16" x 24"
Height of the Chimney (in)	Duct Covers Sold Separately
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Net Weight (lbs)	88 lbs

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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HPCN36WS
36-INCH CHIMNEY WALL HOOD
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Professional® Series chimney wall hoods create a crafted, sculpted focal point
- Designed to complete the ultimate cooking system with Thermador ranges
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Dishwasher-safe stainless steel, commercial-style baffle filters
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- 25 ft. Blower Connector Cable - EXTNCB25W
- For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W
- Roofplates
- RFPLT600P - For use with 600 CFM remote blower VTR630W
- RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W
- | | |
|-------------------------------------|------------|
| 6" Tall Duct Cover, 36" Wide | CHMHP366W |
| 18" - 35" Tall Duct Cover, 36" Wide | CHMHP36TW |
| 42" - 59" Tall Duct Cover, 36" Wide | CHMHP36XTW |
- Remote Control Panel
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Motor Location	Integral / Inline/ Remote
Number of Lights	2
Bulb Type	LED
Total Power of the Lamps (W)	2.4 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	No

TECHNICAL DETAILS

Watts (W)	See Chart on Page 322
Current (A)	See Chart on Page 322
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	18" x 35 15/16" x 24"
Height of the Chimney (in)	Duct Covers Sold Separately
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	10"
Net Weight (lbs)	70 lbs

BLOWER OPTIONS

Remote Blower (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blower (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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HMCB36WS
36-INCH CHIMNEY WALL HOOD WITH BLOWER
MASTERPIECE® SERIES

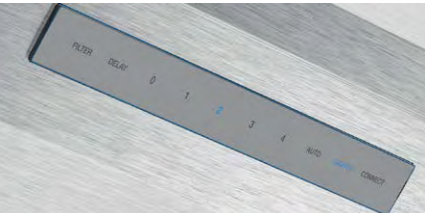


FEATURES & BENEFITS

- Masterpiece® Chimney Wall hoods are sleek, slim, and distinctive in design that add a sophisticated touch to contemporary kitchens
- ★ - Noise Control Technology™ reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- Stainless Steel Chimney Hood Extension
- CHXTHMCB - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
- Recirculation Kit
- RECHMCB - For HMCBxxWS Masterpiece® Chimney Wall Hoods only
- Replacement Charcoal Filter
- CHFHMCD - For use with recirculation kit RECHMCB
- Remote Control Panel
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	2.3
Number of Speed Settings	4-Stage
Motor Location	Integrated Motor In Hood Body
Number of Lights	2
Bulb Type	LED
Total Power of the Lamps (W)	2.4 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	455 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Conduit Length	60"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	5" x 35 15/16" x 23 3/16"
Height of the Chimney (in)	25" – 27"
Accommodates Ceiling Heights	Up to 9' Ceiling Heights
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	8"
Net Weight (lbs)	69 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*On speed 1 for ducted installation

HMCB30WS
30-INCH CHIMNEY WALL HOOD WITH BLOWER
MASTERPIECE® SERIES

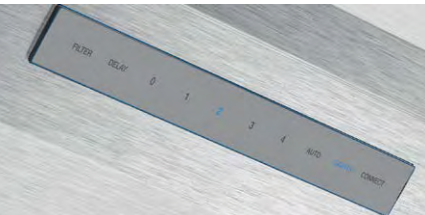


FEATURES & BENEFITS

- Masterpiece® Chimney Wall hoods are sleek, slim, and distinctive in design that add a sophisticated touch to contemporary kitchens
- ★ - Noise Control Technology™ reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- Stainless Steel Chimney Hood Extension
- CHXTHMCB - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
- Recirculation Kit
- RECHMCB - For HMCBxxWS Masterpiece® Chimney Wall Hoods only
- Replacement Charcoal Filter
- CHFHMCD - For use with recirculation kit RECHMCB
- Remote Control Panel
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.9
Number of Speed Settings	4-Stage
Motor Location	Integrated Motor In Hood Body
Number of Lights	2
Bulb Type	LED
Total Power of the Lamps (W)	2.4 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	455 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Conduit Length	60"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	5" x 29 15/16" x 23 3/16"
Height of the Chimney (in)	25" – 27"
Accommodates Ceiling Heights	Up to 9' Ceiling Heights
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	8"
Net Weight (lbs)	63 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*On speed 1 for ducted installation

HDDB36WS
36-INCH CHIMNEY WALL DRAWER HOOD
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Pull canopy open for increased capture, or push back for flush design
- ★ - Noise Control Deluxe™ drastically reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- Stainless Steel Chimney Hood Extension
- CHXTHDDW - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
- Recirculation Kit
- RECHDDB - For HDDBxxWS Masterpiece® Chimney Wall Drawer Hoods only
- Replacement Charcoal Filter
- CHFHMCD - For use with recirculation kit RECHDDB
- Remote Control Panel
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Deluxe™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.4
Number of Speed Settings	4-Stage
Motor Location	Integrated Motor In Hood Body
Number of Lights	2
Bulb Type	LED
Total Power of the Lamps (W)	2.4 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	476 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Conduit Length	60"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	3 1/4" x 35 15/16" x 18 3/16" – 26 3/16"
Height of the Chimney (in)	26 3/4" – 38 3/4"
Accommodates Ceiling Heights	Up to 9' Ceiling Heights
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	8"
Net Weight (lbs)	90 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*Measured at Speed 1 in ducted installation

Hddb30ws
30-INCH CHIMNEY WALL DRAWER HOOD
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Pull canopy open for increased capture, or push back for flush design
- Noise Control Deluxe™ drastically reduces noise while hood is in use
- Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- Stainless Steel Chimney Hood Extension
- CHXTHDDW - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
- Recirculation Kit
- RECHddb - For HddbxxWS Masterpiece® Chimney Wall Drawer Hoods only
- Replacement Charcoal Filter
- CHFHMCD - For use with recirculation kit RECHddb
- Remote Control Panel
- REMPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Deluxe™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.7
Number of Speed Settings	4-Stage
Motor Location	Integrated Motor In Hood Body
Number of Lights	2
Bulb Type	LED
Total Power of the Lamps (W)	2.4 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Hybrid Mesh
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	461 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Conduit Length	60"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	3 1/4" x 29 15/16" x 18 3/16" – 26 3/16"
Height of the Chimney (in)	26 3/4" – 38 3/4"
Accommodates Ceiling Heights	Up to 9' Ceiling Heights
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	8"
Net Weight (lbs)	93 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*Measured at Speed 1 in ducted installation

HPin54ws
54-INCH BOX ISLAND HOOD
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Meticulously sculpted, floating stainless steel Professional® Series island hoods make a dramatic statement in your kitchen
- Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Beautiful illumination with multi-level, vivid LED lights
- Features automatic mode, delay shut-off, and check filter light

ACCESSORIES (OPTIONAL)

- 25 ft. Blower Connector Cable - EXTNCB25W
- For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W
- Roofplates
- RFPLT600P - For use with 600 CFM remote blower VTR630W
- RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Number of Lights	4
Bulb Type	LED
Total Power of the Lamps (W)	4.8 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 324
Current (A)	See Chart on Page 324
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection
Power Cord / Conduit Length (in)	Direct Wire at Junction Box

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	5 1/4" x 53 15/16" x 26 11/16"
Height of the Chimney (in)	24 3/4" – 36 3/4"
Minimum Ceiling Height Required	8'
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30" min. 40" / 40" max.
Diameter of Air Duct (in) Top	10"
Net Weight (lbs)	143 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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HPIN42WS
42-INCH BOX ISLAND HOOD
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Meticulously sculpted, floating stainless steel Professional® Series island hoods make a dramatic statement in your kitchen
- Crafted to complete the ultimate cooking system with Thermador ranges
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Roofplates

RFPLT600P - For use with 600 CFM remote blower VTR630W

RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W



★ THERMADOR® EXCLUSIVE



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Number of Lights	4
Bulb Type	LED
Total Power of the Lamps (W)	4.8 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 324
Current (A)	See Chart on Page 324
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection
Power Cord / Conduit Length (in)	Direct Wire at Junction Box

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	5 1/4" x 41 15/16" x 26 11/16"
Height of the Chimney (in)	24 3/4" – 36 3/4"
Minimum Ceiling Height Required	8'
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30" min. 40" / 40" max.
Diameter of Air Duct (in) Top	10"
Net Weight (lbs)	126 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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HMIB42WS
42-INCH LOW PROFILE ISLAND HOOD WITH BLOWER
MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - Noise Control Deluxe™ drastically reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Efficient perimeter grease-capturing filters
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

Stainless Steel Island Hood Extension

CHXTHMIB - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.

Recirculation Kit

RECHMIB - For HMIBxxWS Masterpiece® Island Hoods only

Replacement Charcoal Filter

CHFHMIB - For use with recirculation kit RECHMIB



★ THERMADOR® EXCLUSIVE



GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Deluxe™, Efficient Perimeter Filters, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.2
Number of Speed Settings	4-Stage
Motor Location	Integrated Motor in Hood Chimney
Number of Lights	4
Bulb Type	LED
Total Power of the Lamps (W)	4.8 W
Damper Included	Yes
Grease Filter Material	Washable Aluminum Mesh
Grease Filter Type	Perimetric
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	473 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length	60"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	2 3/4" x 42" x 26 15/16"
Height of the Chimney (in)	27 1/4" – 29 1/4"
Minimum Ceiling Height Required	Up to 9' Ceiling Height
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	8"
Net Weight (lbs)	111 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*Measured at speed 1 in ducted installation

HMIB36WS
36-INCH LOW PROFILE ISLAND HOOD
WITH BLOWER
MASTERPIECE® SERIES



Image shown is not final

FEATURES & BENEFITS

- ★ - Noise Control Deluxe™ drastically reduces noise while hood is in use
- ★ - Equipped with the Thermador Connected Experience by Home Connect™
 - Cooktop Hood Sync enables control through Freedom® Induction Cooktop
 - Efficient perimeter grease-capturing filters
 - Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

- Stainless Steel Island Hood Extension
- CHXTHMIB - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
- Recirculation Kit
- RECHMIB - For HMIBxxWS Masterpiece® Island Hoods only
- Replacement Charcoal Filter
- CHFHMIB - For use with recirculation kit RECHMIB



GENERAL PROPERTIES

Features	
Cooktop Hood-Sync Enabled, Noise Control Deluxe™, Efficient Perimeter Filters, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	600 CFM
Sones*	1.2
Number of Speed Settings	4-Stage
Motor Location	Integrated Motor in Hood Chimney
Number of Lights	4
Bulb Type	LED
Total Power of the Lamps (W)	4.8 W
Damper Included	Yes
Grease Filter Material	Washable Aluminum Mesh
Grease Filter Type	Perimetric
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	468 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	3 Prong
Power Cord Length	60"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	2 3/4" x 36" x 26 15/16"
Height of the Chimney (in)	27 1/4" – 29 1/4"
Minimum Ceiling Height Required	Up to 9' Ceiling Height
Minimum Required Distance Above Gas / Electric Cooking Surface	30" / 30"
Diameter of Air Duct (in) Top	8"
Net Weight (lbs)	105 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*Measured at speed 1 in ducted installation

UCVP36RS
36-INCH DELUXE DOWNDRAFT VENTILATION
MASTERPIECE® SERIES



FEATURES & BENEFITS

- 18" telescopic design rises to capture heat, smoke, grease, and steam
- Beautiful illumination with white multiple level LED lighting
- Flexible discharge design gives 5 configurations to maximize space
- Remote or inline blowers to reduce noise, integral for top performance
- Features automatic mode, delay shut-off, and check filter light

BLOWERS AND TRANSITIONS

- Remote Blowers
- VTR630W – 600 CFM
- VTR1030W – 1000 CFM
- VTR1330W – 1300 CFM
- Inline Blowers
- VTI610W – 600 CFM
- VTI1010W – 1000 CFM
- Flexible Blower
- VTD600P – 600 CFM
- Remote and Inline Blower Downdraft Transitions
- CVTSIDE6 – 6" Side / Rear Transition
- CVTSIDE8 – 8" Side / Rear Transition
- CVTSIDE10 – 10" Side / Rear Transition
- CVTFRONT6 – 6" Round Front Plate
- CVTFRONT8 – 8" Round Front Plate
- CVTFRONT10 – 10" Round Front Plate
- CVDUCT2 – 2" Rectangular Duct
- CVTRECT2 – Transition for Rectangular Duct

*Sound test performed as per HVI standards at independent lab.

GENERAL PROPERTIES

Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	Blower Sold Separately
Number of Speed Settings	3-Stage
Sones*	1.2 LS / 10.5 HS
Motor Location	External
Number of Lights	2
Bulb Type	White LED
Damper Included	No
Grease Filter Material	Washable Synthetic
Grease Filter Type	Multilayer Cassette

TECHNICAL DETAILS

Current (A)	10 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 prong
Power Cord Length (in)	30"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	47 3/8" x 37" x 2 3/4"
Height of the Rise (in.)	18"
Diameter of Air Duct (in.) Internal	8"
Diameter of Air Duct (in.) External	6", 8" or 10"
Net Weight (lbs)	47 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)

- Recirculation Kit – Use with induction / electric cooktops only
- UCVRECIRC
- Replacement Charcoal Filters
- UCVFILTER
- Downdraft Gas Cooktop Seal Trim Kit (Required for Installation with Gas Cooktops)
- UCV36ST
- 5 ft. Electrical Panel Extension Cable
- EXTNCE5
- Roofplates
- RFPLT600P – For Use with Remote Blower VTR630W
- RFPLT1000P – For Use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W
- 25 ft. Blower Connector Cable
- For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W, VTD600P

UCVM36RS
36-INCH DOWNDRAFT VENTILATION
MASTERPIECE® SERIES



FEATURES & BENEFITS

- 15" telescopic design rises to capture heat, smoke, grease, and steam
- Flexible discharge design gives 5 configurations to maximize space
- Remote or inline blowers to reduce noise, integral for top performance
- Features automatic mode, delay shut-off, and check filter light
- Recirculation kit available, use with induction / electric cooktops only

BLOWERS AND TRANSITIONS

Remote Blowers

VTR630W – 600 CFM

VTR1030W – 1000 CFM

VTR1330W – 1300 CFM

Inline Blowers

VTI610W – 600 CFM

VTI1010W – 1000 CFM

Flexible Blower

VTD600P – 600 CFM

Remote and Inline Blower Downdraft Transitions

CVTSIDE6 – 6" Side / Rear Transition

CVTSIDE8 – 8" Side / Rear Transition

CVTSIDE10 – 10" Side / Rear Transition

CVTFRONT6 – 6" Round Front Plate

CVTFRONT8 – 8" Round Front Plate

CVTFRONT10 – 10" Round Front Plate

CVDUCT2 – 2' Rectangular Duct

CVTRECT2 – Transition for Rectangular Duct

GENERAL PROPERTIES

Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	Blower Sold Separately
Number of Speed Settings	3-Stage
Sones*	1.2 LS / 10.5 HS
Motor Location	External
Number of Lights	N/A
Damper Included	No
Grease Filter Material	Washable Synthetic
Grease Filter Type	Multilayer Cassette

TECHNICAL DETAILS

Current (A)	10 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 prong
Power Cord Length (in)	30"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	44 3/8" x 37" x 2 3/4"
Height of the Rise (in.)	15"
Diameter of Air Duct (in.) Internal	8"
Diameter of Air Duct (in.) External	6", 8" or 10"
Net Weight (lbs)	47 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)

Recirculation Kit – Use with induction / electric cooktops only

UCVRECIRC

Replacement Charcoal Filters

UCVFILTER

Downdraft Gas Cooktop Seal Trim Kit (Required for Installation with Gas Cooktops)

UCV36ST

5 ft. Electrical Panel Extension Cable

EXTNCE5

Roofplates

RFPLT600P – For Use with Remote Blower VTR630W

RFPLT1000P – For Use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W

25 ft. Blower Connector Cable

For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W, VTD600P

*Sound test performed as per HVI standards at independent lab.

UCVM30RS
30-INCH DOWNDRAFT VENTILATION
MASTERPIECE® SERIES



FEATURES & BENEFITS

- 15" telescopic design rises to capture heat, smoke, grease, and steam
- Flexible discharge design gives 5 configurations to maximize space
- Remote or inline blowers to reduce noise, integral for top performance
- Features automatic mode, delay shut-off, and check filter light
- Recirculation kit available, use with induction / electric cooktops only

BLOWERS AND TRANSITIONS

Remote Blowers

VTR630W – 600 CFM

VTR1030W – 1000 CFM

VTR1330W – 1300 CFM

Inline Blowers

VTI610W – 600 CFM

VTI1010W – 1000 CFM

Flexible Blower

VTD600P – 600 CFM

Remote and Inline Blower Downdraft Transitions

CVTSIDE6 – 6" Side / Rear Transition

CVTSIDE8 – 8" Side / Rear Transition

CVTSIDE10 – 10" Side / Rear Transition

CVTFRONT6 – 6" Round Front Plate

CVTFRONT8 – 8" Round Front Plate

CVTFRONT10 – 10" Round Front Plate

CVDUCT2 – 2' Rectangular Duct

CVTRECT2 – Transition for Rectangular Duct

*Sound test performed as per HVI standards at independent lab.

GENERAL PROPERTIES

Operating Mode	Convertible: Ducted / Recirculating
Maximum CFM	Blower Sold Separately
Number of Speed Settings	3-Stage
Sones*	1.5 LS / 11.1 HS
Motor Location	External
Number of Lights	N/A
Damper Included	No
Grease Filter Material	Washable Synthetic
Grease Filter Type	Multilayer Cassette

TECHNICAL DETAILS

Current (A)	10 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 prong
Power Cord Length (in)	30"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	44 3/8" x 31" x 2 3/4"
Height of the Rise (in.)	15"
Diameter of Air Duct (in.) Internal	8"
Diameter of Air Duct (in.) External	6", 8" or 10"
Net Weight (lbs)	37 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)

Recirculation Kit – Use with induction / electric cooktops only

UCVRECIRC

Replacement Charcoal Filters

UCVFILTER

Downdraft Gas Cooktop Seal Trim Kit (Required for Installation with Gas Cooktops)

UCV30ST

5 ft. Electrical Panel Extension Cable

EXTNCE5

Roofplates

RFPLT600P – For Use with Remote Blower VTR630W

RFPLT1000P – For Use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W

25 ft. Blower Connector Cable

For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W, VTD600P

*Sound test performed as per HVI standards at independent lab.

VCIN60GWS
60-INCH CUSTOM INSERT
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Revel in creative freedom with Professional® Series custom inserts that can blend in with cabinetry or make a bold statement
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Beautiful illumination with multi-level, vivid LED lights
- Features automatic mode, delay shut-off, and check filter light

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W

For use with the following inline and remote blowers: VTR1030W, VTR1330W, VTI1010W

Roofplates

RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

VCIN Trim Notes

NOTE: VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Remote Control Panel

REMCPU - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features

Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Number of Lights	4
Bulb Type	LED
Total Power of the Lamps (W)	4.8 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 334
Current (A)	See Chart on Page 334
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection
Power Cord / Conduit Length (in)	Direct Wire at Junction Box

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	12 7/8" x 56 1/4" x 20 5/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" Electric / 30" Gas
Diameter of Air Duct (in.) Top	10"
Net Weight (lbs)	81 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
	VTI1010W - 1000 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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VCIN54GWS
54-INCH CUSTOM INSERT
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Revel in creative freedom with Professional® Series custom inserts that can blend in with cabinetry or make a bold statement
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Beautiful illumination with multi-level, vivid LED lights
- Features automatic mode, delay shut-off, and check filter light

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Roofplates

RFPLT600P - For use with 600 CFM remote blower VTR630W

RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

VCIN Trim Notes

NOTE: VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Remote Control Panel

REMCPU - Ability to vertically install on cabinetry or wall to control hood in a convenient location

GENERAL PROPERTIES

Features

Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Number of Lights	4
Bulb Type	LED
Total Power of the Lamps (W)	4.8 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 334
Current (A)	See Chart on Page 334
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection
Power Cord / Conduit Length (in)	Direct Wire at Junction Box

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	12 13/16" x 51 3/4" x 22"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" Electric / 30" Gas
Diameter of Air Duct (in.) Top	10"
Net Weight (lbs)	73 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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VCIN48GWS
48-INCH CUSTOM INSERT
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Revel in creative freedom with Professional® Series custom inserts that can blend in with cabinetry or make a bold statement
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Beautiful illumination with multi-level, vivid LED lights
- Features automatic mode, delay shut-off, and check filter light

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Roofplates

RFPLT600P - For use with 600 CFM remote blower VTR630W

RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

VCIN Trim Notes

NOTE: VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Remote Control Panel

REMCPUW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Number of Lights	4
Bulb Type	LED
Total Power of the Lamps (W)	4.8 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 334
Current (A)	See Chart on Page 334
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection
Power Cord / Conduit Length (in)	Direct Wire at Junction Box

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	12 13/16" x 45 3/4" x 22"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" Electric / 30" Gas
Diameter of Air Duct (in.) Top	10"
Net Weight (lbs)	65 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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★ THERMADOR® EXCLUSIVE

VCIN42GWS
42-INCH CUSTOM INSERT
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Revel in creative freedom with Professional® Series custom inserts that can blend in with cabinetry or make a bold statement
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Beautiful illumination with multi-level, vivid LED lights
- Features automatic mode, delay shut-off, and check filter light

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Roofplates

RFPLT600P - For use with 600 CFM remote blower VTR630W

RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

VCIN Trim Notes

NOTE: VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Remote Control Panel

REMCPUW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Number of Lights	2
Bulb Type	LED
Total Power of the Lamps (W)	2.4 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 334
Current (A)	See Chart on Page 334
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection
Power Cord / Conduit Length (in)	Direct Wire at Junction Box

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	12 13/16" x 39 3/4" x 22"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" Electric / 30" Gas
Diameter of Air Duct (in.) Top	10"
Net Weight (lbs)	77 lbs

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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★ THERMADOR® EXCLUSIVE

VCIN36GWS
36-INCH CUSTOM INSERT
PROFESSIONAL® SERIES



FEATURES & BENEFITS

- Revel in creative freedom with Professional® Series custom inserts that can blend in with cabinetry or make a bold statement
- ★ Equipped with the Thermador Connected Experience by Home Connect™
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Beautiful illumination with multi-level, vivid LED lights
- Features automatic mode, delay shut-off, and check filter light

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Roofplates

RFPLT600P - For use with 600 CFM remote blower VTR630W

RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

VCIN Trim Notes

NOTE: VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Remote Control Panel

REMCPCW - Ability to vertically install on cabinetry or wall to control hood in a convenient location



★ THERMADOR® EXCLUSIVE



GENERAL PROPERTIES

Features	
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off	
Operating Mode	Ducted
Maximum CFM	Blower Sold Separately
Number of Speed Settings	4-Stage
Number of Lights	2
Bulb Type	LED
Total Power of the Lamps (W)	2.4 W
Damper Included	Yes
Grease Filter Material	Washable Stainless Steel
Grease Filter Type	Stainless-Steel Commercial Style Baffle Filter
Home Connect™ (Wi-Fi Enabled)	Yes

TECHNICAL DETAILS

Watts (W)	See Chart on Page 334
Current (A)	See Chart on Page 334
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection
Power Cord / Conduit Length (in)	Direct Wire at Junction Box

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	12 13/16" x 33 3/4" x 22"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" Electric / 30" Gas
Diameter of Air Duct (in.) Top	10"
Net Weight (lbs)	54 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTN630W - 600 CFM
	VTN1090R - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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VCI248DS
48-INCH CUSTOM INSERT
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Suitable for wall or island applications
- Three fan speeds
- Built-in 'clean filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Powerfully quiet® ventilation systems

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25

For use with the following Inline and Remote Blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Custom Hood Liner	LINER48
Remote Control Panel	VCI2REMFS
48" Baffle Filter	BAFFLT48

Roofplates

RFPLT600P - For use with 600 CFM Remote Blower VTR630W

RFPLT1000P - For use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W



Remote Control Panel



Baffle Filters



GENERAL PROPERTIES

Operating Mode	Ducted
Number of Speed Settings	3-Stage
Motor Location	N/A
Number of Lights	4
Bulb Type	20 W - G4 Base
Total Power of the Lamps (W)	20 W
Damper Included	No
Grease Filter Material	Washable Synthetic
Grease Filter Type	Mesh

TECHNICAL DETAILS

Watts (W)	80 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord / Conduit Length (in)	51 1/8"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	5 3/4" x 43 5/8" x 18 5/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" Electric / 30" Gas
Diameter of Air Duct (in.) Top	10"
Net Weight (lbs)	32 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTI610W* - 600 CFM
	VTI1010W* - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*Inline blower can be used as an integrated solution. Refer to installation manual for details.

VCI236DS
36-INCH CUSTOM INSERT
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Suitable for wall or island applications
- Three fan speeds
- Built-in 'clean filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Powerfully quiet® ventilation systems

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25

For use with the following Inline and Remote Blowers:
VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Custom Hood Liner	LINER36
Remote Control Panel	VCI2REMFS
36" Baffle Filter	BAFFLT36

Roofplates

RFPLT600P - For use with 600 CFM Remote Blower VTR630W

RFPLT1000P - For use with 1000 CFM Remote Blower
VTR1030W and 1300 CFM Blower VTR1330W



Remote Control Panel



Baffle Filters

GENERAL PROPERTIES

Operating Mode	Ducted
Number of Speed Settings	3-Stage
Motor Location	N/A
Number of Lights	2
Bulb Type	20 W - G4 Base
Total Power of the Lamps (W)	20 W
Damper Included	No
Grease Filter Material	Washable Synthetic
Grease Filter Type	Mesh

TECHNICAL DETAILS

Watts (W)	40 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord / Conduit Length (in)	51 1/8"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	5 3/4" x 33 5/8" x 18 5/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" Electric / 30" Gas
Diameter of Air Duct (in.) Top	10"
Net Weight (lbs)	27 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTI610W* - 600 CFM
	VTI1010W* - 1000 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*Inline blower can be used as an integrated solution. Refer to installation manual for details.

VCI230DS
30-INCH CUSTOM INSERT
MASTERPIECE® SERIES



FEATURES & BENEFITS

- Suitable for wall or island applications
- Three fan speeds
- Built-in 'clean filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Powerfully quiet® ventilation systems

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25

For use with the following Inline and Remote Blowers:
VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

Custom Hood Liner	LINER30
Remote Control Panel	VCI2REMFS
30" Baffle Filter	BAFFLT30

Roofplates

RFPLT600P - For use with 600 CFM Remote Blower VTR630W

RFPLT1000P - For use with 1000 CFM Remote Blower
VTR1030W and 1300 CFM Blower VTR1330W



Remote Control Panel



Baffle Filters

GENERAL PROPERTIES

Operating Mode	Ducted
Number of Speed Settings	3-Stage
Motor Location	N/A
Number of Lights	2
Bulb Type	20 W - G4 Base
Total Power of the Lamps (W)	20 W
Damper Included	No
Grease Filter Material	Washable Synthetic
Grease Filter Type	Mesh

TECHNICAL DETAILS

Watts (W)	40 W
Current (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord / Conduit Length (in)	51 1/8"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)	5 3/4" x 28" x 18 5/8"
Minimum Required Distance Above Gas / Electric Cooking Surface	30" Electric / 30" Gas
Diameter of Air Duct (in.) Top	10"
Net Weight (lbs)	24 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

BLOWER OPTIONS

Remote Blowers (Mounted to Roof or External Wall)	VTR630W - 600 CFM
	VTR1030W - 1000 CFM
	VTR1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)	VTI610W - 600 CFM
	VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)	VTI610W* - 600 CFM

WARRANTY

Limited Warranty Parts and Labor	2 Year
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*Inline blower can be used as an integrated solution. Refer to installation manual for details.

PLANNING INFORMATION

Wall Hoods

Model Options

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

Electrical Specifications

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

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

Installation Considerations

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

Installation Options

Thermador Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

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

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

Electric Load (120V, 60Hz)

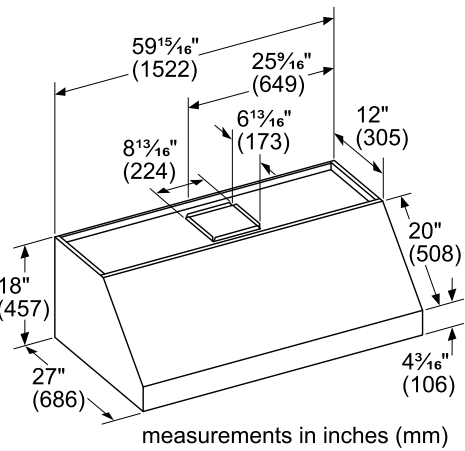
	Remote Blower			Inline Blower		Integrated Blower	
	VTR630W	VTR1030W	VTR1330W	VTI610W	VTI1010W	VTN630W	VTN1090R
PH60GWS	—	13.6	17.1	—	13.6	—	13.2
PH54GWS, PH48GWS	11.7	13.6	17.1	11.7	13.6	9.8	13.2
PH42GWS, PH36GWS	11.1	13.0	16.5	11.1	13.0	9.2	12.6
PH48HWS	6.5	8.4	11.9	6.5	8.4	4.6	8.0
PH36HWS, PH30HWS	5.9	7.8	11.3	5.9	7.8	4.0	7.4
HMWB36WS, HMWB30WS	—	—	—	—	—	Included, 3.4	
HMWB481WS, HMWB361WS	—	—	—	—	—	Included, 7.6	
HMDW36WS, HMDW30WS	—	—	—	—	—	Included, 3.4	

INSTALLATION

Wall Hoods

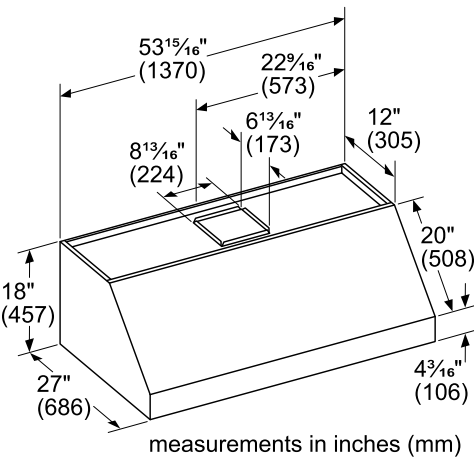
PH60GWS

27-Inch Depth Wall Hood (60-Inch Width)



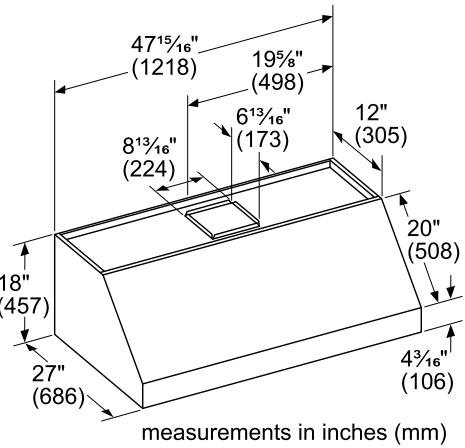
PH54GWS

27-Inch Depth Wall Hood (54-Inch Width)



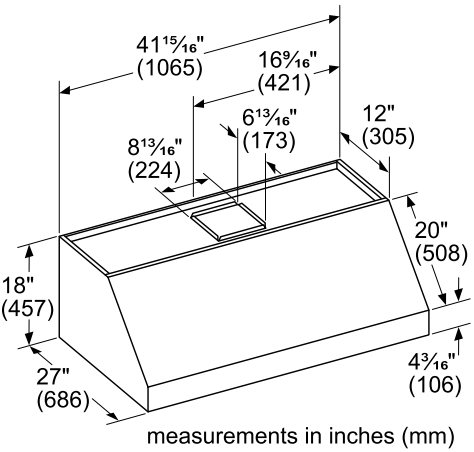
PH48GWS

27-Inch Depth Wall Hood (48-Inch Width)



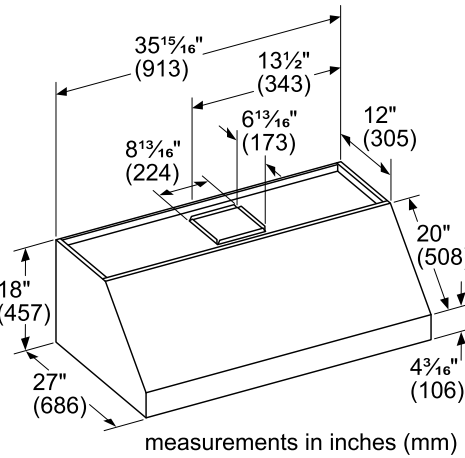
PH42GWS

27-Inch Depth Wall Hood (42-Inch Width)



PH36GWS

27-Inch Depth Wall Hood (36-Inch Width)

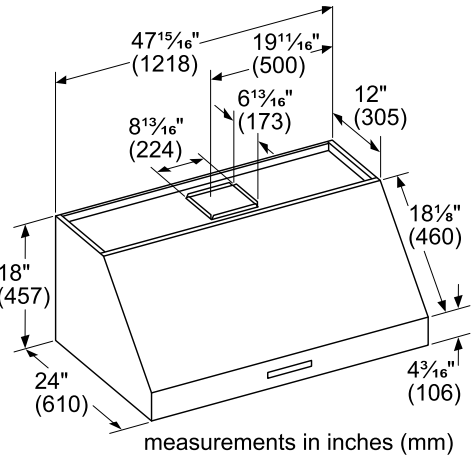


INSTALLATION

Wall Hoods

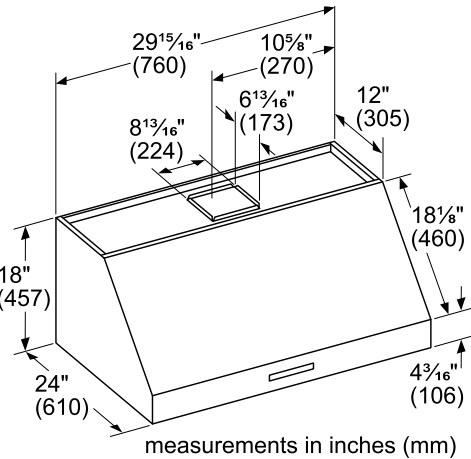
PH48HWS

24-Inch Depth Wall Hood (48-Inch Width)



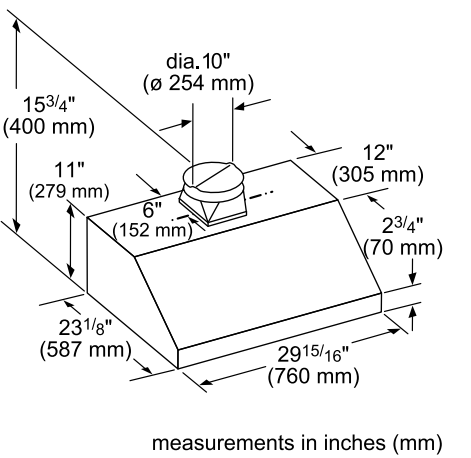
PH30HWS

24-Inch Depth Wall Hood (30-Inch Width)



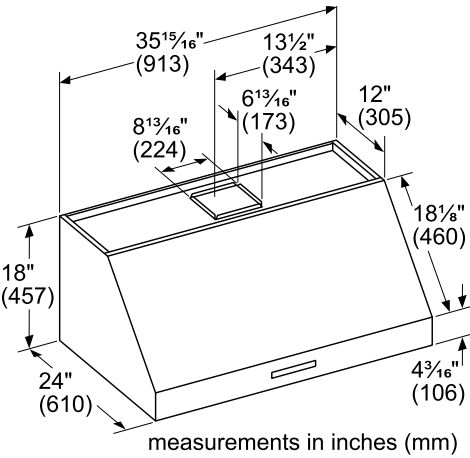
HMWB30WS

Low-Profile Wall Hood With Blower (30-Inch Width)



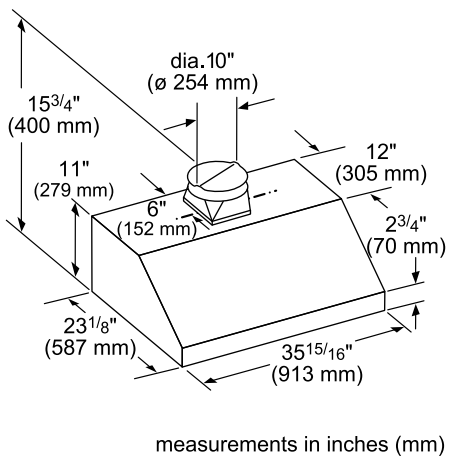
PH36HWS

24-Inch Depth Wall Hood (36-Inch Width)



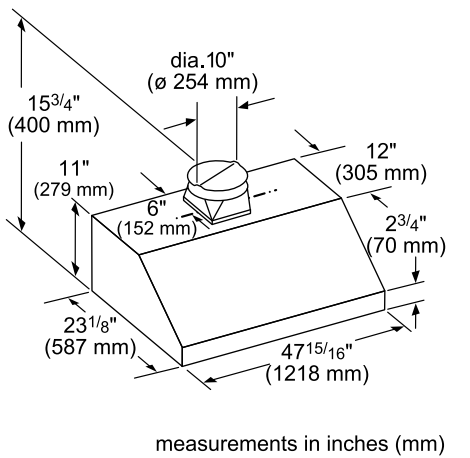
HMWB36WS

Low-Profile Wall Hood With Blower (36-Inch Width)



HMWB481WS

Low-Profile Wall Hood With Blower (48-Inch Width)

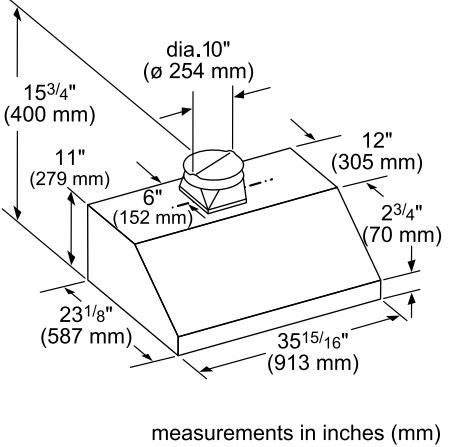


INSTALLATION

Wall Hoods

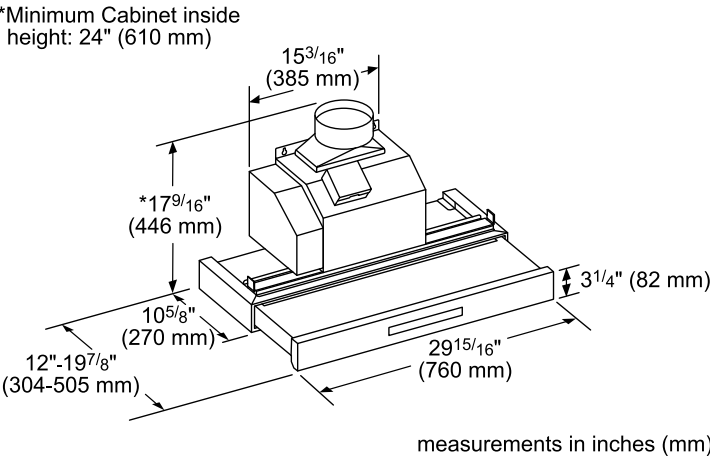
HMWB361WS

Low-Profile Wall Hood With Blower (36-Inch Width)



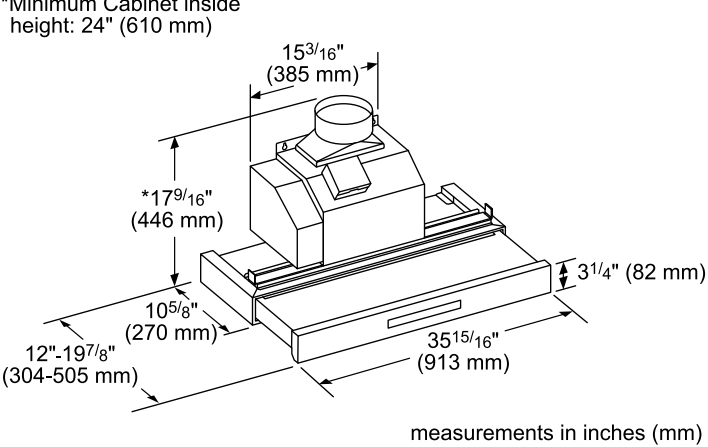
HMDW30WS

Under Cabinet Drawer Wall Hood With Blower (30-Inch Width)



HMDW36WS

Under Cabinet Drawer Wall Hood With Blower (36-Inch Width)



PLANNING INFORMATION

Chimney Wall Hoods

Model Options

Thermador Chimney Wall Hoods feature sleek styling and numerous convenience functions. Chimney Wall Hoods are available in 30-inch, 36-inch and 48-inch widths and are adjustable to suit a range of ceiling heights. All stainless steel or stainless steel with glass designs are available. Be sure to reference the correct model information in this design guide.

Electrical Specifications

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

If possible, site the earthed socket directly behind the chimney paneling. The grounded socket should be connected via its own circuit. If the grounded socket is no longer accessible following installation of the hood, ensure that there is a permanently installed disconnector.

Installation Considerations

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

Installation Options

Thermador Chimney Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual. An accessory Hood Extension can be used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

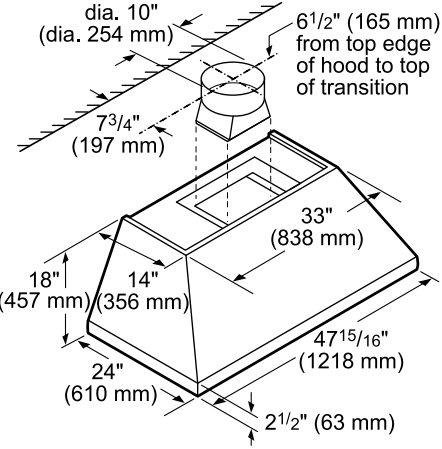
	Electric Load (120V, 60Hz)						
	Remote Blower			Inline Blower		Integrated Blower	
	VTR630W	VTR1030W	VTR1330W	VTI610W	VTI1010W	VTN630W	VTN1090R
HPCN48WS	6.5	8.4	11.9	6.5	8.4	4.6	8.0
HPCN36WS	5.9	7.8	11.3	5.9	7.8	4.0	7.4
HMCB36WS, HMCB30WS, HDDB36WS, HDDB30WS	—	—	—	—	—	Included, 4.9	

INSTALLATION

Chimney Wall Hoods

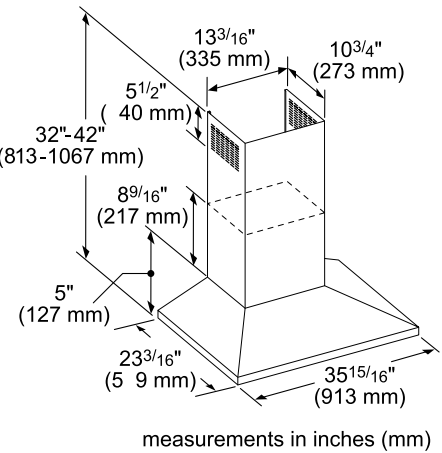
HPCN48WS

Chimney Wall Hood (48-Inch Width)



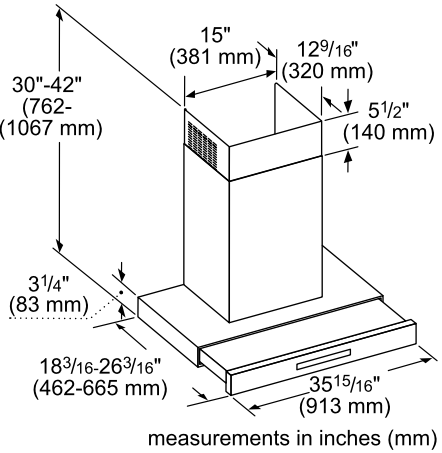
HMCB36WS

Chimney Wall Hood With Blower (36-Inch Width)



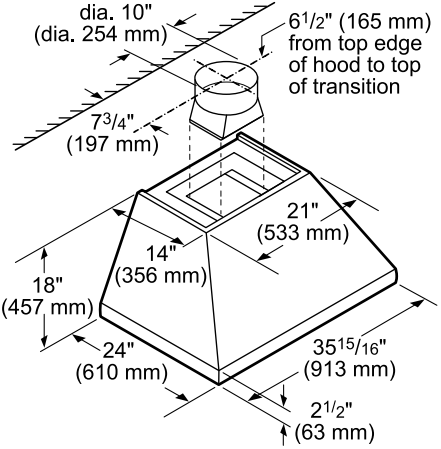
HDDB36WS

Chimney Wall Drawer Hood (36-Inch Width)



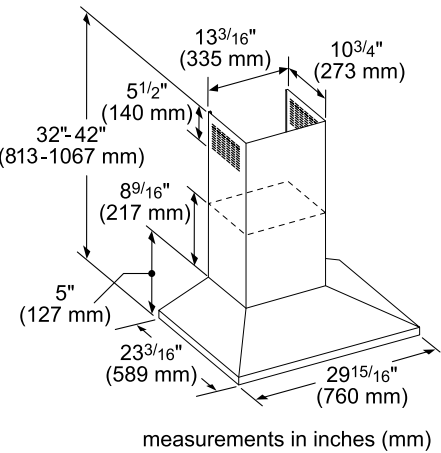
HPCN36WS

Chimney Wall Hood (36-Inch Width)



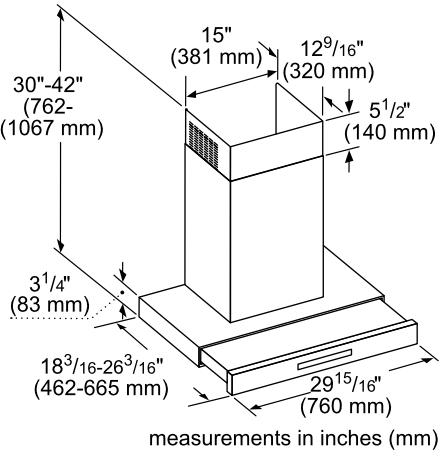
HMCB30WS

Chimney Wall Hood With Blower (30-Inch Width)



HDDB30WS

Chimney Wall Drawer Hood (30-Inch Width)



PLANNING INFORMATION

Island Hoods

Model Options

Thermador Island Hoods are available in 40-inch, 42-inch and 48-inch widths and feature a stainless steel design and the 40-inch has an elegant glass canopy. All of our island hoods are adjustable to suit ceiling heights of up to 9'.

Electrical Specifications

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

Installation Considerations

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

Installation Options

Thermador Island Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual.

Thermador Island Hoods are suspended from the ceiling. The minimum ceiling height required is 97 3/16".

Electric Load (120V, 60Hz)

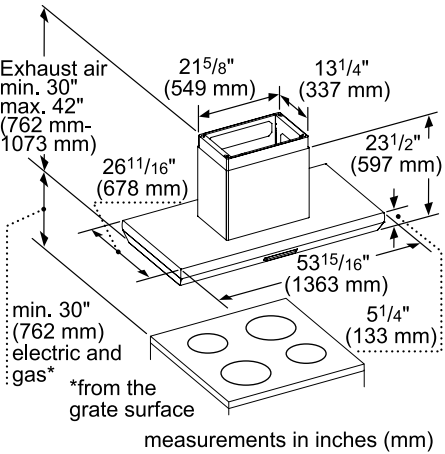
	Remote Blower			Inline Blower		Integrated Blower	
	VTR630W	VTR1030W	VTR1330W	VTI610W	VTI1010W	VTN630W	VTN1090R
HPIN54WS, HPIN42WS	6.5	8.4	11.9	6.5	8.4	4.6	8.0
HMIB42WS, HMIB36WS	—	—	—	—	—	Included, 5.2	

INSTALLATION

Island Hoods

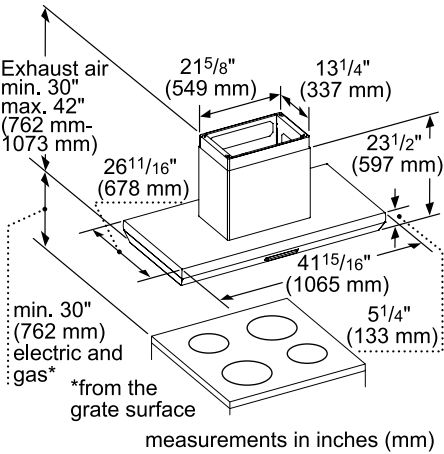
HPIN54WS

Box Island Hood (54-Inch Width)



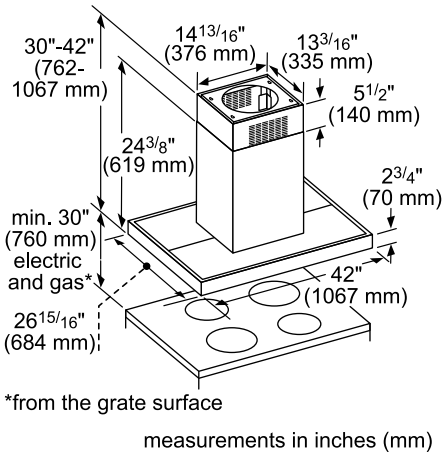
HPIN42WS

Box Island Hood (42-Inch Width)



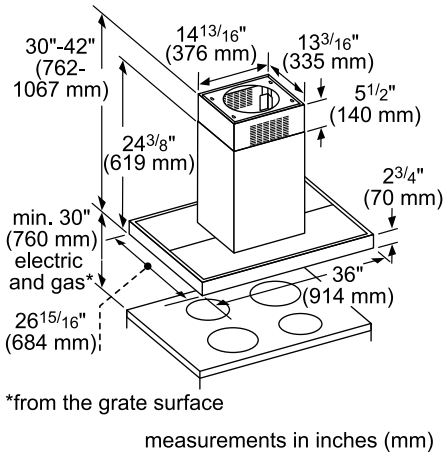
HMIB42WS

Low Profile Island Hood With Blower (42-Inch Width)



HMIB36WS

Low Profile Island Hood With Blower (36-Inch Width)



PLANNING INFORMATION

Downdraft

Model Options

Thermador Downdraft Hoods are available in 30 and 36-inch widths to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

Electrical Specifications

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

Installation Considerations

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

Installation Options

The Thermador Downdraft Hood System is available in 30-inch or 36-inch widths. It is intended for installation with Thermador non-professional gas, electric or induction cooktops only.

Thermador Downdraft Hoods may be installed in a wall or island behind a Thermador non-professional gas, electric or induction cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

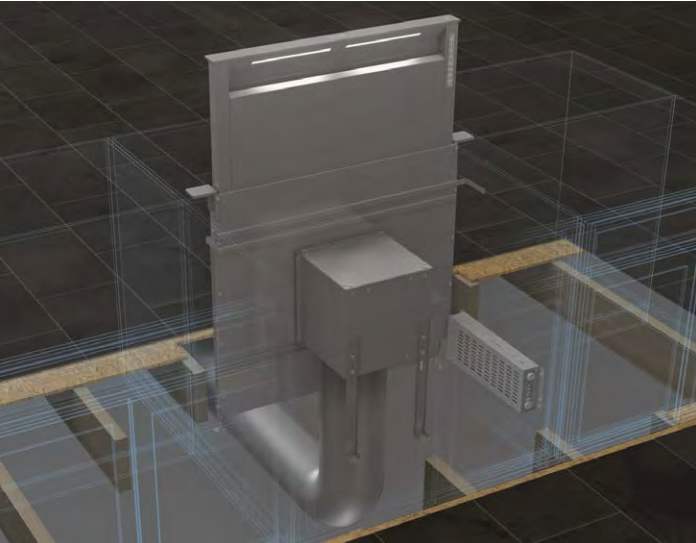
Electric Load (120V, 60Hz)

	Remote Blower			Inline Blower		Flexible Blower
	VTR630W	VTR1030W	VTR1330W	VTI610W	VTI1010W	VTD600P
UCVM36RS, UCVP36RS, UCVM30RS	6.7	10.2	11.9	5.8	7.6	4.5

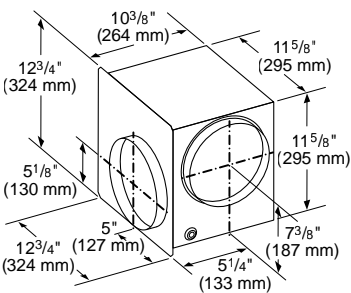
INSTALLATION

Downdraft

Flexible Blower Installation – Front Exhaust Example



Required Blower



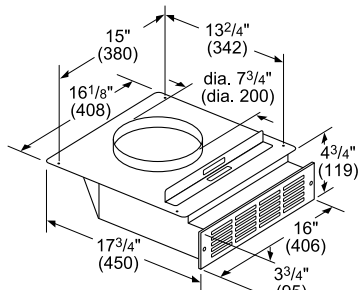
VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

measurements in inches (mm)


Application

- Front downward application with space under floor line for duct work*
- Integral blower with front downward application can be used with optional recirculation kit*
- Integral blower can rotate for left or right exhaust
- Elbow and duct work are not included


Optional Accessories



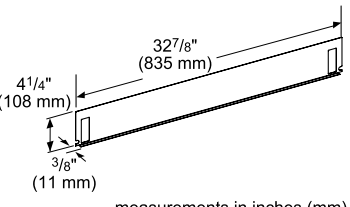
Recirculation Kit
UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only



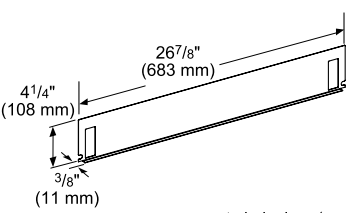
Replacement Charcoal Filter
UCVFILTER
Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit



EXTNCE5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.



Downdraft Gas Cooktop Seal Trim Kit
UCV36ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



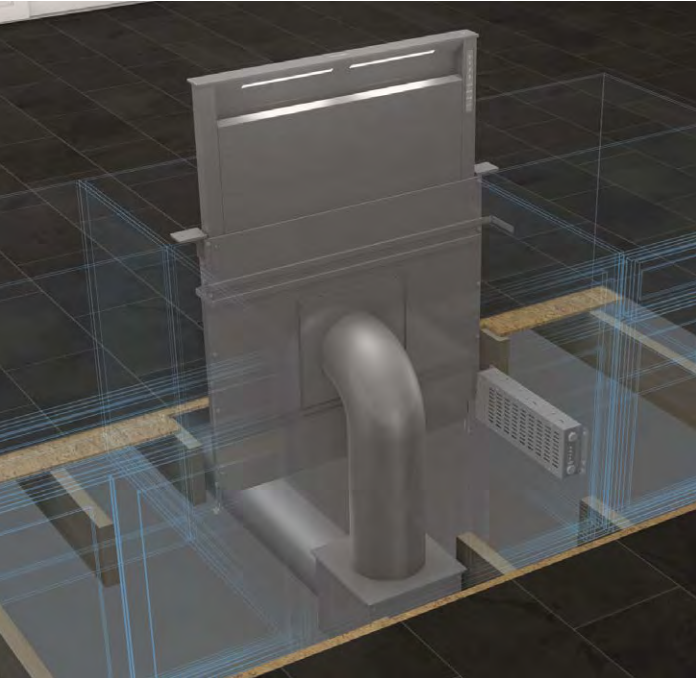
Downdraft Gas Cooktop Seal Trim Kit
UCV30ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.

*For only front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

INSTALLATION

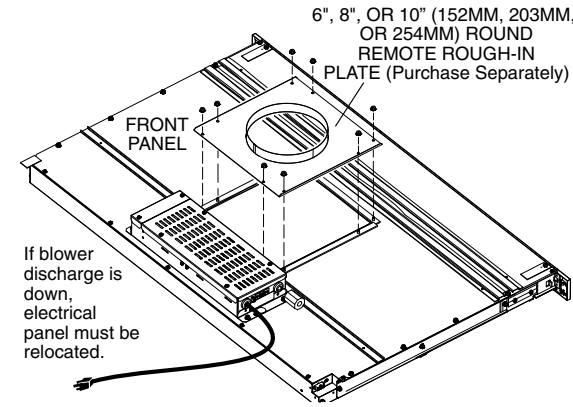
Downdraft

Flexible Blower Installation – Front Exhaust With Flexible Blower Below Floor Line Example

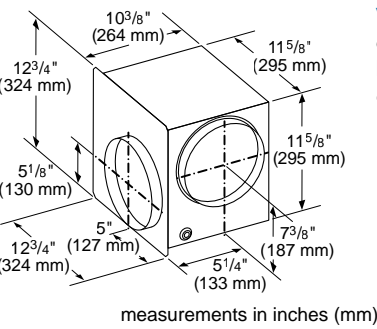


Application

- Front downward application with space under floor line for duct work*
- Elbow and duct work are not included

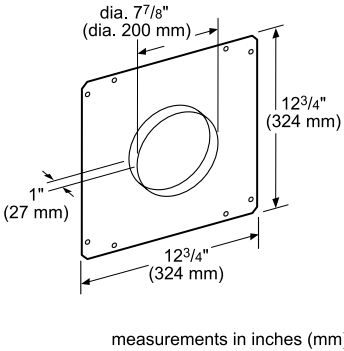


Required Blower



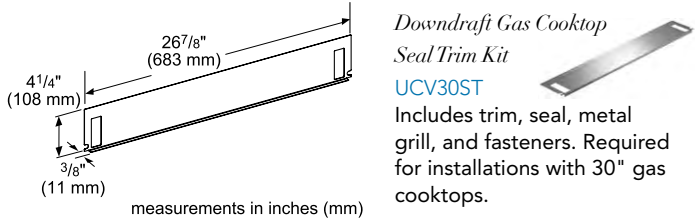
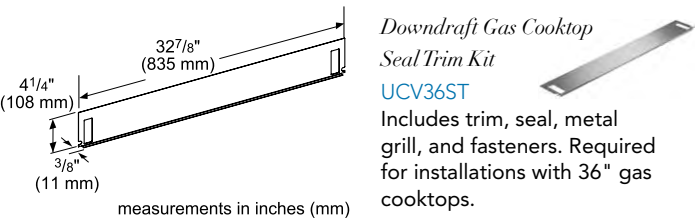
VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Required Accessories



CVTFRONT8
8" round front plate allows for front downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.

Optional Accessories



EXTNCE5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

*For front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

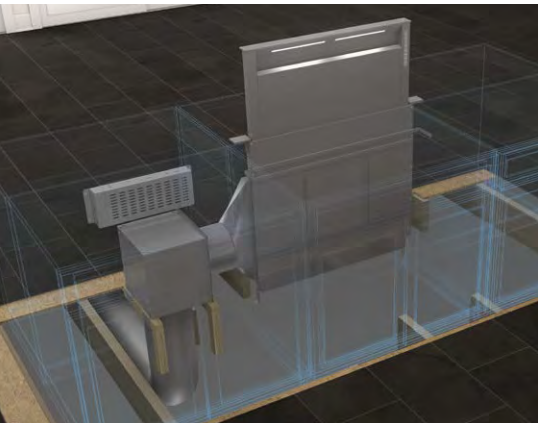
INSTALLATION

Downdraft

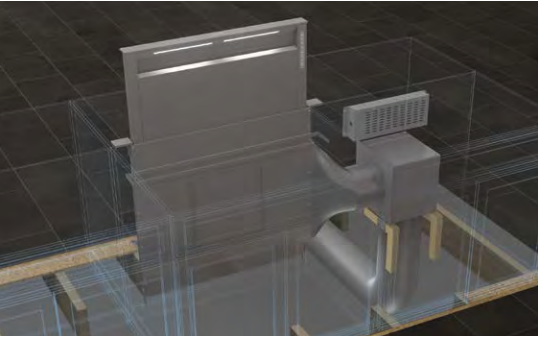
Flexible Blower Installation – Rear, Left or Right Side Exhaust Example



Rear Exhaust



Left Side Exhaust

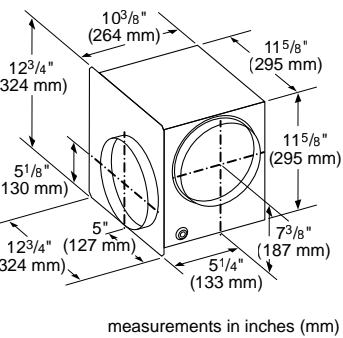


Right Side Exhaust

Application

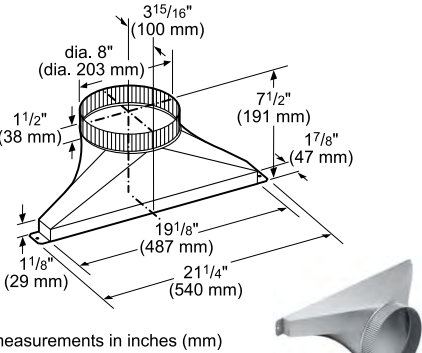
- Rear, left or right side exhaust options to preserve precious kitchen storage space or if ducting is more convenient for these configurations*
- Requires at least 18" of clearance to fit the blower and transition
- Blower must be accessible for maintenance
- Elbow and duct work are not included

Required Blower



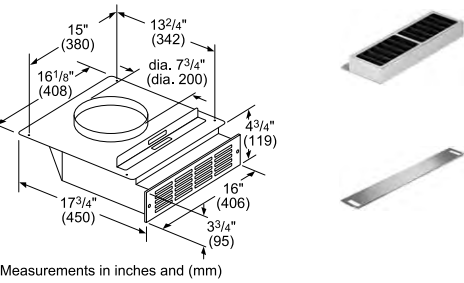
VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Required Accessory



CVTSIDE8
8" round transition allows for left, right, or rear venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.

Optional Accessories



Recirculation Kit UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only

EXTNCE5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

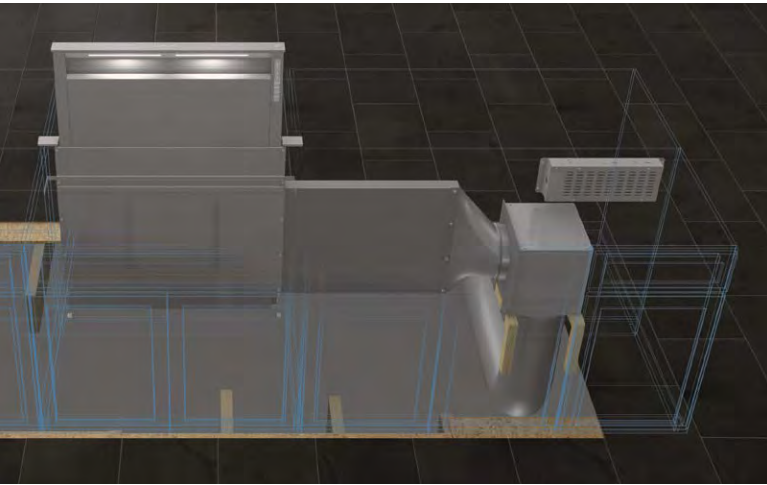
*For only front downward ducting applications, electrical panel must be remotely mounted. Electrical panel can still be remotely mounted in other exhaust configurations if desired. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

NOTE: Some applications may require deeper cabinets. Side and rear exhaust require at least 18" of clearance to fit the blower and / or duct work. Refer to installation manual.

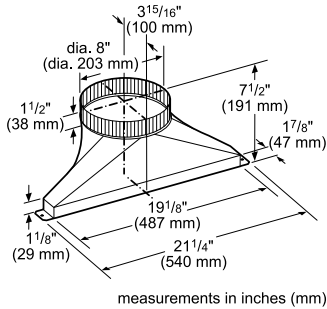
INSTALLATION

Downdraft

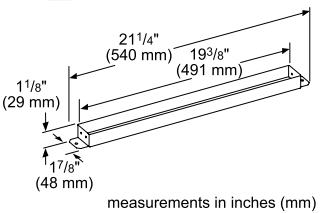
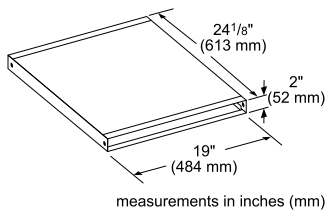
Flexible Blower Installation – Side Exhaust with Slim 2' Rectangular Duct Example



Required Accessories



CVTSIDE8
8" round transition to connect CVDUCT2 to VTD600P. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.



CVTRECT2
Transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right, or rear

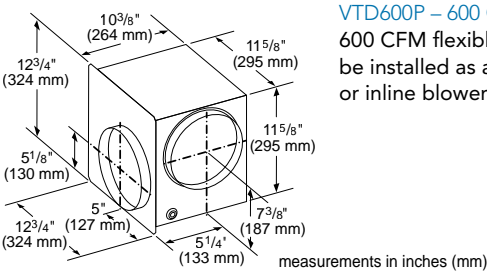
*For only front downward ducting applications, electrical panel must be remotely mounted. Electrical panel can still be remotely mounted in other exhaust configurations if desired. Optional 5' extension cable EXTNCES5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

NOTE: Some applications may require deeper cabinets. Refer to installation manual.

Application

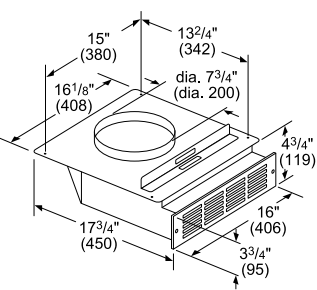
- Side exhaust option to preserve precious kitchen storage space or if ducting is more convenient for this configuration*
- A slim 2' rectangular duct is available to place flexible blower in areas such as unused corner in island or peninsula applications
- Blower must be accessible for maintenance
- Elbow and duct work are not included

Required Blower



VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Optional Accessories



Recirculation Kit UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only



Replacement Charcoal Filter UCVFILTER
Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit



Downdraft Gas Cooktop Seal Trim Kit UCV36ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



Downdraft Gas Cooktop Seal Trim Kit UCV30ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.

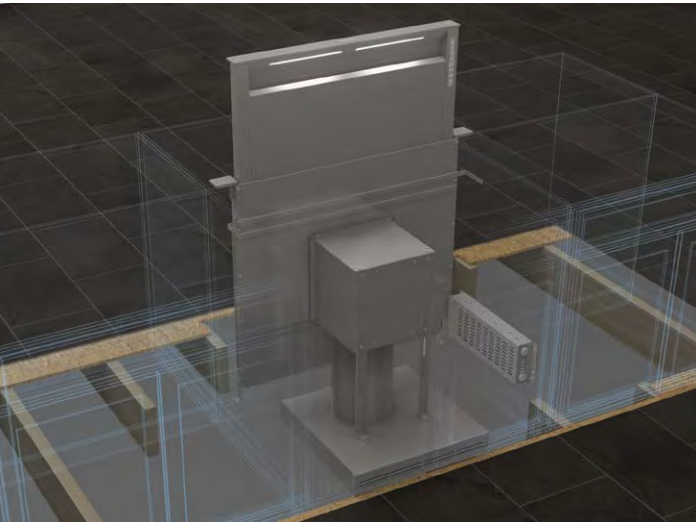


EXTNCES5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

INSTALLATION

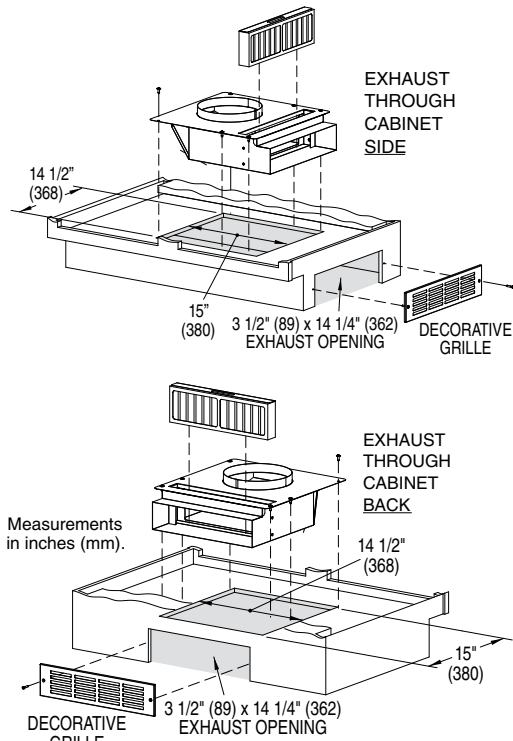
Downdraft

Flexible Blower Installation – Recirculation Example



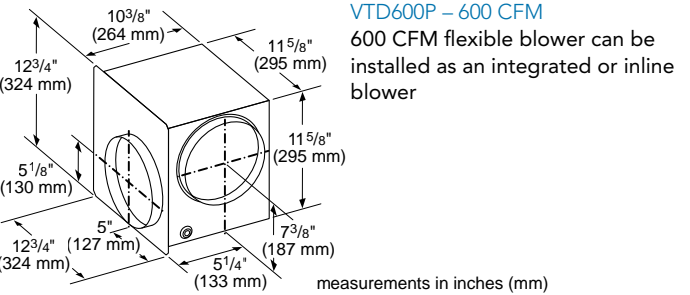
Application

- Allows for non-ducted downdraft installation by eliminating the need to exhaust to the exterior of the home*
- Recirculation module and metal grill vent plate placement can be rotated for flexible exhaust placement
- Elbow and duct work are not included
- Use with induction / electric cooktops only



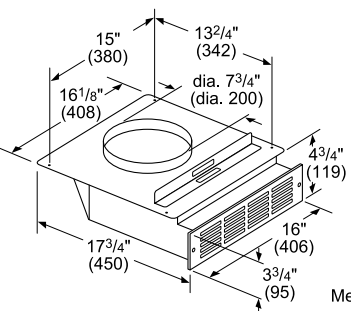
*For front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCES5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

Required Blower



VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Required Accessories



Recirculation Kit UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only

Optional Accessories



Replacement Charcoal Filter UCVFILTER
Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit



Downdraft Gas Cooktop Seal Trim Kit UCV36ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



Downdraft Gas Cooktop Seal Trim Kit UCV30ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.



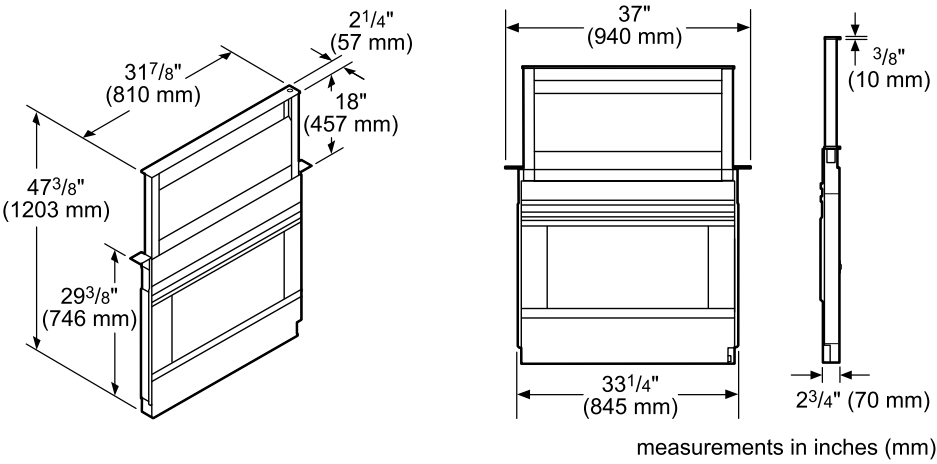
EXTNCES5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

INSTALLATION

Downdraft

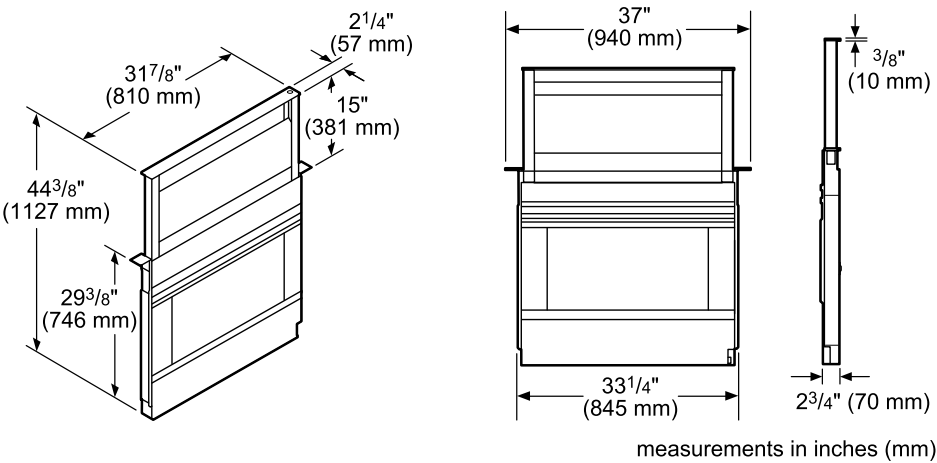
UCVP36RS

36-Inch Deluxe Downdraft Ventilation Hood Dimensions



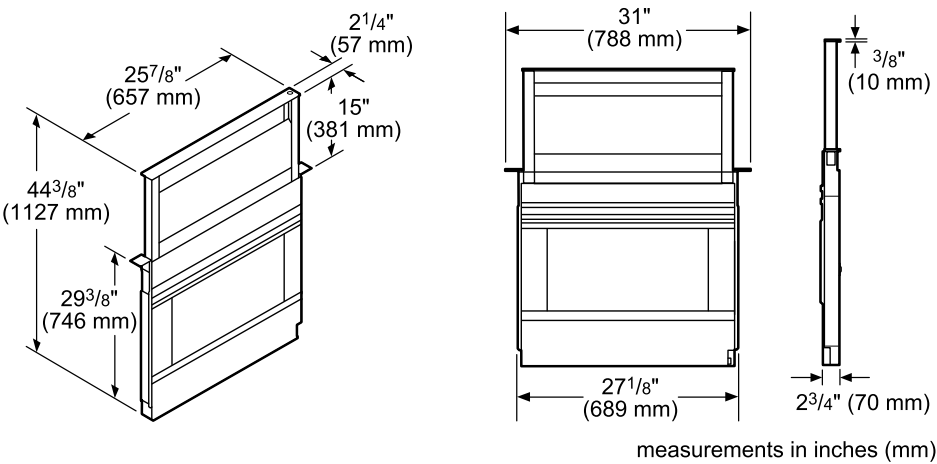
UCVM36RS

36-Inch Downdraft Ventilation Hood Dimensions



UCVM30RS

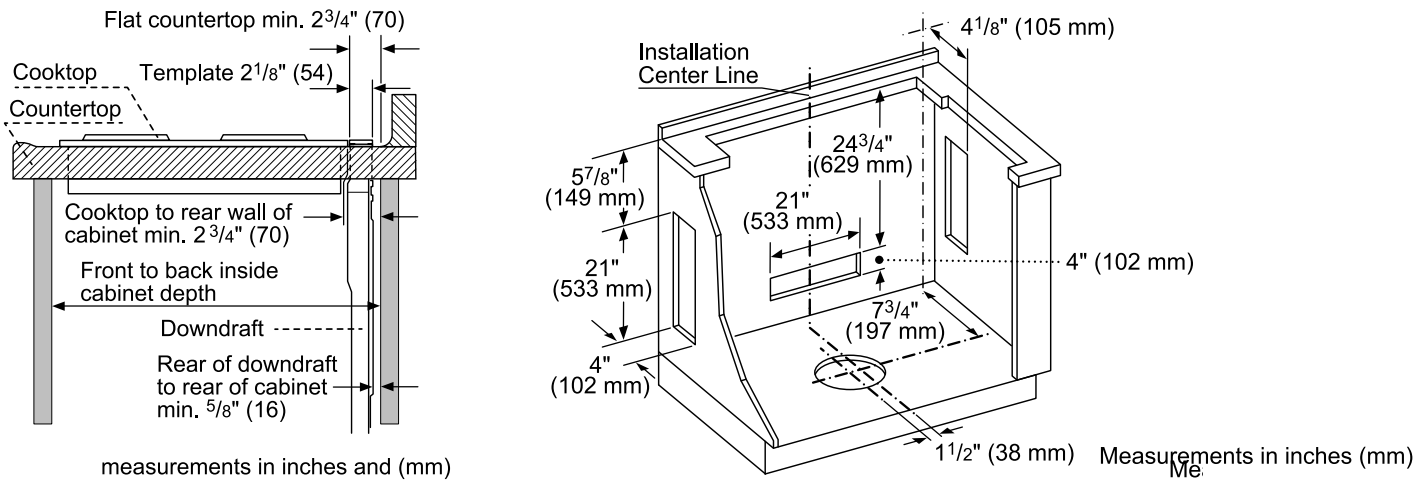
30-Inch Downdraft Ventilation Hood Dimensions



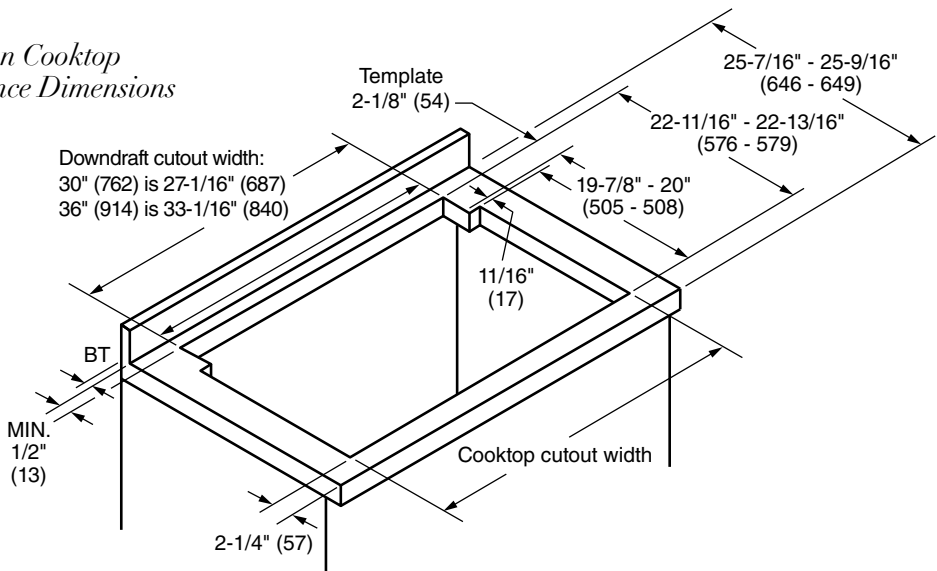
INSTALLATION

Downdraft

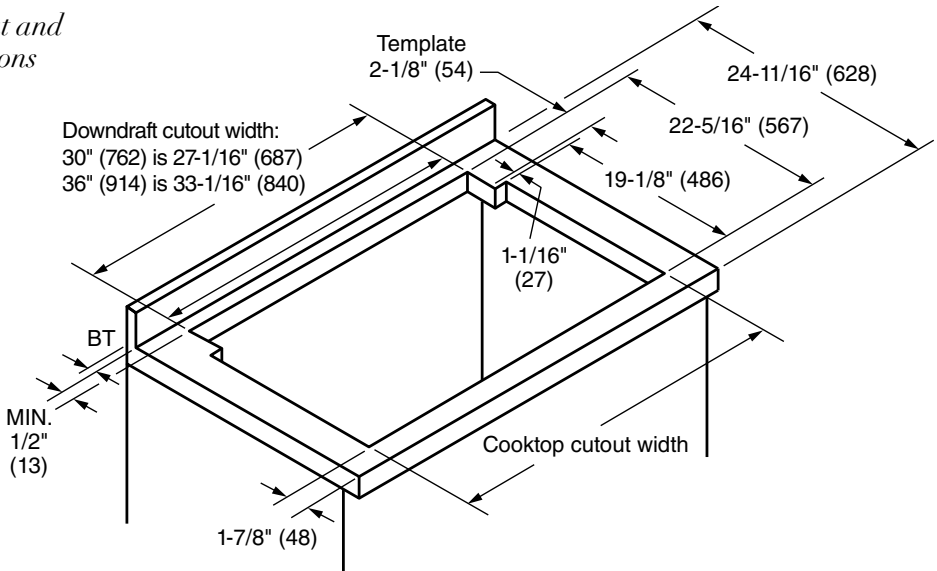
36-Inch and 30-Inch Downdraft Ventilation Hood Cutout and Clearance Dimensions



Electric or Induction Cooktop Cutout and Clearance Dimensions



Gas Cooktop Cutout and Clearance Dimensions



PLANNING INFORMATION

Custom Inserts

Model Options

Thermador Custom Hood Inserts are available for both professional and non-professional applications. The Professional Custom Hood Inserts are available in 36-inch, 42-inch, 48-inch, 54-inch and 60-inch widths. The Masterpiece® Custom Hood Inserts are available in 30-inch, 36-inch, and 48-inch widths.

Electrical Specifications

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

Installation Considerations

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

Installation Options

Thermador Custom Hood Inserts may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual.

Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

Electric Load (120V, 60Hz)

	REMOTE BLOWER			INLINE BLOWER		INTEGRATED BLOWER	
	VTR630W	VTR1030W	VTR1330W	VTI610W	VTI1010W	VTN630W	VTN1090R
VCIN60GWS	—	8.8	12.3	—	8.8	—	7.9
VCIN54GWS, VCIN48GWS	6.5	8.4	11.9	6.5	8.4	4.6	8.0
VCIN42GWS, VCIN36GWS	5.9	7.8	11.3	5.9	7.8	4.0	7.4

	VTR630W	VTR1030W	VTR1330W	VTI610W	VTI1010W	VTI610W*	VTI1010W*
VCi248DS, VCi236DS, VCi230DS	5.2	7.8	9.5	6.9	8.8	6.9	7.6

*Inline blower can be used as an integrated solution. Refer to installation manual for details.

INSTALLATION

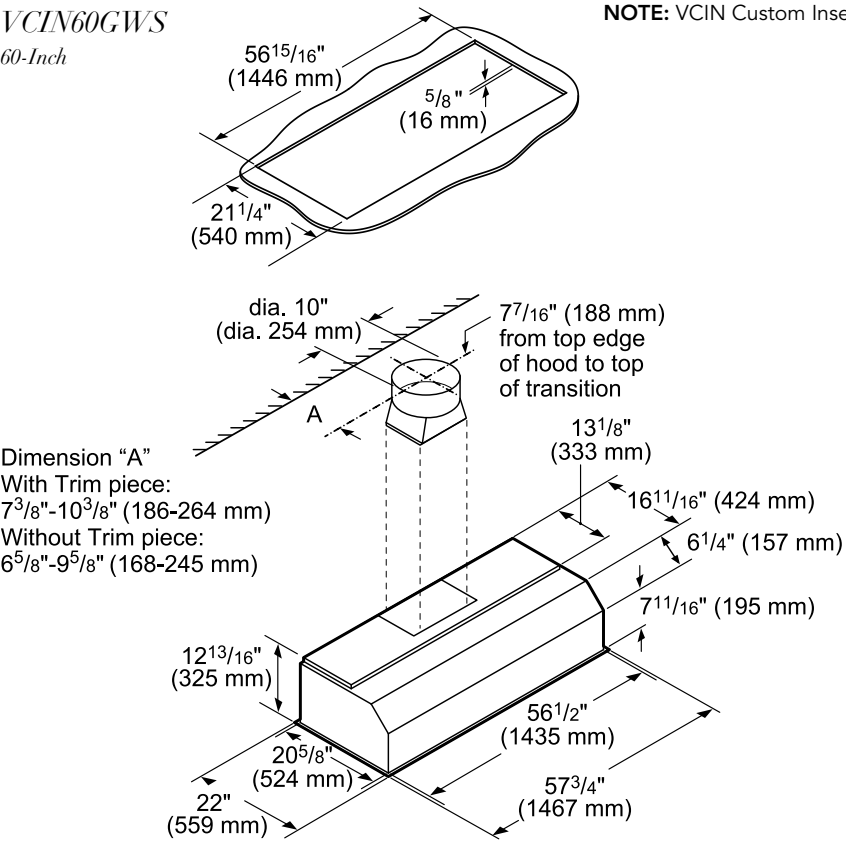
Custom Inserts

Custom Insert Hood Dimensions

VCIN60GWS

60-Inch

NOTE: VCIN Custom Insert models include hood trim pieces.

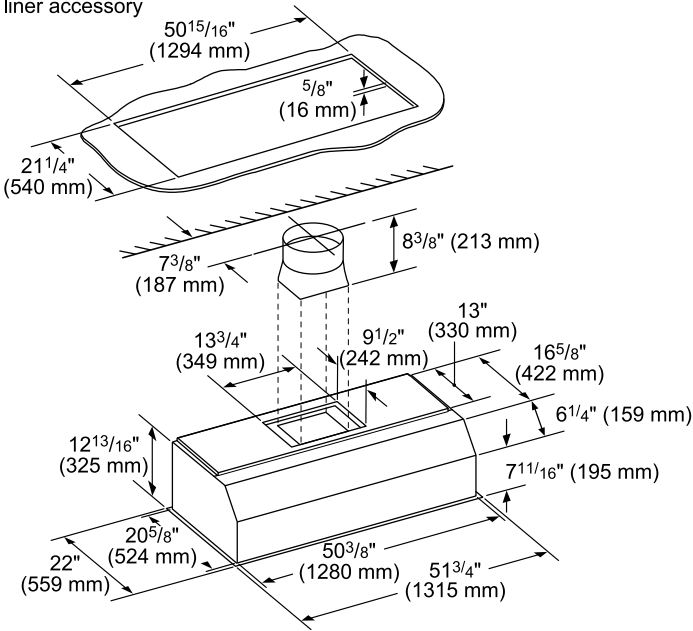


Dimension "A"
With Trim piece:
7³/₈"-10³/₈" (186-264 mm)
Without Trim piece:
6⁵/₈"-9⁵/₈" (168-245 mm)

VCIN54GWS

54-Inch

Cut-out for insert without liner accessory

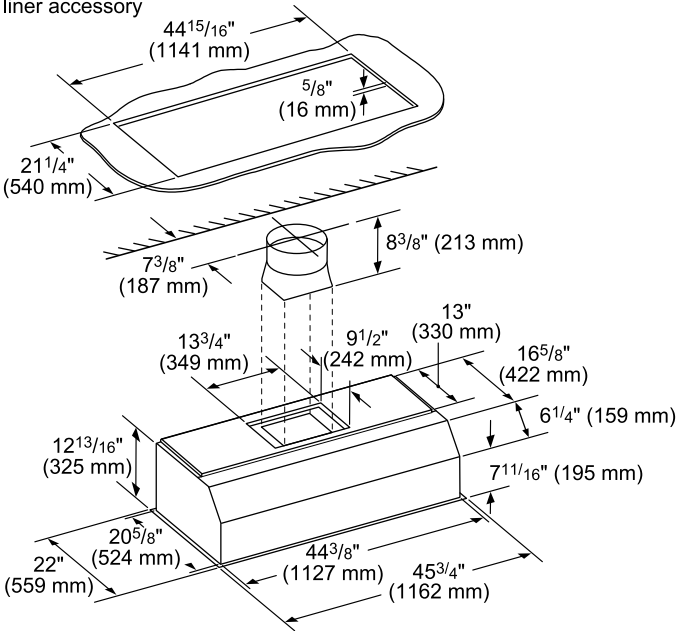


measurements in inches (mm)

VCIN48GWS

48-Inch

Cut-out for insert without liner accessory



measurements in inches (mm)

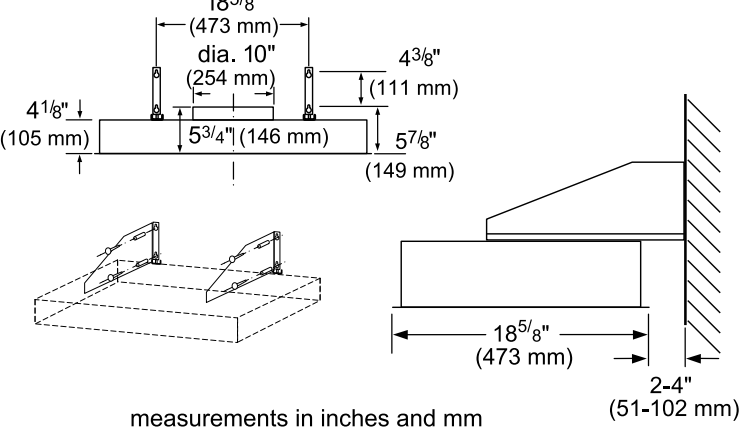
INSTALLATION

Custom Inserts

Custom Insert Hood Dimensions

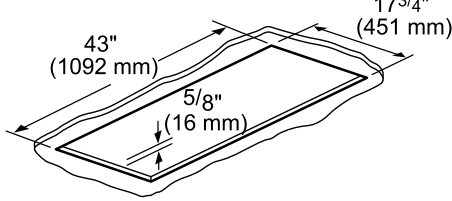
VCI248DS

48-Inch



NOTE: VCIN Custom Insert models include hood trim pieces.

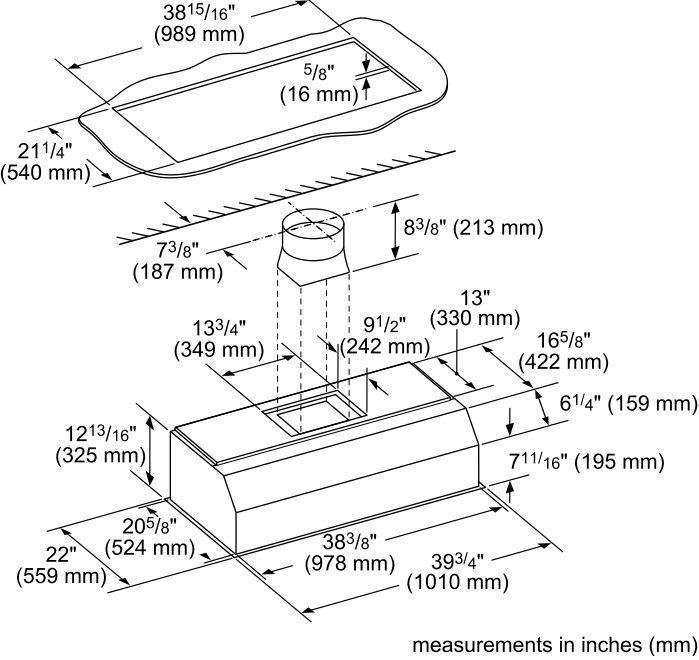
Cutout For Insert Without Liner Accessory



VCIN42GWS

42-Inch

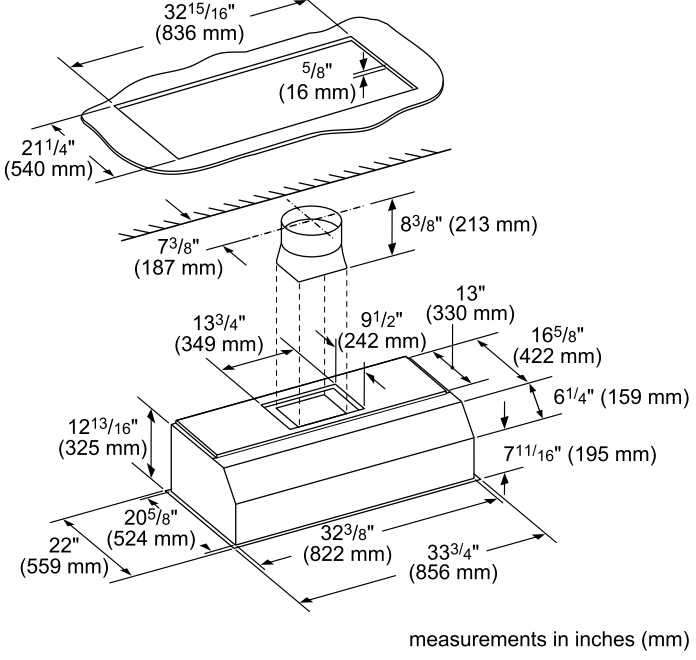
Cut-out for insert without
liner accessory



VCIN36GWS

36-Inch

Cut-out for insert without
liner accessory



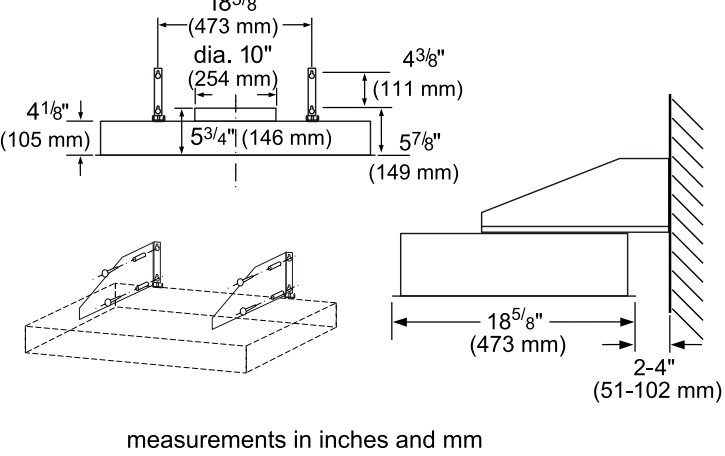
INSTALLATION

Custom Inserts

Custom Insert Hood Dimensions

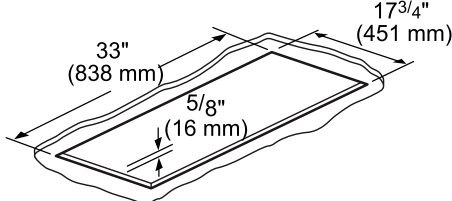
VCI236DS

36-Inch



NOTE: VCIN Custom Insert models include hood trim pieces.

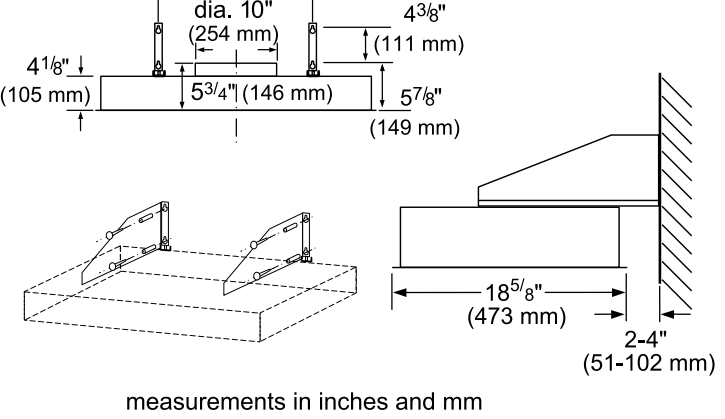
Cutout For Insert Without Liner Accessory



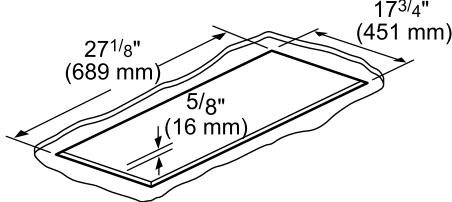
VCI230DS

30-Inch

Cut-out for insert without
liner accessory



Cutout For Insert Without Liner Accessory





Freedom[®] Collection REFRIGERATION

FOR MASTERPIECE[®] AND PROFESSIONAL COLLECTIONS

Preserve every incredible moment in your culinary adventures with the New Freedom Refrigeration Collection. Taking personalization to a new level, the Fresh Food, Freezer, Wine, and Under-Counter collection introduces new custom exterior and interior features, meticulously crafted to let you flavor life the way you like it.

With options for flat stainless steel panels and either Professional or Masterpiece Handles set off by a removable stainless steel frame, the Freedom Collection delivers exceptional built-in fit and performance.



WINE PRESERVATION

Freedom Refrigeration
24-INCH - T24IW901SP

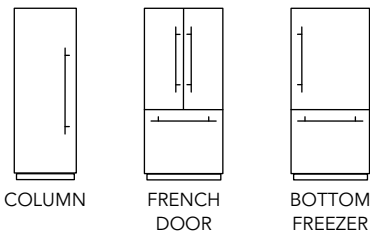


FRESH FOOD COLUMN

Freedom Refrigeration
36-INCH - T36IR900SP

FEATURES

FREEDOM® REFRIGERATION



Highlighted Features

★ Cool Air Flow Technology

Thermador refrigerators and freezers have never been more energy efficient. Cool Air Flow—upgraded with a new, quieter fan—is proprietary Thermador technology that evenly distributes cold air throughout all parts of the unit.

Theater Lighting

Theater-style, diffused lighting, ensures visibility while limiting hot spots.

Open Door Assist

With the flexibility to either push or pull to open, new Thermador Auto Door Opening technology adds a luxurious touch.

TFT Display

A touch-screen TFT display panel controls settings, including individual temperature control, lighting and Open Door Assist.

Soft-Close Drawers

Revel in a gentle, quiet glide when you open or close interior drawers.

All-Leg Leveling

New all-leg leveling allows for quicker and faster installation.

★ Thermador® Connected Experience

Select models feature *The Thermador Connected Experience by Home Connect™*, with capabilities including remote control settings to control temperature, open door notifications and water filter notifications.

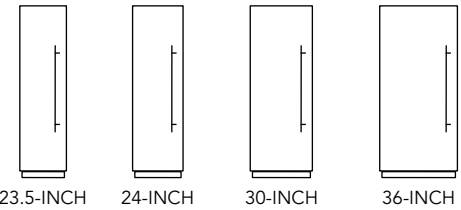
★ Thermador® Exclusive



FRESH FOOD COLUMNS

FREEDOM® REFRIGERATION

Featuring first of its kind innovation, Thermador Freedom Fresh Food Columns are completely customizable both outside and in. From Delicate Produce bins to Open Door Assist, explore the newest features specifically designed to suit your culinary lifestyle.



Fresh Food Column

★ Delicate Produce Bins

Avoid bruised produce and damaged herbs. Store your fresh-from-the-garden fruits and vegetables in luxury with removable Soft-Close Delicate Produce Bins.

★ 23.5-Inch Precise Fit Refrigeration

Specially designed 23.5" refrigeration is made for pairing with 18" and 24" freezer columns to accommodate predetermined 42" and 48" spaces.

★ ThermaFresh System

Controlled independently, the ThermaFresh System provides humidity control and temperature management where you need it most.

★ Free Flow® Cold Air System

Free Flow Cold Air System adjusts the temperature of refrigeration doors to help keep items placed on interior shelves cool.

★ Redesigned Gallon Bins

An all new shelving system has been redesigned specifically to accommodate gallon-sized containers, and offers a variety of placement options on the refrigerator door.

36-Inch Fresh Food Column

New 36" columns offer ample space for interior storage, enabling you to customize different sizes for fresh food preservation.

★ Thermador® Exclusive

CUSTOMIZE YOUR COOLING

FREEDOM® REFRIGERATION

Thermador Freedom® Refrigeration Collection is customizable, both inside and out. Whether storing fresh herbs and produce from the farmer's market, or pickled vegetables and homemade jams, newly designed shelving and Delicate Produce Bins can be configured to suit your culinary lifestyle.



DAILY CHEF

Not sure where to start? All Thermador refrigerators include a configuration designed to fit a wide range of uses.

INCLUDED CONFIGURATIONS



36-Inch French Door

- 2 Half Gallon Bins
- 2 Small Produce Bins
- 2 Gallon Bins



36-Inch Single Column & 36-Inch Bottom Freezer

- 1 Half Gallon Bin
- 2 Large Produce Bins
- 1 Small Produce Bin
- 1 Gallon Bin



30-Inch Bottom Freezer

- 1 Half Gallon Bin
- 2 Large Produce Bins
- 1 Gallon Bin



23.5-Inch & 24-Inch Single Column (Shown)

- 2 Half Gallon Bins
- 2 Small Produce Bins
- 1 Gallon Bin

30-Inch Single Column

- 2 Half Gallon Bins
- 2 Large Produce Bins
- 1 Gallon Bin

FARMER'S MARKET ENTHUSIAST

Stock up on locally grown ingredients with the ideal setup for fresh herbs, fruits, vegetables, and pressed juices.

CONFIGURATION OPTIONS



36-Inch French Door

- 4 Small Produce Bins
- 2 Half Gallon Bins

Small Produce Bin – SPRODBIN10
Produce Bin Railing – 3DPRODRAIL
Half Gallon Bin – 3DHFGALBIN



36-Inch Single Column & 36-Inch Bottom Freezer

- 4 Large Produce Bins
- 2 Small Produce Bins
- 1 Half Gallon Bin

Large Produce Bin – LPRODBIN10
Small Produce Bin – SPRODBIN10
Produce Bin Railing – 36PRODRAIL
Half Gallon Bin – 36HFGALBIN



30-Inch Bottom Freezer

- 4 Large Produce Bins
- 1 Half Gallon Bin

Large Produce Bin – LPRODBIN10
Produce Bin Railing – 30PRODRAIL
Half Gallon Bin – 30HFGALBIN



23.5-Inch & 24-Inch Single Column (Shown)

- 6 Small Produce Bins
- 1 Half Gallon Bin

Small Produce Bin – SPRODBIN10
Produce Bin Railing – 24PRODRAIL
Half Gallon Bin – 24HFGALBIN

30-Inch Single Column

- 6 Large Produce Bins
- 1 Half Gallon Bin

Large Produce Bin – LPRODBIN10
Produce Bin Railing – 30PRODRAIL
Half Gallon Bin – 30HFGALBIN

PRESERVATIONIST

The perfect setup for homemade jams, jellies, and pickled vegetables. Keep your creations fresh with plenty of door shelf space for finished jars.

CONFIGURATION OPTIONS



36-Inch French Door

- 6 Half Gallon Bins

Half Gallon Bin – 3DHFGALBIN



36-Inch Single Column & 36-Inch Bottom Freezer

- 3 Half Gallon Bins

Half Gallon Bin – 36HFGALBIN



30-Inch Bottom Freezer

- 3 Half Gallon Bins

Half Gallon Bin – 30HFGALBIN



23.5-Inch & 24-Inch Single Column (Shown)

- 4 Half Gallon Bins

Half Gallon Bin – 24HFGALBIN

30-Inch Single Column

- 4 Half Gallon Bins

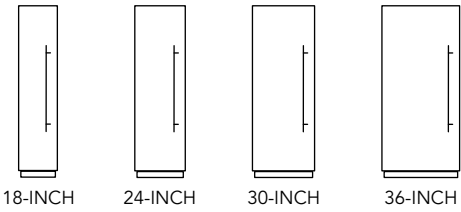
Half Gallon Bin – 30HFGALBIN

Visit Thermador.com for complete specifications

FREEZER COLUMNS

FREEDOM® REFRIGERATION

Redesigned Thermador Freezers are built to stand up to the needs of any exceptional cook. With a new bin design, theater lighting for improved visibility, Soft-Close drawers and unique Diamond Ice, Thermador Freezers ensure you never get left out of the cold.



Freezer Column

★ *Diamond Ice*

An eye-catching addition to any party, Thermador Diamond Ice features a unique shape that keeps drinks cold. Use Diamond Ice in your favorite craft cocktails to make a lasting impression.

★ *SuperFreeze®*

Get cooler, faster. Whether you're just returning from the market or freezing for future use, SuperFreeze brings food to its ideal preservation temperature after placing it in the freezer.

In-Door Dispenser

With intuitive touch controls and completely integrated installation, the Thermador In-Door Ice and Water Dispenser is sleeker than ever. Proximity Sensor and stunning lighting make for a captivating filtered water solution.

Full Width Ice Drawers

Full-width ice drawers have the capacity to hold more ice to help prepare for larger gatherings.

36-Inch Freezer Column

New 36" columns offer ample space for interior storage, enabling you to customize different sizes for freezer preservation.

★ *Thermador® Exclusive*



Freezer, Fresh Food and Wine Column
PRODUCTS SHOWN IN DESIGN

Freedom Refrigeration
24-INCH FREEZER COLUMN – T24ID900LP
36-INCH FRESH FOOD COLUMN – T36IR900SP
24-INCH WINE COLUMN – T24IW901SP



23.5" Replacement Refrigeration Column

DESIGNED *with your* KITCHEN IN MIND

You don't need to remodel your kitchen to enjoy complete personalization. The specially-designed 23.5" refrigerator unit features the same interior capacity as a 24" column, but has been crafted to seamlessly pair with any 18" or 24" freezer. Together, they will perfectly fit into predetermined 42" or 48" spaces—without the need to adjust existing cabinetry.



23.5-Inch Built-In Panel-Ready Professional Fresh Food Column



18-Inch Built-In Panel-Ready Freezer Column



24-Inch Built-In Panel-Ready Freezer Column

Kitchen Designed by: Natalie Stanichuk

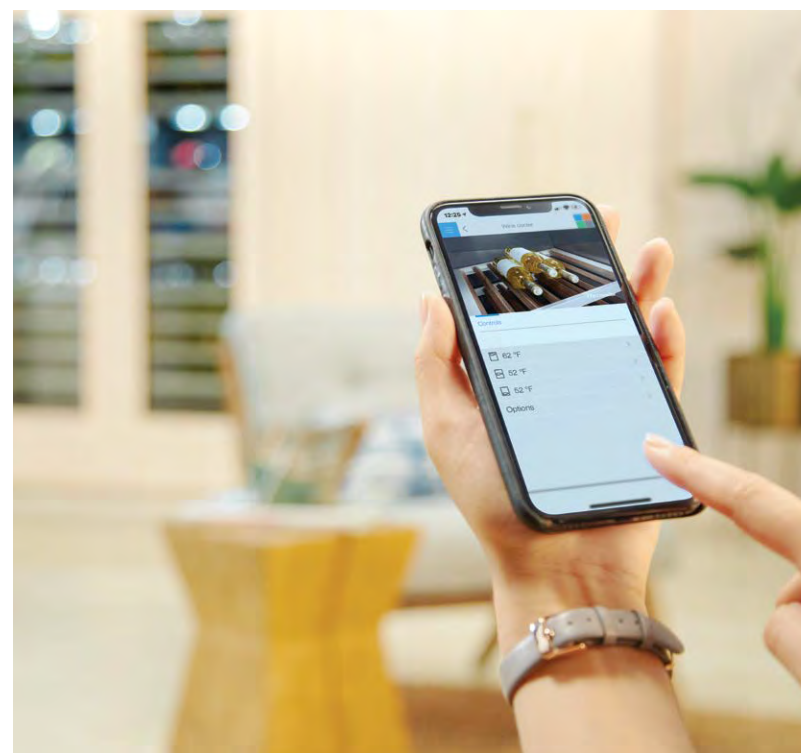


Wine Preservation Column

PRODUCT SHOWN IN DESIGN

Wine Column with Home Connect™

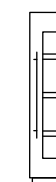
24-INCH - T24FW901SP



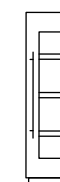
WINE COLUMNS

FREEDOM® REFRIGERATION

An absolute must for wine connoisseurs, Thermador Wine Columns can hold up to 92 bottles (up to 99 bottles with additional shelf*) and offer up to three zones to ensure your wines are stored at the optimum temperature and humidity. Wenge wood diamond dowels cradle each bottle, while a Presenter Shelf puts your favorites on display. Whether you're hosting a large gathering or simply enjoying a glass of wine at the end of the day, Thermador Wine Columns make every sip exceptional.



18-INCH
2 ZONES



24-INCH
3 ZONES

Wine Column

★ *Presenter Shelf*

A newly designed Presenter Shelf made of Wenge wood and aluminum boasts a stylish design allowing you to place your favorite wines front and center.

★ *Diamond Dowels*

Unique, diamond-shaped wooden dowels help control wine sediment by cradling bottles of every size for stability, as well as offer elegant presentation.

Hidden Rails

In these newly designed wine columns, the ball bearings and rails are completely out of sight. All you can see—and feel—is luxury.

3-Zone Temp Control

From Chardonnay, to Pinot, to Rosé, store all of your wines at the optimum temperature. The Thermador 24" Wine Column features UV glass and is equipped with three separate zones for individual temperature control.

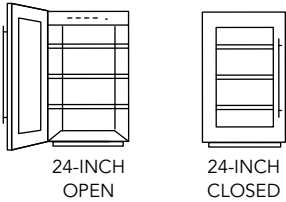
*Additional shelf sold separately; see accessories section, page 404

★ *Thermador® Exclusive*

GLASS DOOR REFRIGERATORS

UNDER-COUNTER FREEDOM® REFRIGERATION

Our new Glass Door Refrigerator, featuring SoftClose® hinges, is ideal for storing sparkling water, beer growlers and charcuterie boards—essentially the perfect companion to any entertainment room.



Refrigerator

Adjustable Tempered Glass Shelves

Customize refrigeration storage with adjustable glass shelves to accommodate both food and beverage needs.

Customizable Temperature Management

Enhanced cooling keeps contents at the appropriate temperatures for serving, and provides temperatures as low as 33°.

Glass & Aluminum Trim

Durable glass shelves are trimmed with aluminum, providing a luxurious finish.

SoftClose® Door Hinges & Door Open Alarm

Our innovative door hinge allows for a 115° door opening and can be positioned to stop at a 90° angle, with Door Open Alarm alert if door is left ajar.

LED Lighting

Brighter, whiter, LED lighting illuminates stored items providing visibility to all your culinary needs.

Star-K and ENERGY STAR® Certified

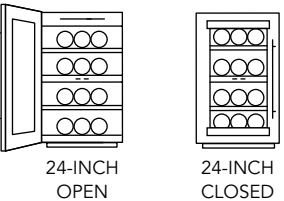
Proudly Star-K and ENERGY STAR® Certified.



GLASS DOOR WINE RESERVES

UNDER-COUNTER FREEDOM® REFRIGERATION

Featuring new Wenge wood diamond dowels, SoftClose® hinges and dual zone temperature management, all you need to do is to pick a room to store and preserve your wine collection.



Wine Reserve

Full Extension Wine Racks

Removable and cantilevered for adjustability, New Wenge wood dowels have been redesigned to promote stability and less sediment movement, and full-extension racks enhance the experience of pulling out your favorite vintage.

Dual-Zone Temperature Management

Enhanced adjustable cooling zones are perfect for keeping wine at the appropriate temperatures for serving or aging.

UV Resistant Tempered Glass

UV Resistant Tempered Glass protects your wine collection from dangerous ultraviolet rays that can prematurely age fine wine.

SoftClose® Door Hinges & Door Open Alarm

Our innovative door hinge allows for a 115° door opening and can be positioned to stop at a 90° angle, with Door Open Alarm alert if door is left ajar.

LED Lighting

Brighter, whiter, LED lighting illuminates stored items providing visibility to all your culinary needs.

Star-K Certified

Proudly Star-K Certified.

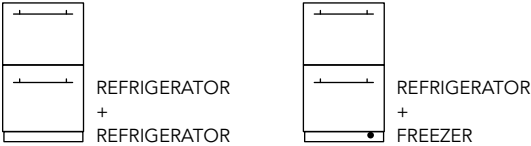


DOUBLE DRAWERS

UNDER-COUNTER FREEDOM® REFRIGERATION

Double Drawer Refrigerators feature SoftClose® sliders and easy to clean rubber mats. And with customizable temperature settings, shelving and dividers you can chill everything from appetizer platters to cocktail garnishes.

New Combo Drawer Refrigerator and Freezer offers independent temperature controls to preserve beverages and frozen refreshments, while providing plenty of ice for entertaining.



Double Drawer

Customizable Temperature Management

Refrigerator drawers feature customizable cooling modes ideal for every-day items, a warmer pantry or cellar mode, and a bar mode for super-chilled beverages.

SoftClose® Drawers & Drawer Open Alarm

Innovative sliders provide a new level of luxury with a gentle, automatic close. Also includes Drawer Open Alarm to alert you if drawer is left ajar.

Removable Drawer Mat

Each drawer includes a flexible and durable mat to ensure bottles and other delicate items do not slide when the drawer is opened and closed, and is easily removable for easy cleaning.

Customizable Drawer Dividers & Shelving

Removable and completely customizable, aluminum dividers keep drawer contents neatly tucked in place. They can also be reconfigured to create custom shelving allowing two levels of drawer storage and room for platters.

Filtered Automatic Ice Maker

Automatic filtered ice maker in the freezer drawer ensures you are always prepared for refreshing drinks when entertaining.

Star-K and ENERGY STAR® Certified
Proudly Star-K and ENERGY STAR® Certified.



Double Drawers

PRODUCTS SHOWN IN DESIGN

Under-Counter Double Drawer Refrigerator
24-INCH – T24UC920DS



The Complete
FREEDOM[®]
COLLECTION

The Thermador Freedom Refrigeration Collection offers the ultimate in personalized preservation. Choose from a variety of sizes, standout stainless steel or custom paneling finish, as well as interior configuration options to store everything from delicate produce to jarred preserves.

BUILD YOUR OWN CUSTOM COLUMN

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

1. Choose your unit: Fresh Food, Freezer, Bottom Freezer or Wine Preservation Column.
2. Choose your panel: stainless steel for a standout look, or custom panel for seamless integration with the rest of your cabinetry.*



Stainless Steel Panel



Custom Panel

*Handleless Panels should not be installed on units without the SoftClose[®] capability. If you are uncertain if you have a refrigeration unit with SoftClose capability please contact our customer team by calling 1-800-735-4328.

3. Choose your handle: Masterpiece[®], Professional, or custom handles. See page 404 for details.



Professional



Masterpiece

4. Customize your interior with various storage options to fit your lifestyle, including produce railings and bins. See page 404 for details.

Visit [Thermador.com](https://www.thermador.com) for details on building your custom column.

FRESH FOOD COLUMNS

Freedom® Refrigeration



23.5-Inch Fresh Food Replacement Refrigeration

- Specially crafted to pair with any 18" and 24" column to fit predetermined 42" and 48" spaces
- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle

23.5-Inch – T23IR900SP



24-Inch Fresh Food

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

24-Inch – T24IR900SP



30-Inch Fresh Food

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

30-Inch – T30IR900SP

30-Inch with Home Connect™ – T30IR901SP



36-Inch Fresh Food

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

36-Inch – T36IR900SP

See page 404 for accessories
Visit Thermador.com for complete specifications

FREEZER COLUMNS EXTERNAL DISPENSER

Freedom® Refrigeration



18-Inch Freezer External Ice & Water Dispenser

- Build Your Custom Column by Choosing a Panel and Handle

18-Inch with Left-Hand Door Swing – T18ID900LP

18-Inch with Right-Hand Door Swing – T18ID900RP



24-Inch Freezer External Ice & Water Dispenser

- Build Your Custom Column by Choosing a Panel and Handle

24-Inch with Left-Hand Door Swing – T24ID900LP

24-Inch with Right-Hand Door Swing – T24ID900RP

See page 404 for accessories
Visit Thermador.com for complete specifications

FREEZER COLUMNS INTERNAL ICE MAKER

Freedom® Refrigeration



18-Inch Freezer Internal Diamond Ice Maker

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

18-Inch – T18IF900SP

18-Inch with Home Connect™ – T18IF901SP



24-Inch Freezer Internal Diamond Ice Maker

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

24-Inch – T24IF900SP



30-Inch Freezer Internal Diamond Ice Maker

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

30-Inch – T30IF900SP



36-Inch Freezer Internal Diamond Ice Maker

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

36-Inch – T36IF900SP

See page 404 for accessories
Visit Thermador.com for complete specifications

WINE PRESERVATION COLUMNS

Freedom® Refrigeration



18-Inch Wine Preservation

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

18-Inch – T18IW900SP



24-Inch Wine Preservation

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

24-Inch – T24IW900SP

24-Inch with Home Connect™ – T24IW901SP



See page 404 for accessories
Visit Thermador.com for complete specifications

BOTTOM FREEZERS

Freedom® Refrigeration



30-Inch Bottom Freezer
2 Door

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

30-Inch – T30IB900SP



36-Inch Bottom Freezer
2 Door

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

36-Inch – T36IB900SP



36-Inch Bottom Freezer
French Door

- Build Your Custom Column by Choosing a Panel and Handle

36-Inch – T36IT900NP

36-Inch with Home Connect™ – T36IT901NP



PRE-ASSEMBLED
BOTTOM FREEZERS

Freedom® Refrigeration, Professional



30-Inch Bottom Freezer
Pre-Assembled 2 Door

- Reversible Door Swing
- Pre-assembled with Stainless Steel Panels and Professional Handles

30-Inch – T30BB920SS



36-Inch Bottom Freezer
Pre-Assembled 2 Door

- Reversible Door Swing
- Pre-assembled with Stainless Steel Panels and Professional Handles

36-Inch – T36BB920SS



36-Inch Bottom Freezer
Pre-Assembled French Door

- Pre-assembled with Stainless Steel Panels and Professional Handles

36-Inch – T36BT920NS

PRE-ASSEMBLED
BOTTOM FREEZERS

Freedom® Refrigeration, Masterpiece®



30-Inch Bottom Freezer
Pre-Assembled 2 Door

- Reversible Door Swing
- Pre-assembled with Stainless Steel Panels and Masterpiece® Handles

30-Inch – T30BB910SS



36-Inch Bottom Freezer
Pre-Assembled 2 Door

- Reversible Door Swing
- Pre-assembled with Stainless Steel Panels and Masterpiece® Handles

36-Inch – T36BB910SS



36-Inch Bottom Freezer
Pre-Assembled French Door

- Pre-assembled with Stainless Steel Panels and Masterpiece® Handles

36-Inch – T36BT910NS

REFRIGERATORS WITH GLASS DOOR

Under-Counter Freedom® Refrigeration

Features

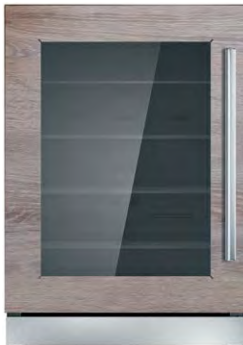
- Customizable Cooling Modes (Fridge, Pantry and Bar)
- SoftClose® Door
- Fully Adjustable Tempered Glass Shelves
- Door Open Alarm
- LED Theater Lighting
- Touch Electronic Controls
- 24-Inches



Professional Handle
Left-Hinged – T24UR920LS
Right-Hinged – T24UR920RS



Masterpiece® Handle
Left-Hinged – T24UR910LS
Right-Hinged – T24UR910RS



Custom Panel
Left-Hinged – T24UR900LP
Right-Hinged – T24UR900RP

WINE RESERVES WITH GLASS DOOR

Under-Counter Freedom® Refrigeration

Features

- Dual Zone Wine Storage
- Adjustable Temperature Zones
- UV Resistant Tempered Glass Door
- SoftClose® Door
- LED Theater Lighting
- Touch Electronic Controls
- 24-Inches



Professional Handle
Left-Hinged – T24UW920LS
Right-Hinged – T24UW920RS



Masterpiece® Handle
Left-Hinged – T24UW910LS
Right-Hinged – T24UW910RS



Custom Panel
Left-Hinged – T24UW900LP
Right-Hinged – T24UW900RP

DOUBLE DRAWER REFRIGERATORS

Under-Counter Freedom® Refrigeration

Features

- Customizable Cooling Modes (Fridge, Pantry and Bar)
- SoftClose® Drawers
- Customizable Drawer Dividers and Shelving
- Quick Chill
- LED Lighting
- Drawer Mats
- Touch Electronic Controls
- 24-Inches



Professional Handles
T24UR920DS



Masterpiece® Handles
T24UR910DS



Custom Panel
T24UR900DP

DOUBLE DRAWERS REFRIGERATOR/ FREEZER

Under-Counter Freedom® Refrigeration

Features

- Customizable Cooling Modes in Refrigerator Drawer (Fridge, Pantry and Bar)
- Freezer Drawer with Filtered Automatic Ice Maker
- SoftClose® Drawers
- Customizable Drawer Dividers and Shelving
- LED Lighting
- Drawer Mats
- Touch Electronic Controls
- 24-Inches



Professional Handles
T24UC920DS



Masterpiece® Handles
T24UC910DS



Custom Panel
T24UC900DP

FRESH FOOD COLUMNS

QUICK REFERENCE CHART

Freedom® Refrigeration

				
T23IR900SP 23.5-Inch	T24IR900SP 24-Inch	T30IR900SP 30-Inch	T30IR901SP 30-Inch	T36IR900SP 36-Inch

Key Features					
TFT Control Panel	Yes	Yes	Yes	Yes	Yes
ThermaFresh System	Yes	Yes	Yes	Yes	Yes

General Properties					
Home Connect™ (Wi-Fi Enabled)	No	No	No	Yes	No
Panel Ready	Yes	Yes	Yes	Yes	Yes
Reversible Door Swing	Yes	Yes	Yes	Yes	Yes
SoftClose® Door	Yes†	Yes†	Yes†	Yes†	Yes†
SoftClose® Drawers	Yes	Yes	Yes	Yes	Yes
Carbon Air Filter	Yes	Yes	Yes	Yes	Yes
Lighting	LED Sidewall and Theater Lighting				
Refrigerator Shelves	4	4	4	4	4
Adjustable Shelves	3	3	3	3	3
Shelf Material	Glass w/Aluminum Profile				
General Use Drawer	1	1	1	1	1
Humidity Managed Drawer	1	1	1	1	1
Temperature Controlled Drawer	1	1	1	1	1
Door Bins	2	2	2	2	2
Gallon Door Bins	1	1	1	1	1
Delicate Produce Bins	2 Small	2 Small	2 Large	2 Large	1 Small, 2 Large
Door Open Alarm	Yes	Yes	Yes	Yes	Yes
Open Door Assist	Yes	Yes	Yes	Yes	Yes
Special Modes	Sabbath, Economy, Vacation				

Capacity					
Total Capacity (cu. ft.)	13.0 cu. ft.	13.0 cu. ft.	16.8 cu. ft.	16.8 cu. ft.	20.6 cu. ft.

Performance					
Dedicated Evaporator & Compressor System	Yes	Yes	Yes	Yes	Yes
Freeflow® Cold Air System	Yes	Yes	Yes	Yes	Yes
SuperCool	Yes	Yes	Yes	Yes	Yes

Efficiency					
ENERGY STAR® Qualified	Yes	Yes	Yes	Yes	Yes
Annual Energy Consumption	281 kWh	264 kWh	289 kWh	289 kWh	313 kWh

Dimensions					
Appliance Dimensions (H x W x D) (in.)	83 3/4"* x 23 1/4" x 24"	83 3/4"* x 23 3/4" x 24"	83 3/4"* x 29 3/4" x 24"	83 3/4"* x 29 3/4" x 24"	83 3/4"* x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 23 1/2" x 25"	84" x 24" x 25"	84" x 30" x 25"	84" x 30" x 25"	84" x 36" x 25"

*Height adjustable + / -1/2" (+ / -13 mm) †To verify if you have a refrigeration unit with SoftClose® capability please contact our customer team by calling 1-800-735-4328

WINE PRESERVATION COLUMNS

QUICK REFERENCE CHART

Freedom® Refrigeration

		
T18IW900SP 18-Inch	T24IW900SP 24-Inch	T24IW901SP 24-Inch

Key Features			
Independent Temperature Zones	2	3	3
TFT Control Panel	Yes	Yes	Yes
Diamond Dowels	Yes	Yes	Yes
Hidden Rails	Yes	Yes	Yes

General Properties			
Home Connect™ (Wi-Fi Enabled)	No	No	Yes
Panel Ready	Yes	Yes	Yes
Reversible Door Swing	Yes	Yes	Yes
SoftClose® Door	Yes†	Yes†	Yes†
SoftClose® Drawers	No	No	No
Carbon Air Filter	Yes	Yes	Yes
Lighting	LED Sidewall and Theater Lighting		
Number of Shelves	12	11	11
Number of Slide-out Shelves	10	8	8
Shelf Material	Wenge Wood / Aluminum Frame	Wenge Wood / Aluminum Frame	Wenge Wood / Aluminum Frame
Full Extension Drawers @ 115° Door Opening Angle	Yes	Yes	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes	Yes	Yes
Presenter Shelf with Light	Yes	Yes	Yes
Portable Aluminum Wine Presenter	Yes	Yes	Yes
Type of Glass Door	Tempered and UV-protective	Tempered and UV-protective	Tempered and UV-protective
Humidity Control	No	Yes	No
Door Open Alarm	Yes	Yes	Yes
Open Door Assist	Yes	Yes	Yes
Special Modes	Sabbath, Economy, Vacation	Sabbath, Economy, Vacation	Sabbath, Economy, Vacation

Capacity			
Bottle Capacity (750 ml)	58	92	92
Bottle Capacity (750 ml) with Additional Accessory Shelf (Sold Separately)	62	99	99

Efficiency			
ENERGY STAR® Qualified	No	No	No
Annual Energy Consumption	330 kWh	410 kWh	410 kWh

Dimensions			
Appliance Dimensions (H x W x D) (in.)	83 3/4"* x 17 3/4" x 24"	83 3/4"* x 23 3/4" x 24"	83 3/4"* x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"	84" x 24" x 25"	84" x 24" x 25"

*Height adjustable + / -1/2" (+ / -13 mm) †To verify if you have a refrigeration unit with SoftClose® capability please contact our customer team by calling 1-800-735-4328

FREEZER COLUMNS
QUICK REFERENCE CHART

Freedom® Refrigeration

			
T18ID900LP 18-Inch	T18ID900RP 18-Inch	T24ID900LP 24-Inch	T24ID900RP 24-Inch

Key Features

Door Swing	Left-Hand	Right-Hand	Left-Hand	Right-Hand
In-Door Dispenser	Yes	Yes	Yes	Yes
TFT Control Panel	Yes	Yes	Yes	Yes
Full Width Ice Drawers	Yes	Yes	Yes	Yes

General Properties

Home Connect™ (Wi-Fi Enabled)	No	No	No	No
Panel Ready	Yes	Yes	Yes	Yes
Reversible Door Swing	No	No	No	No
SoftClose® Door	Yes†	Yes†	Yes†	Yes†
SoftClose® Drawers	Yes	Yes	Yes	Yes
Lighting	LED Sidewall and Theater Lighting			
Freezer Shelves	4	4	4	4
Adjustable Shelves	2	2	2	2
Shelf Material	Glass w/Aluminum Profile			
General Use Drawer	2	2	2	2
Door Bins	0	0	0	0
Oversized Dispenser Opening	Yes	Yes	Yes	Yes
Chilled Water, Crushed and Cubed Ice	Yes	Yes	Yes	Yes
Rapid Water Replenishment System	Yes	Yes	Yes	Yes
Ice Maker with Diamond Ice System	Yes	Yes	Yes	Yes
Door Open Alarm	Yes	Yes	Yes	Yes
Open Door Assist	Yes	Yes	Yes	Yes
Special Modes	Sabbath, Economy, Vacation			

Capacity

Total Capacity (cu. ft.)	7.8 cu. ft.	7.8 cu. ft.	11.2 cu. ft.	11.2 cu. ft.
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Performance

Dedicated Evaporator & Compressor System	Yes	Yes	Yes	Yes
SuperFreeze®	Yes	Yes	Yes	Yes
Defrost Process	Frost-Free	Frost-Free	Frost-Free	Frost-Free

Efficiency

ENERGY STAR® Qualified	Yes	Yes	Yes	Yes
Annual Energy Consumption	428 kWh	428 kWh	457 kWh	457 kWh

Dimensions

Appliance Dimensions (H x W x D) (in.)	83 3/4"* x 17 3/4" x 24"	83 3/4"* x 17 3/4" x 24"	84"* x 23 3/4" x 24"	84"* x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"	84" x 18" x 25"	84" x 24" x 25"	84" x 24" x 25"

FREEZER COLUMNS
QUICK REFERENCE CHART

Freedom® Refrigeration

				
T18IF900SP 18-Inch	T18IF901SP 18-Inch	T24IF900SP 24-Inch	T30IF900SP 30-Inch	T36IF900SP 36-Inch

N/A	N/A	N/A	N/A	N/A
No	No	No	No	No
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes

No	Yes	No	No	No
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes†	Yes†	Yes†	Yes†	Yes†
Yes	Yes	Yes	Yes	Yes

LED Sidewall and Theater Lighting				
4	4	4	4	4
3	3	3	3	3

Glass w/Aluminum Profile				
2	2	2	2	2
4	4	4	4	3
N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes

Sabbath, Economy, Vacation				
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8.6 cu. ft.	8.6 cu. ft.	12.2 cu. ft.	15.8 cu. ft.	19.4 cu. ft.
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Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Frost-Free	Frost-Free	Frost-Free	Frost-Free	Frost-Free

Yes	Yes	Yes	Yes	Yes
418 kWh	418 kWh	443 kWh	493 kWh	543 kWh

83 3/4"* x 17 3/4" x 24"	83 3/4"* x 17 3/4" x 24"	84"* x 23 3/4" x 24"	84"* x 29 3/4" x 24"	83 3/4"* x 35 3/4" x 24"
84" x 18" x 25"	84" x 18" x 25"	84" x 24" x 25"	84" x 30" x 25"	84" x 36" x 25"

†To verify if you have a refrigeration unit with SoftClose® capability please contact our customer team by calling 1-800-735-4328

*Height adjustable + / -1/2" (+ / -13 mm)

BOTTOM FREEZERS
QUICK REFERENCE CHART

Freedom® Refrigeration

			
T30IB900SP 30-Inch 2-Door	T36IB900SP 36-Inch 2-Door	T36IT900NP 36-Inch French Door	T36IT901NP 36-Inch French Door

General Properties

Home Connect™ (Wi-Fi Enabled)	No	No	No	Yes
Panel Ready	Yes	Yes	Yes	Yes
Reversible Door Swing	Yes	Yes	No	No
SoftClose® Door	Yes†	Yes†	Yes†	Yes†
SoftClose® Drawers	Yes	Yes	Yes	Yes
Carbon Air Filter	Yes	Yes	Yes	Yes
Lighting	LED Sidewall and Theater Lighting			
Refrigerator Shelves	3	3	3	3
Adjustable Shelves – Refrigerator	2	2	2	2
Shelf Material	Glass w/Aluminum Profile			
Adjustable Temperature Drawer	1	1	1	1
Humidity Managed Drawer	1	1	1	1
Door Bins – Refrigerator	1	1	2	2
Gallon Door Bins – Refrigerator	1	1	2	2
Delicate Produce Bins	2 Large	2 Large, 1 Small	2 Small	2 Small
Defrost Process – Freezer	Frost-Free	Frost-Free	Frost-Free	Frost-Free
Freezer Baskets	2	2	2	2
Ice Maker with Diamond Ice System	Yes	Yes	Yes	Yes
Door Open Alarms	Yes	Yes	Yes	Yes
Open Door Assist	Yes	Yes	Yes	Yes
SuperCool	Yes	Yes	Yes	Yes
SuperFreeze®	Yes	Yes	Yes	Yes
Special Modes	Sabbath, Economy, Vacation			

Capacity

Total Capacity (cu. ft.)	16.0 cu. ft.	19.6 cu. ft.	19.4 cu. ft.	19.4 cu. ft.
Freezer Capacity (cu. ft.)	4.5 cu. ft.	5.6 cu. ft.	5.5 cu. ft.	5.5 cu. ft.
Refrigerator Capacity (cu. ft.)	11.5 cu. ft.	14.0 cu. ft.	13.9 cu. ft.	13.9 cu. ft.

Efficiency

ENERGY STAR® Qualified	Yes	Yes	Yes	Yes
Annual Energy Consumption	498 kWh	531 kWh	585 kWh	585 kWh

Dimensions

Appliance Dimensions (H x W x D) (in.)	83 3/4"* x 29 3/4" x 24"	83 3/4"* x 35 3/4" x 24"	83 3/4"* x 35 3/4" x 24"	83 3/4"* x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 30" x 25"	84" x 36" x 25"	84" x 36" x 25"	84" x 36" x 25"

*Height adjustable + / -1/2" (+ / -13 mm) †To verify if you have a refrigeration unit with SoftClose® capability please contact our customer team by calling 1-800-735-4328

PRE-ASSEMBLED BOTTOM FREEZERS
QUICK REFERENCE CHART

Freedom® Refrigeration

					
T30BB910SS 30-Inch 2-Door Masterpiece® Handles	T30BB920SS 30-Inch 2-Door Professional Handles	T36BB910SS 36-Inch 2-Door Masterpiece® Handles	T36BB920SS 36-Inch 2-Door Professional Handles	T36BT910NS 36-Inch French Door Masterpiece® Handles	T36BT920NS 36-Inch French Door Professional Handles

No	No	No	No	No	No
N/A	N/A	N/A	N/A	N/A	N/A
Yes	Yes	Yes	Yes	No	No
Yes†	Yes†	Yes†	Yes†	Yes†	Yes†
Yes	Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes	Yes
LED Sidewall and Theater Lighting					
3	3	3	3	3	3
2	2	2	2	2	2
Glass w/Aluminum Profile					
1	1	1	1	1	1
1	1	1	1	1	1
1	1	1	1	2	2
1	1	1	1	2	2
2 Large	2 Large	2 Large, 1 Small	2 Large, 1 Small	2 Small	2 Small
Frost-Free	Frost-Free	Frost-Free	Frost-Free	Frost-Free	Frost-Free
2	2	2	2	2	2
Yes	Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes	Yes
Sabbath, Economy, Vacation					

16.0 cu. ft.	16.0 cu. ft.	19.6 cu. ft.	19.6 cu. ft.	19.4 cu. ft.	19.4 cu. ft.
4.5 cu. ft.	4.5 cu. ft.	5.6 cu. ft.	5.6 cu. ft.	5.5 cu. ft.	5.5 cu. ft.
11.5 cu. ft.	11.5 cu. ft.	14.0 cu. ft.	14.0 cu. ft.	13.9 cu. ft.	13.9 cu. ft.

Yes	Yes	Yes	Yes	Yes	Yes
498 kWh	498 kWh	531 kWh	531 kWh	585 kWh	585 kWh

83 3/4"* x 29 3/4" x 24 3/4"	83 3/4"* x 29 3/4" x 24 3/4"	83 3/4"* x 35 3/4" x 24 3/4"	83 3/4"* x 35 3/4" x 24 3/4"	83 3/4"* x 35 3/4" x 24 3/4"	83 3/4"* x 35 3/4" x 24 3/4"
84" x 30" x 25"	84" x 30" x 25"	84" x 36" x 25"	84" x 36" x 25"	84" x 36" x 25"	84" x 36" x 25"

T23IR900SP
23.5-INCH BUILT-IN FRESH FOOD COLUMN
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
Temperature Controlled Drawer	30°F (-1°C) to 38°F (3°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	43°F (6°C)

GENERAL PROPERTIES

Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
General Use Drawer	1
Humidity Managed Drawer	1
Temperature Controlled Drawer	1
Door Bins	2
Gallon Door Bins	1
Delicate Produce Bins	2 Small
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	13.0 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
Freeflow® Cold Air System	Yes
SuperCool	Yes

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 23 1/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 23 1/2" x 25"
Net / Gross Weight (lbs)	328 / 351 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	281 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T24IR900SP
24-INCH BUILT-IN FRESH FOOD COLUMN
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
Temperature Controlled Drawer	30°F (-1°C) to 38°F (3°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	43°F (6°C)

GENERAL PROPERTIES

Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
General Use Drawer	1
Humidity Managed Drawer	1
Temperature Controlled Drawer	1
Door Bins	2
Gallon Door Bins	1
Delicate Produce Bins	2 Small
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	13.0 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
Freeflow® Cold Air System	Yes
SuperCool	Yes

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 24" x 25"
Net / Gross Weight (lbs)	330 / 352 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	264 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T30IR900SP
30-INCH BUILT-IN FRESH FOOD COLUMN
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
Temperature Controlled Drawer	30°F (-1°C) to 38°F (3°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	43°F (6°C)

GENERAL PROPERTIES

Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
General Use Drawer	1
Humidity Managed Drawer	1
Temperature Controlled Drawer	1
Door Bins	2
Gallon Door Bins	1
Delicate Produce Bins	2 Large
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	16.8 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
Freeflow® Cold Air System	Yes
SuperCool	Yes

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 29 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 30" x 25"
Net / Gross Weight (lbs)	366 / 403 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	289 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T30IR901SP
30-INCH BUILT-IN FRESH FOOD COLUMN
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
Temperature Controlled Drawer	30°F (-1°C) to 38°F (3°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	43°F (6°C)

GENERAL PROPERTIES

Home Connect™ (Wi-Fi Enabled)	Yes
Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
General Use Drawer	1
Humidity Managed Drawer	1
Temperature Controlled Drawer	1
Door Bins	2
Gallon Door Bins	1
Delicate Produce Bins	2 Large
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	16.8 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
Freeflow® Cold Air System	Yes
SuperCool	Yes

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 29 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 30" x 25"
Net / Gross Weight (lbs)	368 / 405 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	289 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

See page 404 for accessories.

T36IR900SP
36-INCH BUILT-IN FRESH FOOD COLUMN
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
Temperature Controlled Drawer	30°F (-1°C) to 38°F (3°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	43°F (6°C)

GENERAL PROPERTIES

Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
General Use Drawer	1
Humidity Managed Drawer	1
Temperature Controlled Drawer	1
Door Bins	2
Gallon Door Bins	1
Delicate Produce Bins	1 Small, 2 Large
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	20.6 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
Freeflow® Cold Air System	Yes
SuperCool	Yes

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	406 / 449 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	313 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T18ID900LP
18-INCH BUILT-IN FREEZER COLUMN WITH
ICE & WATER DISPENSER
FREEDOM® COLLECTION, PANEL-READY, LEFT-HAND DOOR SWING



Also Available In:
T18ID900RP – Right-Hand Door Swing

FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Energy Efficient Diamond Ice made with twist tray technology
- Smooth Filtered Lighting for clear and easy viewing of all product
- SoftClose® Drawers for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES

Panel Ready	Yes
Reversible Door Swing	No
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	0
External LED Proximity Sensor	Yes
Oversized Dispenser Opening	Yes
Chilled Water, Crushed and Cubed Ice	Yes
Rapid Water Replenishment System	Yes
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	7.8 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 17 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"
Net / Gross Weight (lbs)	289 / 319 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	428 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T18ID900RP
18-INCH BUILT-IN FREEZER COLUMN WITH
ICE & WATER DISPENSER
FREEDOM® COLLECTION, PANEL-READY, RIGHT-HAND DOOR SWING



Also Available In:
T18ID900LP – Left-Hand Door Swing

- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Energy Efficient Diamond Ice made with twist tray technology
 - Smooth Filtered Lighting for clear and easy viewing of all product
 - SoftClose® Drawers for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	No
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	0
External LED Proximity Sensor	Yes
Oversized Dispenser Opening	Yes
Chilled Water, Crushed and Cubed Ice	Yes
Rapid Water Replenishment System	Yes
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	7.8 cu. ft.

PERFORMANCE	
Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 17 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"
Net / Gross Weight (lbs)	289 / 319 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	428 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T24ID900LP
24-INCH BUILT-IN FREEZER COLUMN WITH
ICE & WATER DISPENSER
FREEDOM® COLLECTION, PANEL-READY, LEFT-HAND DOOR SWING



Also Available In:
T24ID900RP – Right-Hand Door Swing

- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Energy Efficient Diamond Ice made with twist tray technology
 - Smooth Filtered Lighting for clear and easy viewing of all product
 - SoftClose® Drawers for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	No
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	0
External LED Proximity Sensor	Yes
Oversized Dispenser Opening	Yes
Chilled Water, Crushed and Cubed Ice	Yes
Rapid Water Replenishment System	Yes
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	11.2 cu. ft.

PERFORMANCE	
Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	84"*** x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 24" x 25"
Net / Gross Weight (lbs)	342 / 364 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	457 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T24ID900RP
24-INCH BUILT-IN FREEZER COLUMN WITH
ICE & WATER DISPENSER
FREEDOM® COLLECTION, PANEL-READY, RIGHT-HAND DOOR SWING



Also Available In:
T24ID900LP – Left-Hand Door Swing

- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Energy Efficient Diamond Ice made with twist tray technology
 - Smooth Filtered Lighting for clear and easy viewing of all product
 - SoftClose® Drawers for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	No
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	0
External LED Proximity Sensor	Yes
Oversized Dispenser Opening	Yes
Chilled Water, Crushed and Cubed Ice	Yes
Rapid Water Replenishment System	Yes
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	11.2 cu. ft.

PERFORMANCE	
Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	84"*** x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 24" x 25"
Net / Gross Weight (lbs)	342 / 364 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	457 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T18IF900SP
18-INCH BUILT-IN FREEZER COLUMN WITH
INTERNAL ICE MAKER
FREEDOM® COLLECTION, PANEL-READY



- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Energy Efficient Diamond Ice made with twist tray technology
 - Smooth Filtered Lighting for clear and easy viewing of all product
 - SoftClose® Drawers for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	4
External LED Proximity Sensor	No
Oversized Dispenser Opening	No
Chilled Water, Crushed and Cubed Ice	No
Rapid Water Replenishment System	No
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	8.6 cu. ft.

PERFORMANCE	
Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 17 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"
Net / Gross Weight (lbs)	273 / 302 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	418 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T18IF901SP
18-INCH BUILT-IN FREEZER COLUMN WITH
INTERNAL ICE MAKER
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Energy Efficient Diamond Ice made with twist tray technology
- Smooth Filtered Lighting for clear and easy viewing of all product
- SoftClose® Drawers for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES

Home Connect™ (Wi-Fi Enabled)	Yes
Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	4
External LED Proximity Sensor	No
Oversized Dispenser Opening	No
Chilled Water, Crushed and Cubed Ice	No
Rapid Water Replenishment System	No
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	8.6 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4*** x 17 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"
Net / Gross Weight (lbs)	275 / 304 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	418 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T24IF900SP
24-INCH BUILT-IN FREEZER COLUMN WITH
INTERNAL ICE MAKER
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Energy Efficient Diamond Ice made with twist tray technology
- Smooth Filtered Lighting for clear and easy viewing of all product
- SoftClose® Drawers for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES

Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	4
External LED Proximity Sensor	No
Oversized Dispenser Opening	No
Chilled Water, Crushed and Cubed Ice	No
Rapid Water Replenishment System	No
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	12.2 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	84*** x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 24" x 25"
Net / Gross Weight (lbs)	327 / 349 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	443 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T30IF900SP
30-INCH BUILT-IN FREEZER COLUMN WITH
INTERNAL ICE MAKER
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES

Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	4
External LED Proximity Sensor	No
Oversized Dispenser Opening	No
Chilled Water, Crushed and Cubed Ice	No
Rapid Water Replenishment System	No
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	15.8 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	84"*** x 29 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 30" x 25"
Net / Gross Weight (lbs)	362 / 398 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	493 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T36IF900SP
36-INCH BUILT-IN FREEZER COLUMN WITH
INTERNAL ICE MAKER
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Energy Efficient Diamond Ice made with twist tray technology
- Smooth Filtered Lighting for clear and easy viewing of all product
- SoftClose® Drawers for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

GENERAL PROPERTIES

Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Lighting	LED Sidewall and Theater Lighting
Freezer Shelves	4
Adjustable Shelves	3
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
General Use Drawer	2
Door Bins	3
External LED Proximity Sensor	No
Oversized Dispenser Opening	No
Chilled Water, Crushed and Cubed Ice	No
Rapid Water Replenishment System	No
Ice Maker with Diamond Ice System	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	19.4 cu. ft.
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PERFORMANCE

Dedicated Evaporator & Compressor System	Yes
SuperFreeze®	Yes
Defrost Process	Frost-Free

TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	395 / 437 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	543 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T18IW900SP
18-INCH BUILT-IN WINE PRESERVATION COLUMN
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Two Independent Temperature Zones for your entire collection
- Smooth Filtered Lighting for clear and easy viewing of all product
- TFT control panel managing all your columns functions
- Sleek clean design for the perfect symmetry when paired with additional columns

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Number of Shelves	12
Number of Slide-out Shelves	10
Shelf Material	Wenge Wood / Aluminum Frame
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Presenter Shelf with Light	Yes
Portable Aluminum Wine Presenter	Yes
Type of Glass Door	Tempered and UV-protective
Number of Temperature Zones	2
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Bottle Capacity (750 ml)	58
Bottle Capacity (750 ml) with Additional Accessory Shelf (Sold Separately)	62

TEMPERATURE RANGES	
Zone 1 (Upper Zone)	41°F (5°C) to 68°F (20°C)
Zone 2 (Lower Zone)	41°F (5°C) to 68°F (20°C)

TECHNICAL DETAILS	
Watts (W)	350W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4*** x 17 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"
Net / Gross Weight (lbs)	288 / 317 lbs

EFFICIENCY	
ENERGY STAR® Qualified	No
Annual Energy Consumption	330 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T24IW900SP
24-INCH BUILT-IN WINE PRESERVATION COLUMN
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Three Independent Temperature Zones for your complete collection
- Smooth Filtered Lighting for clear and easy viewing of all product
- TFT control panel managing all your columns functions
- Sleek clean design for the perfect symmetry when paired with additional columns

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Number of Shelves	11
Number of Slide-out Shelves	8
Shelf Material	Wenge Wood / Aluminum Frame
Full Extension Shelves @ 115° Door Opening Angle	Yes
Full Extension Shelves @ 90° Door Opening Angle	Yes
Presenter Shelf with Light	Yes
Portable Aluminum Wine Presenter	Yes
Type of Glass Door	Tempered and UV-protective
Number of Temperature Zones	3
Humidity Control	Yes
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Bottle Capacity (750 ml)	92
Bottle Capacity (750 ml) with Additional Accessory Shelf (Sold Separately)	99

TEMPERATURE RANGES	
Zone 1 (Upper Zone)	41°F (5°C) to 68°F (20°C)
Zone 2 (Middle Zone)	41°F (5°C) to 68°F (20°C)
Zone 3 (Lower Zone)	41°F (5°C) to 68°F (20°C)

TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4*** x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 24" x 25"
Net / Gross Weight (lbs)	344 / 366 lbs

EFFICIENCY	
ENERGY STAR® Qualified	No
Annual Energy Consumption	410 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

See page 404 for accessories.

T24IW901SP
24-INCH BUILT-IN WINE PRESERVATION COLUMN
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Three Independent Temperature Zones for your complete collection
- Smooth Filtered Lighting for clear and easy viewing of all product
- TFT control panel managing all your columns functions
- Sleek clean design for the perfect symmetry when paired with additional columns

GENERAL PROPERTIES	
Home Connect™ (Wi-Fi Enabled)	Yes
Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Number of Shelves	11
Number of Slide-out Shelves	8
Shelf Material	Wenge Wood / Aluminum Frame
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Presenter Shelf with Light	Yes
Portable Aluminum Wine Presenter	Yes
Type of Glass Door	Tempered and UV-protective
Number of Temperature Zones	3
Door Open Alarm	Yes
Open Door Assist	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Bottle Capacity (750 ml)	92
Bottle Capacity (750 ml) with Additional Accessory Shelf (Sold Separately)	99

TEMPERATURE RANGES	
Zone 1 (Upper Zone)	41°F (5°C) to 68°F (20°C)
Zone 2 (Middle Zone)	41°F (5°C) to 68°F (20°C)
Zone 3 (Lower Zone)	41°F (5°C) to 68°F (20°C)

TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 24" x 25"
Net / Gross Weight (lbs)	344 / 366 lbs

EFFICIENCY	
ENERGY STAR® Qualified	No
Annual Energy Consumption	410 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

See page 404 for accessories.

T30IB900SP
30-INCH BUILT-IN 2-DOOR BOTTOM FREEZER
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermoFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	1
Gallon Door Bins – Refrigerator	1
Delicate Produce Bins	2 Large
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	16.0 cu. ft.

TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 29 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 30" x 25"
Net / Gross Weight (lbs)	407 / 444 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	498 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

See page 404 for accessories.

T36IB900SP
36-INCH BUILT-IN 2-DOOR BOTTOM FREEZER
FREEDOM® COLLECTION, PANEL-READY



- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Delicate Produce Bins for expanded storage
 - ThermaFresh System, Humidity and Temperature controlled drawers
 - SoftClose® Drawers and Produce Bins for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	1
Gallon Door Bins – Refrigerator	1
Delicate Produce Bins	2 Large, 1 Small
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	19.6 cu. ft.
TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	456 / 499 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	531 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T36IT900NP
36-INCH BUILT-IN FRENCH DOOR BOTTOM FREEZER
FREEDOM® COLLECTION, PANEL-READY



- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Delicate Produce Bins for expanded storage
 - ThermaFresh System, Humidity and Temperature controlled drawers
 - SoftClose® Drawers and Produce Bins for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES	
Panel Ready	Yes
Reversible Door Swing	No
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	2
Gallon Door Bins – Refrigerator	2
Delicate Produce Bins	2 Small
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	19.4 cu. ft.
TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	468 / 510 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	585 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T36IT901NP
36-INCH BUILT-IN FRENCH DOOR BOTTOM FREEZER
FREEDOM® COLLECTION, PANEL-READY



FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

GENERAL PROPERTIES

Home Connect™ (Wi-Fi Enabled)	Yes
Panel Ready	Yes
Reversible Door Swing	No
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	2
Gallon Door Bins – Refrigerator	2
Delicate Produce Bins	2 Small
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	19.4 cu. ft.
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TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	468 / 510 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	585 kWh

T30BB920SS
30-INCH STAINLESS STEEL BUILT-IN 2-DOOR
BOTTOM FREEZER, PRE-ASSEMBLED
FREEDOM® COLLECTION, PROFESSIONAL SERIES HANDLES



Also Available In:
T30BB910SS – Masterpiece® Series Handles

FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES

Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	1
Gallon Door Bins – Refrigerator	1
Delicate Produce Bins	2 Large
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	16.0 cu. ft.
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TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 29 3/4" x 24 3/4"
Required Cutout Size (H x W x D) (in.)	84" x 30" x 25"
Net / Gross Weight (lbs)	481 / 523 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	498 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T36BB920SS
36-INCH STAINLESS STEEL BUILT-IN 2-DOOR
BOTTOM FREEZER, PRE-ASSEMBLED
FREEDOM® COLLECTION, PROFESSIONAL SERIES HANDLES



Also Available In:
T36BB910SS – Masterpiece® Series Handles

- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Delicate Produce Bins for expanded storage
 - ThermaFresh System, Humidity and Temperature controlled drawers
 - SoftClose® Drawers and Produce Bins for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES	
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	1
Gallon Door Bins – Refrigerator	1
Delicate Produce Bins	2 Large, 1 Small
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	19.6 cu. ft.
TECHNICAL DETAILS	
Watts (W)	350W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 35 3/4" x 24 3/4"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	535 / 583 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	531 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T36BT920NS
36-INCH STAINLESS STEEL BUILT-IN FRENCH
DOOR BOTTOM FREEZER, PRE-ASSEMBLED
FREEDOM® COLLECTION, PROFESSIONAL SERIES HANDLES



Also Available In:
T36BT910NS – Masterpiece® Series Handles

- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Delicate Produce Bins for expanded storage
 - ThermaFresh System, Humidity and Temperature controlled drawers
 - SoftClose® Drawers and Produce Bins for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES	
Reversible Door Swing	No
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	2
Gallon Door Bins – Refrigerator	2
Delicate Produce Bins	2 Small
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	19.4 cu. ft.
TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 35 3/4" x 24 3/4"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	551 / 598 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	585 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T30BB910SS
30-INCH STAINLESS STEEL BUILT-IN 2-DOOR
BOTTOM FREEZER, PRE-ASSEMBLED
FREEDOM® COLLECTION, MASTERPIECE® SERIES HANDLES



Also Available In:
T30BB920SS – Professional Series Handles

FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES	
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	1
Gallon Door Bins – Refrigerator	1
Delicate Produce Bins	2 Large
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	16.0 cu. ft.
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TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 29 3/4" x 24 3/4"
Required Cutout Size (H x W x D) (in.)	84" x 30" x 25"
Net / Gross Weight (lbs)	481 / 523 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	498 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T36BB910SS
36-INCH STAINLESS STEEL BUILT-IN 2-DOOR
BOTTOM FREEZER, PRE-ASSEMBLED
FREEDOM® COLLECTION, MASTERPIECE® SERIES HANDLES



Also Available In:
T36BB920SS – Professional Series Handles

FEATURES & BENEFITS

- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES

Refrigerator	36°F (2°C) to 46°F (8°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES	
Reversible Door Swing	Yes
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	1
Gallon Door Bins – Refrigerator	1
Delicate Produce Bins	2 Large, 1 Small
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY

Total Capacity (cu. ft.)	19.6 cu. ft.
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TECHNICAL DETAILS

Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	83 3/4"*** x 35 3/4" x 24 3/4"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	537 / 584 lbs

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	531 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

T36BT910NS
36-INCH STAINLESS STEEL BUILT-IN FRENCH
DOOR BOTTOM FREEZER, PRE-ASSEMBLED
FREEDOM® COLLECTION, MASTERPIECE® SERIES HANDLES



Also Available In:
T36BT920NS – Professional Series Handles

- FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
 - Auto Door Opening provides the opening of the door with just a slight push or pull
 - Delicate Produce Bins for expanded storage
 - ThermaFresh System, Humidity and Temperature controlled drawers
 - SoftClose® Drawers and Produce Bins for easy and controlled storage
 - Sleek clean design for the perfect symmetry when paired with additional columns
 - TFT control panel managing all your columns functions

TEMPERATURE RANGES	
Refrigerator	36°F (2°C) to 46°F (8°C)
SuperCool	36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
Freezer	-11°F (-24°C) to 7°F (-14°C)
SuperFreeze®	-22°F (-30°C) for approximately 52 hours

GENERAL PROPERTIES	
Reversible Door Swing	No
SoftClose® Door	Yes*
SoftClose® Drawers	Yes
Carbon Air Filter	Yes
Lighting	LED Sidewall and Theater Lighting
Refrigerator Shelves	3
Adjustable Shelves – Refrigerator	2
Shelf Material	Glass w/Aluminum Profile
Full Extension Drawers @ 115° Door Opening Angle	Yes
Full Extension Drawers @ 90° Door Opening Angle	Yes
Adjustable Temperature Drawer	1
Humidity Managed Drawer	1
Door Bins – Refrigerator	2
Gallon Door Bins – Refrigerator	2
Delicate Produce Bins	2 Small
Defrost Process – Freezer	Frost-Free
Freezer Baskets	2
Ice Maker with Diamond Ice System	Yes
Door Open Alarms	Yes
Open Door Assist	Yes
SuperCool	Yes
SuperFreeze®	Yes
Special Modes	Sabbath, Economy, Vacation

CAPACITY	
Total Capacity (cu. ft.)	19.4 cu. ft.
TECHNICAL DETAILS	
Watts (W)	350 W
Current (A)	15 A
Volts (V)	110-120 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	118
Plug Type	120V-3 Prong

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	83 3/4*** x 35 3/4" x 24 3/4"
Required Cutout Size (H x W x D) (in.)	84" x 36" x 25"
Net / Gross Weight (lbs)	551 / 598 lbs

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	585 kWh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -1/2" (+ / -13 mm)

PLANNING CHECKLIST
Freedom® Collection



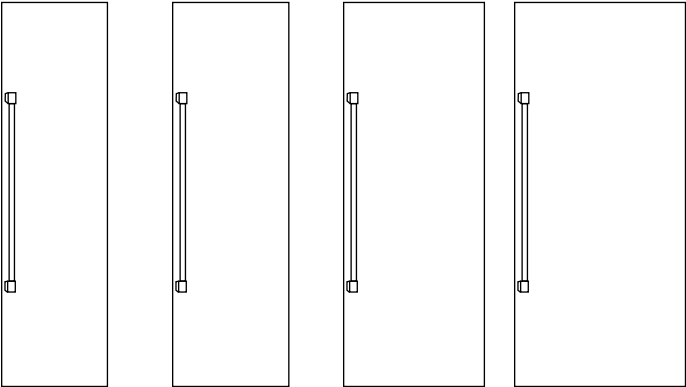
This custom product requires attention to the finest details. Did you remember to...?

- ☐ Choose a desired configuration – side-by-side or stand-alone columns (See pages 410–413 for details)
- ☐ Ensure the reverse of any custom panel is finished to match the exterior
- ☐ Plan the cutout height(s) – 84" (See pages 410–413 for details)
- ☐ Choose the handle style – Professional, Masterpiece® or custom
- ☐ Plan the cutout width(s) – depends on configuration and column width (See pages 410–413 for details)
- ☐ Choose the correct handle length. Typically, all columns would use a 36" handle. The 30" handle must be used on the 30" bottom freezer drawer.
- ☐ Plan the cutout depth – 25" for North American style cabinets, 24" with installation frame accessory, 24" for European style cabinets (See pages 410–413 for details)
- ☐ Choose the toekick style – stainless (included with appliance) or design custom toekick(s) (See page 414 for details)
- ☐ Ensure the cutout interior (top and sides) is flush to the appliance at a depth of min. 4", preferably 6" from face frame (See pages 410–413 for details)
- ☐ Procure the proper installation accessories – stainless steel frame kit (FRAMEKIT10) for framed installations in 24-inch deep cutouts, heater kit (HEATRKIT20) for installations where two appliances are installed side-by-side or instances where any appliances are installed less than 6" apart from another but not connected. The heater kit is also recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. (See page 403 for details)
- ☐ Ensure the cutout interior returns (top and sides) are finished to match exterior at a depth of min. 4", preferably 6" from face frame (See pages 410–413 for details)
- ☐ If applicable, procure the proper water filter accessories – additional replacement filters (REPLFLTR10), filter by-pass (SCRNFLTR10) for in-home water filtration system (See page 404 for details)
- ☐ Ensure proper clearance for appliance doors including handle(s) – check for interference with other appliances, open or closed cabinets and doors, nearby walls (See page 406 for details)
- ☐ Properly site the electrical outlet and (if applicable) water box (See pages 408–409 for details)

APPLIANCE OVERVIEW

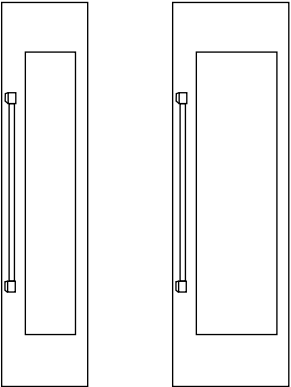
Freedom® Collection

Fresh Food Columns



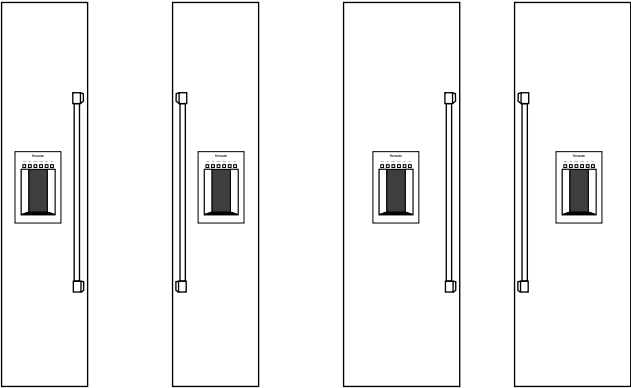
T23IR900SP	T24IR900SP	T30IR900SP T30IR901SP*	T36IR900SP
23.5-Inch	24-Inch	30-Inch	36-Inch
Reversible Door Swing	Reversible Door Swing	Reversible Door Swing	Reversible Door Swing
Build Your Custom Column	Build Your Custom Column	Build Your Custom Column	Build Your Custom Column

Wine Preservation Columns



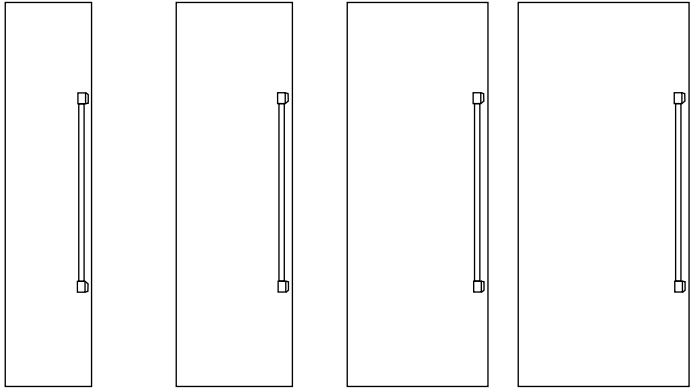
T18IW900SP	T24IW900SP T24IW901SP*
18-Inch	24-Inch
Reversible Door Swing	Reversible Door Swing
Build Your Custom Column	Build Your Custom Column

Freezer Columns with External Dispenser



T18ID900LP	T18ID900RP	T24ID900LP	T24ID900RP
18-Inch	18-Inch	24-Inch	24-Inch
External Ice & Water Dispenser	External Ice & Water Dispenser	External Ice & Water Dispenser	External Ice & Water Dispenser
Left-Hand Door Swing	Right-Hand Door Swing	Left-Hand Door Swing	Right-Hand Door Swing
Build Your Custom Column	Build Your Custom Column	Build Your Custom Column	Build Your Custom Column

Freezer Columns with Internal Ice Maker



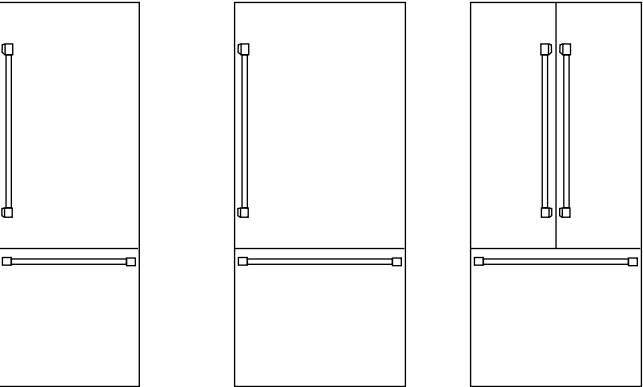
T18IF900SP T18IF901SP*	T24IF900SP	T30IF900SP	T36IF900SP
18-Inch	24-Inch	30-Inch	36-Inch
Internal Ice Maker	Internal Ice Maker	Internal Ice Maker	Internal Ice Maker
Reversible Door Swing	Reversible Door Swing	Reversible Door Swing	Reversible Door Swing
Build Your Custom Column	Build Your Custom Column	Build Your Custom Column	Build Your Custom Column

*with Home Connect™

APPLIANCE OVERVIEW

Freedom® Collection

Bottom Freezers

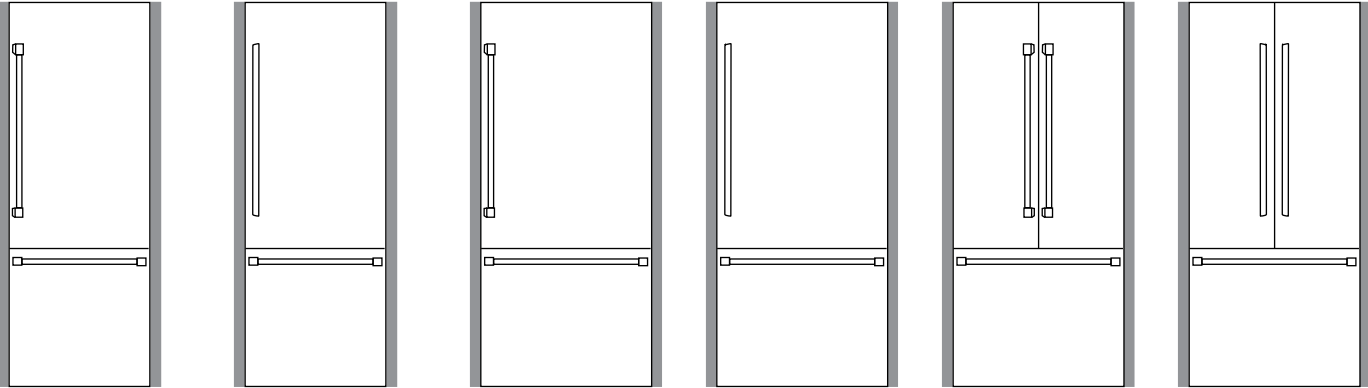


T30IB900SP	T36IB900SP	T36IT900NP T36IT901NP*
30-Inch 2-Door	36-Inch 2-Door	36-Inch French Door
Reversible Door Swing	Reversible Door Swing	Reversible Door Swing
Build Your Custom Column	Build Your Custom Column	Build Your Custom Column

★ Planning Tip

A Frame Kit enables installation of all Freedom Columns in 24-inch deep cutouts. See page 403 for details.

Pre-Assembled Bottom Freezers**



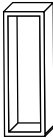

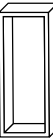



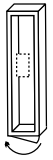

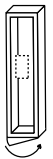

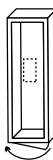

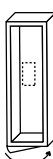



T30BB920SS	T30BB910SS	T36BB920SS	T36BB910SS	T36BT920NS	T36BT910NS
30-Inch 2-Door	30-Inch 2-Door	36-Inch 2-Door	36-Inch 2-Door	36-Inch French Door	36-Inch French Door
Reversible Door Swing	Reversible Door Swing	Reversible Door Swing	Reversible Door Swing	—	—
Flat Stainless Steel Panels	Flat Stainless Steel Panels	Flat Stainless Steel Panels	Flat Stainless Steel Panels	Flat Stainless Steel Panels	Flat Stainless Steel Panels
Professional Handles	Masterpiece® Handles	Professional Handles	Masterpiece® Handles	Professional Handles	Masterpiece® Handles

*with Home Connect™
**Pre-assembled bottom freezers can be installed flush in 25-inch deep cutouts or with included frame in 24-inch deep cutouts.

BUILDING YOUR CUSTOM COLUMN

Freedom® Collection

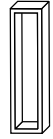

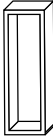

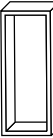



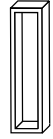

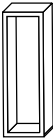

Choose Unit	Choose Panel (All units are panel ready for custom panel installation)	Choose Handle and Optional Frame NOTE: Choose one handle for each column, 2 handles for each 2-door bottom freezer and 3 handles for each French Door bottom freezer.
<i>Fresh Food Column – Fully Flush Collection</i>		
23.5-Inch	 T23IR900SP Reversible Door Swing Custom Column	 Flat Stainless Steel Door Panel TFL23IR900 – For use with Handle TFL23IR905* – Handleless
24-Inch	 T24IR900SP Reversible Door Swing Custom Column	 Flat Stainless Steel Door Panel TFL24IR800 – For use with Handle TFL24IR905* – Handleless
30-Inch	 T30IR900SP & T30IR901SP** Reversible Door Swing Custom Column **with Home Connect™	 Flat Stainless Steel Door Panel TFL30IR800 – For use with Handle TFL30IR905 – Handleless
36-Inch	 T36IR900SP Reversible Door Swing Custom Column	 Flat Stainless Steel Door Panel TFL36IR900 – For use with Handle TFL36IR905* – Handleless
<i>Freezer Column with External Dispenser – Fully Flush Collection</i>		
18-Inch	 T18ID900LP Left-Hand Door Swing External Ice & Water Dispenser Custom Column	 Flat Stainless Steel Door Panel TFL18ID800 – For use with Handle TFL18ID905* – Handleless
	 T18ID900RP Right-Hand Door Swing External Ice & Water Dispenser Custom Column	 Flat Stainless Steel Door Panel TFL18ID800 – For use with Handle TFL18ID905* – Handleless
24-Inch	 T24ID900LP Left-Hand Door Swing External Ice & Water Dispenser Custom Column	 Flat Stainless Steel Door Panel TFL24ID800 – For use with Handle TFL24ID905* – Handleless
	 T24ID900RP Right-Hand Door Swing External Ice & Water Dispenser Custom Column	 Flat Stainless Steel Door Panel TFL24ID800 – For use with Handle TFL24ID905* – Handleless

IMPORTANT: 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, Heater Kit HEATRKIT20 (13W @ 120V) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 403 for details.

*Available Summer 2019

BUILDING YOUR CUSTOM COLUMN

Freedom® Collection

Choose Unit	Choose Panel (All units are panel ready for custom panel installation)	Choose Handle and Optional Frame NOTE: Choose one handle for each column, 2 handles for each 2-door bottom freezer and 3 handles for each French Door bottom freezer.
<i>Freezer Column with Internal Ice Maker – Fully Flush Collection</i>		
18-Inch	 T18IF900SP & T18IF901SP** Reversible Door Swing External Ice & Water Dispenser Custom Column **with Home Connect™	 Flat Stainless Steel Door Panel TFL18IR800 – For use with Handle TFL18IR905 – Handleless
24-Inch	 T24IF900SP Reversible Door Swing External Ice & Water Dispenser Custom Column	 Flat Stainless Steel Door Panel TFL24IR800 – For use with Handle TFL24IR905* – Handleless
30-Inch	 T30IF900SP Reversible Door Swing External Ice & Water Dispenser Custom Column	 Flat Stainless Steel Door Panel TFL30IR800 – For use with Handle TFL30IR905* – Handleless
36-Inch	 T36IF900SP Reversible Door Swing External Ice & Water Dispenser Custom Column	 Flat Stainless Steel Door Panel TFL36IR900 – For use with Handle TFL36IR905* – Handleless
<i>Wine Preservation – Fully Flush Collection</i>		
18-Inch	 T18IW900SP Reversible Door Swing Custom Column	 Flat Stainless Steel Door Panel TFL18IW800 – For use with Handle TFL18IW905* – Handleless
24-Inch	 T24IW900SP & T24IW901SP** Reversible Door Swing Custom Column **with Home Connect™	 Flat Stainless Steel Door Panel TFL24IW800 – For use with Handle TFL24IW905 – Handleless

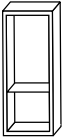
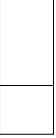
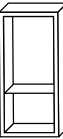


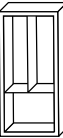
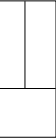
NOTE: Handleless Panels should not be installed on units without the SoftClose® capability. If you are uncertain if you have a refrigeration unit with SoftClose capability please contact our customer team by calling 1-800-735-4328.

IMPORTANT: 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, Heater Kit HEATRKIT20 (13W @ 120V) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 403 for details.

*Available Summer 2019

BUILDING YOUR CUSTOM COLUMN

Freedom® Collection

Choose Unit	Choose Panel (All units are panel ready for custom panel installation)	Choose Handle and Optional Frame
<i>Bottom Freezer – Fully Flush Collection</i>		
30-Inch 	T30IB900SP 2-Door Reversible Door Swing Custom Column 	Professional PR36HNDL20 – 36-Inch Professional PR30HNDL20 – 30-Inch Professional Masterpiece® MS36HNDL20 – 36-Inch Masterpiece MS30HNDL20 – 30-Inch Masterpiece
36-Inch 	T36IB900SP 2-Door Reversible Door Swing Custom Column 	 Freedom® Frame Kit FRAMEKIT10 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.
36-Inch 	T36IT900NP TT36IT901NP** French Door Custom Column **with Home Connect™ 	Flat Stainless Steel Door Panel TFL36IB800 – For use with Handle TFL36IB905* – Handleless






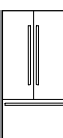
NOTE: Handleless Panels should not be installed on units without the SoftClose® capability. If you are uncertain if you have a refrigeration unit with SoftClose capability please contact our customer team by calling 1-800-735-4328.

IMPORTANT: 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, Heater Kit HEATRKIT20 (13W @ 120V) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 403 for details.

* Available Summer 2019

BUILDING YOUR CUSTOM COLUMN

Freedom® Collection

Choose Unit		
<i>Pre-Assembled Bottom Freezer – Fully Flush Collection</i>		
A frame is attached to all pre-assembled models. It is removable if a flush installation in a 25" deep cabinet is desired.		
30-Inch 	T30BB920SS 2-Door Professional Handles	Reversible Door Swing Flat Stainless Steel Panels Removable Frame
30-Inch 	T30BB910SS 2-Door Masterpiece® Handles	Reversible Door Swing Flat Stainless Steel Panels Removable Frame
36-Inch 	T36BB920SS 2-Door Professional Handles	Reversible Door Swing Flat Stainless Steel Panels Removable Frame
36-Inch 	T36BB910SS 2-Door Masterpiece® Handles	Reversible Door Swing Flat Stainless Steel Panels Removable Frame
36-Inch 	T36BT920NS French Door Professional Handles	Flat Stainless Steel Panels Removable Frame
36-Inch 	T36BT910NS French Door Masterpiece® Handles	Flat Stainless Steel Panels Removable Frame

IMPORTANT: 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, Heater Kit HEATRKIT20 (13W @ 120V) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 403 for details.

Customize The Interior
<i>Optional Storage Accessories</i>
See pages 342–343 for inspiration on how to combine interior storage accessories to suit your culinary lifestyle.

Fresh Food Columns, Bottom Freezers and Pre-assembled Bottom Freezers



SPRODBIN10
Small Delicate
Produce Bin



LPRODBIN10
Large Delicate
Produce Bin



24PRODRAIL
24-Inch
Produce Bin Railing



30PRODRAIL
30-Inch
Produce Bin Railing



36PRODRAIL
36-Inch
Produce Bin Railing



3DPRODRAIL
French Door
Produce Bin Railing



24HFGALBIN
24-Inch
Half Gallon Bin



30HFGALBIN
30-Inch
Half Gallon Bin



36HFGALBIN
36-Inch
Half Gallon Bin



3DHFGALBIN
French Door
Half Gallon Bin

Freezer Columns, Bottom Freezers and Pre-assembled Bottom Freezers



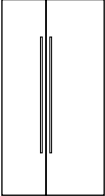
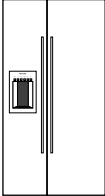
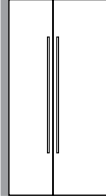
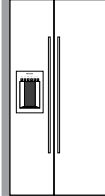
ICEBUCKETL
Large Ice Bucket

COMMON CONFIGURATIONS

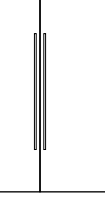
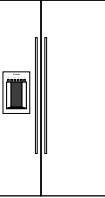
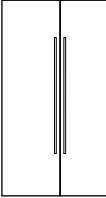
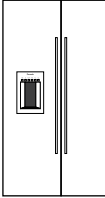
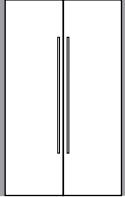
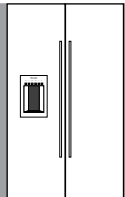
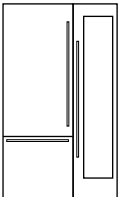
Freedom® Collection

The Thermador® Freedom® Collection uses independent columns that create unlimited flexibility in both function and design. Some suggested pairings are listed below. A special kit is included with all freezer columns to simplify traditional side-by-side refrigerator / freezer combinations. When combining two appliances where one is not a freezer column or if any two units are installed less than 6" (152 mm) apart from one another but not connected side-by-side, always use the Heater Kit (HEATRKIT20) to guard against damaging condensation build-up.

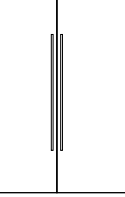
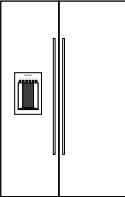
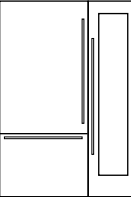
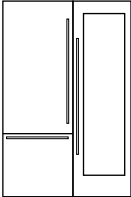
42-Inch

	18-Inch Freezer Column T18IF900SP 24-Inch Fresh Food Column T24IR900SP		18-Inch Freezer Column T18ID900LP 24-Inch Fresh Food Column T24IR900SP		18-Inch Freezer Column T18IF900SP 24-Inch Fresh Food Column T24IR900SP Shown with FRAMEKIT10		18-Inch Freezer Column T18ID900LP 24-Inch Fresh Food Column T24IR900SP Shown with FRAMEKIT10
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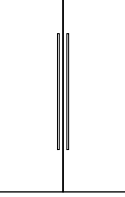
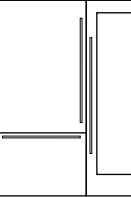
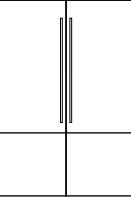
48-Inch

	18-Inch Freezer Column T18IF900SP 30-Inch Fresh Food Column T30IR900SP		18-Inch Freezer Column T18ID900LP 30-Inch Fresh Food Column T30IR900SP		24-Inch Freezer Column T24IF900SP 24-Inch Fresh Food Column T24IR900SP		24-Inch Freezer Column T24ID900LP 24-Inch Fresh Food Column T24IR900SP
	24-Inch Freezer Column T24IF900SP 24-Inch Fresh Food Column T24IR900SP Shown with FRAMEKIT10		24-Inch Freezer Column T24ID900SP 24-Inch Fresh Food Column T24IR900SP Shown with FRAMEKIT10		30-Inch* 2-Door Bottom Freezer T30IB900SP 18-Inch* Wine Preservation Column T18IW900SP		

54-Inch

	24-Inch Freezer Column T24IF900SP 30-Inch Fresh Food Column T30IR900SP		24-Inch Freezer Column T24ID900LP 30-Inch Fresh Food Column T30IR900SP		36-Inch* 2-Door Bottom Freezer T36IB900SP 18-Inch* Wine Preservation Column T18IW900SP		30-Inch* 2-Door Bottom Freezer T30IB900SP 24-Inch* Wine Preservation Column T24IW900SP
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60-Inch

	30-Inch Freezer Column T30IF900SP 30-Inch Fresh Food Column T30IR900SP		36-Inch* 2-Door Bottom Freezer T36IB900SP 24-Inch* Wine Preservation Column T24IW900SP		30-Inch* 2-Door Bottom Freezer T30IB900SP 30-Inch* 2-Door Bottom Freezer T30IB900SP
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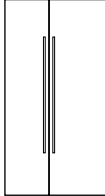
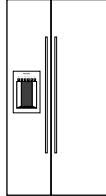
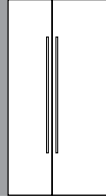
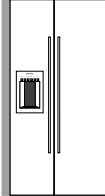
*Requires Heater Kit HEATERKIT20

COMMON CONFIGURATIONS

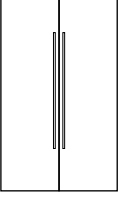
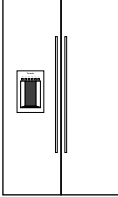
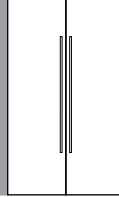
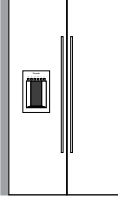
Freedom® Collection

You don't need to remodel your kitchen to enjoy complete personalization. The specially-designed 23.5" refrigerator unit features the same interior capacity as a 24" column, but has been crafted to seamlessly pair with any 18" and 24" freezer. Together, they will perfectly fit into predetermined 42" or 48" spaces—without the need to adjust existing cabinetry.

42-Inch (41.5-Inch Predetermined Spaces / Replacement Installation)

	18-Inch Freezer Column T18IF900SP 23.5-Inch Fresh Food Column T23IR900SP		18-Inch Freezer Column T18ID900LP 23.5-Inch Fresh Food Column T23IR900SP		18-Inch Freezer Column T18IF900SP 23.5-Inch Fresh Food Column T23IR900SP Shown with FRAMEKIT10		18-Inch Freezer Column T18ID900LP 23.5-Inch Fresh Food Column T23IR900SP Shown with FRAMEKIT10
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48-Inch (47.5-Inch Predetermined Spaces / Replacement Installation)

	24-Inch Freezer Column T24IF900SP 23.5-Inch Fresh Food Column T23IR900SP		24-Inch Freezer Column T24ID900LP 23.5-Inch Fresh Food Column T23IR900SP		24-Inch Freezer Column T24IF900SP 24-Inch Fresh Food Column T24IR900SP Shown with FRAMEKIT10		24-Inch Freezer Column T24ID900LP 24-Inch Fresh Food Column T24IR900SP Shown with FRAMEKIT10
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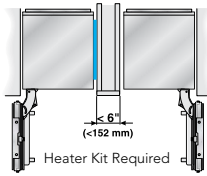
Installation Accessories



FRAMEKIT10

Freedom® Frame Kit

Included with all pre-assembled bottom freezers, this adjustable frame is also available as an optional accessory for use with any custom column for installation in 24-inch (610 mm) deep cutouts. The kit includes two identical and reversible metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.



HEATRKIT20 – 13W @ 120V

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 recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall.

OPTIONAL ACCESSORIES

Freedom® Collection

Flat Stainless Steel Door Panels

Fresh Food – For Use with Handle

TFL23IR900 – 23.5-Inch
TFL24IR800 – 24-Inch
TFL30IR800 – 30-Inch
TFL36IR900 – 36-Inch



*Fresh Food – Handleless***

TFL23IR905* – 23.5-Inch
TFL24IR905* – 24-Inch
TFL30IR905 – 30-Inch
TFL36IR905* – 36-Inch

Freezer – For Use with Handle

TFL18ID800 – 18-Inch with Dispenser
TFL18IR800 – 18-Inch without Dispenser
TFL24ID800 – 24-Inch with Dispenser
TFL24IR800 – 24-Inch without Dispenser
TFL30IR800 – 30-Inch without Dispenser
TFL36IR900 – 36-Inch without Dispenser

*Freezer – Handleless***

TFL18ID905* – 18-Inch with Dispenser
TFL18IR905 – 18-Inch without Dispenser
TFL24ID905* – 24-Inch with Dispenser
TFL24IR905* – 24-Inch without Dispenser
TFL30IR905* – 30-Inch without Dispenser
TFL36IR905* – 36-Inch without Dispenser

Wine Preservation – For Use with Handle

TFL18IW800 – 18-Inch
TFL24IW800 – 24-Inch

*Wine Preservation – Handleless***

TFL18IW905* – 18-Inch
TFL24IW905 – 24-Inch

Bottom Freezer – For Use with Handle

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

*Bottom Freezer – Handleless***

TFL30IB905* – 30-Inch 2-Door
TFL36IB905* – 36-Inch 2-Door
TFL36IT905 – 36-Inch French Door

*Available Summer 2019

**Handleless Panels should not be installed on units without the SoftClose® capability. If you are uncertain if you have a refrigeration unit with SoftClose® capability please contact our customer team by calling 1-800-735-4328.

See page 403 for installation accessories.

Refrigeration Handles

NOTE: Choose one handle for each column or glass door under-counter model, choose 2 handles for each 2-door bottom freezer or double drawer under-counter model and choose 3 handles for each French Door bottom freezer.



Professional

PR36HNDL20 – 36-Inch Professional
PR30HNDL20 – 30-Inch Professional



Masterpiece®

MS36HNDL20 – 36-Inch Masterpiece
MS30HNDL20 – 30-Inch Masterpiece

Wine Preservation Shelf

Additional wine shelf increases capacity to 99 bottles on 24-Inch column and 62 bottles on 18-Inch column (750mL bottles).



18-Inch Wine Column Shelf
T18WINERK1



24-Inch Wine Column Shelf
T24WINERK1

Refrigeration Filters



Freedom®

Water Filter

REPLFLTR10

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



By-Pass-Filter

SCRNFLTR10

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



Water Filter

UCTRFLTR10

Replacement water filter for use in all under-counter models.

Interior Storage



Delicate Produce Bin

SPRODBIN10 – Small
LPRODBIN10 – Large



Large Ice Bucket
ICEBUCKETL



Produce Bin Railing

24PRODRAIL – 24-Inch
30PRODRAIL – 30-Inch
36PRODRAIL – 36-Inch
3DPRODRAIL – French Door



Half Gallon Bin

24HFGALBIN – 24-Inch
30HFGALBIN – 30-Inch
36HFGALBIN – 36-Inch
3DHFGALBIN – French Door

PLANNING INFORMATION

Freedom® Collection

Installation Considerations

Location

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F (13°C) and 100°F (43°C).

The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1 **1/4"** (30 mm) from an electric cooking appliance,
- 11 **13/16"** (300 mm) from an oil or solid-fuel cooking appliance.

Installation and Cutout Dimensions

Please see pages 410–413 for complete cutout planning information.

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.

- In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
- The side walls of the cutout must be flush. The minimum thickness of the side and top walls is **5/8"** (16 mm). The minimum thickness of toekick panel is **1/4"** (6 mm).

Furniture / Fixtures

During installation, the appliance is fastened to adjacent and overhead furniture / fixtures and it is therefore essential that all such furniture / fixtures are well secured to the substructure or adjacent wall.

Flooring / Substructure

On account of the heavy weight of a fully loaded appliance, a load-bearing substructure is required. To ensure correct installation and function, the support must be flat, level and made of hard, rigid material. If in doubt, contact an architect or a building expert.

Refer to the following table for load-bearing capacity:

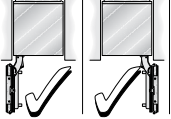
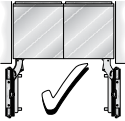
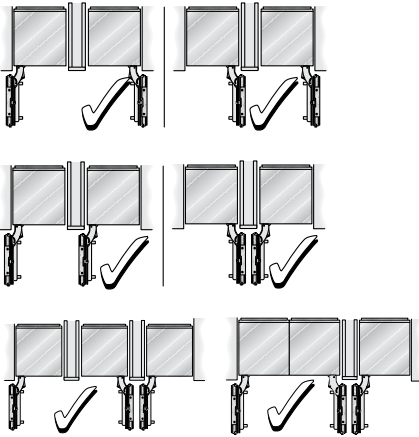
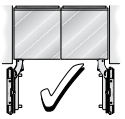
<i>Appliance</i>	<i>Load Bearing Capacity</i>
23.5-Inch Fresh Food Column	945 lbs. / 429 kg
24-Inch Fresh Food Column	949 lbs. / 431 kg
30-Inch Fresh Food Column	1,097 lbs. / 498 kg
36-Inch Fresh Food Column	1,363 lbs. / 618 kg
18-Inch Freezer Column	774 lbs. / 351 kg*
24-Inch Freezer Column	958 lbs. / 435 kg*
30-Inch Freezer Column	1,116 lbs. / 507 kg
36-Inch Freezer Column	1,353 lbs. / 614 kg
18-Inch Wine Preservation Column	840 lbs. / 381 kg
24-Inch Wine Preservation Column	1,067 lbs. / 484 kg
30-Inch Bottom Freezer, 2-Door	1,135 lbs. / 515 kg**
36-Inch Bottom Freezer, 2-Door	1,399 lbs. / 635 kg**
36-Inch Bottom Freezer, French Door	1,382 lbs. / 627 kg**


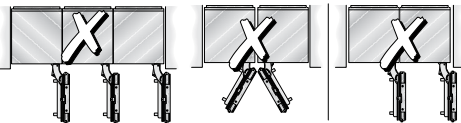
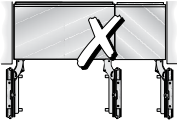
*Without water dispenser **Pre-assembled units

INSTALLATION OPTIONS

Freedom® Collection

The Freedom® Collection offers a variety of installation possibilities*. In some instances, special accessories are required.

Recommended Installations	Considerations
Stand-Alone 	Any Freedom appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4" (102 mm), preferably 6" (152 mm) on the top and sides.
Side-By-Side 	When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is provided. For all other (non-traditional) side-by-side combinations or instances where any appliances are installed less than 6" (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (HEATRKIT20).
Split Columns with Partition 	When dimensioning the partition, note the thickness of the door panel (including handles) as well as the swivel range to prevent damage if the doors are opened at the same time. (See page 415 for details on door swivel range dimensions) Three appliances can be installed together only if a partition—minimum 5/8" (16 mm)—is placed between two of the appliances. Ensure that door panel thickness (including handles) as well as the swivel range are accounted for.
At The End of a Cabinetry Run 	All Freedom appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used. The side panel must be connected firmly to the wall, the floor and any overhead furniture / fixtures before the appliance is placed in the cutout.

Recommended Installations	Concerns
	It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements. (See page 415 for details on door swivel range dimensions)
	A partition—minimum 5/8" (16 mm)—is required to ensure the doors do not interfere with one another when opened. Use a partition to separate appliances and observe the door swivel range. (See page 415 for details on door swivel range dimensions)
	A Thermador French Door Bottom Freezer cannot be connected side-by-side with any other appliance. Use a partition to separate appliances and observe the door swivel range. (See page 415 for details on door swivel range dimensions)

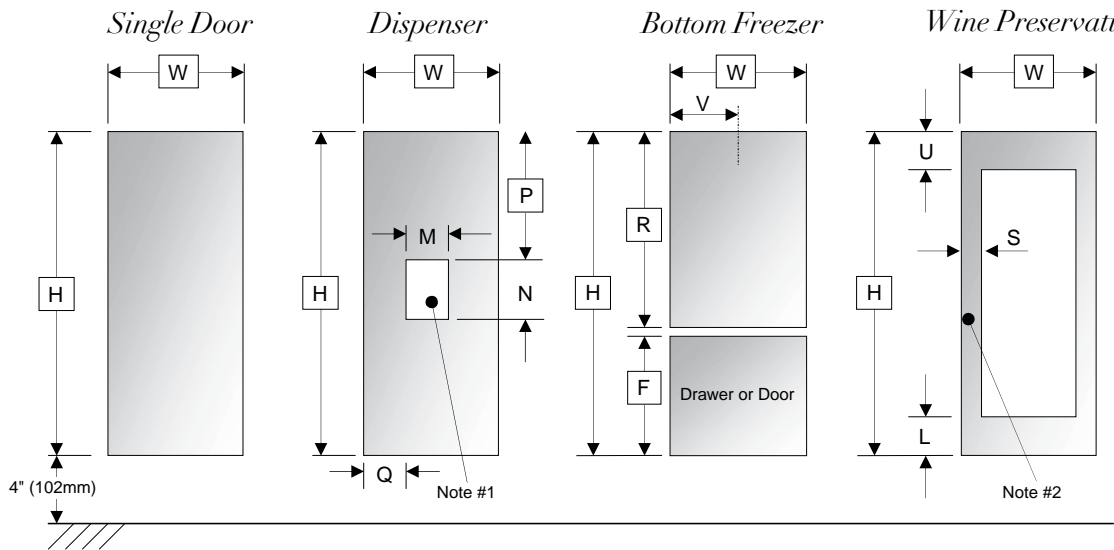
DOOR PANEL DIMENSIONS

Freedom® Collection

Each Freedom® Collection refrigeration appliance is designed to be equipped with a decorative door panel. A panel can be custom-made or purchased as a stainless steel accessory. The table below illustrates the dimensions of the stainless steel panel accessories and can be used as a guide in creating custom panels. At 79 7/8" (2029 mm) tall, they are designed for a toekick height of 4" (102 mm), and a total cutout height of 84" (2134 mm) yielding 1/8" (3 mm) reveals. At 3/4" (19 mm) deep, they are designed to attach to the 24" (610 mm) deep appliance for an overall depth of 24 3/4" (629 mm). See page 411 for cutout planning.

When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

IMPORTANT: While these sketches can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toekick height, etc. Please ensure careful planning based on the specific kitchen design.



MODEL	DESCRIPTION	H	W	V	R	F	M	N	P	Q	U	L	S	MAX. PANEL WEIGHT
T18IF900SP T18IF901SP	18-Inch Freezer Column	79 7/8" (2029 mm)	17 3/4" (451 mm)	—	—	—	—	—	—	—	—	—	—	120 lbs. (54kg)
T23IR900SP	23.5-Inch Fresh Food Column	79 7/8" (2029 mm)	23 17/64" (591 mm)	—	—	—	—	—	—	—	—	—	—	80 lbs. (36kg)
T24IR900SP T24IF900SP	24-Inch Freezer / Fresh Food Columns	79 7/8" (2029 mm)	23 3/4" (603 mm)	—	—	—	—	—	—	—	—	—	—	80 lbs. (36kg)
T30IR900SP T30IR901SP T30IF900SP	30-Inch Freezer / Fresh Food Columns	79 7/8" (2029 mm)	29 3/4" (756 mm)	—	—	—	—	—	—	—	—	—	—	50 lbs. (23kg)
T36IR900SP T36IF900SP	36-Inch Freezer / Fresh Food Columns	79 7/8" (2029 mm)	35 3/4" (908 mm)	—	—	—	—	—	—	—	—	—	—	80 lbs. (36kg)
T18ID900LP T18ID900RP	18-Inch Ice & Water Dispenser Columns	79 7/8" (2029 mm)	17 3/4" (451 mm)	—	—	—	9 1/16" (230.5 mm)	14 1/2" (368.3 mm)	32 11/16" (830.5 mm)	4 11/32" (110 mm)	—	—	—	150 lbs. (68kg)
T24ID900LP T24ID900RP	24-Inch Ice & Water Dispenser Columns	79 7/8" (2029 mm)	23 3/4" (603 mm)	—	—	—	9 1/16" (230.5 mm)	14 1/2" (368.3 mm)	32 11/16" (830.5 mm)	7 11/32" (186 mm)	—	—	—	150 lbs. (68kg)
T30IB900SP	30-Inch Two-Door Bottom Freezer	79 7/8" (2029 mm)	29 3/4" (756 mm)	—	51 11/32" (1304 mm)	28 13/32" (722 mm)	—	—	—	—	—	—	—	Door: 90 lbs. (41kg) Drawer: 20 lbs. (9kg)
T36IB900SP	36-Inch Two-Door Bottom Freezer	79 7/8" (2029 mm)	35 3/4" (908 mm)	—	51 11/32" (1304 mm)	28 13/32" (722 mm)	—	—	—	—	—	—	—	Door: 55 lbs. (25kg) Drawer: 22 lbs. (10kg)
T36IT900NP T36IT901NP	36-Inch French Door Bottom Freezer	79 7/8" (2029 mm)	35 3/4" (908 mm)	17 3/4" (451 mm)	51 11/32" (1304 mm)	28 13/32" (722 mm)	—	—	—	—	—	—	—	Door: 140 lbs. (63kg) Drawer: 22 lbs. (10kg)
T18IW900SP	18-Inch Wine Preservation Column	79 7/8" (2029 mm)	17 3/4" (451 mm)	—	—	—	—	—	—	—	10 1/8" (257 mm)	10 1/8" (257 mm)	3 3/4" (95 mm)	150 lbs. (68kg)
T24IW900SP T24IW901SP	24-Inch Wine Preservation Column	79 7/8" (2029 mm)	23 3/4" (603 mm)	—	—	—	—	—	—	—	10 1/8" (257 mm)	10 1/8" (257 mm)	3 3/4" (95 mm)	150 lbs. (68kg)

NOTE #1: The cutout for the dispenser unit must be horizontally and vertically centered in the panel.
NOTE #2: For custom wine preservation column door panels, the width of the two lateral flanges of the frame may vary between 2 1/2" (64 mm) and 3 3/4" (95 mm).

PLANNING INFORMATION

Freedom® Collection

Electrical Specifications

The appliance comes with a 3-wire power supply cord. UL listed in the USA.

Each appliance requires a separate 3-wire receptacle that is fitted with a 15 Amp fuse or higher. Refer to the following table for max load details.

Appliance	Max load
	120V AC, 60Hz
23.5-Inch Fresh Food Column	15 A
24-Inch Fresh Food Column	15 A
30-Inch Fresh Food Column	15 A
36-Inch Fresh Food Column	15 A
18-Inch Freezer Column*	15 A
24-Inch Freezer Column*	15 A
30-Inch Freezer Column*	15 A
36-Inch Freezer Column*	15 A
18-Inch Wine Preservation Column	15 A
24-Inch Wine Preservation Column	15 A
30-Inch 2-Door Bottom Freezer*	15 A
36-Inch 2-Door Bottom Freezer*	15 A
36-Inch French Door Bottom Freezer*	15 A

*Including ice maker

The receptacle must be installed by a licensed electrician only.

For the installation position of the receptacle refer to diagram in “Electrical Location”.

Grounding Instruction

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

Additional Grounding Procedure

Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

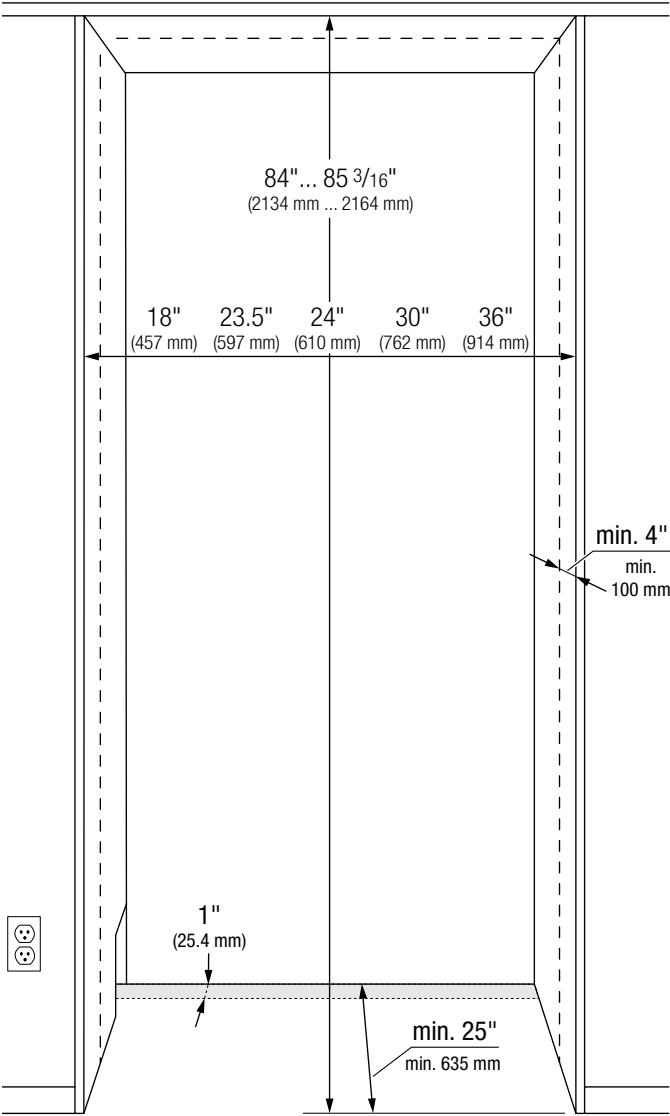
A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

Warning

Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

Electrical Location

Connect the appliance to an outlet that is near the appliance. The outlet must be freely accessible following installation of the appliance.



PLANNING INFORMATION

Freedom® Collection

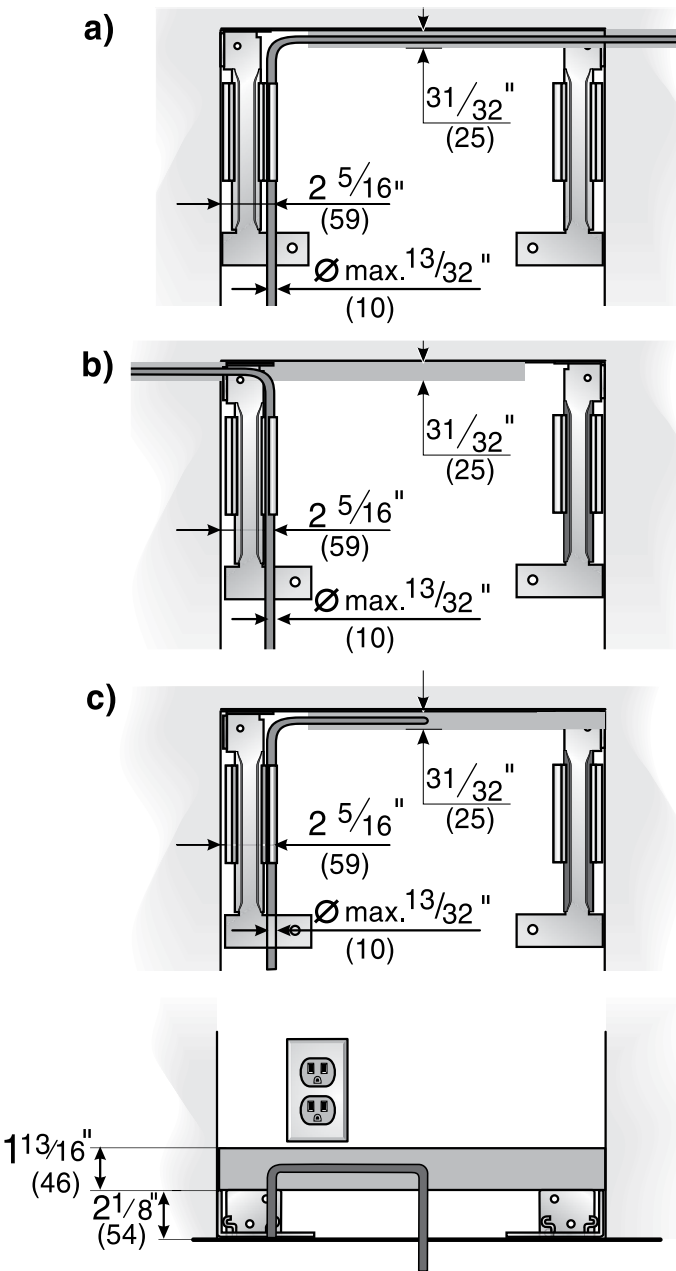
Water Location

A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.

The water pressure must be between 40 and 120 p.s.i. (2.75-8.25 bar). The installation must comply with local plumbing regulations.

A separate shut-off valve must be installed for the appliance water connection.

The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location. When installing the water connection, observe the permitted installation areas for the water supply line. The supply line can be located to the right (a), to the left (b), or underneath (c).



CABINETRY PLANNING INFORMATION

Freedom® Collection

Cabinetry Terms & Basic Requirements

To clarify the terms that are used in this design guide, please refer to the following definitions:

Case

This is the main body of a kitchen cabinet.

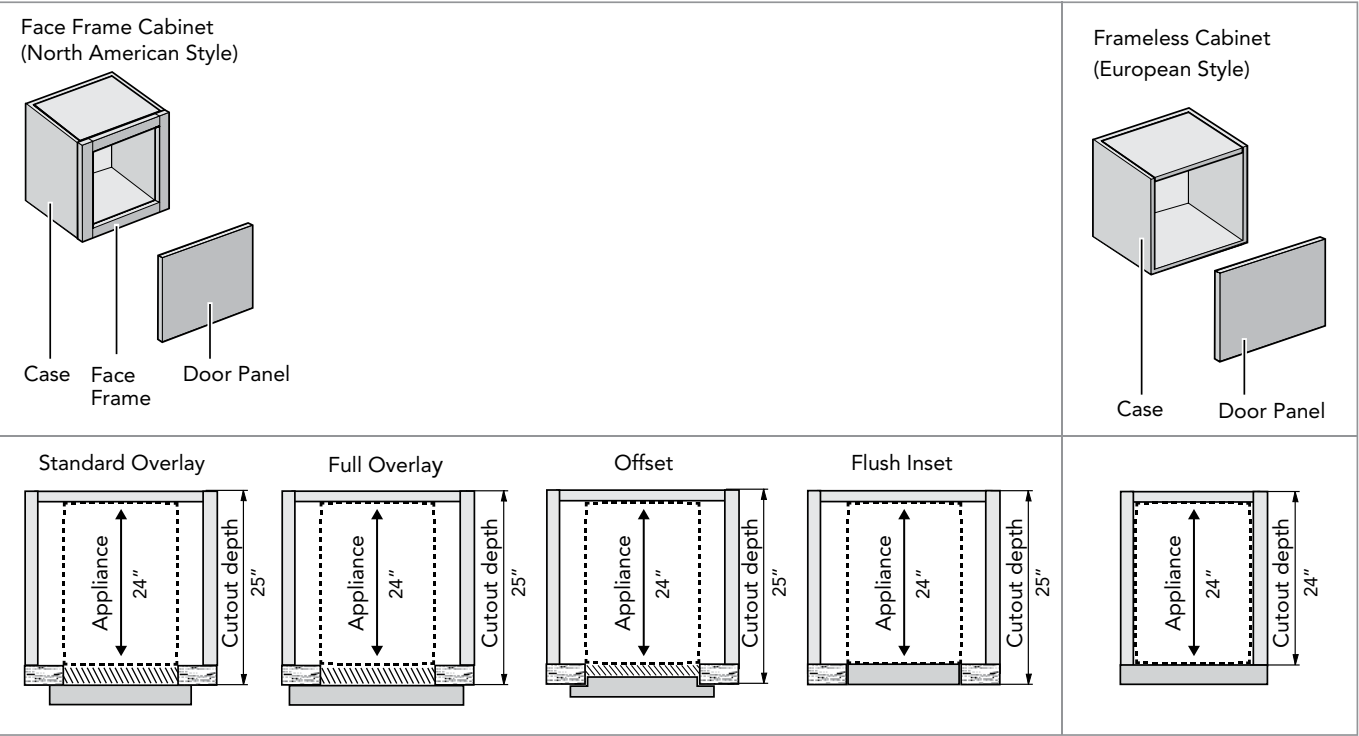
(Cabinet) Face Frame

This is a decorative frame at the front of a kitchen cabinet representing the space between cabinetry doors or drawers and is typical for North America. European style cabinets (frameless cabinetry) typically do not have a face frame.

Door Panel

Able to be fully flush integrated when installed in 25" (635 mm) deep cabinets, Freedom® Collection refrigerators are intentionally designed to be equipped with custom door panels that perfectly match surrounding kitchen cabinetry. Typical panel thickness is 3/4" (19 mm). However, thicker panels can be accommodated to emulate the look of the visible face frame (as in overlay) or to match existing kitchen cabinetry doors. When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

Kitchen Cabinetry Illustration



Cutout (Niche)

The cutout is the cavity in which a Freedom® Collection appliance is installed. The width of the cutout (18-inch, 23.5-inch, 24-inch, 30-inch or 36-inch) is dependent on the appliance(s). The total depth of the cutout is equal to the depth of the case plus face frame. It does not necessarily include the thickness of the door panel. For proper planning of cutout depth, please refer to pages 410–413.

Typically, the cutout for a Freedom® Collection appliance will be 25" (635 mm) deep. When planning the cutout, it is essential that the top and side interior walls be flush to the appliance at a minimum depth of 4" (102 mm) from the outer edge of the face frame and composed of thick (5/8" (16 mm) minimum) material for secure installation. Also, because the case interior will be partially visible when the refrigerator door is opened, always ensure that the top and side returns are finished to match the exterior furniture at the same minimum depth of 4" (102 mm).

CABINETRY PLANNING INFORMATION

Freedom® Collection

Cabinetry Style & Cutout Depth

Freedom® Collection refrigeration appliances are designed to accommodate nearly any type of kitchen cabinetry door installation. Generally, when using standard 3/4" (19 mm) panels, 25" (635 mm) deep cutouts are recommended but the required cutout depth depends on the desired cabinetry and custom panel execution, whether typical North American styles that employ a face frame—requiring a depth of 25" (635 mm)—or European style—requiring a depth of 24" (610 mm).

The below cabinetry styles detail requirements for the cutout and custom panel.

A) Standard (Partial) Overlay – 25" (635 Mm) Cutout Depth

With standard overlay kitchen cabinetry the face frame is an important design element. In order to emulate this aesthetic for the refrigerator, one must account for the door panel thickness (typically 3/4" (19 mm)) as well as the face frame thickness (here, also 3/4" (19 mm)). The resulting thickness of the custom door panel is therefore 3/4" (19 mm) + 3/4" (19 mm) = 1 1/2" (38 mm). The cumulative thickness of the custom door panel requires added depth in the cutout so 25" (635 mm) is recommended (see sketch).

B) Full Overlay – 25" (635 Mm) Cutout Depth

The requirements for standard overlays are also valid for full overlay designs so 25" (635 mm) cutout depth is recommended. However, especially if kitchen cabinet doors are thinner than 3/4" (19 mm) or reveals are 1/8" (3 mm) or smaller, a 24" (610 mm) cutout depth may also be acceptable. In this execution both the cabinet door and the small reveal of the fully overlaid face frame must be emulated within the typical appliance door panel thickness of 3/4" (19 mm). This can be done either a) by simply ignoring the visible area of the face frame (very small reveals show virtually no face frame) or b) by creating a “nose” on the custom door panel to emulate a small visible face frame (see sketch).

C & D) Offset & Flush Inset – 25" (635 Mm) Cutout Depth

Here, kitchen cabinetry door panels do not rest atop the cabinet face frame (overlay), but are instead inserted partially (offset) or fully flush (inset) into the face frame. Such offset or flush inset door panels require additional depth in the cutout. Using the example of a 3/4" (19 mm) thick panel, the complete cutout depth would be 24" (610 mm) + 3/4" (19 mm) = 24 3/4" (629 mm) and in this example 25" (635 mm) is recommended.

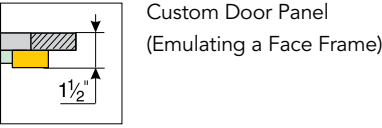
E) Framed – 24" (610 Mm) Cutout Depth

For Freedom® Collection refrigeration appliances, a metal frame (FRAMEKIT10) may be affixed to the side of the cabinet which conveniently hides unfinished case returns and provides a classic built-in look. This is particularly relevant for existing cabinetry that has not been custom-built to accommodate these appliances. A 24" (610 mm) cutout will result in a slightly protruding door panel for a typical built-in look.

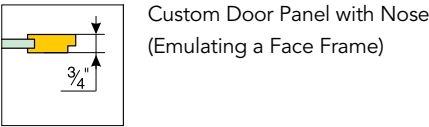
F) European Style Kitchen Cabinetry – 24" (610 Mm) Cutout Depth

If the kitchen design is based on European style cabinetry, there is no need to emulate the look of a face frame, as such a frame is not an element of the kitchen cabinetry design. Therefore a 24" (610 mm) deep cutout with accompanying custom panel will always be sufficient.

A) Standard Overlay Design



B) Full Overlay Design



Important

It is strongly recommended the top interior of the cutout be of solid material (5/8" (16 mm) thickness). Ensure that the top well is completely flush for a depth of at least 4" (102 mm).

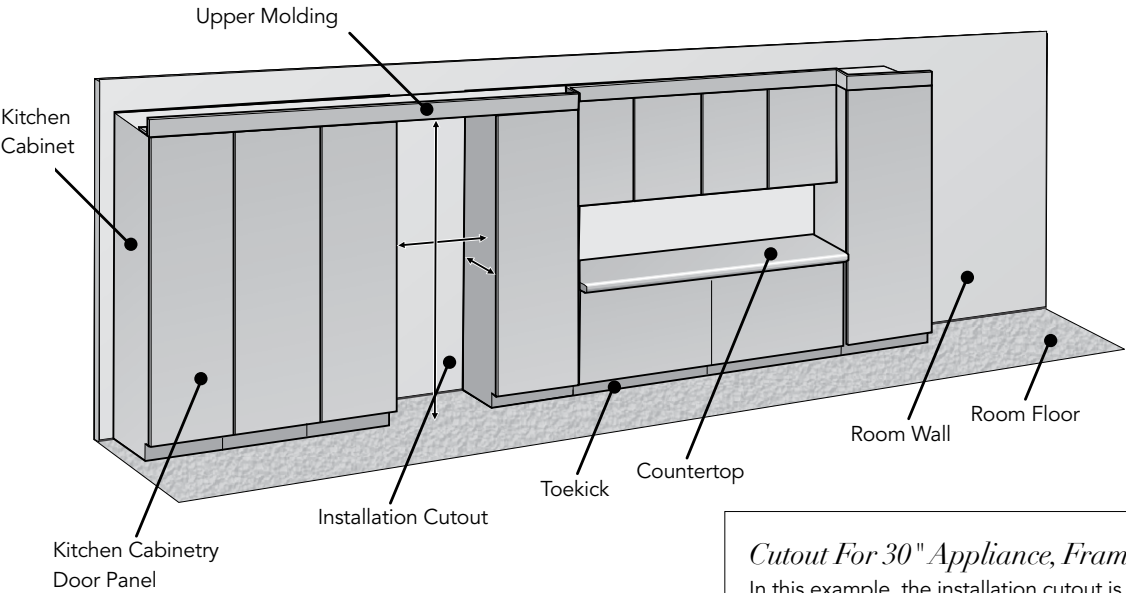
Ensure that the side walls of the cutout are also completely flush to a depth of at least 4" (102 mm).

If, for some reason, a separate cutout cabinet is created, ensure that the furniture return is at least 4" (102 mm) deep for proper installation.

CABINETRY PLANNING INFORMATION

Freedom® Collection

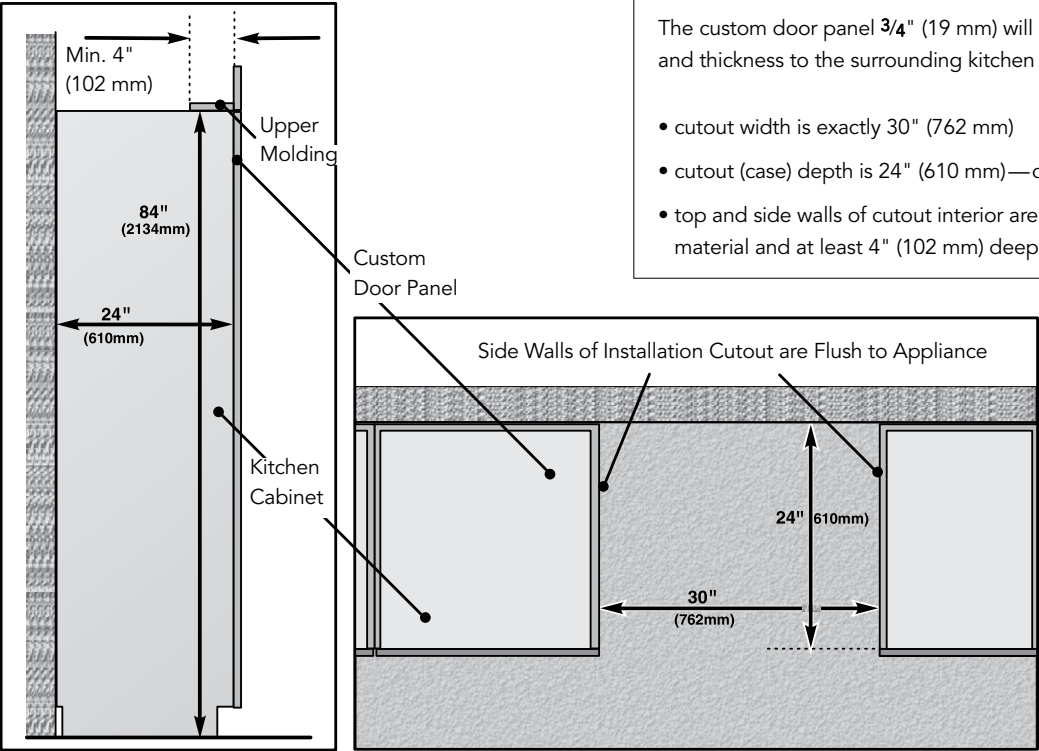
Planning Example #1: Frameless (European) Cabinetry



Cutout For 30" Appliance, Frameless Cabinetry:
In this example, the installation cutout is formed by simply leaving a gap between two kitchen cabinets.

The custom door panel 3/4" (19 mm) will be identical in appearance and thickness to the surrounding kitchen cabinetry panels.

- cutout width is exactly 30" (762 mm)
- cutout (case) depth is 24" (610 mm)—does not include door panel
- top and side walls of cutout interior are completely flush, of solid material and at least 4" (102 mm) deep



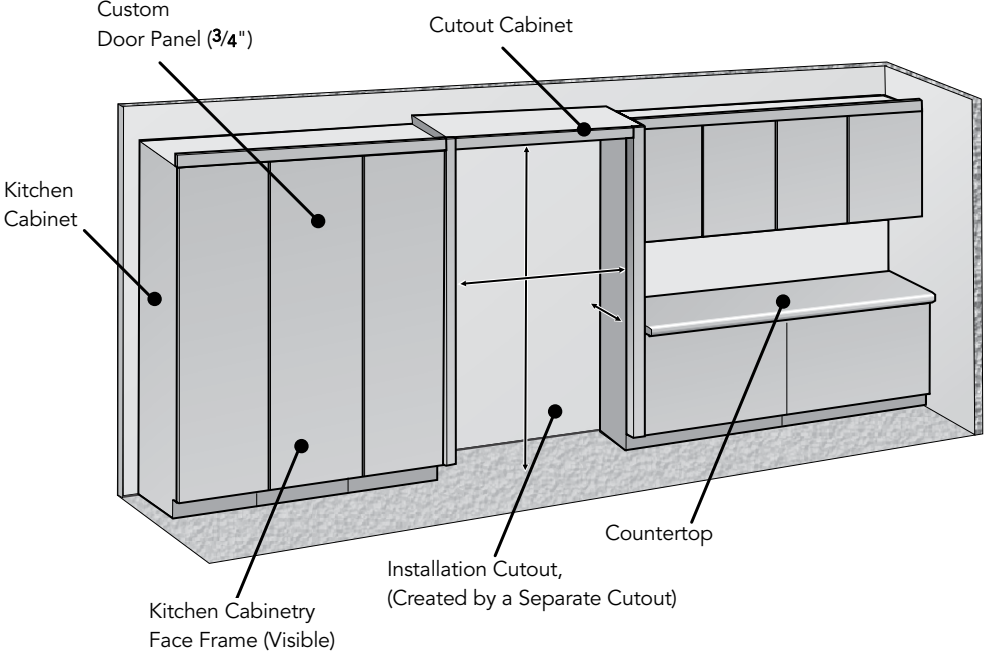
Installation Cutout (Vertical Section)

30-Inch Installation Cutout (Horizontal Section)

CABINETRY PLANNING INFORMATION

Freedom® Collection

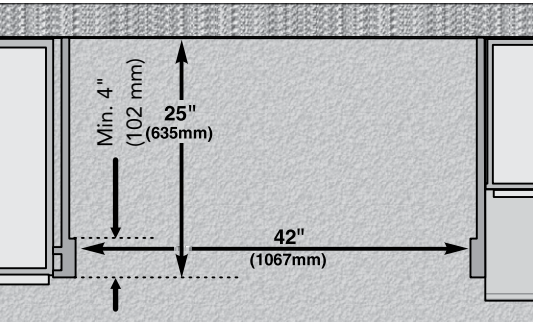
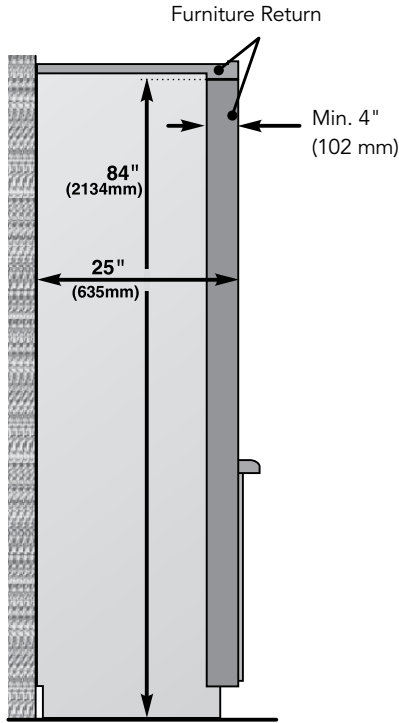
Planning Example #2: Standard Overlay Cabinetry



Cutout For 42" Side-By-Side Appliance Combination, Standard Overlay Cabinetry:
In this example, the installation cutout is formed by creating a separate cutout around the appliances. It yields a look that deviates from the general kitchen design.

The custom door panel has a cumulative thickness of 1 1/2" (38 mm), 3/4" (19 mm) emulating the face frame and 3/4" (19 mm) for the actual door panel). Thus, a 25" (635 mm) deep installation cutout is required.

- cutout width is exactly 42" (for an 18" + 24" = 42" side-by-side combination)
- cutout (case) depth is 25" (635 mm) due to 1 1/2" (38 mm) custom door panel
- any furniture return must be at least 4" (102 mm) deep, on interior top and sides, of solid material and should be finished to match the exterior at the same depth (4" or 102 mm)

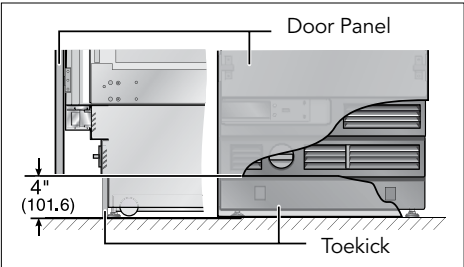


INSTALLATION

Freedom® Collection

Toekick & Venting Grille

Each Freedom® Collection refrigeration appliance comes with a 4" (102 mm) tall stainless steel toekick. A custom-made toekick that matches the surrounding cabinetry may be applied instead. While standard toekick height is 4" (102 mm), depending on the usage of the leveling legs, the toekick height could vary. Regardless of toekick height, it is imperative that the venting grille remain unblocked to ensure proper functionality of the appliance. Decorative toekicks should be removable to allow for servicing.



Typical 4" (102 mm) toekick height. Velcro adhesive strips are used to fasten the toekick to the appliance. Venting grille and (if applicable) the water filter cavity are located above the toekick area.

Upper Molding

The planning of decorative upper molding above the cutout requires taking into account the actual or desired height of the door panel.

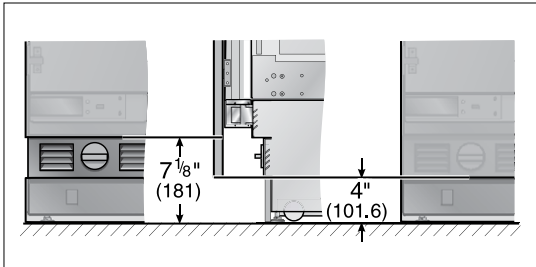
The overall height of the door panel will depend on:

- the height of the appliance, typically 84" (2134 mm)—leveling legs allow height adjustment ranging from -1/2" (-13 mm) to +1 3/8" (+35 mm)
- the installed height of the door panel (distance from the bottom edge of the door panel to the floor, typically 4" (102 mm), and, if desired, any extension of the custom panel above the appliance cutout)
- the appliance type (single door or bottom freezer)

Important

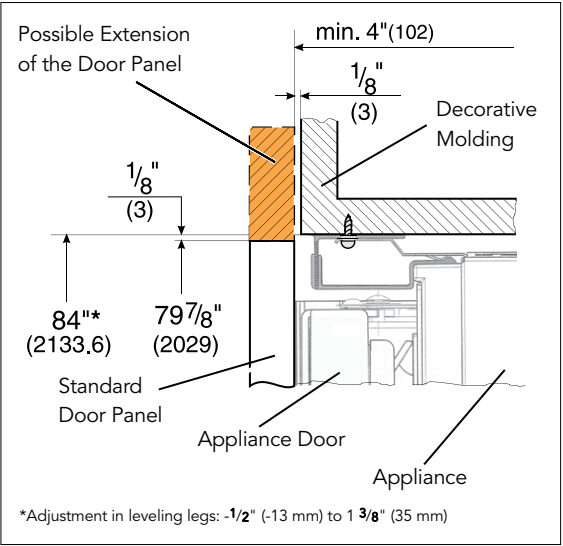
Please recall that a panel should be installed at a minimum height of 4" (102 mm) from the floor to allow proper ventilation of the appliance.

Always ensure that the top of the cutout or upper decorative molding is at least 4" (102 mm) deep, so that the refrigerator can be properly secured to the cutout wall. This is particularly important if a protruding cutout is specially created and configured with a face frame. Furniture returns for any face frame must be a minimum of 4" (102 mm) deep.



If required by the surrounding cabinetry design, the distance between the bottom edge of the door panel and the floor can be increased from approx. 4" (102 mm) up to 7 1/8" (181 mm), but should not be decreased. Note, however, that the venting grille and (if applicable) water filter cavity will be visible, even if the door is closed.

Vertical Section, Side View:



INSTALLATION

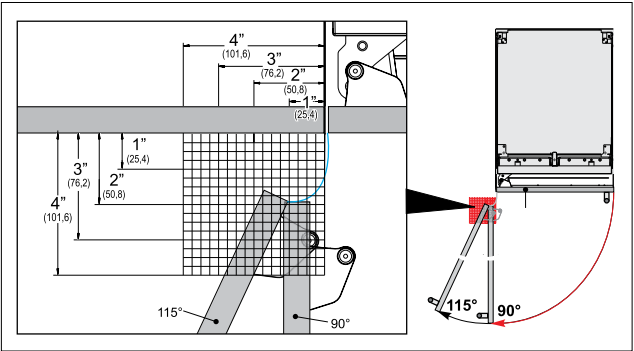
Freedom® Collection

Door Swivel Range

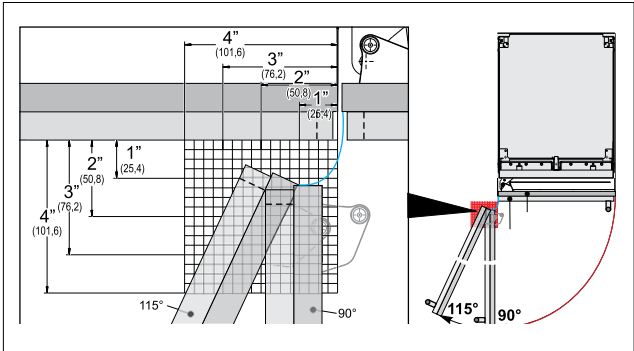
It is absolutely essential to ensure that the appliance is installed in such a way that the doors (including handles) and adjacent cabinets, countertops, pilasters, walls or other kitchen elements do not interfere with one another when opened. The illustrations below depict the swivel range of the Freedom® Collection refrigerator doors including mounted door panels of both 3/4" (19 mm) and 1 1/2" (38 mm) thickness. In the event of door interference the following solutions may be employed:

- Limit the refrigerator door opening angle to 90° with a door stop pin inserted into the hinge.
- Reduce the door panel thickness (if larger than 3/4" (19 mm)).
- Install a spacer between the appliance and the kitchen element that creates the interference.
- Rearrange the opposing kitchen element that creates the problem.
- Create a protruding cutout for the appliance.

Door Swivel Range – 3/4" (19 Mm)
Flush Appliance Door Panel

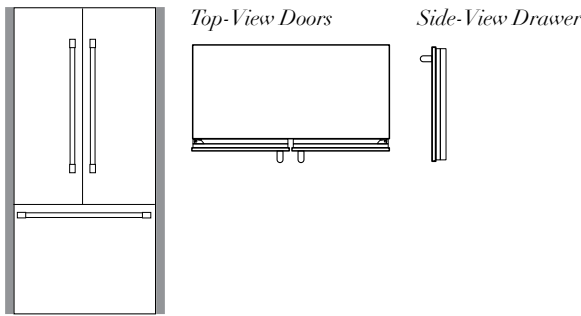


Door Swivel Range – 1 1/2" (38 Mm)
Flush Appliance Door Panel



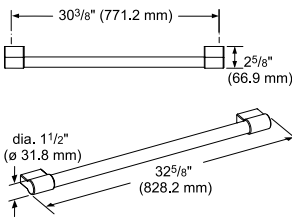
Handle Installation And Dimensions

Professional Handle

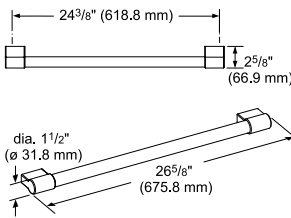


Professional

PR36HNDL20

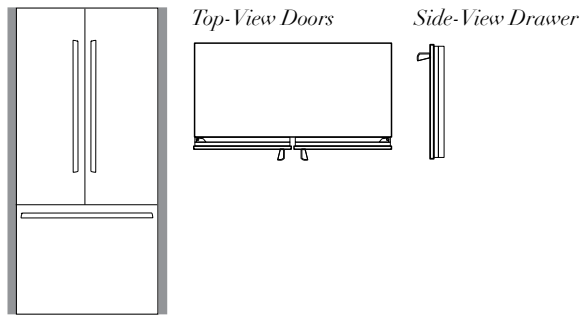


PR30HNDL20*



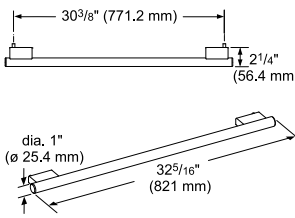
*For use with 30" bottom freezer T30IB900SP drawer only

Masterpiece® Handle

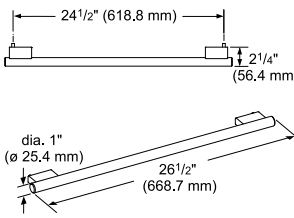


Masterpiece®

MS36HNDL20



MS30HNDL20*

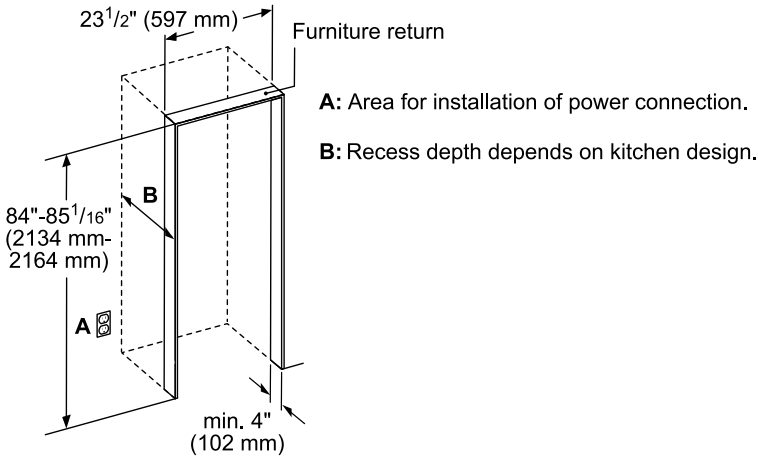


INSTALLATION

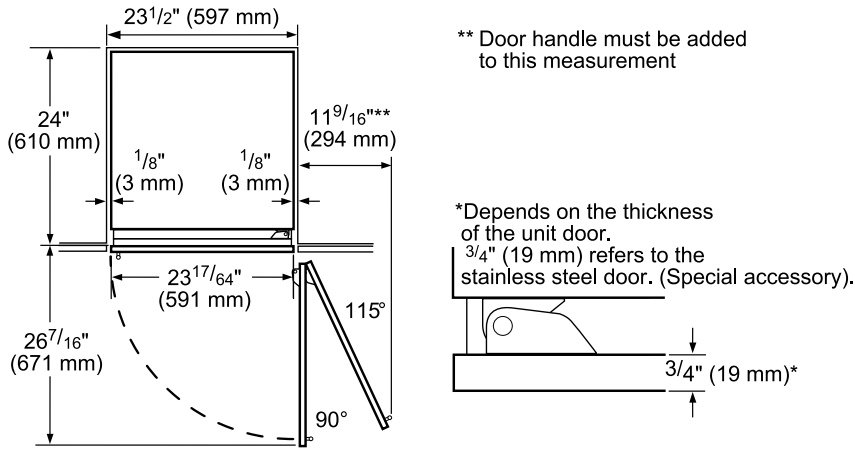
Freedom® Collection

23.5-Inch Built-In Fresh Food Column – T23IR900SP

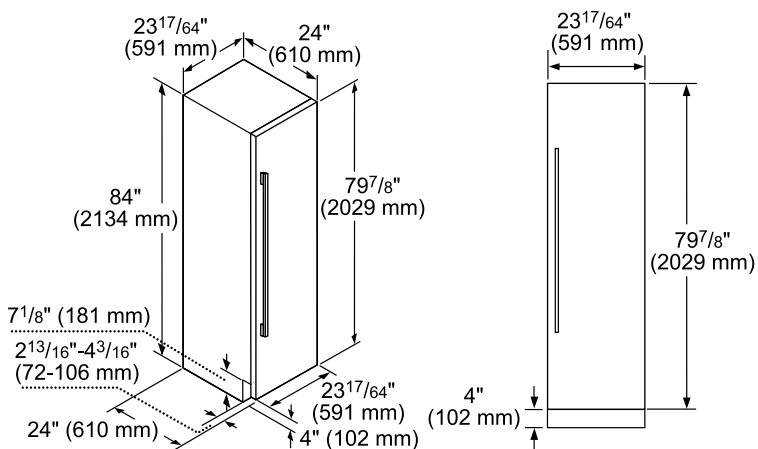
Cutout Dimensions



Top View Clearance



Panel Dimensions

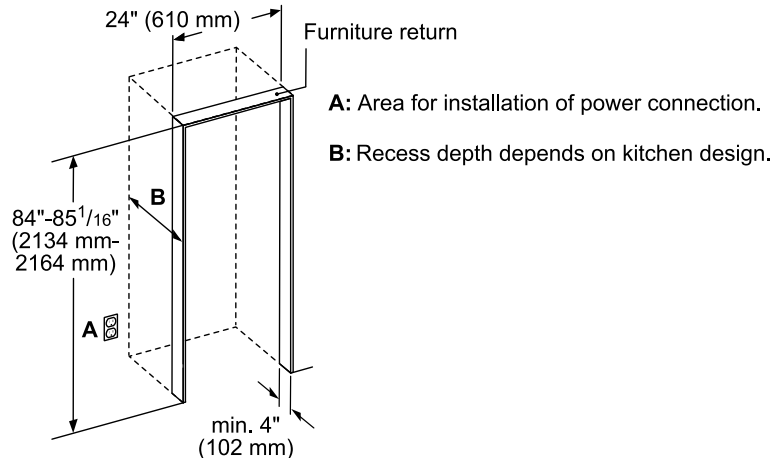


INSTALLATION

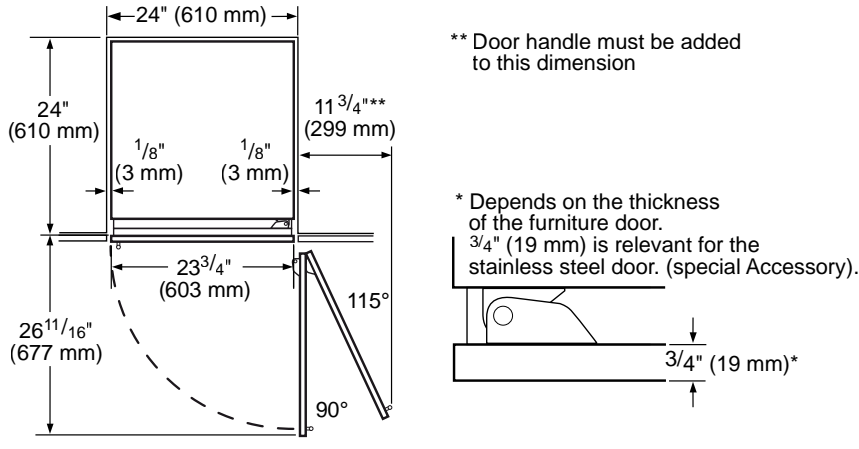
Freedom® Collection

24-Inch Built-In Fresh Food Column – T24IR900SP

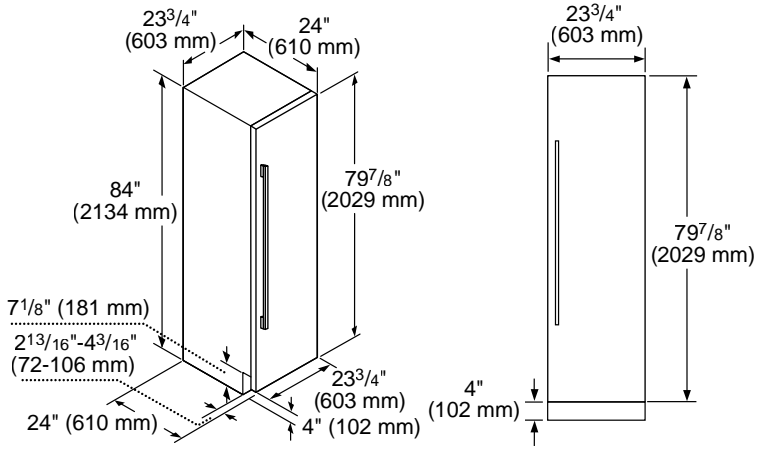
Cutout Dimensions



Top View Clearance



Panel Dimensions

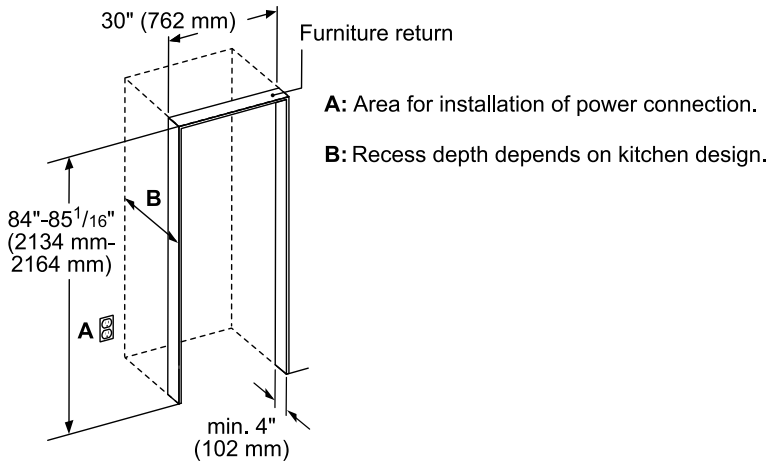


INSTALLATION

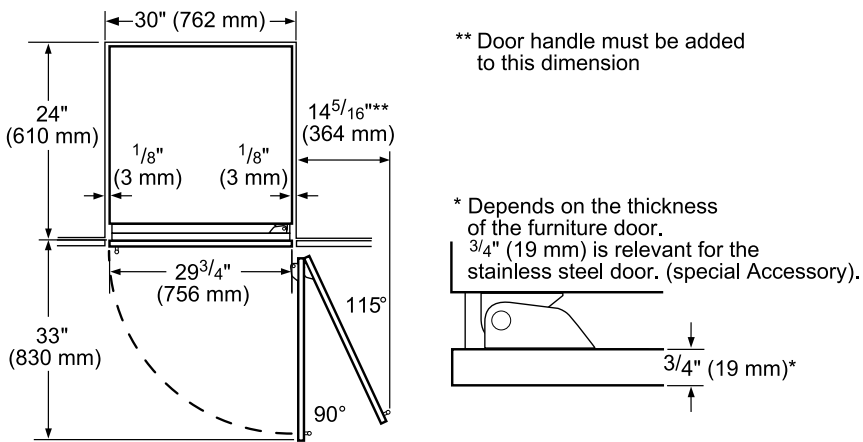
Freedom® Collection

30-Inch Built-In Fresh Food Columns – T30IR900SP / T30IR901SP

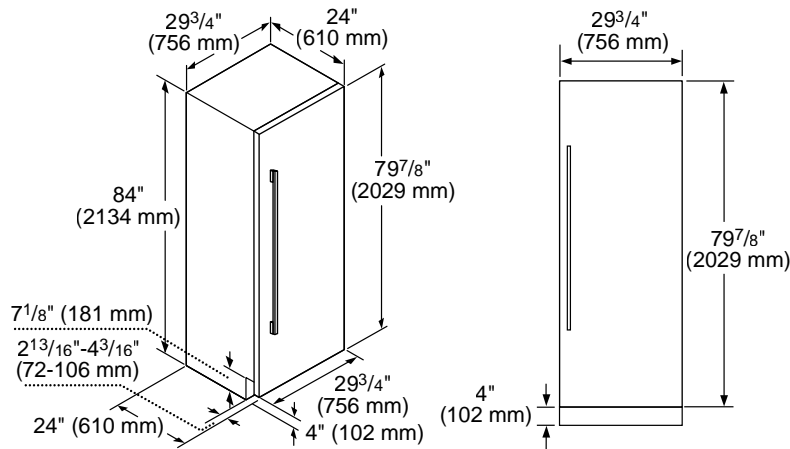
Cutout Dimensions



Top View Clearance



Panel Dimensions

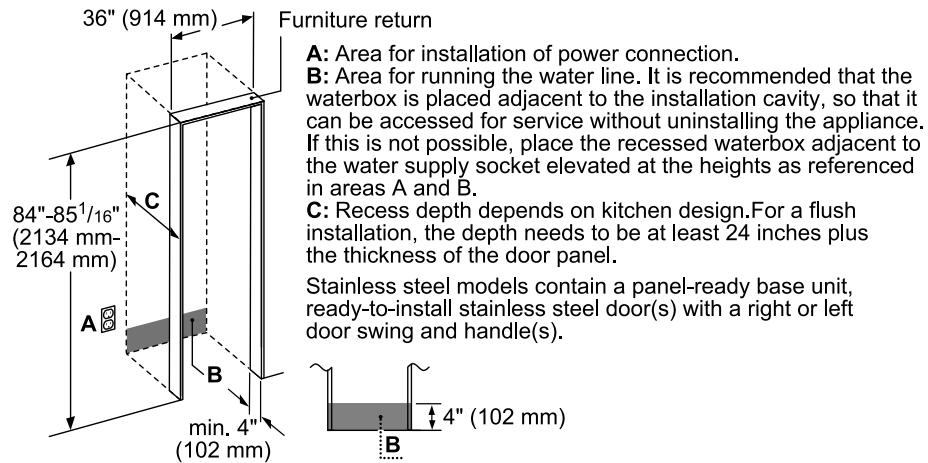


INSTALLATION

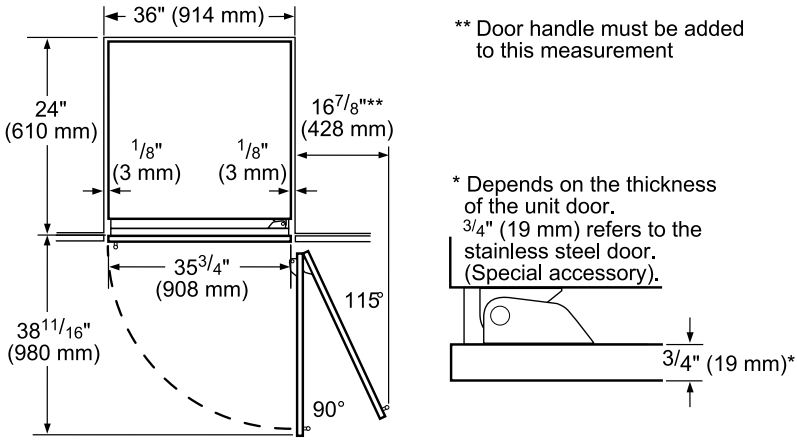
Freedom® Collection

36-Inch Built-In Fresh Food Column – T36IR900SP

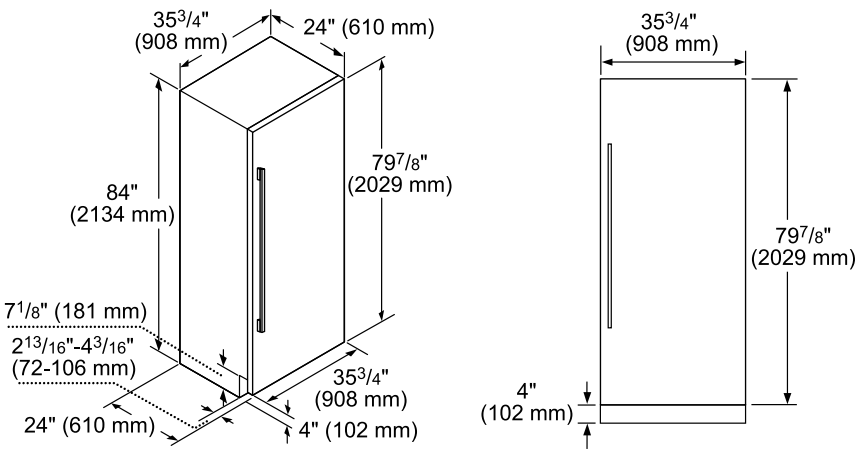
Cutout Dimensions



Top View Clearance



Panel Dimensions

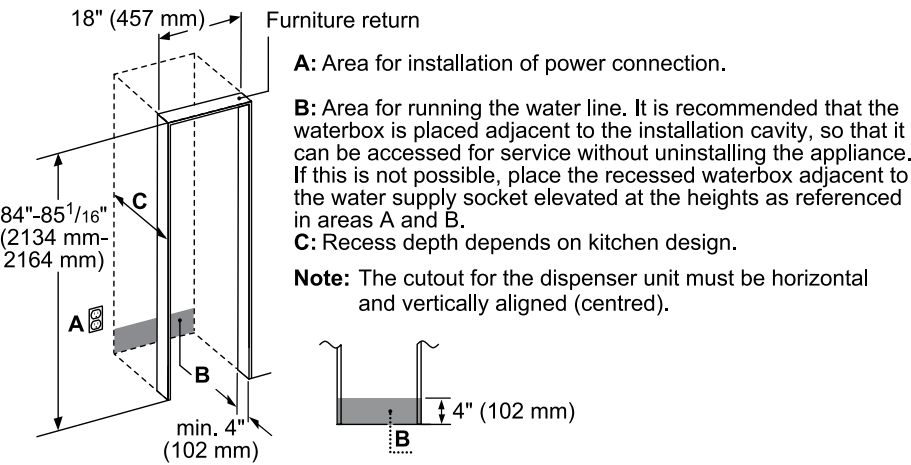


INSTALLATION

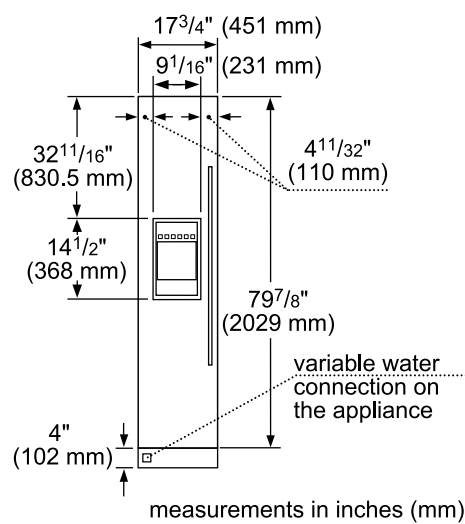
Freedom® Collection

18-Inch Built-In Freezer Columns With Ice & Water Dispenser – T18ID900RP / T18ID900LP

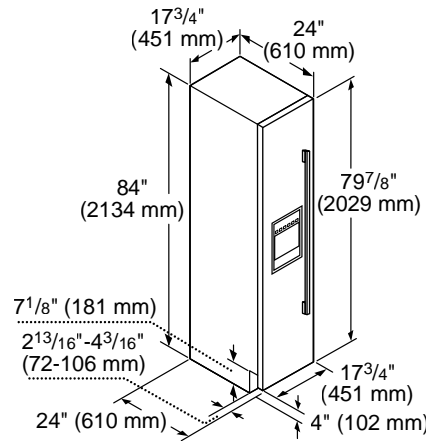
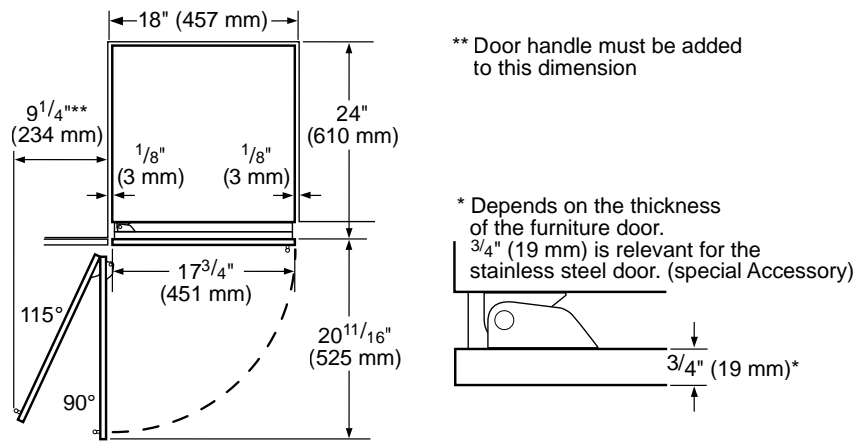
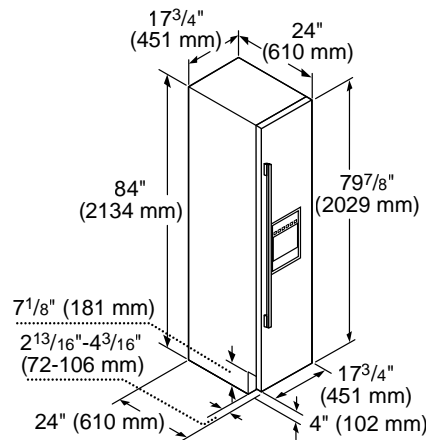
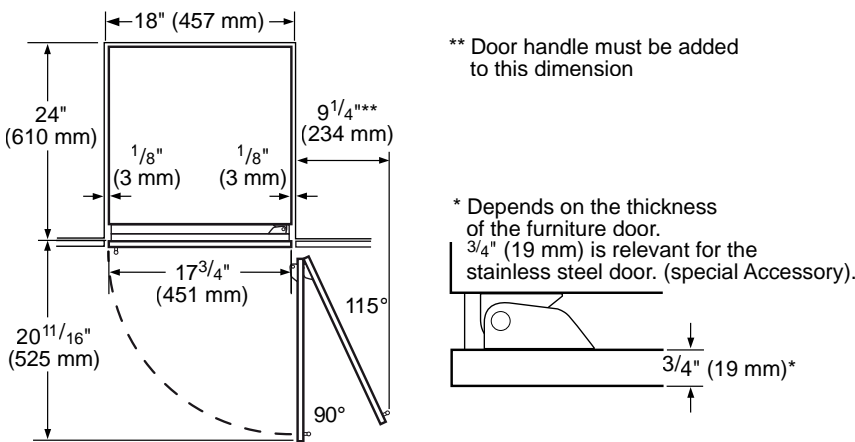
Cutout Dimensions



Panel Dimensions



Top View Clearance

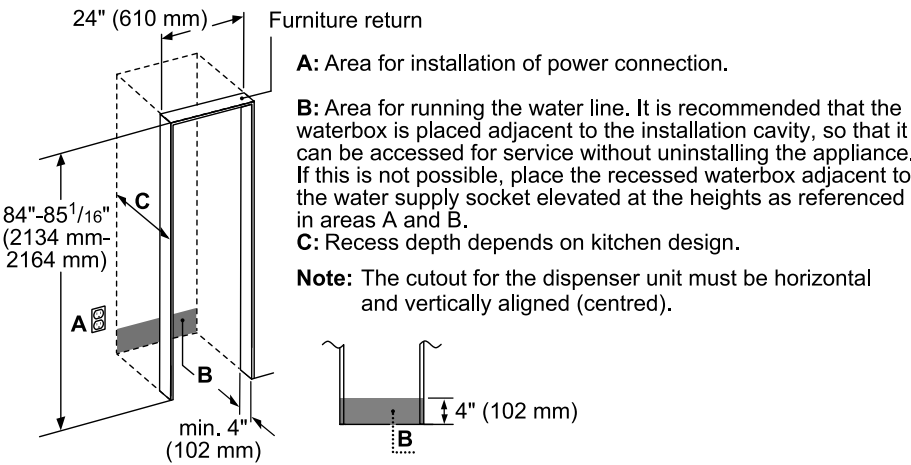


INSTALLATION

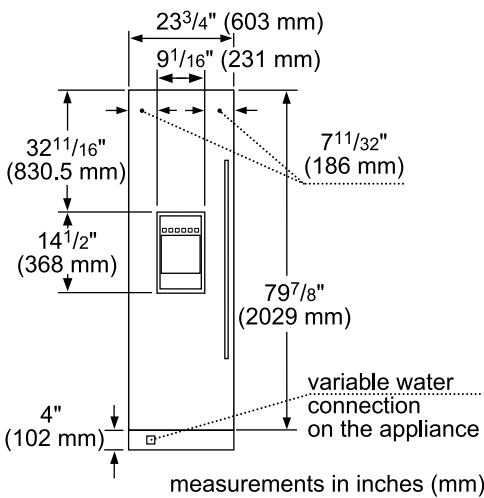
Freedom® Collection

24-Inch Built-In Freezer Columns With Ice & Water Dispenser – T24ID900RP / T24ID900LP

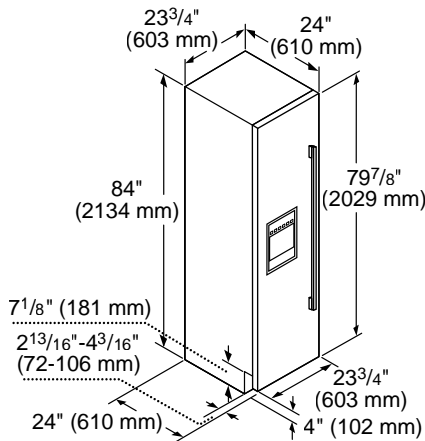
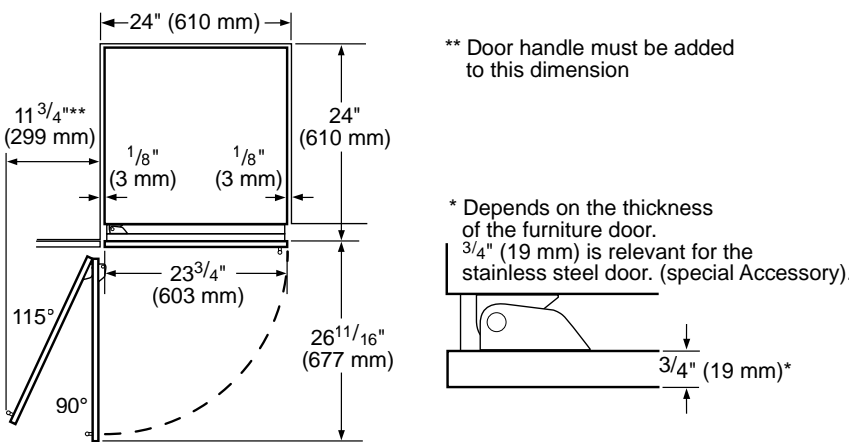
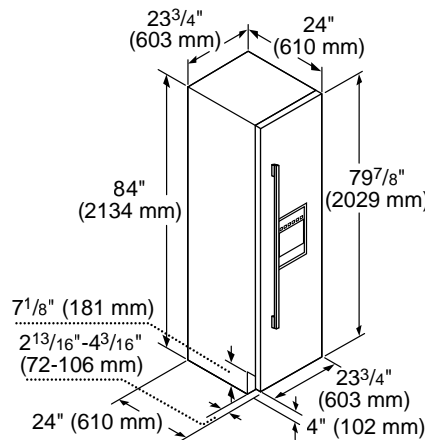
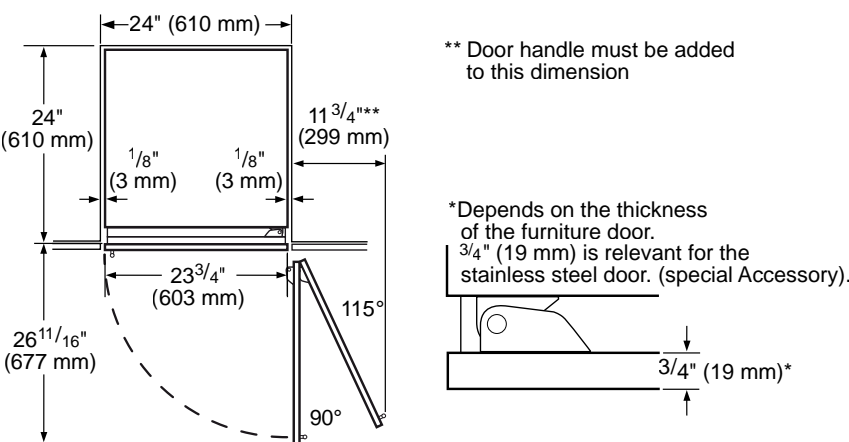
Cutout Dimensions



Panel Dimensions



Top View Clearance

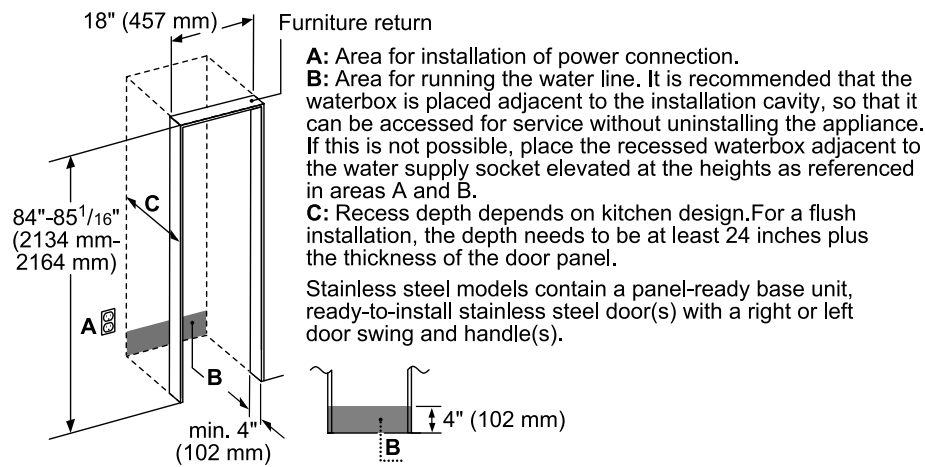


INSTALLATION

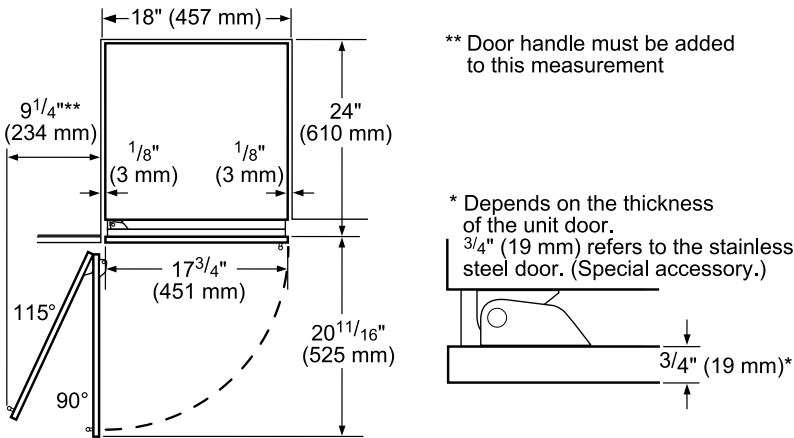
Freedom® Collection

18-Inch Built-In Freezer Columns With Internal Ice Maker – T18IF900SP / T18IF901SP

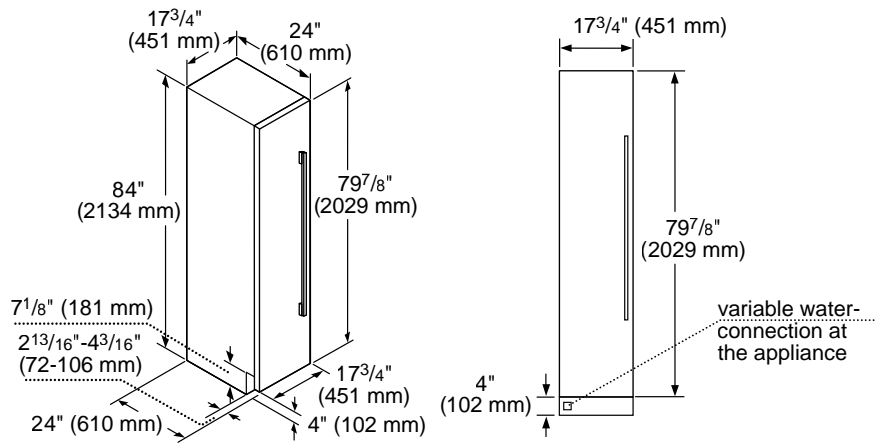
Cutout Dimensions



Top View Clearance



Panel Dimensions

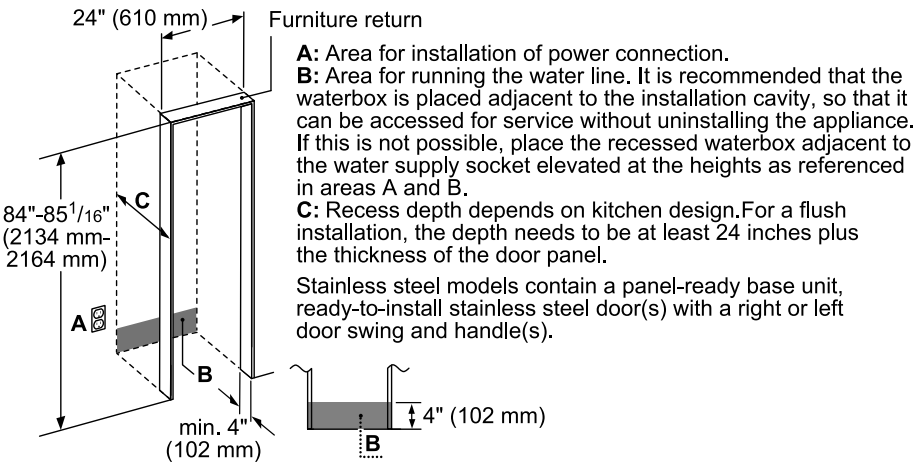


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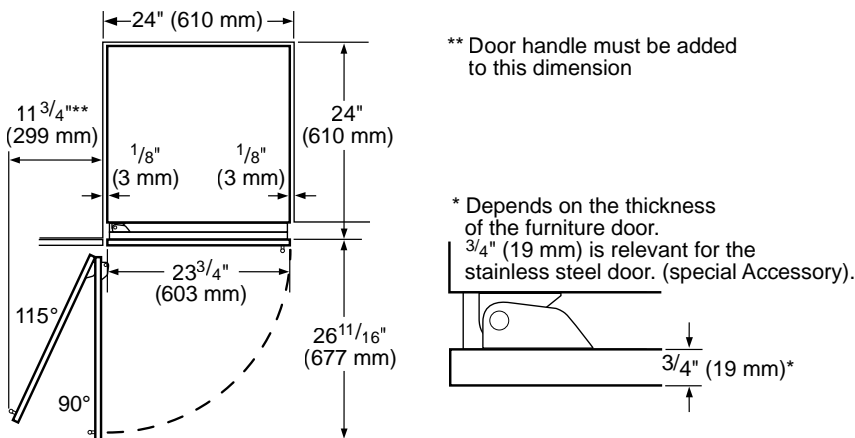
Freedom® Collection

24-Inch Built-In Freezer Column With Internal Ice Maker – T24IF900SP

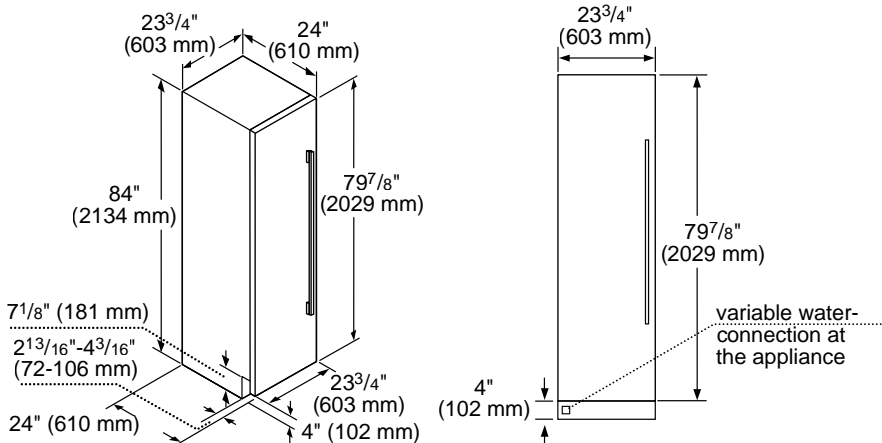
Cutout Dimensions



Top View Clearance



Panel Dimensions

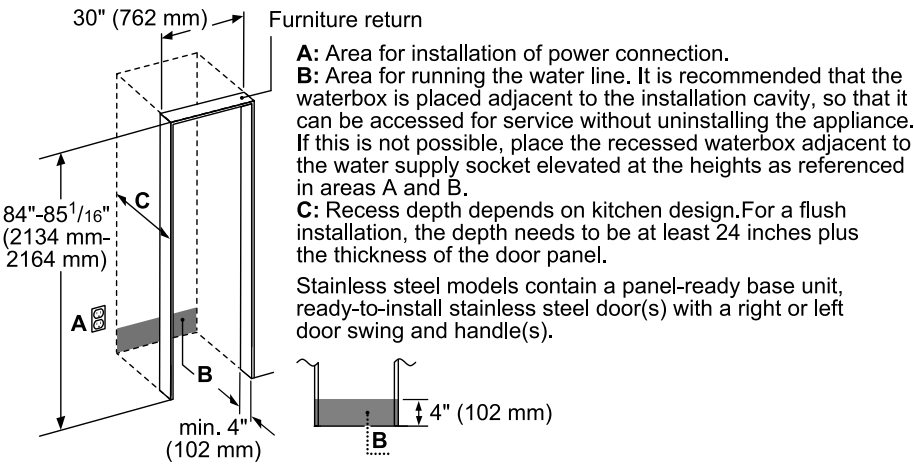


INSTALLATION

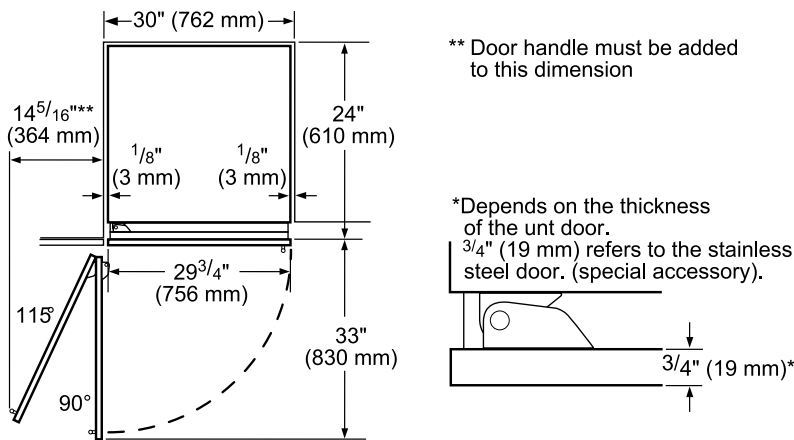
Freedom® Collection

30-Inch Built-In Freezer Column With Internal Ice Maker – T30IF900SP

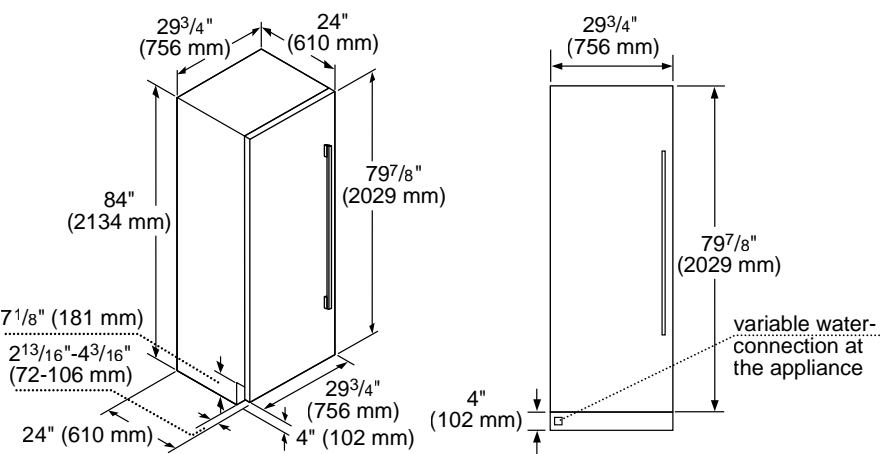
Cutout Dimensions



Top View Clearance



Panel Dimensions

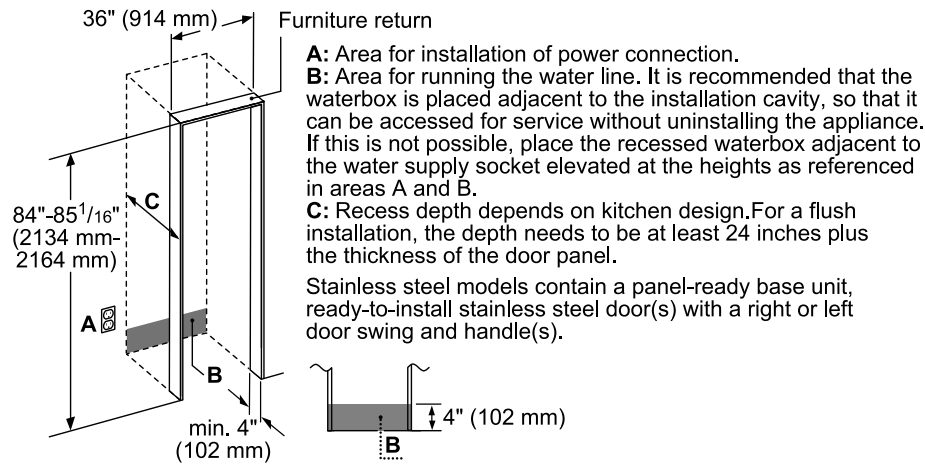


INSTALLATION

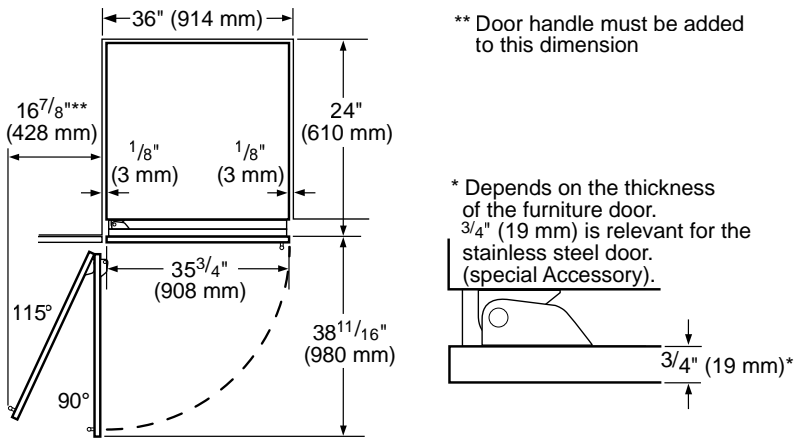
Freedom® Collection

36-Inch Built-In Freezer Column With Internal Ice Maker – T36IF900SP

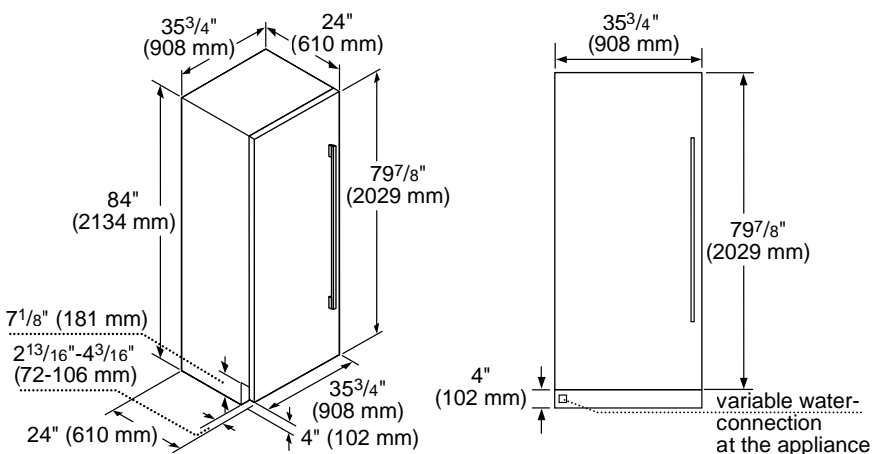
Cutout Dimensions



Top View Clearance



Panel Dimensions

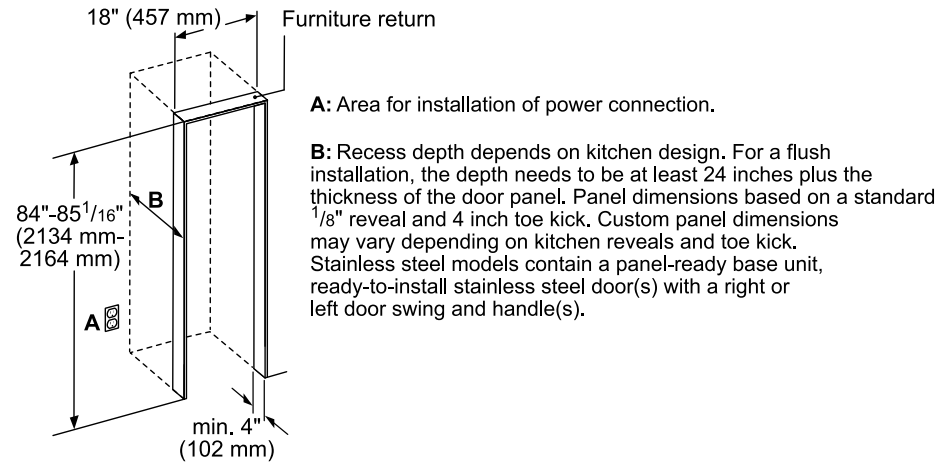


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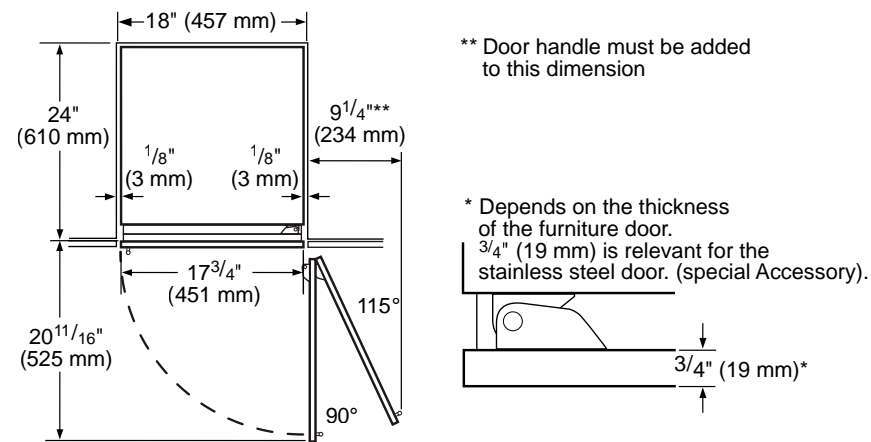
Freedom® Collection

18-Inch Built-In Wine Preservation Columns – T18IW900SP

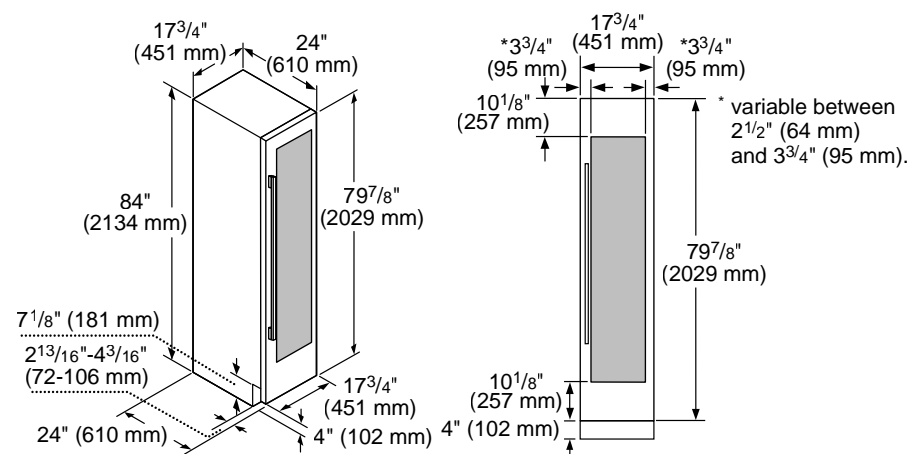
Cutout Dimensions



Top View Clearance



Panel Dimensions

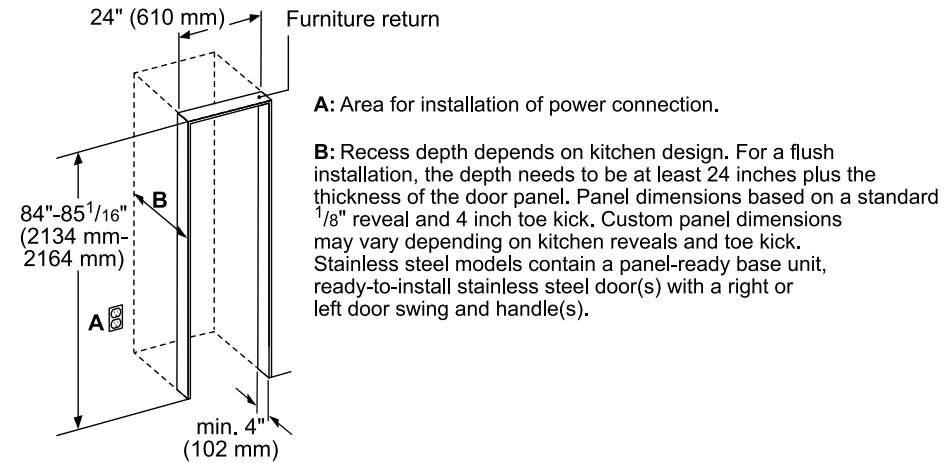


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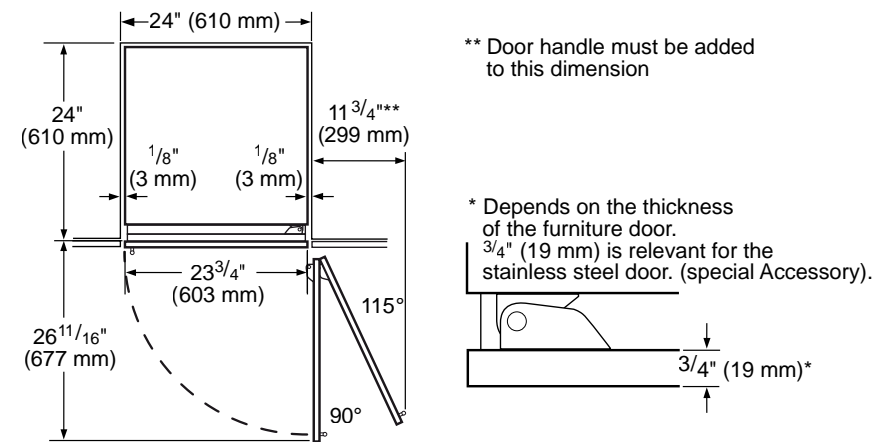
Freedom® Collection

24-Inch Built-In Wine Preservation Columns – T24IW900SP / T24IW901SP

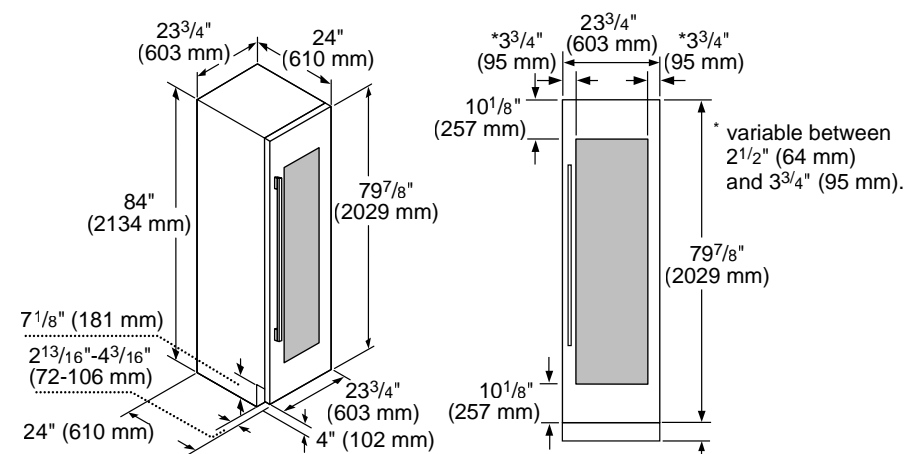
Cutout Dimensions



Top View Clearance



Panel Dimensions

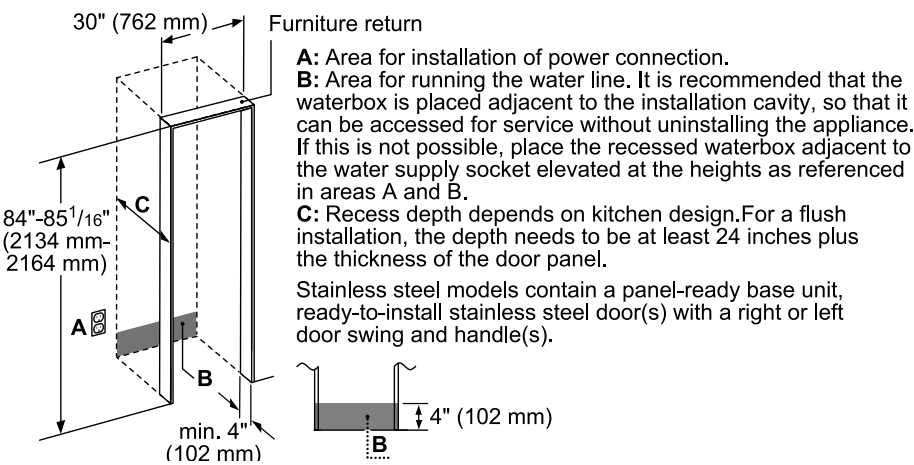


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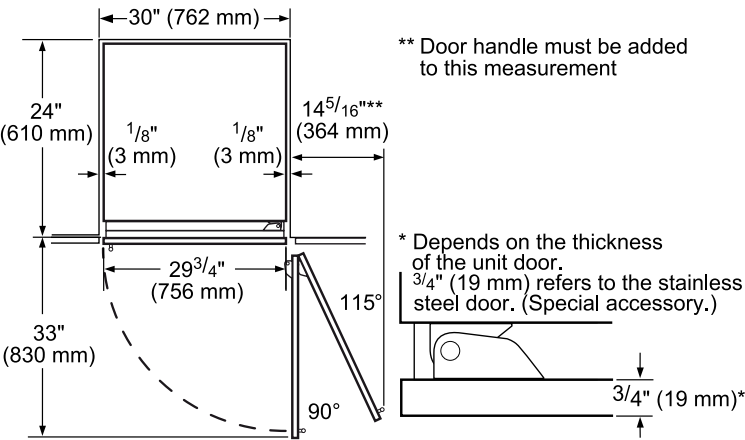
Freedom® Collection

30-Inch Built-In 2-Door Bottom Freezer – T30IB900SP

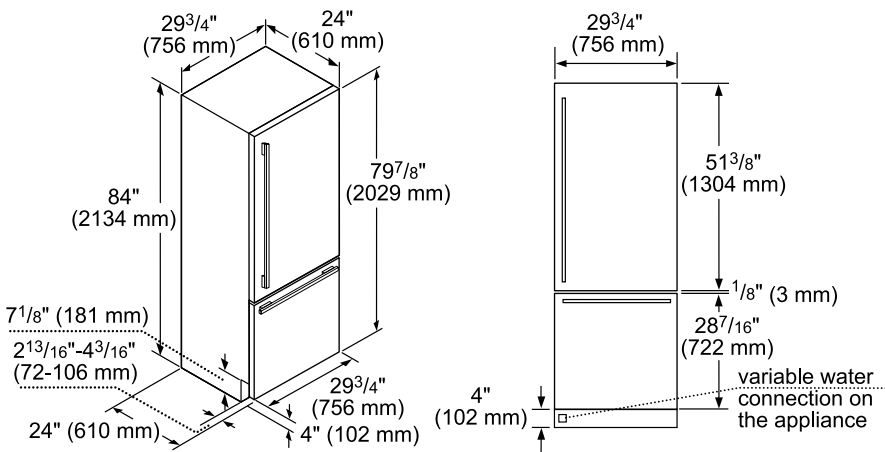
Cutout Dimensions



Top View Clearance



Panel Dimensions

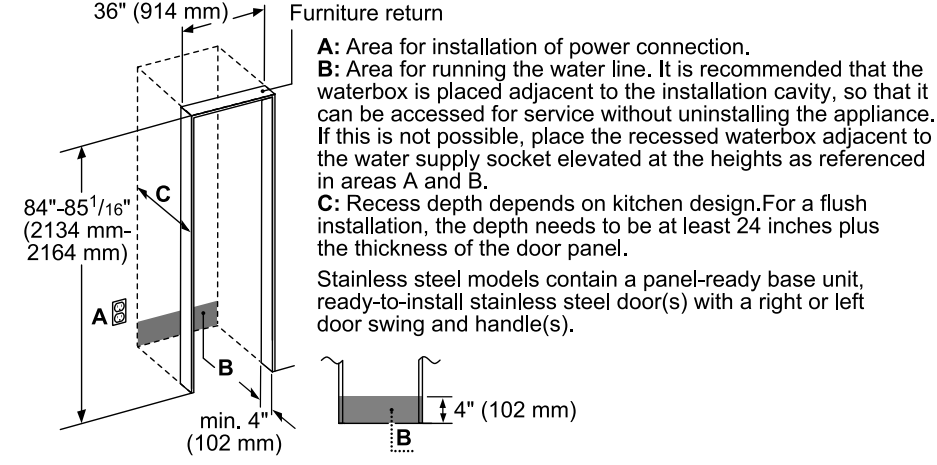


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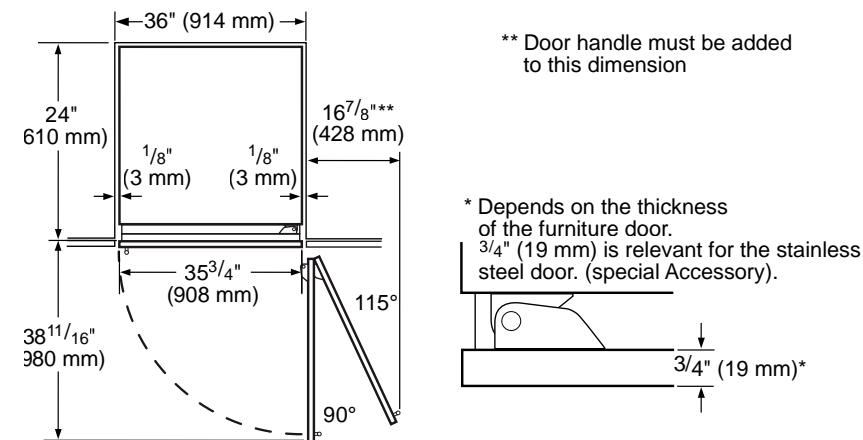
Freedom® Collection

36-Inch Built-In 2-Door Bottom Freezer – T36IB900SP

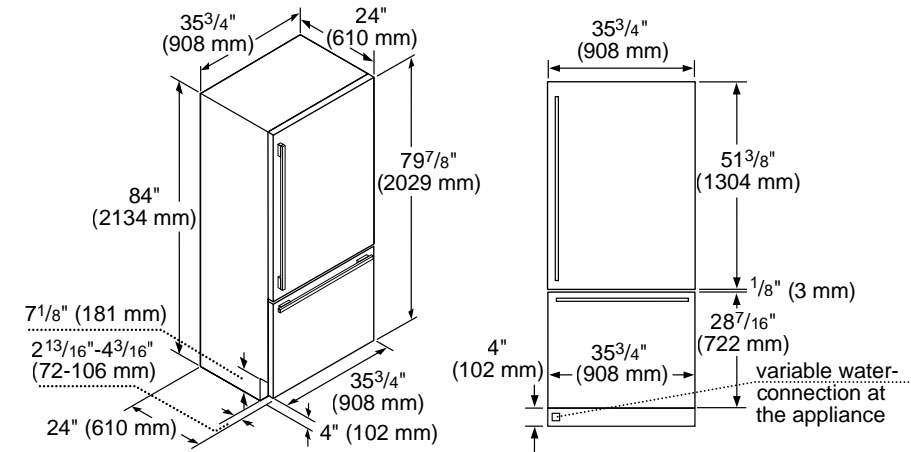
Cutout Dimensions



Top View Clearance



Panel Dimensions

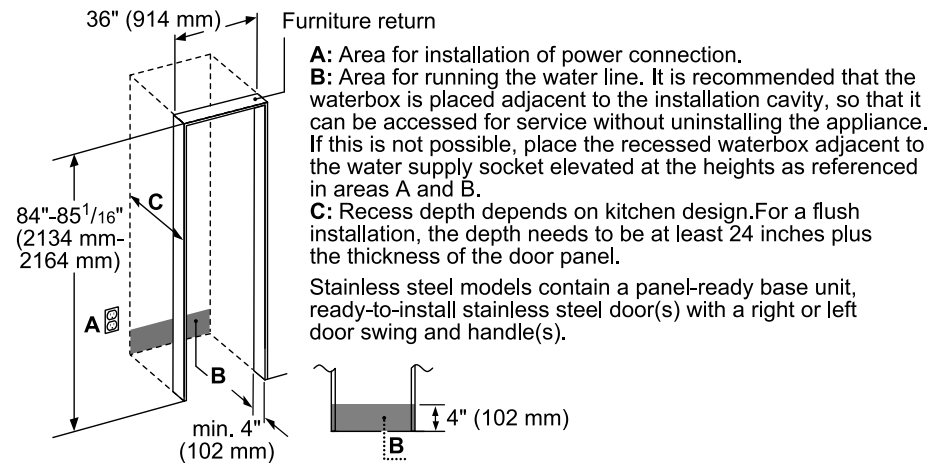


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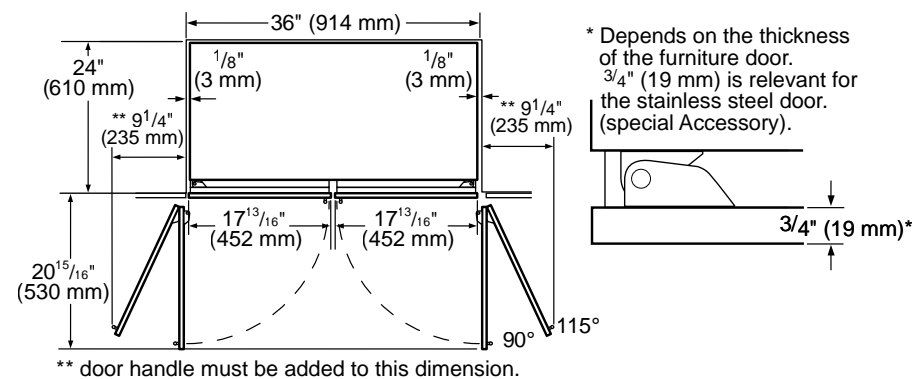
Freedom® Collection

36-Inch Built-In French Door Bottom Freezers – T36IT900NP / T36IT901NP

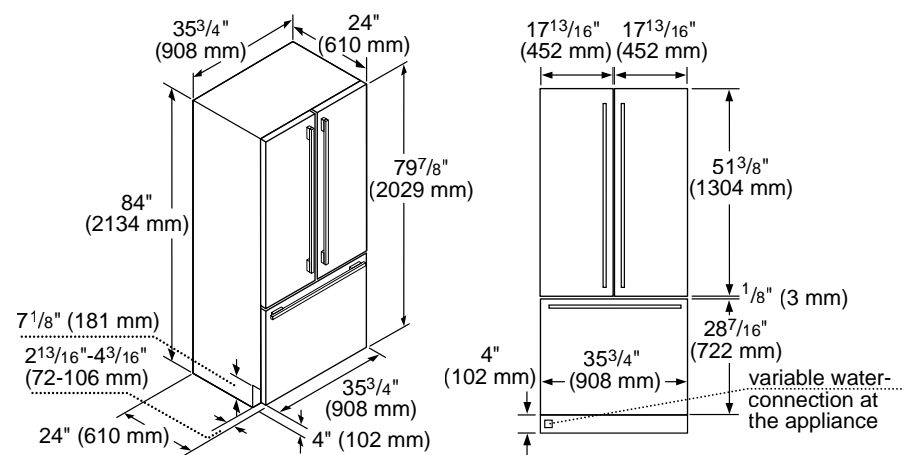
Cutout Dimensions



Top View Clearance



Panel Dimensions

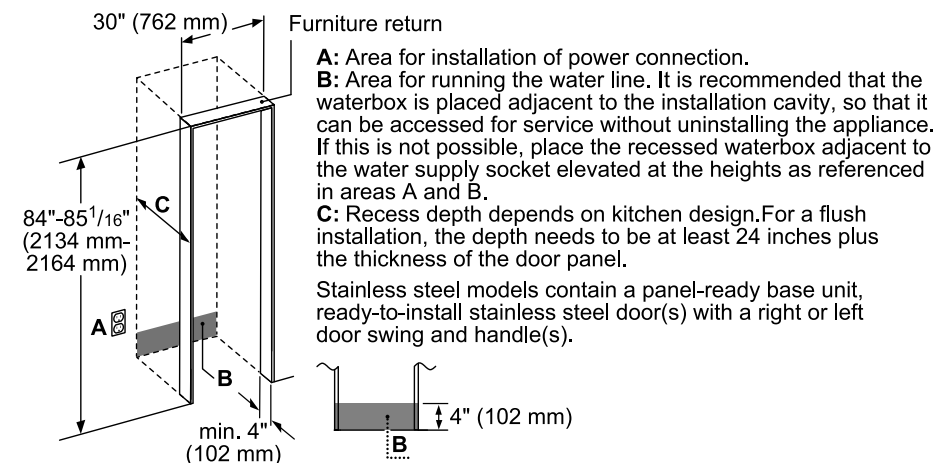


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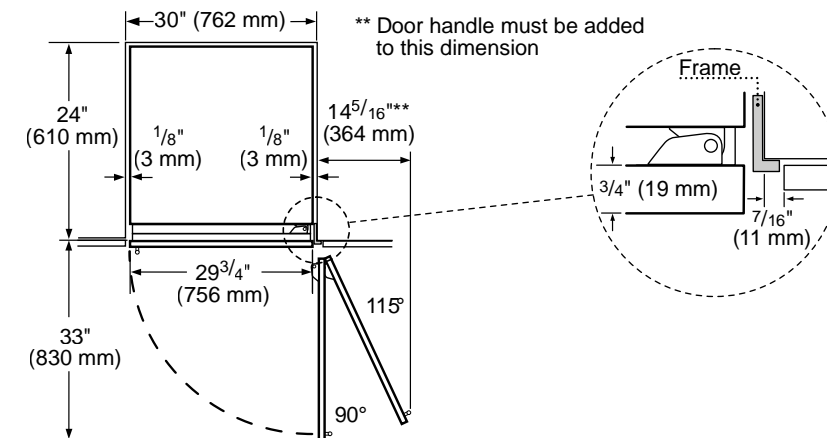
Freedom® Collection

30-Inch Pre-Assembled Built-In 2-Door Bottom Freezers – T30BB920SS / T30BB910SS

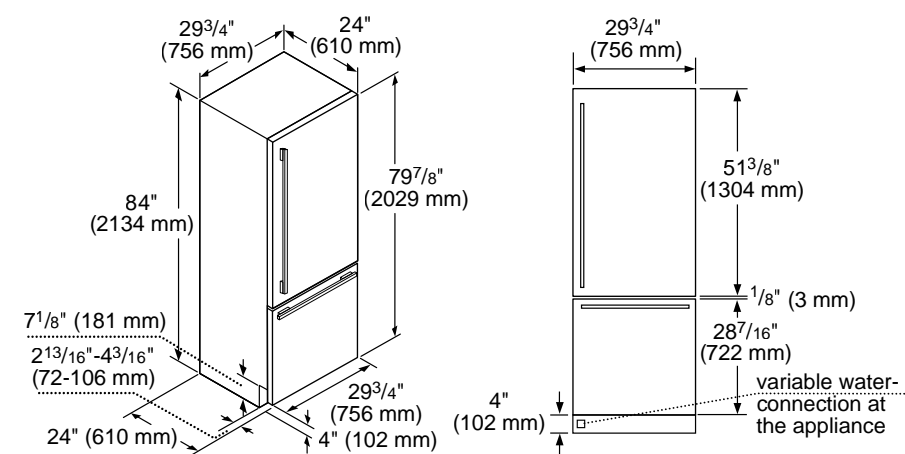
Cutout Dimensions



Top View Clearance



Panel Dimensions

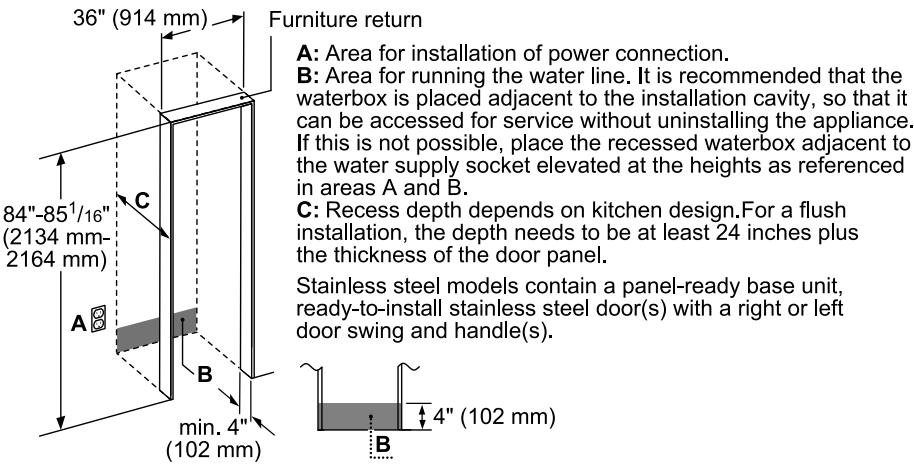


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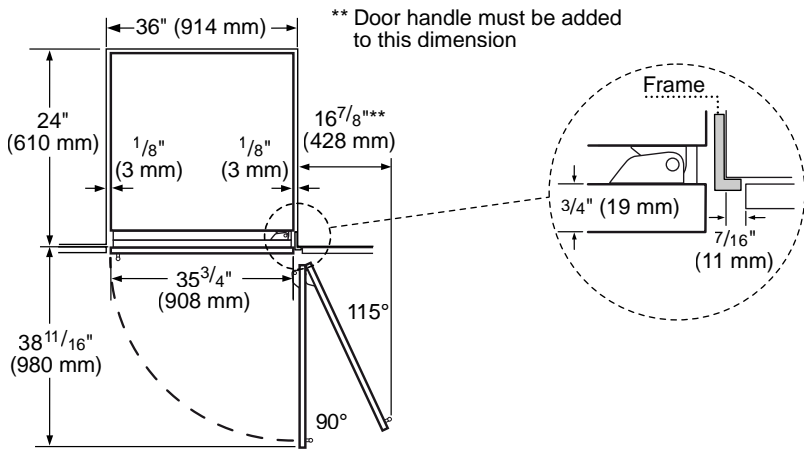
Freedom® Collection

36-Inch Pre-Assembled Built-In 2-Door Bottom Freezers – T36BB920SS / T36BB910SS

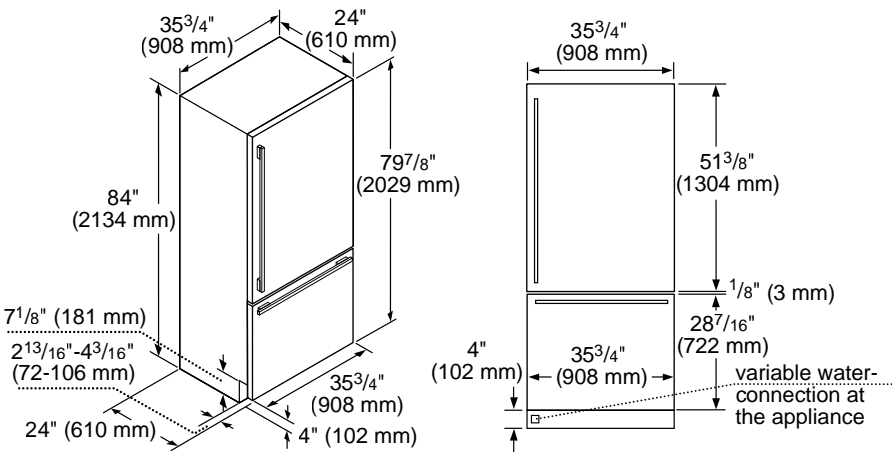
Cutout Dimensions



Top View Clearance



Panel Dimensions

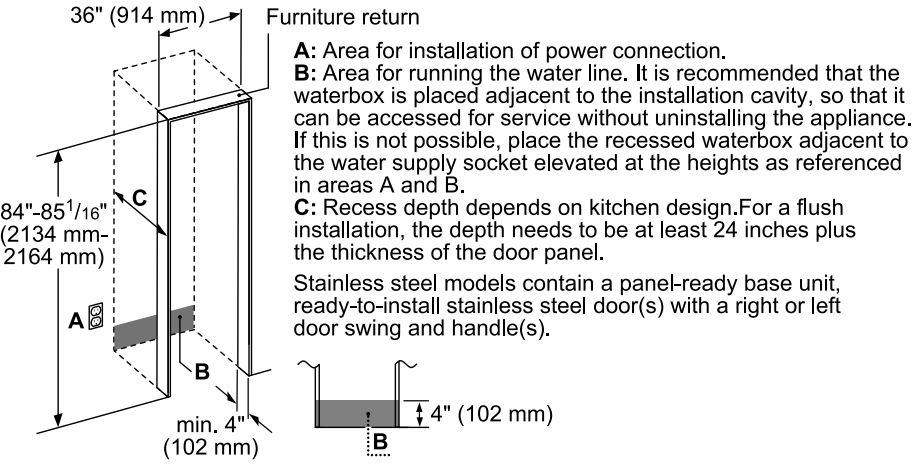


INSTALLATION

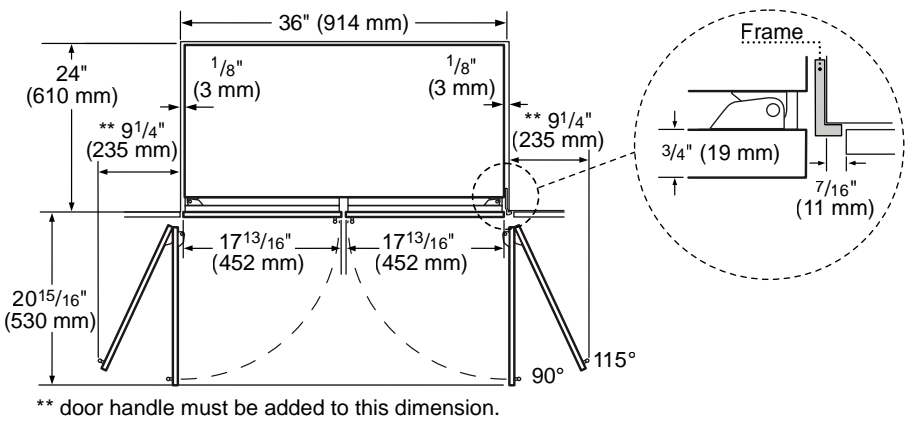
Freedom® Collection

36-Inch Pre-Assembled Built-In French Door Bottom Freezers – T36BT920NS / T36BT910NS

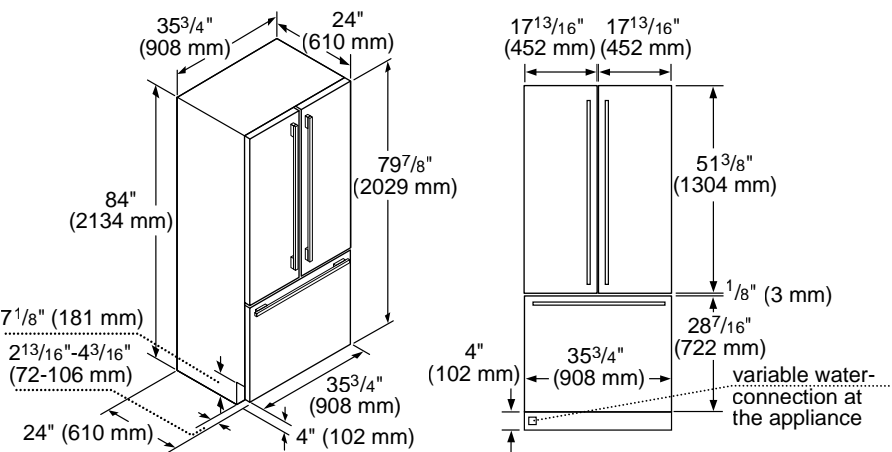
Cutout Dimensions



Top View Clearance



Panel Dimensions



T24UR920LS
UNDER-COUNTER GLASS DOOR REFRIGERATOR
PROFESSIONAL SERIES HANDLE – LEFT HINGED



Also Available:
T24UR920RS – Right Hinged with Professional Series Handle
T24UR910LS – Left Hinged with Masterpiece® Series Handle
T24UR910RS – Right Hinged with Masterpiece® Series Handle
T24UR900LP – Left Hinged Custom Panel-Ready
T24UR900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS

- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR22HNDL20
22-Inch Professional Series Handle

GENERAL PROPERTIES

SoftClose® Door	Yes
Lighting	LED Lighting
Tempered Glass Shelves	4
Door Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Total Capacity (cu. ft.)	5.1 cu. ft.
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TEMPERATURE RANGES

Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
2 Year
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

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UR920RS
UNDER-COUNTER GLASS DOOR REFRIGERATOR
PROFESSIONAL SERIES HANDLE – RIGHT HINGED



Also Available:
T24UR920LS – Left Hinged with Professional Series Handle
T24UR910LS – Left Hinged with Masterpiece® Series Handle
T24UR910RS – Right Hinged with Masterpiece® Series Handle
T24UR900LP – Left Hinged Custom Panel-Ready
T24UR900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS

- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR22HNDL20
22-Inch Professional Series Handle

GENERAL PROPERTIES

SoftClose® Door	Yes
Lighting	LED Lighting
Tempered Glass Shelves	4
Door Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Total Capacity (cu. ft.)	5.1 cu. ft.
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TEMPERATURE RANGES

Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
2 Year
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

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UR910LS
UNDER-COUNTER GLASS DOOR REFRIGERATOR
MASTERPIECE® SERIES HANDLE – LEFT HINGED



Also Available:
T24UR910RS – Right Hinged with Masterpiece® Series Handle
T24UR920LS – Left Hinged with Professional Series Handle
T24UR920RS – Right Hinged with Professional Series Handle
T24UR900LP – Left Hinged Custom Panel-Ready
T24UR900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS

- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



MS22HNDL20
22-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

SoftClose® Door	Yes
Lighting	LED Lighting
Tempered Glass Shelves	4
Door Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Total Capacity (cu. ft.)	5.1 cu. ft.
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TEMPERATURE RANGES

Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
2 Year
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

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UR910RS
UNDER-COUNTER GLASS DOOR REFRIGERATOR
MASTERPIECE® SERIES HANDLE – RIGHT HINGED



Also Available:
T24UR910LS – Left Hinged with Masterpiece® Series Handle
T24UR920LS – Left Hinged with Professional Series Handle
T24UR920RS – Right Hinged with Professional Series Handle
T24UR900LP – Left Hinged Custom Panel-Ready
T24UR900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS

- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



MS22HNDL20
22-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

SoftClose® Door	Yes
Lighting	LED Lighting
Tempered Glass Shelves	4
Door Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Total Capacity (cu. ft.)	5.1 cu. ft.
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TEMPERATURE RANGES

Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
2 Year
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

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UR900LP
UNDER-COUNTER GLASS DOOR REFRIGERATOR
CUSTOM PANEL-READY – LEFT HINGED



Also Available:
T24UR900RP – Right Hinged Custom Panel-Ready
T24UR920LS – Left Hinged with Professional Series Handle
T24UR920RS – Right Hinged with Professional Series Handle
T24UR910LS – Left Hinged with Masterpiece® Series Handle
T24UR910RS – Right Hinged with Masterpiece® Series Handle

FEATURES & BENEFITS

- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR20HNDL20
20-Inch Professional Series Handle



MS20HNDL20
20-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

Custom Panel-Ready	Yes
SoftClose® Door	Yes
Lighting	LED Lighting
Tempered Glass Shelves	4
Door Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Total Capacity (cu. ft.)	5.1 cu. ft.
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TEMPERATURE RANGES

Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4" x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
2 Year
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

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UR900RP
UNDER-COUNTER GLASS DOOR REFRIGERATOR
CUSTOM PANEL-READY – RIGHT HINGED



Also Available:
T24UR900LP – Left Hinged Custom Panel-Ready
T24UR920LS – Left Hinged with Professional Series Handle
T24UR920RS – Right Hinged with Professional Series Handle
T24UR910LS – Left Hinged with Masterpiece® Series Handle
T24UR910RS – Right Hinged with Masterpiece® Series Handle

FEATURES & BENEFITS

- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR20HNDL20
20-Inch Professional Series Handle



MS20HNDL20
20-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

Custom Panel-Ready	Yes
SoftClose® Door	Yes
Lighting	LED Lighting
Tempered Glass Shelves	4
Door Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Total Capacity (cu. ft.)	5.1 cu. ft.
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TEMPERATURE RANGES

Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4" x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
2 Year
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

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UW920LS
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
PROFESSIONAL SERIES HANDLE – LEFT HINGED



Also Available:
T24UW920RS – Right Hinged with Professional Series Handle
T24UW910LS – Left Hinged with Masterpiece® Series Handle
T24UW910RS – Right Hinged with Masterpiece® Series Handle
T24UW900LP – Left Hinged Custom Panel-Ready
T24UW900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS

- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- UV resistant tempered glass door
- SoftClose® door hinges for ultra-smooth closing of the door
- LED theater lighting
- Touch electronic controls for precise temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR22HNDL20
22-Inch Professional Series Handle

GENERAL PROPERTIES

UV Resistant Glass Door	Yes
Reversible Door Swing	Left and Right Available
SoftClose® Door Hinges	Yes
Lighting	Adjustable LED Lighting
Bottle Shelves	6
Shelf Material	Wenge Triangular Hardwood dowels w/ Aluminum Front Caps
Full Extension Wine Racks	Yes
Dual Zone Wine Storage	Yes
Door Open Alarm	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Number of Bottles	41
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TEMPERATURE RANGES

Upper Zone	40°F (3°C) to 52°F (10°C)
Lower Zone	52°F (11°C) to 64°F (18°C)

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	34 3/4" – 35 1/4" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

Annual Energy Consumption	426 kWh
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WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect

2 Year

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

*Height adjustable + 1/2" (13 mm) with legs fully extended

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UW920RS
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
PROFESSIONAL SERIES HANDLE – RIGHT HINGED



Also Available:
T24UW920LS – Left Hinged with Professional Series Handle
T24UW910LS – Left Hinged with Masterpiece® Series Handle
T24UW910RS – Right Hinged with Masterpiece® Series Handle
T24UW900LP – Left Hinged Custom Panel-Ready
T24UW900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS

- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- UV resistant tempered glass door
- SoftClose® door hinges for ultra-smooth closing of the door
- LED theater lighting
- Touch electronic controls for precise temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR22HNDL20
22-Inch Professional Series Handle

GENERAL PROPERTIES

UV Resistant Glass Door	Yes
Reversible Door Swing	Left and Right Available
SoftClose® Door Hinges	Yes
Lighting	Adjustable LED Lighting
Bottle Shelves	6
Shelf Material	Wenge Triangular Hardwood dowels w/ Aluminum Front Caps
Full Extension Wine Racks	Yes
Dual Zone Wine Storage	Yes
Door Open Alarm	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Number of Bottles	41
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TEMPERATURE RANGES

Upper Zone	40°F (3°C) to 52°F (10°C)
Lower Zone	52°F (11°C) to 64°F (18°C)

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	34 3/4" – 35 1/4" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

Annual Energy Consumption	426 kWh
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WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect

2 Year

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

*Height adjustable + 1/2" (13 mm) with legs fully extended

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UW910LS
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
MASTERPIECE® SERIES HANDLE – LEFT HINGED



Also Available:
T24UW910RS – Right Hinged with Masterpiece® Series Handle
T24UW920LS – Left Hinged with Professional Series Handle
T24UW920RS – Right Hinged with Professional Series Handle
T24UW900LP – Left Hinged Custom Panel-Ready
T24UW900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS

- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- UV resistant tempered glass door
- SoftClose® door hinges for ultra-smooth closing of the door
- LED theater lighting
- Touch electronic controls for precise temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



MS22HNDL20
22-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

UV Resistant Glass Door	Yes
Reversible Door Swing	Left and Right Available
SoftClose® Door Hinges	Yes
Lighting	Adjustable LED Lighting
Bottle Shelves	6
Shelf Material	Wenge Triangular Hardwood dowels w/ Aluminum Front Caps
Full Extension Wine Racks	Yes
Dual Zone Wine Storage	Yes
Door Open Alarm	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Number of Bottles	41
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TEMPERATURE RANGES

Upper Zone	40°F (3°C) to 52°F (10°C)
Lower Zone	52°F (11°C) to 64°F (18°C)

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4" x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	34 3/4" – 35 1/4" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

Annual Energy Consumption	426 kWh
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WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect

2 Year

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

*Height adjustable + 1/2" (13 mm) with legs fully extended

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UW910RS
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
MASTERPIECE® SERIES HANDLE – RIGHT HINGED



Also Available:
T24UW910LS – Left Hinged with Masterpiece® Series Handle
T24UW920LS – Left Hinged with Professional Series Handle
T24UW920RS – Right Hinged with Professional Series Handle
T24UW900LP – Left Hinged Custom Panel-Ready
T24UW900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS

- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- UV resistant tempered glass door
- SoftClose® door hinges for ultra-smooth closing of the door
- LED theater lighting
- Touch electronic controls for precise temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



MS22HNDL20
22-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

UV Resistant Glass Door	Yes
Reversible Door Swing	Left and Right Available
SoftClose® Door Hinges	Yes
Lighting	Adjustable LED Lighting
Bottle Shelves	6
Shelf Material	Wenge Triangular Hardwood dowels w/ Aluminum Front Caps
Full Extension Wine Racks	Yes
Dual Zone Wine Storage	Yes
Door Open Alarm	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Number of Bottles	41
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TEMPERATURE RANGES

Upper Zone	40°F (3°C) to 52°F (10°C)
Lower Zone	52°F (11°C) to 64°F (18°C)

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4" x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	34 3/4" – 35 1/4" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

Annual Energy Consumption	426 kWh
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WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect

2 Year

Limited Warranty for Sealed Refrigeration System**; Parts and Labor

3rd to 6th Year

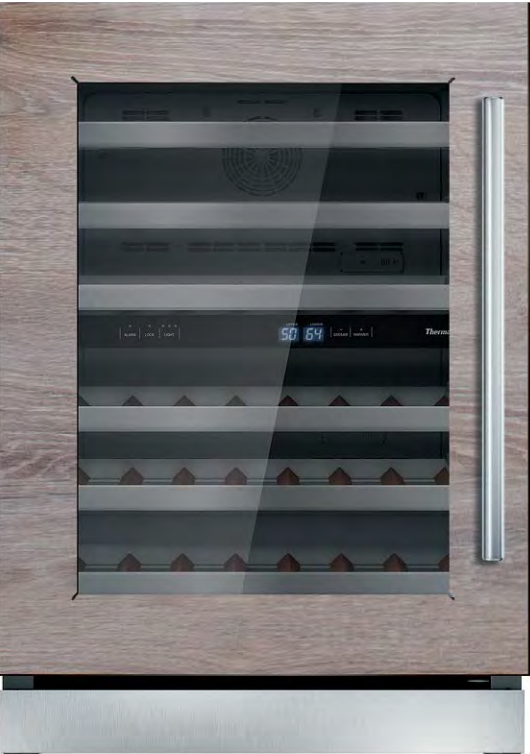
Limited Warranty for Sealed Refrigeration System*; Parts Only

7th to 12th Year

*Height adjustable + 1/2" (13 mm) with legs fully extended

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UW900LP
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
CUSTOM PANEL-READY – LEFT HINGED



Also Available:
T24UW900RP – Right Hinged Custom Panel-Ready
T24UW920LS – Left Hinged with Professional Series Handle
T24UW920RS – Right Hinged with Professional Series Handle
T24UW910LS – Left Hinged with Masterpiece® Series Handle
T24UW910RS – Right Hinged with Masterpiece® Series Handle

FEATURES & BENEFITS

- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- UV resistant tempered glass door
- SoftClose® door hinges for ultra-smooth closing of the door
- LED theater lighting
- Touch electronic controls for precise temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR20HNDL20
20-Inch Professional Series Handle



MS20HNDL20
20-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

Custom Panel-Ready	Yes
UV Resistant Glass Door	Yes
Reversible Door Swing	Left and Right Available
SoftClose® Door Hinges	Yes
Lighting	Adjustable LED Lighting
Bottle Shelves	6
Shelf Material	Wenge Triangular Hardwood dowels w/ Aluminum Front Caps
Full Extension Wine Racks	Yes
Dual Zone Wine Storage	Yes
Door Open Alarm	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Number of Bottles	41
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TEMPERATURE RANGES

Upper Zone	40°F (3°C) to 52°F (10°C)
Lower Zone	52°F (11°C) to 64°F (18°C)

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4" x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	34 3/4" – 35 1/4" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

Annual Energy Consumption	426 kWh
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WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect

2 Year

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

*Height adjustable + 1/2" (13 mm) with legs fully extended

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UW900RP
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
CUSTOM PANEL-READY – RIGHT HINGED



Also Available:
T24UW900LP – Left Hinged Custom Panel-Ready
T24UW920LS – Left Hinged with Professional Series Handle
T24UW920RS – Right Hinged with Professional Series Handle
T24UW910LS – Left Hinged with Masterpiece® Series Handle
T24UW910RS – Right Hinged with Masterpiece® Series Handle

FEATURES & BENEFITS

- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- UV resistant tempered glass door
- SoftClose® door hinges for ultra-smooth closing of the door
- LED theater lighting
- Touch electronic controls for precise temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR20HNDL20
20-Inch Professional Series Handle



MS20HNDL20
20-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

Custom Panel-Ready	Yes
UV Resistant Glass Door	Yes
Reversible Door Swing	Left and Right Available
SoftClose® Door Hinges	Yes
Lighting	Adjustable LED Lighting
Bottle Shelves	6
Shelf Material	Wenge Triangular Hardwood dowels w/ Aluminum Front Caps
Full Extension Wine Racks	Yes
Dual Zone Wine Storage	Yes
Door Open Alarm	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Number of Bottles	41
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TEMPERATURE RANGES

Upper Zone	40°F (3°C) to 52°F (10°C)
Lower Zone	52°F (11°C) to 64°F (18°C)

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4" x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	34 3/4" – 35 1/4" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	190 / 205 lbs.

EFFICIENCY

Annual Energy Consumption	426 kWh
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WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect

2 Year

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

*Height adjustable + 1/2" (13 mm) with legs fully extended

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UR920DS
UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR
PROFESSIONAL SERIES HANDLE



Also Available:
T24UR910DS – With Masterpiece® Series Handle
T24UR900DP – Custom Panel-Ready

FEATURES & BENEFITS

- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® drawers for ultra-smooth closing
- Customizable drawer dividers and shelving
- Quick Chill
- LED Lighting
- Drawer mats keep items from sliding and remove for easy cleaning
- Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR20HNDL20
20-Inch Professional Series Handle

GENERAL PROPERTIES

SoftClose® Drawers	Yes
Lighting	LED Lighting
Customizable Aluminum Dividers / Shelving	Yes
Removable Drawer Mats	Yes
Full Extension Drawers	Yes
Drawer Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Total Capacity (cu. ft.)	5.0 cu. ft.
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TEMPERATURE RANGES

Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4" x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	160 / 174 lbs.

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect

2 Year

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

*Height adjustable + 1/2" (13 mm) with legs fully extended

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UR910DS
UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR
MASTERPIECE® SERIES HANDLE



Also Available:
T24UR920DS – With Professional Series Handle
T24UR900DP – Custom Panel-Ready

FEATURES & BENEFITS

- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® drawers for ultra-smooth closing
- Customizable drawer dividers and shelving
- Quick Chill
- LED Lighting
- Drawer mats keep items from sliding and remove for easy cleaning
- Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



MS20HNDL20
20-Inch Masterpiece® Series Handle

GENERAL PROPERTIES

SoftClose® Drawers	Yes
Lighting	LED Lighting
Customizable Aluminum Dividers / Shelving	Yes
Removable Drawer Mats	Yes
Full Extension Drawers	Yes
Drawer Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY

Total Capacity (cu. ft.)	5.0 cu. ft.
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TEMPERATURE RANGES

Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours

TECHNICAL DETAILS

Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Appliance Dimensions (H x W x D) (in.)	34 1/4" x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	160 / 174 lbs.

EFFICIENCY

ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY

Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect

2 Year

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

*Height adjustable + 1/2" (13 mm) with legs fully extended

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UR900DP
UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR
CUSTOM PANEL-READY



Also Available:
T24UR920DS – With Professional Series Handle
T24UR910DS – With Masterpiece® Series Handle

- FEATURES & BENEFITS**
- Customizable cooling modes—Fridge, Pantry and Bar
 - SoftClose® drawers for ultra-smooth closing
 - Customizable drawer dividers and shelving
 - Quick Chill
 - LED Lighting
 - Drawer mats keep items from sliding and remove for easy cleaning
 - Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR20HNDL20
20-Inch Professional Series Handle



MS20HNDL20
20-Inch Masterpiece® Series Handle

GENERAL PROPERTIES	
Custom Panel-Ready	Yes
SoftClose® Drawers	Yes
Lighting	LED Lighting
Customizable Aluminum Dividers / Shelving	Yes
Removable Drawer Mats	Yes
Full Extension Drawers	Yes
Drawer Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY	
Total Capacity (cu. ft.)	5.0 cu. ft.

TEMPERATURE RANGES	
Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours Freezer -5°F (-21°C) for approximately 24 hours

TECHNICAL DETAILS	
Watts (W)	150 W
Current (A)	15 Amp
Volts (V)	115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	160 / 174 lbs.

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY	
Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect	
2 Year	
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	

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UC920DS
UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR / FREEZER
PROFESSIONAL SERIES HANDLE



Also Available:
T24UR910DS – With Masterpiece® Series Handle
T24UR900DP – Custom Panel-Ready

- FEATURES & BENEFITS**
- Customizable cooling modes in refrigerator drawer—Fridge, Pantry and Bar
 - SoftClose® drawers for ultra-smooth closing
 - Customizable drawer dividers and shelving
 - Filtered Automatic Ice Maker
 - LED Lighting
 - Drawer mats keep items from sliding and remove for easy cleaning
 - Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



PR20HNDL20
20-Inch Professional Series Handle

FILTERS



UCTRFLTR10
Water Filter

GENERAL PROPERTIES	
SoftClose® Drawers	Yes
Lighting	LED Lighting
Customizable Aluminum Dividers / Shelving	Yes
Removable Drawer Mats	Yes
Filtered Automatic Ice Maker	Yes
Full Extension Drawers	Yes
Drawer Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes

CAPACITY	
Total Capacity (cu. ft.)	4.7 cu. ft.

TEMPERATURE RANGES	
Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Freezer	32°F (0°C) to -5°F (-21°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours Freezer -5°F (-21°C) for approximately 24 hours

TECHNICAL DETAILS	
Watts (W) / Current (A) / Volts (V)	150 W / 15 Amp / 115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	160 / 174 lbs.

EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY	
Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect	
2 Year	
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	

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UC910DS
UNDER-COUNTER DOUBLE DRAWER
REFRIGERATOR / FREEZER
MASTERPIECE® SERIES HANDLE




Also Available:
T24UR920DS – With Professional Series Handle
T24UR900DP – Custom Panel-Ready

- FEATURES & BENEFITS**
- Customizable cooling modes in refrigerator drawer—Fridge, Pantry and Bar
 - SoftClose® drawers for ultra-smooth closing
 - Customizable drawer dividers and shelving
 - Filtered Automatic Ice Maker
 - LED Lighting
 - Drawer mats keep items from sliding and remove for easy cleaning
 - Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)


HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.



MS20HNDL20
20-Inch Masterpiece® Series Handle

FILTERS



UCTRFLTR10
Water Filter

GENERAL PROPERTIES	
SoftClose® Drawers	Yes
Lighting	LED Lighting
Customizable Aluminum Dividers / Shelving	Yes
Removable Drawer Mats	Yes
Filtered Automatic Ice Maker	Yes
Full Extension Drawers	Yes
Drawer Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes
CAPACITY	
Total Capacity (cu. ft.)	4.7 cu. ft.
TEMPERATURE RANGES	
Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Freezer	32°F (0°C) to -5°F (-21°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours Freezer -5°F (-21°C) for approximately 24 hours

TECHNICAL DETAILS	
Watts (W) / Current (A) / Volts (V)	150 W / 15 Amp / 115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire
DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	160 / 174 lbs.
EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY	
Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect	
2 Year	
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	

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

T24UC900DP
UNDER-COUNTER DOUBLE DRAWER
REFRIGERATOR / FREEZER
CUSTOM PANEL-READY




Also Available:
T24UR910DS – With Masterpiece® Series Handle
T24UR900DP – Custom Panel-Ready

- FEATURES & BENEFITS**
- Customizable cooling modes in refrigerator drawer—Fridge, Pantry and Bar
 - SoftClose® drawers for ultra-smooth closing
 - Customizable drawer dividers and shelving
 - Filtered Automatic Ice Maker
 - LED Lighting
 - Drawer mats keep items from sliding and remove for easy cleaning
 - Touch electronic controls for temperature management

ACCESSORIES (OPTIONAL)

HANDLES

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.




PR20HNDL20
20-Inch Professional Series Handle



MS20HNDL20
20-Inch Masterpiece® Series Handle

FILTERS



UCTRFLTR10
Water Filter

GENERAL PROPERTIES	
Custom Panel-Ready	Yes
SoftClose® Drawers	Yes
Lighting	LED Lighting
Customizable Aluminum Dividers / Shelving	Yes
Removable Drawer Mats	Yes
Filtered Automatic Ice Maker	Yes
Full Extension Drawers	Yes
Drawer Open Alarm	Yes
Quick Chill	Yes
Touch Electronic Controls	Yes
STAR-K Certified Sabbath Mode	Yes
CAPACITY	
Total Capacity (cu. ft.)	4.7 cu. ft.
TEMPERATURE RANGES	
Refrigerator	33°F (0.5°C) to 58°F (14.5°C)
Freezer	32°F (0°C) to -5°F (-21°C)
Pre-Set Cooling Modes	Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
Quick Chill	Refrigerator 33°F (0.5°C) for approximately 24 hours Freezer -5°F (-21°C) for approximately 24 hours

TECHNICAL DETAILS	
Watts (W) / Current (A) / Volts (V)	150 W / 15 Amp / 115 V
Frequency (Hz)	60 Hz
Power Cord Length (in.)	60"
Plug Type	120V 3-Wire
DIMENSIONS & WEIGHT	
Appliance Dimensions (H x W x D) (in.)	34 1/4"* x 23 7/8" x 24"
Required Cutout Size (H x W x D) (in.)	35" x 24 3/16" x 24 9/16"
Net / Gross Weight (lbs.)	160 / 174 lbs.
EFFICIENCY	
ENERGY STAR® Qualified	Yes
Annual Energy Consumption	274 kWh

WARRANTY	
Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect	
2 Year	
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	

*Height adjustable + 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

PLANNING INFORMATION

Under-Counter Refrigeration

Model Options

The Under-counter Freedom® Refrigeration Collection includes a glass door refrigerator, a glass door wine reserve, a double refrigerator drawer unit and a double refrigerator / freezer drawer unit. Glass door models are available in right-hinged and left-hinged options. All units install fully flush to be seamlessly integrated into 24" depth cabinetry. Each unit is available custom-panel ready or in stainless steel with a Masterpiece® or Professional Handle to complement the entire collection of Thermador appliances.

Installation Considerations

Location

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room should stay between 55°F (13°C) and 110°F (43°C).

The appliance should not be exposed to excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1" (25 mm) from another refrigerator or wine reserve,
- 1 1/4" (30 mm) from an electric cooking appliance,
- 1 13/16" (300 mm) from an oil or solid-fuel cooking appliance.

Ensure that the exterior air vent is not blocked by cabinetry or other elements.

Electrical Specifications

The appliance comes with a 3-wire power supply cord (NEMA 5-15p), UL-listed in the USA and requires a 3-wire receptacle that is fitted with a 15- or 20-Amp fuse.

Grounding Instruction

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

Additional Grounding Procedure

Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

Warning

Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

Electrical Location

The receptacle must be near the appliance: 61" (1550 mm) to the right of the appliance or 37" (940 mm) to the left of the appliance, and also freely accessible following installation of the appliance for future service.

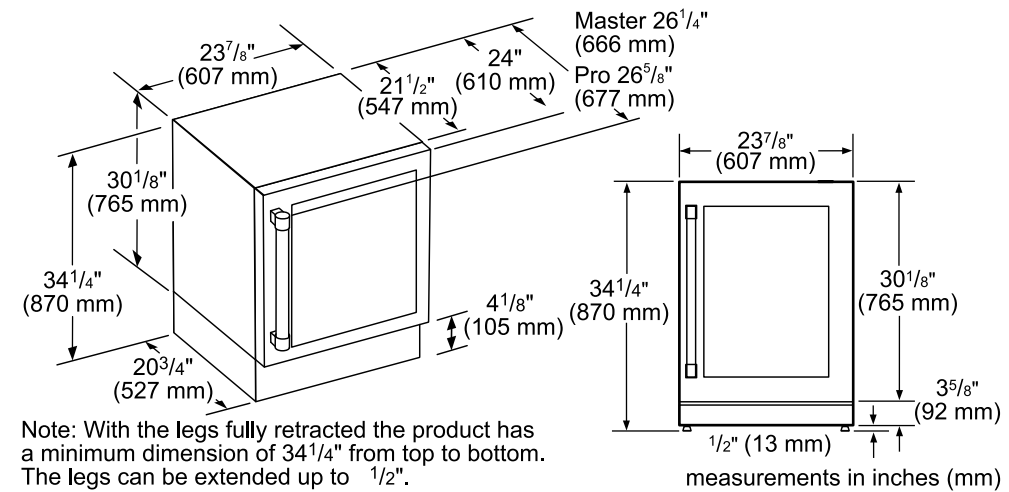
Water Supply

Units with an icemaker require a connection to a water supply. The pressure of the water supply coming out of a reverse osmosis system going to the water inlet valve of the refrigerator needs to be between 30 and 120 psi (207 and 827 kPa). If a reverse osmosis water filtration system is connected to your cold water supply the water pressure to the reverse osmosis system needs to be a minimum of 40 to 60 psi (276 to 414 kPa). Refer to the Installation Guide for details if the water pressure is less.

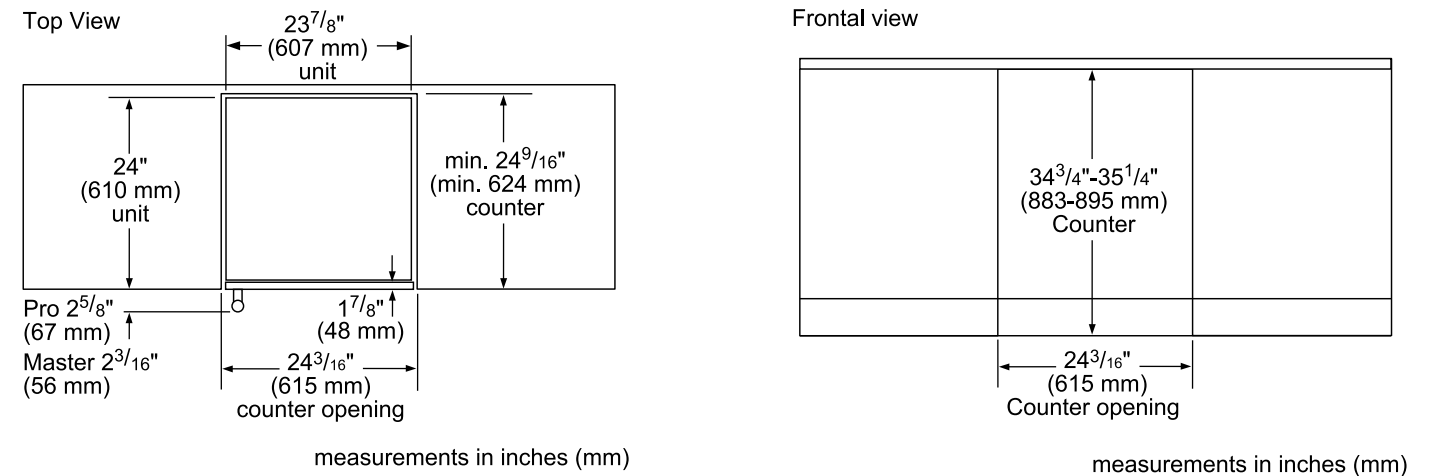
INSTALLATION

Under-Counter Refrigeration

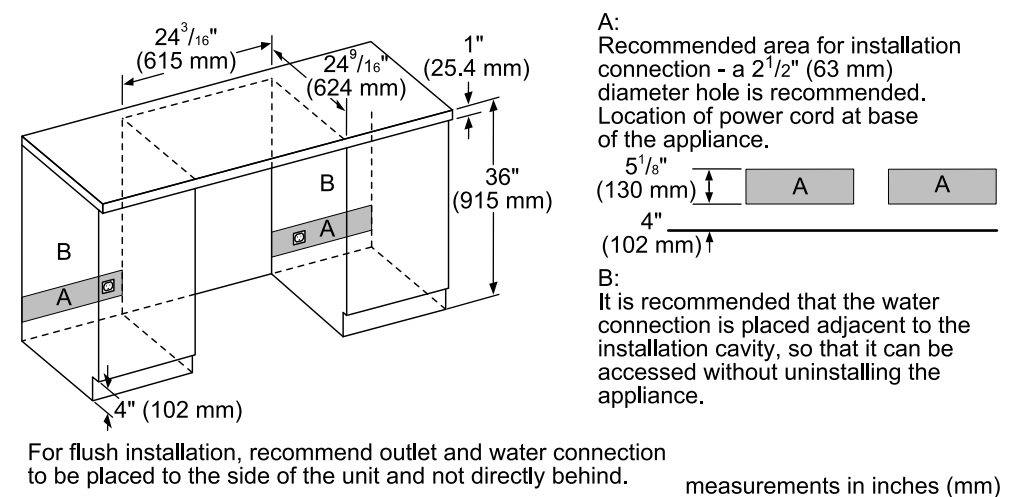
Glass Door Refrigerator and Wine Reserve Product Dimensions



Glass Door Refrigerator and Wine Reserve Cutout Dimensions



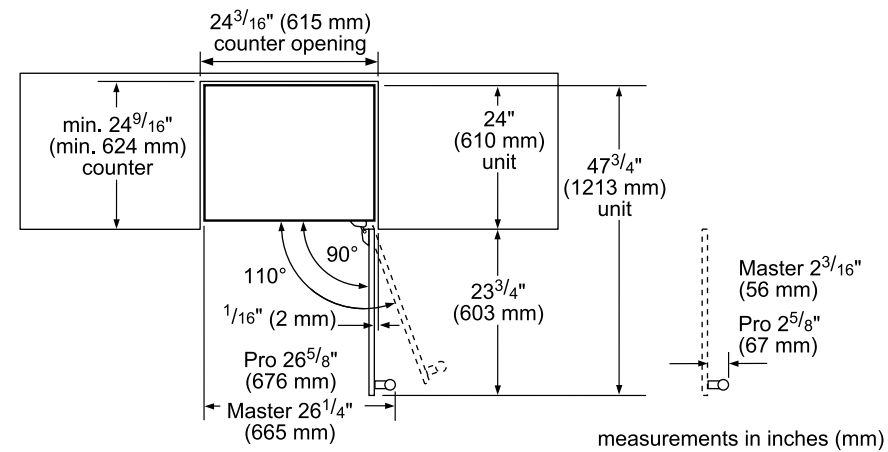
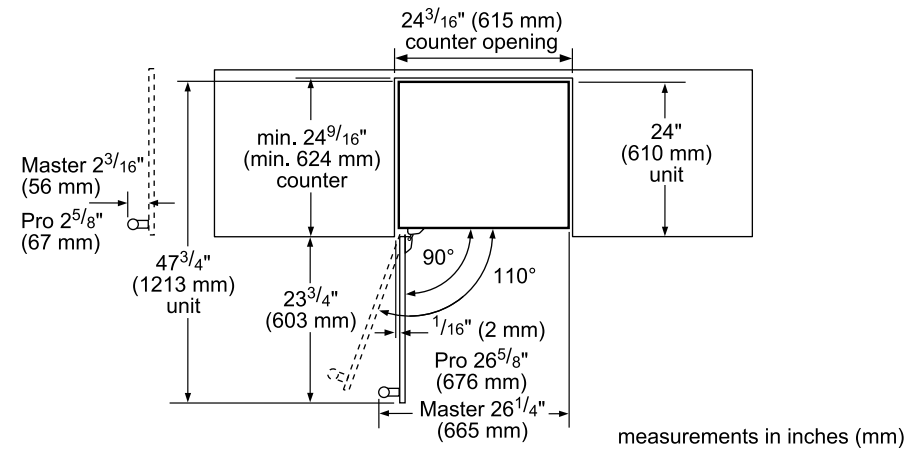
Glass Door Refrigerator and Wine Reserve Cutout Dimensions & Electrical Location



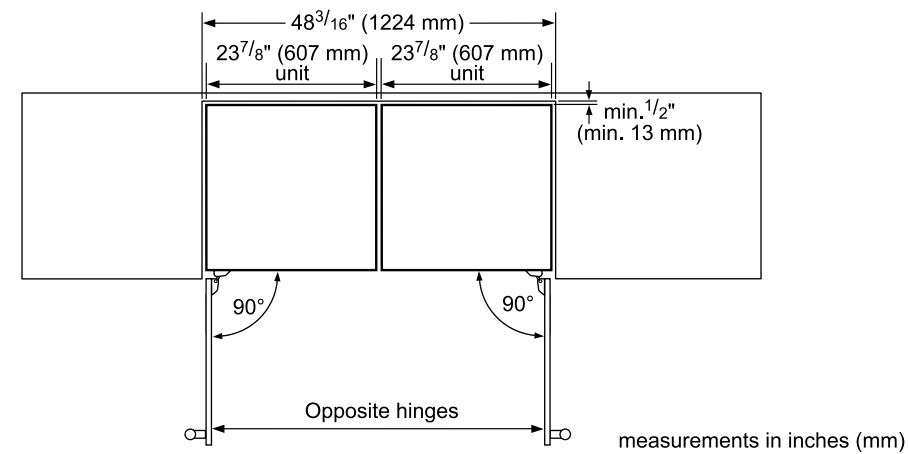
INSTALLATION

Under-Counter Refrigeration

Glass Door Refrigerator and Wine Reserve Cutout & Door Swing Dimensions



Glass Door Refrigerator and Wine Reserve Side-By-Side Installation

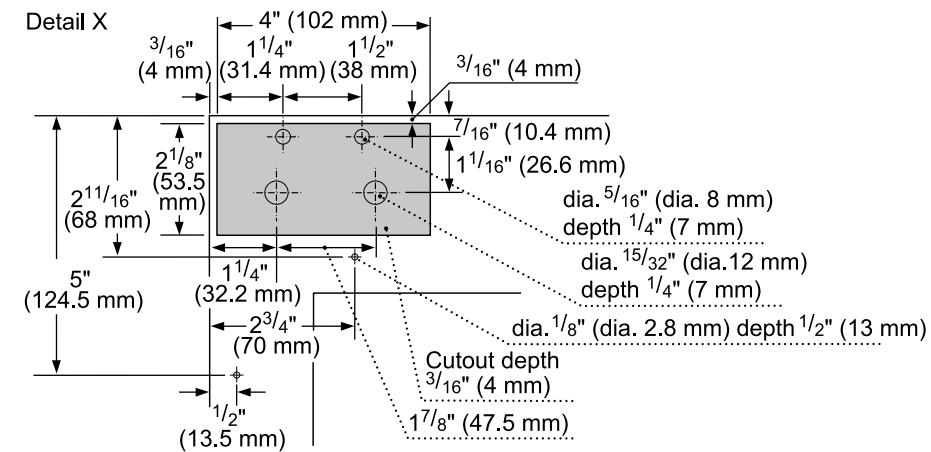
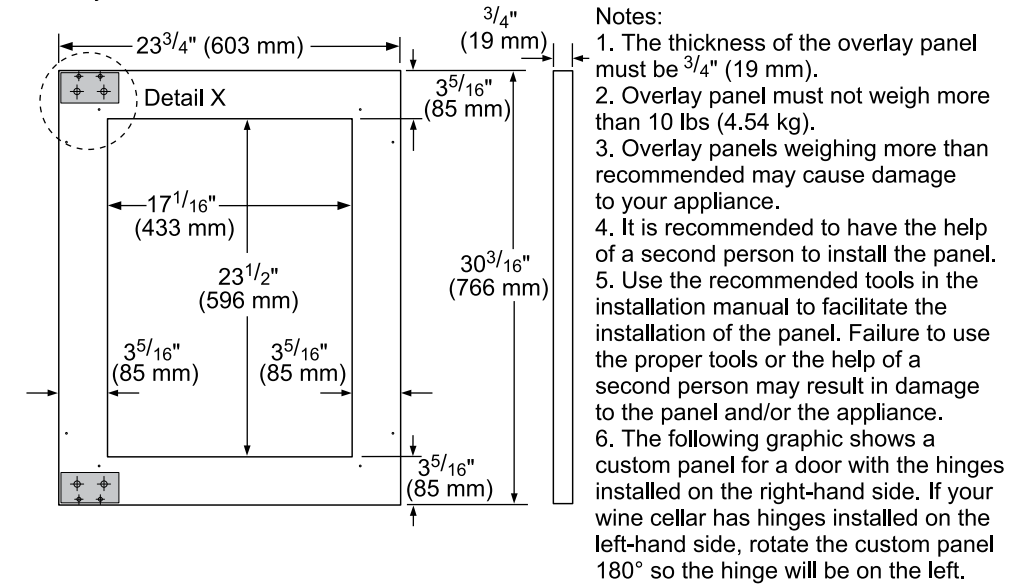


INSTALLATION

Under-Counter Refrigeration

Glass Door Refrigerator and Wine Reserve Custom Panel Dimensions

Overlay Panel - Rear View

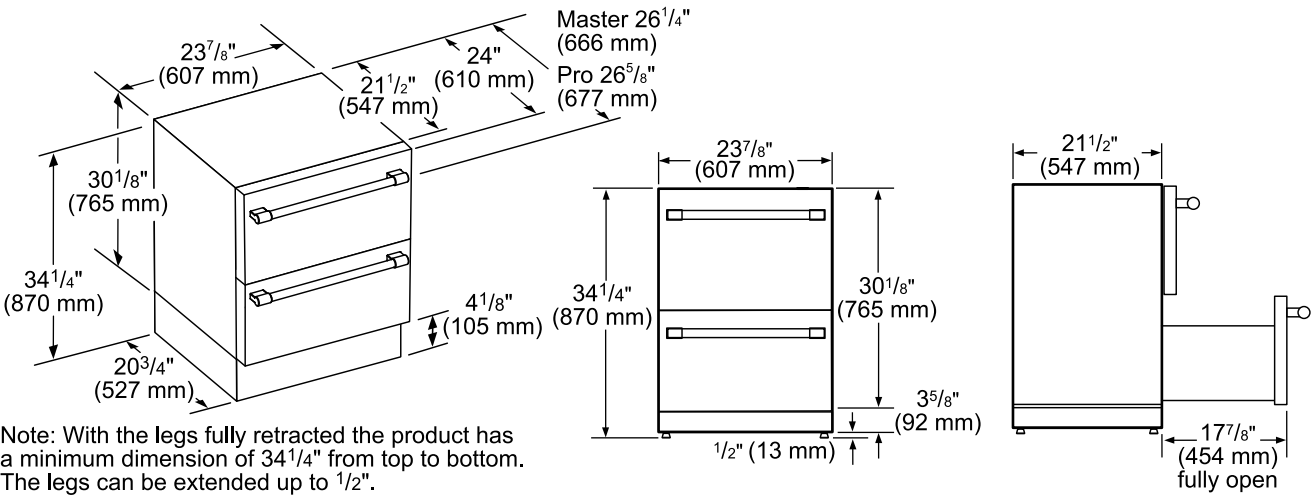


measurements in inches (mm)

INSTALLATION

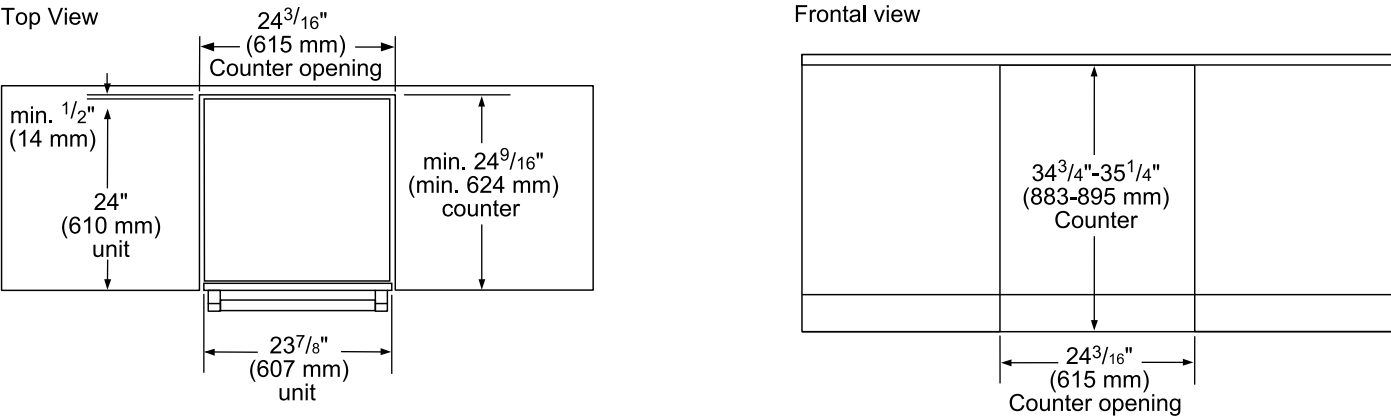
Under-Counter Refrigeration

Double Drawer Refrigerator and Refrigerator / Freezer Product Dimensions



measurements in inches (mm)

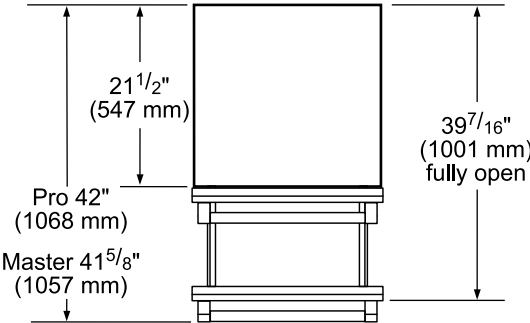
Double Drawer Refrigerator and Refrigerator / Freezer Cutout Dimensions



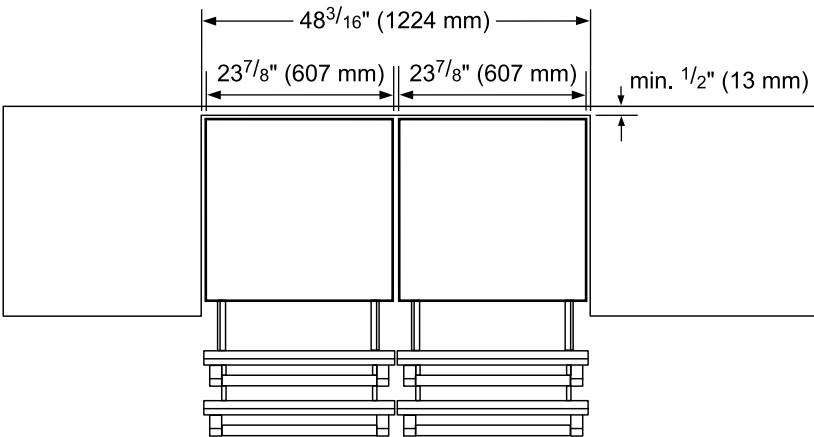
Thermador double drawer under counter top dimension.
(Unit door flushed with the cutout)

measurements in inches (mm)

Double Drawer Refrigerator and Refrigerator / Freezer Clearance Dimensions



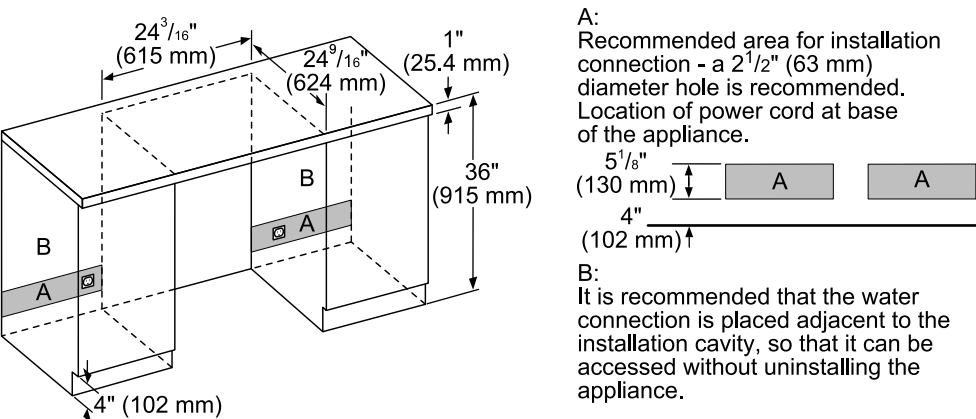
Double Drawer Refrigerator and Refrigerator / Freezer Side-By-Side Installation



INSTALLATION

Under-Counter Refrigeration

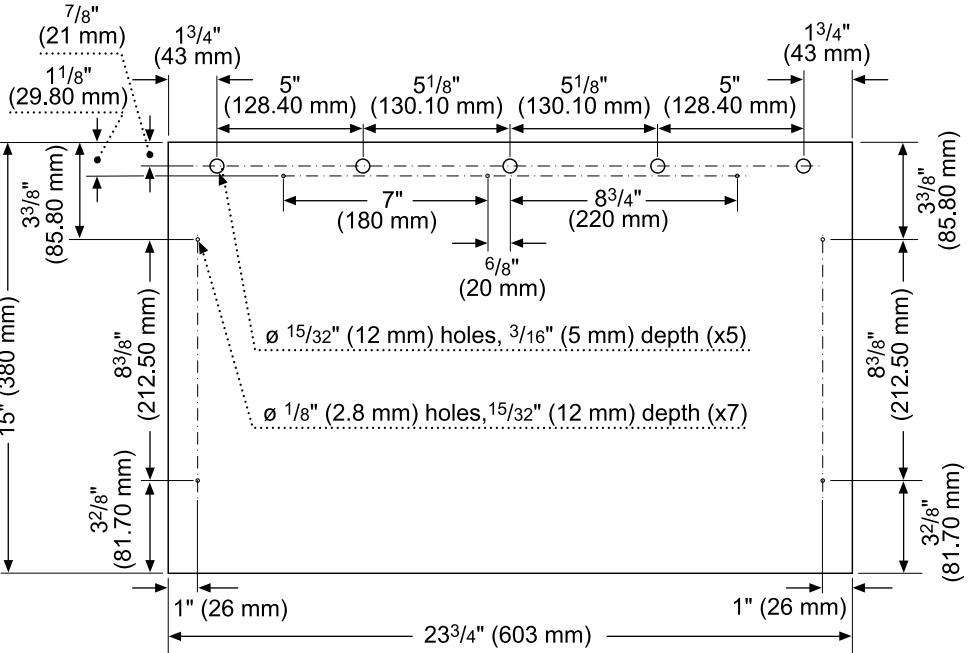
Double Drawer Refrigerator and Refrigerator / Freezer Cutout Dimensions & Electrical Location



For flush installation, recommend outlet and water connection to be placed to the side of the unit and not directly behind.

measurements in inches (mm)

Double Drawer Refrigerator and Refrigerator / Freezer Custom Panel Dimensions



Notes:

1. The 15/32" (12 mm) holes are only needed in the top panel. Bottom panel does not need these holes.
2. The thickness of the overlay panel must be 3/4" (19 mm).
3. Overlay panel must not weigh more than 4.54 kg (10 lb).
4. Overlay panel weighing more than recommended may cause damage to the appliance.
5. It is recommended to have the help of a second person to install the panel.
6. Use the recommended tools in the installation manual to facilitate the installation of the panel. Failure to use the recommended tools or the help of a second person may result in damage to the panel and/or the appliance.

measurements in inches (mm)



DISHWASHERS

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

Introducing the Radiance Collection: a suite of dish care designed specifically for avid entertainers and exceptional cooks with unparalleled drying ability, capacity, speed and flexibility.

Revel in five exceptional Thermador luxury dishwasher models collectively offering a portfolio of features such as StarDry™ with Zeolite™, an exclusive Thermador drying solution, Push to Open, Star Glow, as well as in app features via the *Thermador® Connected Experience by Home Connect™*.



GLASS CARE CENTER

Professional Handle Dishwasher
7 PROGRAMS, 7 OPTIONS – DWHD771WFP

GLASS CARE CENTER

DISHWASHERS

Introducing a never-before-seen addition to the dish care industry: the Glass Care Center, designed specifically to accommodate all of your glassware. With a tine-less configuration to maximize capacity for wine glasses, beer steins and more, it offers peace of mind while you wash even the most delicate items.

The Glass Care Center features a gentle cycle with a no-slip, soft rubber lower rack and adjustable stands specifically designed to keep stems secure. The rack stands are fully adjustable at multiple levels to accommodate different heights and sizes of your glasses. Additionally, the top rack is designed to conveniently wash utensils, small plates, bowls and more, and includes a new specialty cutlery basket for your small entertaining utensils.

Highlighted Features

★ *No-Slip Rubber Lower Rack*

No-slip, soft rubber racks keep glasses in place throughout each cycle.

★ *Specialized Gentle Cleaning Cycles*

Designed specifically to accommodate glassware, the gentle cycle offers peace of mind and eliminates the need to hand-wash delicate pieces.

★ *Largest Wine Glass Capacity*

With the largest wine glass capacity on the market*, the Glass Care Center allows you to wash up to 26 large wine glasses—or even more smaller ones—at once.

*Based on loading recommendations in major luxury brands' manuals. Luxury brands defined as TraQline Price Bucket of greater than \$1,301 August 2017.

★ *Mixed Use Top Rack*

Wash other tools and dishes kept near your wet bar, including bowls, small plates, bar tools and more, on the top rack featuring two all new caddies.

★ *Thermador® Connected Experience*

The Thermador Connected Experience by Home Connect™ includes features such as the Easy Start Function, a tab detergent counter, and the option for Remote Start through the app.

★ *Thermador® Exclusive*



STAR SAPPHIRE®

DISHWASHERS

Highlighted Features

★ *StarDry™ with Zeolite™*

Introducing StarDry with Zeolite, an exclusive Thermador drying solution. Without the use of chemicals, and with no need for replenishment, our StarDry with Zeolite can even dry containers with hard-to-reach crevices. No one dries better.

★ *Star Glow*

A Thermador exclusive, StarGlow illuminates the inside of the dishwasher in a variety of colors, so you can set the mood that matches the occasion via the *Thermador® Connected Experience by Home Connect™*.

★ *Star Speed®*

The Star Speed cycle is the fastest 20 minute hot water cycle in the industry* so you'll always be ready for the next pour.

*Based on wash cycle times contained in major luxury brands' manuals. Luxury brands defined as TraQline Price Bucket of greater than \$1,301 August 2017.

★ *Push to Open*

Push to Open allows you to either push or pull the door, so loading is easy, even when your hands are full.

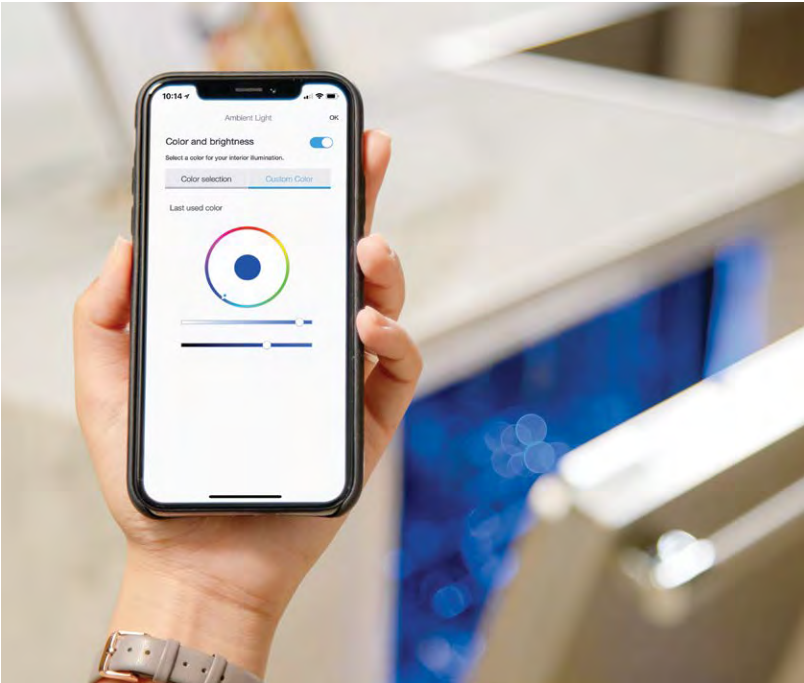
Entertainer's Drawer

This third rack drawer provides 2" of clearance for hard-to-place items that are usually hand-washed or that take up valuable space on the top rack, such as ladles, spatulas, or small bowls and saucers.

★ *Thermador® Connected Experience*

The *Thermador Connected Experience by Home Connect™* includes features such as the Easy Start Function, a tab detergent counter, and the option to change the colors of Star Glow through the app.

★ *Thermador® Exclusive*



FEATURES

DISHWASHERS

Offering a suite of dish care that truly shines on every level, the Thermador Radiance Collection offers a variety of exceptional features across our portfolio.

Sapphire® Enhanced Features

★ *Thermador® Connected Experience*

With features such as Remote Start, start your dish cleaning cycle from your Home Connect™ app to help prepare for your next dining occasion. Available on every dishwasher in our collection.

★ *StarDry™ with Zeolite™*

Introducing StarDry with Zeolite, an exclusive Thermador drying solution. Without the use of chemicals, and with no need for replenishment, our StarDry with Zeolite can even dry containers with hard-to-reach crevices. No one dries better.

★ *Push to Open*

Make cleanup less of a chore—the dishwasher opens with either a push or pull, so loading is easier, even when your hands are full.

Quiet—42 dBA

The Sapphire Dishwasher is as easy on the ears as it is on the eyes so you can keep your focus on entertaining.

Adjustable Chef's Tool Drawer

Delight in added flexibility for a variety of tools with the adjustable Chef's Tool Drawer with flexible wings to accommodate utensils of different shapes and sizes.

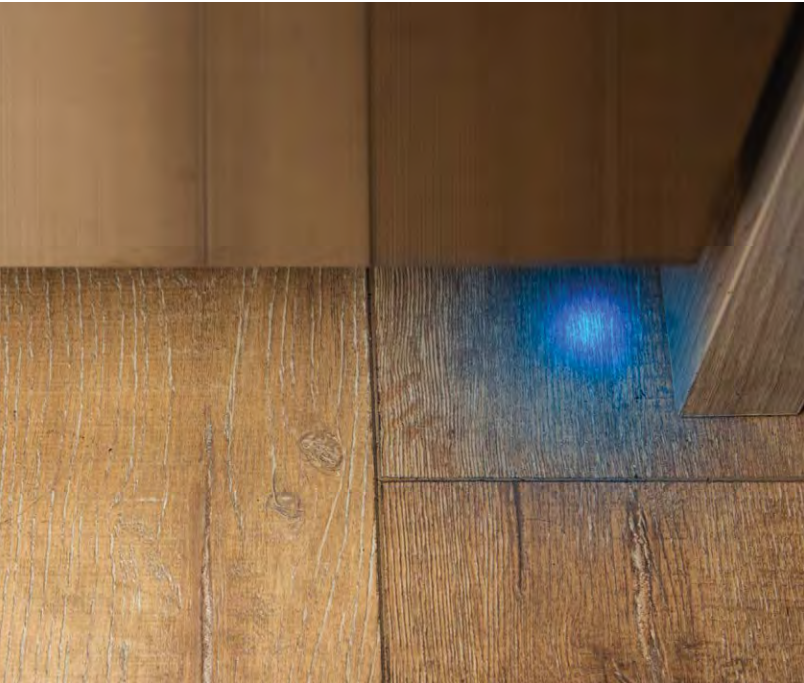
★ *Premium Touch Control Panel*

The TFT screen offers a beautiful, full-color touchscreen display that lets you easily adjust settings.

★ *Sapphire Glow®*

Brilliant blue light illuminates when dishwasher is opened, giving just-cleaned stemware and dishes a luxurious glow.

★ *Thermador® Exclusive*



FEATURES

DISHWASHERS

Topaz® Enhanced Features

Time Remaining PowerBeam®

Always know how much time is left in a cycle with the unique Time Remaining PowerBeam, providing a vibrant readout projected onto the floor below the dishwasher.

CrystalProtect® Water Softener System

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

Quiet—44 dBA

The Topaz Dishwasher operates at only 44 dBA, so your dishwasher stays in the background while your meal takes center stage.

Flexible Folding Tines

Designed to accommodate large pots, pans and dishes—the Topaz Dishwasher can handle extra-wide items, perfect for entertaining.

Emerald Features*

Chef's Tool Drawer®

Designed to clean an arsenal of tools—from spatulas and ladles—the dedicated Chef's Tool Drawer was developed to house an array of hard-to-place items.

3-Level Adjustable Rack

Whether you're washing extra-large items for a party or many small items for everyday use, the 3-Level Upper Rack is designed to be raised for stock pots or cookie sheets on the bottom rack, or lowered to fit taller wine glasses on the upper rack.

Blue PowerBeam®

The PowerBeam projects onto the floor to let you know when the dishwasher is in use.

Enhanced Racks

Rack stops and thicker rack wires allow for greater stability, so you can load the dishwasher with ease, even when you're washing heavier pots.

*Features also included with Topaz and Sapphire models.

The VERSATILITY OF DESIGN

DISHWASHERS

The Radiance Collection from Thermador lets you take kitchen design to a higher level. With options for Stainless Steel paired with our bold Professional handle, or sleek Masterpiece® handle, or our custom panel with design of your choice, explore unique design options to perfectly complement your kitchen design.



Flat Stainless Steel Panel
with Professional Handle



Flat Stainless Steel Panel
with Masterpiece® Handle



Custom Panel to Match
Your Cabinetry

Fully Flush Custom Panel Dishwashers

Custom Design

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

Protect Your Fine Wood Cabinets

Thermador dishwashers feature a unique condensation drying system designed to reduce 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 resulting in the ultimate drying performance.



GLASS CARE CENTER

Dishwashers

7 Programs, 7 Options

Features

- Revolutionary Lower Rack Designed Specifically to Accommodate all of Your Glassware
- No-Slip, Soft Rubber Racks
- Star Speed® Cycle
- Push to Open
- Large Glassware Capacity
- Mixed Use Top Rack
- Sapphire Glow® Light
- Thermador® Connected Experience by Home Connect™



Professional Handle

7 Programs, 7 Options – DWHD771WFP



Masterpiece® Handle

7 Programs, 7 Options – DWHD771WFM



Custom Panel

7 Programs, 7 Options – DWHD771WPR

See pages 473–487 for accessories
Visit Thermador.com for complete specifications

STAR SAPPHIRE®

Dishwashers
8 Programs, 7 Options



Features

- StarDry™ with Zeolite™
- Star Speed® Cycle
- Star Glow Light
- Push to Open
- Entertainer's Drawer (3rd Rack)
- Premium Touch Controls
- 18 Wine Glass Capacity
- Thermador® Connected Experience by Home Connect™



Professional Handle

8 Programs, 7 Options – DWHD870WFP



Masterpiece® Handle

8 Programs, 7 Options – DWHD870WFM



Custom Panel

8 Programs, 7 Options – DWHD870WPR

See pages 473–487 for accessories
Visit Thermador.com for complete specifications

SAPPHIRE®

Dishwashers
7 Programs, 7 Options



Features

- StarDry™ with Zeolite™
- Push to Open
- Sapphire Glow® Light
- Adjustable Chef's Tool Drawer®
- Premium Touch Controls
- Flexible Folding Tines
- Exceptionally Quiet—42 dBA
- Thermador® Connected Experience by Home Connect™



Professional Handle

7 Programs, 7 Options – DWHD770WFP



Masterpiece® Handle

7 Programs, 7 Options – DWHD770WFM



Custom Panel

7 Programs, 7 Options – DWHD770WPR

See pages 473–487 for accessories
Visit Thermador.com for complete specifications

TOPAZ®

Dishwashers
6 Programs, 6 Options



Features

- Time Remaining PowerBeam®
- Crystal Protect® Water Softener System
- Flexible Folding Tines
- Chef's Tool Drawer (3rd Rack)
- Extra Dry Option
- Exceptionally Quiet—44 dBA
- Thermador® Connected Experience by Home Connect™



Professional Handle

6 Programs, 6 Options – DWHD660WFP



Masterpiece® Handle

6 Programs, 6 Options – DWHD660WFM



Custom Panel

6 Programs, 6 Options – DWHD660WPR

See pages 473–487 for accessories
Visit Thermador.com for complete specifications

EMERALD®

Dishwashers
6 Programs, 5 Options



Features

- Blue PowerBeam®
- Chef's Tool Drawer (3rd Rack)
- Sens-A-Wash® Cycle
- Three Stage Advanced Filtration
- 3-Level Adjustable Upper Rack
- Extra Dry Option
- Impressively Quiet®—48 dBA
- Thermador® Connected Experience by Home Connect™



Professional Handle

6 Programs, 5 Options – DWHD650WFP



Masterpiece® Handle

6 Programs, 5 Options – DWHD650WFM



Custom Panel

6 Programs, 5 Options – DWHD650WPR

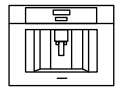
See pages 473–487 for accessories
Visit Thermador.com for complete specifications



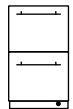
Entertainer's Corner

GIVE GUESTS *something* TO SAVOR

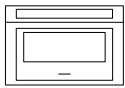
The Thermador Entertainer's Corner features everything you need to turn moments into memories for you and your guests. Revel in a Culinary Preservation Center, Glass Care Center, Built-In Coffee Machine, and Wine Column configured to suit your entertaining needs.



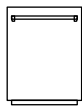
24-Inch Built-In Coffee Machine



24-Inch Professional Combo Drawer
Refrigerator and Freezer



30-Inch MicroDrawer® Microwave



24-Inch Professional Glass Care Center

Kitchen Designed by: Phil Kean Design Group
The New American Remodeled Home, 2017

DISHWASHERS QUICK REFERENCE CHART

	<i>Glass Care Center</i>	<i>Star Sapphire®</i>	<i>Sapphire®</i>	<i>Topaz®</i>	<i>Emerald®</i>
					
					
					
Professional Handle	DWHD771WFP	DWHD870WFP	DWHD770WFP	DWHD660WFP	DWHD650WFP
Masterpiece® Handle	DWHD771WFM	DWHD870WFM	DWHD770WFM	DWHD660WFM	DWHD650WFM
Custom Panel	DWHD771WPR	DWHD870WPR	DWHD770WPR	DWHD660WPR	DWHD650WPR

Key Features

Number Of Wash Cycles	7	8	7	6	6
Number Of Options	7	7	7	6	5
dBA	44	44	42	44	48
Third Rack	No	Entertainer's Drawer	Adjustable Chef's Tool Drawer®	Chef's Tool Drawer®	Chef's Tool Drawer®
Star Speed® Cycle	Yes	Yes	No	No	No
StarDry™ with Zeolite	No	Yes	Yes	No	No
Push to Open	Yes	Yes	Yes	No	No
Interior Lighting	Sapphire Glow®	Star Glow	Sapphire Glow®	No	No
Cycle Status Indicator	Time Remaining PowerBeam®	Time Remaining PowerBeam®	Time Remaining PowerBeam®	Time Remaining PowerBeam®	Blue PowerBeam®
Number Of Place Settings	8	16	16	16	16
Wine Glass Capacity	26	18	6	6	6
Thermador® Connected Experience by Home Connect™ (Wi-Fi enabled)	Yes	Yes	Yes	Yes	Yes

General Properties

Tub Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Control Type	Touch Controls	Premium Touch Controls	Premium Touch Controls	Touch Control	Touch Control
Concealed Heating Element	Yes	Yes	Yes	Yes	Yes
Leak Protection System	24/7 AquaStop®	24/7 AquaStop®	24/7 AquaStop®	24/7 AquaStop®	24/7 AquaStop®
Water Softener	Yes	Yes	Yes	Yes	No

Efficiency

Energy Efficiency Class	Tier 1	Tier 1	Tier 1	Tier 1	Tier 1
ENERGY STAR® Qualified	Yes	Yes	Yes	Yes	Yes

Dimensions

Professional & Masterpiece® Models – Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"	33 7/8" x 23 9/16" x 23 3/4"	33 7/8" x 23 9/16" x 23 3/4"	33 7/8" x 23 9/16" x 23 3/4"	33 7/8" x 23 9/16" x 23 3/4"
Custom Panel Models – Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 1/16"	33 7/8" x 23 9/16" x 23 1/16"	33 7/8" x 23 9/16" x 23 1/16"	33 7/8" x 23 9/16" x 23 1/16"	33 7/8" x 23 9/16" x 23 1/16"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"	33 7/8" Min. x 23 5/8" Min. x 24"	33 7/8" Min. x 23 5/8" Min. x 24"	33 7/8" Min. x 23 5/8" Min. x 24"	33 7/8" Min. x 23 5/8" Min. x 24"

DWHD771WFP
GLASS CARE CENTER 7 PROGRAM DISHWASHER
PROFESSIONAL SERIES HANDLE



Also Available In:
DWHD771WFM – Flat Stainless Steel Panel with Masterpiece® Series Handle
DWHD771WPR – Custom Panel

FEATURES & BENEFITS

- ★ Revolutionary lower rack designed specifically to accommodate all of your glassware. With a tine-less configuration to maximize capacity for wine glasses, cocktail glasses and more, it offers peace of mind while you wash even the most delicate items
- ★ Peace of mind with our no-slip, soft rubber racks holding your most delicate glassware during the wash and dry cycle
- ★ Star Speed® is a full wash cycle in just 20 minutes — industry's fastest hot water wash
 - Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full
- ★ Large Glassware Capacity allows you to wash up to twenty-six 12 oz wine glasses — or even more smaller ones — at once, while customizable enough to handle all types of glassware
- ★ Mixed Use Top Rack — Wash all of your other dishware while providing an all new cutlery caddy to clean your entertaining tools
 - Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket



Fine Silverware Carafe

GENERAL PROPERTIES

Number Of Wash Cycles	7
Number Of Options	7
dBA	44
Third Rack	N/A
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	8
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TECHNICAL DETAILS

Watts (W)	1440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/in)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	96 lbs

WARRANTY

Limited 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

★ THERMADOR® EXCLUSIVE

DWHD771WFM
GLASS CARE CENTER 7 PROGRAM DISHWASHER
MASTERPIECE® SERIES HANDLE



Also Available In:
DWHD771WFP – Flat Stainless Steel Panel with Professional Series Handle
DWHD771WPR – Custom Panel

FEATURES & BENEFITS

- ★ - Revolutionary lower rack designed specifically to accommodate all of your glassware. With a tine-less configuration to maximize capacity for wine glasses, cocktail glasses and more, it offers peace of mind while you wash even the most delicate items
- ★ - Peace of mind with our no-slip, soft rubber racks holding your most delicate glassware during the wash and dry cycle
- ★ - Star Speed® is a full wash cycle in just 20 minutes — industry's fastest hot water wash
 - Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full
- ★ - Large Glassware Capacity allows you to wash up to twenty-six 12 oz wine glasses — or even more smaller ones — at once, while customizable enough to handle all types of glassware
- ★ - Mixed Use Top Rack — Wash all of your other dishware while providing an all new cutlery caddy to clean your entertaining tools
 - Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket



Fine Silverware Carafe

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES

Number Of Wash Cycles	7
Number Of Options	7
dBA	44
Third Rack	N/A
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	8
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TECHNICAL DETAILS

Watts (W)	1440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	95 lbs

WARRANTY

Limited 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

DWHD771WPR
GLASS CARE CENTER 7 PROGRAM DISHWASHER
CUSTOM PANEL



Also Available In:
DWHD771WFP – Flat Stainless Steel Panel with Professional Series Handle
DWHD771WFM – Flat Stainless Steel Panel with Masterpiece® Series Handle

FEATURES & BENEFITS

- ★ - Revolutionary lower rack designed specifically to accommodate all of your glassware. With a tine-less configuration to maximize capacity for wine glasses, cocktail glasses and more, it offers peace of mind while you wash even the most delicate items
- ★ - Peace of mind with our no-slip, soft rubber racks holding your most delicate glassware during the wash and dry cycle
- ★ - Star Speed® is a full wash cycle in just 20 minutes — industry's fastest hot water wash
 - Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full
- ★ - Large Glassware Capacity allows you to wash up to twenty-six 12 oz wine glasses — or even more smaller ones — at once, while customizable enough to handle all types of glassware
- ★ - Mixed Use Top Rack — Wash all of your other dishware while providing an all new cutlery caddy to clean your entertaining tools
 - Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket



Fine Silverware Carafe

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES

Number Of Wash Cycles	7
Number Of Options	7
dBA	44
Third Rack	N/A
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	8
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TECHNICAL DETAILS

Watts (W)	1440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 1/16"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	92 lbs

WARRANTY

Limited 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

DWHD870WFP
STAR SAPPHIRE® 8-PROGRAM DISHWASHER
PROFESSIONAL SERIES HANDLE



Also Available In:
DWHD870WFM – Flat Stainless Steel Panel with
Masterpiece® Series Handle
DWHD870WPR – Custom Panel

FEATURES & BENEFITS

- ★ - StarDry™ — No one dries better. Star Dry with Zeolite: the ultra-powerful program that dries dishes better so place settings, glassware, and even sturdy plastics and containers with hard-to-reach crevices are ready for use immediately after each cycle
- ★ - Star Speed® is a full wash cycle in just 20 minutes — industry's fastest hot water wash
- ★ - Star Glow light illuminates your dishwasher with 3 levels of Sapphire Blue and introducing 3 levels of sparkling white light
- ★ - Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full
- ★ - Entertainer's Drawer (3rd Rack) provides the ultimate flexibility in cleaning your culinary kitchen tools
 - 18 Wine Glass Capacity — No need to clean your glassware in two cycles; wash them all at once so you can get back to your guests
 - Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

Fine Silverware Carafe

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES

Number Of Wash Cycles	8
Number Of Options	7
dBA	44
Third Rack	Entertainer's Drawer
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

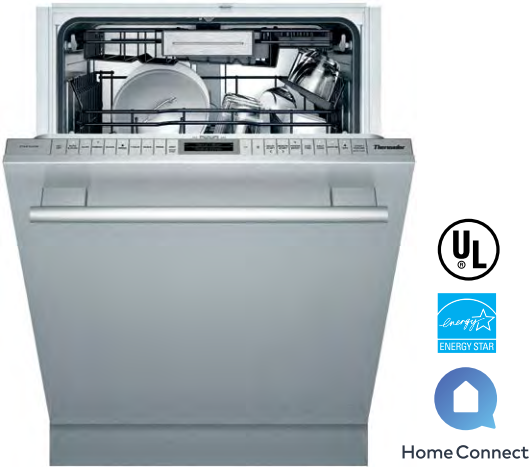
DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	109 lbs

WARRANTY

Limited 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

DWHD870WFM
STAR SAPPHIRE® 8-PROGRAM DISHWASHER
MASTERPIECE® SERIES HANDLE



Also Available In:
DWHD870WFP – Flat Stainless Steel Panel with
Professional Series Handle
DWHD870WPR – Custom Panel

FEATURES & BENEFITS

- ★ - StarDry™ — No one dries better. Star Dry with Zeolite: the ultra-powerful program that dries dishes better so place settings, glassware, and even sturdy plastics and containers with hard-to-reach crevices are ready for use immediately after each cycle
- ★ - Star Speed® is a full wash cycle in just 20 minutes — industry's fastest hot water wash
- ★ - Star Glow light illuminates your dishwasher with 3 levels of Sapphire Blue and introducing 3 levels of sparkling white light
- ★ - Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full
- ★ - Entertainer's Drawer (3rd Rack) provides the ultimate flexibility in cleaning your culinary kitchen tools
 - 18 Wine Glass Capacity — No need to clean your glassware in two cycles; wash them all at once so you can get back to your guests
 - Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

Fine Silverware Carafe

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES

Number Of Wash Cycles	8
Number Of Options	7
dBA	44
Third Rack	Entertainer's Drawer
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

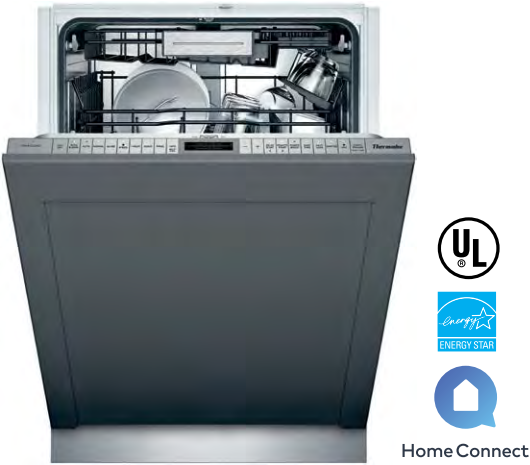
DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	108 lbs

WARRANTY

Limited 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

DWHD870WPR
STAR SAPPHIRE® 8-PROGRAM DISHWASHER
CUSTOM PANEL



Also Available In:
DWHD870WFP – Flat Stainless Steel Panel with Professional Series Handle
DWHD870WFM – Flat Stainless Steel Panel with Masterpiece® Series Handle

FEATURES & BENEFITS

- ★ - StarDry™ — No one dries better. Star Dry with Zeolite: the ultra-powerful program that dries dishes better so place settings, glassware, and even sturdy plastics and containers with hard-to-reach crevices are ready for use immediately after each cycle
- ★ - Star Speed® is a full wash cycle in just 20 minutes — industry's fastest hot water wash
- ★ - Star Glow light illuminates your dishwasher with 3 levels of Sapphire Blue and introducing 3 levels of sparkling white light
- ★ - Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full
- ★ - Entertainer's Drawer (3rd Rack) provides the ultimate flexibility in cleaning your culinary kitchen tools
 - 18 Wine Glass Capacity — No need to clean your glassware in two cycles; wash them all at once so you can get back to your guests
 - Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket



Fine Silverware Carafe

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES

Number Of Wash Cycles	8
Number Of Options	7
dBA	44
Third Rack	Entertainer's Drawer
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 1/16"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	103 lbs

WARRANTY

Limited 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

DWHD770WFP
SAPPHIRE® 7-PROGRAM DISHWASHER
PROFESSIONAL SERIES HANDLE



Also Available In:
DWHD770WFM – Flat Stainless Steel Panel with Masterpiece® Series Handle
DWHD770WPR – Custom Panel

FEATURES & BENEFITS

- ★ - StarDry™ — No one dries better. Star Dry with Zeolite: the ultra-powerful program that dries dishes better so place settings, glassware, and even sturdy plastics and containers with hard-to-reach crevices are ready for use immediately after each cycle
- ★ - Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full
- ★ - Sapphire Glow® light illuminates with the sparkling blue light when the dishwasher is open
 - Adjustable Chef's Tool Drawer® delivers added loading capacity as well as flexibility to accommodate larger or smaller items, wider ends and utensil handles
 - Flexible folding tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor
 - Exceptionally Quiet — 42 dBA for a peaceful kitchen experience
 - Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket



Fine Silverware Carafe

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES

Number Of Wash Cycles	7
Number Of Options	7
dBA	42
Third Rack	Adjustable Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	109 lbs

WARRANTY

Limited 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

DWHD770WFM
SAPPHIRE® 7-PROGRAM DISHWASHER
MASTERPIECE® SERIES HANDLE



Also Available In:
DWHD770WFP – Flat Stainless Steel Panel with Professional Series Handle
DWHD770WPR – Custom Panel

FEATURES & BENEFITS

- ★ - StarDry™ — No one dries better. Star Dry with Zeolite: the ultra-powerful program that dries dishes better so place settings, glassware, and even sturdy plastics and containers with hard-to-reach crevices are ready for use immediately after each cycle
- ★ - Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full
- ★ - Sapphire Glow® light illuminates with the sparkling blue light when the dishwasher is open
 - Adjustable Chef's Tool Drawer® delivers added loading capacity as well as flexibility to accommodate larger or smaller items, wider ends and utensil handles
 - Flexible folding tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor
 - Exceptionally Quiet — 42 dBA for a peaceful kitchen experience
 - Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

Fine Silverware Carafe

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES	
Number Of Wash Cycles	7
Number Of Options	7
dBA	42
Third Rack	Adjustable Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY	
Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

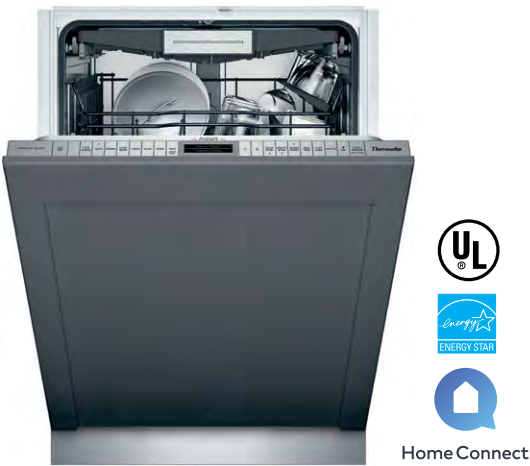
CAPACITY	
Number Of Place Settings	16

TECHNICAL DETAILS	
Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	108 lbs

WARRANTY	
Limited 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

DWHD770WPR
SAPPHIRE® 7-PROGRAM DISHWASHER
CUSTOM PANEL



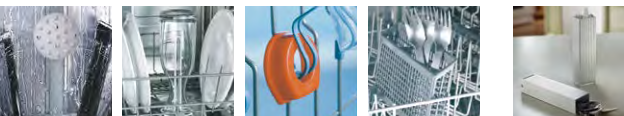
Also Available In:
DWHD770WFP – Flat Stainless Steel Panel with Professional Series Handle
DWHD770WFM – Flat Stainless Steel Panel with Masterpiece® Series Handle

FEATURES & BENEFITS

- ★ - StarDry™ — No one dries better. Star Dry with Zeolite: the ultra-powerful program that dries dishes better so place settings, glassware, and even sturdy plastics and containers with hard-to-reach crevices are ready for use immediately after each cycle
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ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

Fine Silverware Carafe

★ THERMADOR® EXCLUSIVE

GENERAL PROPERTIES	
Number Of Wash Cycles	7
Number Of Options	7
dBA	42
Third Rack	Adjustable Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Premium Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY	
Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY	
Number Of Place Settings	16

TECHNICAL DETAILS	
Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 1/16"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	105 lbs

WARRANTY	
Limited 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

DWHD660WFP
TOPAZ® 6-PROGRAM DISHWASHER
PROFESSIONAL SERIES HANDLE



Also Available In:
DWHD660WFM – Flat Stainless Steel Panel with
Masterpiece® Series Handle
DWHD660WPR – Custom Panel

FEATURES & BENEFITS

- Time remaining PowerBeam® shines the actual remaining time of the cycle on the floor
- Crystal Protect® system adjusts the water softness during the cycle for amazingly clear crystal, protecting against unsightly spots
- Flexible folding tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor
- Chef's Tool Drawer (3rd Rack) is designed to make loading and unloading tools and hard to place items extraordinarily easier
- Extra Dry Option adds extra heat to the final rinse to enhance drying results
- Exceptionally Quiet— 44 dBA for a peaceful kitchen experience
- Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

Fine Silverware Carafe

GENERAL PROPERTIES

Number Of Wash Cycles	6
Number Of Options	6
dBA	44
Third Rack	Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

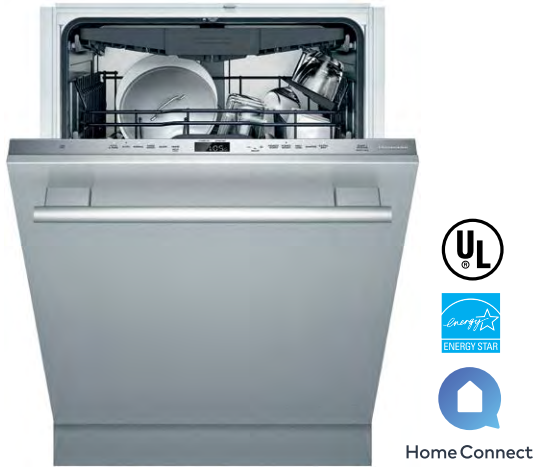
DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	98 lbs

WARRANTY

Limited 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

DWHD660WFM
TOPAZ® 6-PROGRAM DISHWASHER
MASTERPIECE® SERIES HANDLE



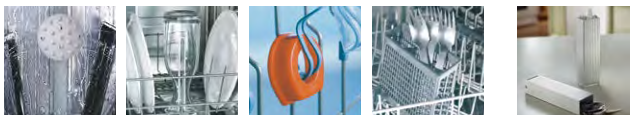
Also Available In:
DWHD660WFP – Flat Stainless Steel Panel with
Professional Series Handle
DWHD660WPR – Custom Panel

FEATURES & BENEFITS

- Time remaining PowerBeam® shines the actual remaining time of the cycle on the floor
- Crystal Protect® system adjusts the water softness during the cycle for amazingly clear crystal, protecting against unsightly spots
- Flexible folding tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor
- Chef's Tool Drawer (3rd Rack) is designed to make loading and unloading tools and hard to place items extraordinarily easier
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- Exceptionally Quiet— 44 dBA for a peaceful kitchen experience
- Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

Fine Silverware Carafe

GENERAL PROPERTIES

Number Of Wash Cycles	6
Number Of Options	6
dBA	44
Third Rack	Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	97 lbs

WARRANTY

Limited 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

DWHD660WPR
TOPAZ® 6-PROGRAM DISHWASHER
CUSTOM PANEL



Also Available In:
DWHD660WFP – Flat Stainless Steel Panel with Professional Series Handle
DWHD660WFM – Flat Stainless Steel Panel with Masterpiece® Series Handle

FEATURES & BENEFITS

- Time remaining PowerBeam® shines the actual remaining time of the cycle on the floor
- Crystal Protect® system adjusts the water softness during the cycle for amazingly clear crystal, protecting against unsightly spots
- Flexible folding tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor
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- Extra Dry Option adds extra heat to the final rinse to enhance drying results
- Exceptionally Quiet — 44 dBA for a peaceful kitchen experience
- Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket



Fine Silverware Carafe

Thermador

GENERAL PROPERTIES

Number Of Wash Cycles	6
Number Of Options	6
dBA	44
Third Rack	Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	Yes
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	623.5 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 1/16"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	94 lbs

WARRANTY

Limited 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

DWHD650WFP
EMERALD® 6-PROGRAM DISHWASHER
PROFESSIONAL SERIES HANDLE



Also Available In:
DWHD650WFM – Flat Stainless Steel Panel with Masterpiece® Series Handle
DWHD650WPR – Custom Panel

FEATURES & BENEFITS

- Chef's Tool Drawer (3rd Rack) is designed to make loading and unloading tools and hard to place items extraordinarily easier
- Sens-A-Wash® measures water cleanliness and adjusts wash cycle
- Three stage advanced filtration recirculates water for sparkling results
- 3-Level adjustable upper rack is customizable for all of your needs, designed to be raised for extra large items placed on the bottom rack, or lowered to fit taller wine glasses on the upper rack
- Extra Dry Option adds extra heat to the final rinse to enhance drying results
- Impressively Quiet® — 48 dBA for peaceful kitchen experience
- Thermador Connected Experience by Home Connect brings exclusive dish features that keep you connected. Always.

ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket



Fine Silverware Carafe

GENERAL PROPERTIES

Number Of Wash Cycles	6
Number Of Options	5
dBA	48
Third Rack	Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	No
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	624 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	93 lbs

WARRANTY

Limited 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

DWHD650WFM
EMERALD® 6-PROGRAM DISHWASHER
MASTERPIECE® SERIES HANDLE



Also Available In:
DWHD650WFP – Flat Stainless Steel Panel with Professional Series Handle
DWHD650WPR – Custom Panel

FEATURES & BENEFITS

- Chef's Tool Drawer (3rd Rack) is designed to make loading and unloading tools and hard to place items extraordinarily easier
- Sens-A-Wash® measures water cleanliness and adjusts wash cycle
- Three stage advanced filtration recirculates water for sparkling results
- 3-Level adjustable upper rack is customizable for all of your needs, designed to be raised for extra large items placed on the bottom rack, or lowered to fit taller wine glasses on the upper rack
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ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

Fine Silverware Carafe

GENERAL PROPERTIES

Number Of Wash Cycles	6
Number Of Options	5
dBA	48
Third Rack	Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	No
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	624 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	92 lbs

WARRANTY

Limited 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

DWHD650WPR
EMERALD® 6-PROGRAM DISHWASHER
CUSTOM PANEL



Also Available In:
DWHD650WFP – Flat Stainless Steel Panel with Professional Series Handle
DWHD650WFM – Flat Stainless Steel Panel with Masterpiece® Series Handle

FEATURES & BENEFITS

- Chef's Tool Drawer (3rd Rack) is designed to make loading and unloading tools and hard to place items extraordinarily easier
- Sens-A-Wash® measures water cleanliness and adjusts wash cycle
- Three stage advanced filtration recirculates water for sparkling results
- 3-Level adjustable upper rack is customizable for all of your needs, designed to be raised for extra large items placed on the bottom rack, or lowered to fit taller wine glasses on the upper rack
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ACCESSORIES (OPTIONAL)

Dishwasher Supply and Drainage Hose Extension 76 3/4"	SGZ1010UC
Dishwasher Accessory Kit	SMZ5000
Fine Silverware Carafe	SMZ5002UC
Junction Box	SMZPCJB1UC



Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

Fine Silverware Carafe

GENERAL PROPERTIES

Number Of Wash Cycles	6
Number Of Options	5
dBA	48
Third Rack	Chef's Tool Drawer®
Rack Adjustability	Rackmatic 3-Stage
Tub Material	Stainless Steel
Control Type	Touch Control
Concealed Heating Element	Yes
Leak Protection System	24/7 AquaStop®
Water Softener	No
Five-Level Wash	Yes
Childlock	No
Home Connect (Wi-Fi Enabled)	Yes

EFFICIENCY

Water Usage Per Cycle (g)	3.5 g
Energy Efficiency Class	Tier 1
ENERGY STAR® Qualified	Yes
Total Annual Energy Consumption (kWh)	269 kWh
Total Annual Water Consumption (g)	624 g

CAPACITY

Number Of Place Settings	16
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TECHNICAL DETAILS

Watts (W)	1,440 W
Current (A)	12 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	67"
Power Cord Install Length from Corner of Unit (in)	45"
Minimum Water Pressure (lb/sin)	14
Max. Temperature for Water Intake	140° F
Length Inlet Hose (in)	N/A
Length Outlet Hose (in)	79"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 1/16"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 23 5/8" Min. x 24"
Adjustable Feet	Yes
Net Weight (lbs)	88 lbs

WARRANTY

Limited 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

PLANNING INFORMATION

Dishwashers

Model Options

There are five Thermador Dishwasher Collections to choose from in the Radiance Collection — Glass Care Center, Star Sapphire®, Sapphire®, Topaz®, and Emerald®. All collections are available with a Masterpiece® or Professional Handle to perfectly match other Thermador appliances in your kitchen, or a custom panel option to fully integrate with your cabinetry. Be sure to reference the correct model information in this design guide.

Installation Options

Custom Door Panels

Thermador custom panel dishwashers can be installed fully flushed for a seamless, integrated look.

Fully integrated models allow you to have a custom door panel made to match your cabinetry. The custom door can be a two-piece configuration to look like a drawer at the top and a cabinet door at the bottom or like a single full-length door. A template is included with the fully integrated models to explain the mounting procedure.

NOTE: These dishwashers can accept custom door panel weights ranging from 7 to 24 lbs.; however, the dishwasher comes from the factory ready for custom panel door weights from 11 to 18 lbs. If you plan on using a door panel that is not 11 to 18 lbs., please contact customer service at (800) 944-2904.

Installation Considerations

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

Thermador Dishwashers are designed to be enclosed on the top and both sides by standard residential kitchen cabinetry.

If the dishwasher is to be installed in a corner, make sure that there is adequate clearance to open the door.

Hot Water Supply

The hot water heater should be set to deliver approximately 120° F (49° C) water to the dishwasher. Water that is too hot can cause some detergents to lose effectiveness. Lower water temperatures will increase run times. The hot water supply pressure must be between 15 - 145 psi (1 - 10 bar).



All Thermador Dishwashers are ENERGY STAR® Qualified

Electrical Specifications

This appliance must be grounded to a metal, permanent wiring system, or an equipment grounding conductor must be run with the circuit conductors and connected to the equipment grounding terminal or lead on the dishwasher.

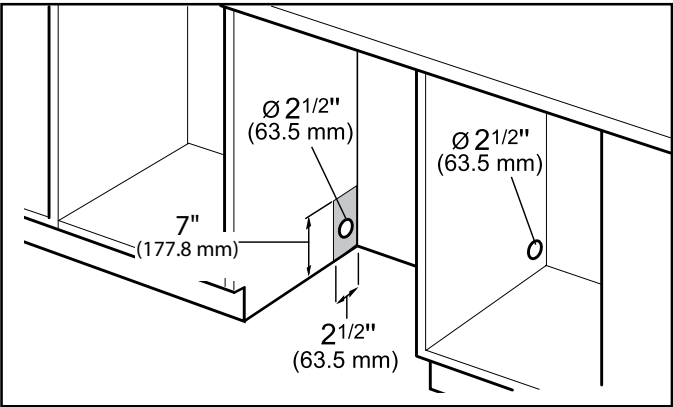
Model	Required Circuit Breaker
All Dishwasher Models	120 V, 60 Hz, 12 A

Water and Electrical Locations

For proper dishwasher operation and appearance, ensure that the enclosure is square and has the dimensions shown in the cutout drawings on the following page.

Select a location as close to the sink as possible for easy access to water supply and drain lines.

Make required openings to allow for passage of the water, drain and electrical line. In order to avoid interference with the dishwasher when sliding it into the cabinet, the holes should be cut within the 7 x 2.5" area shown.

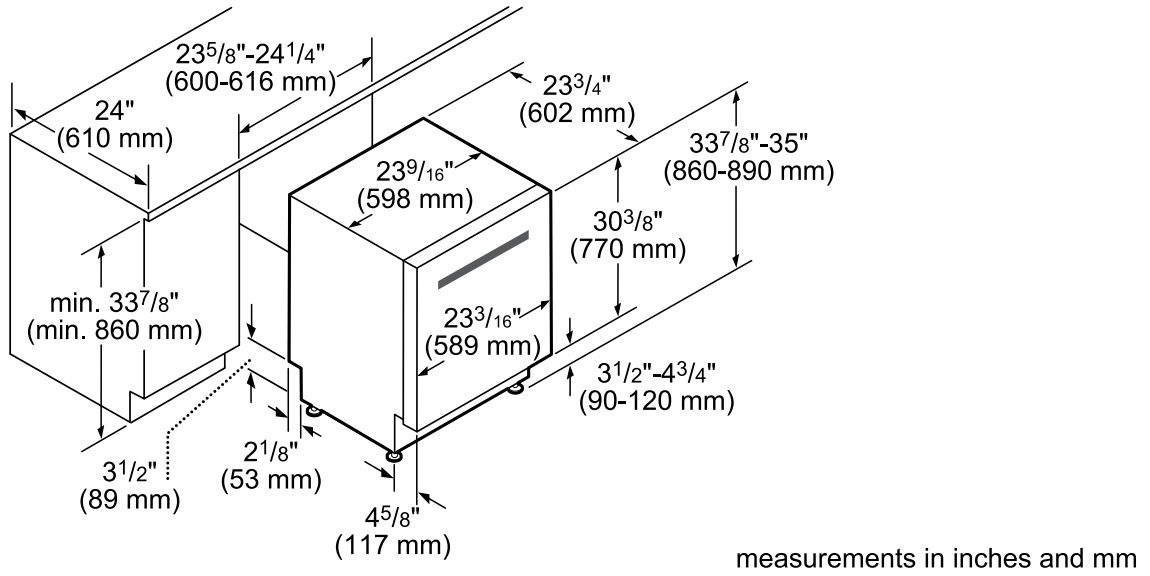


NOTE: Plumbing installations will vary — refer to local codes. The maximum length of the drain hose, including hose leading to air gap (if any) is 150" (380 cm). Ensure a portion of the drain hose is raised at least 33" (84 cm) above the floor to ensure proper draining.

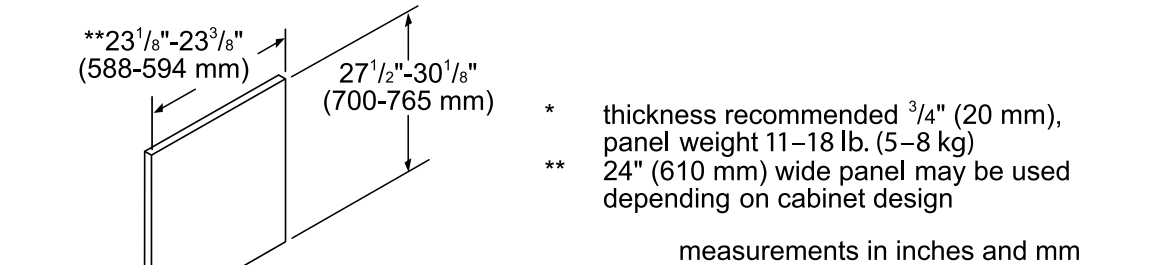
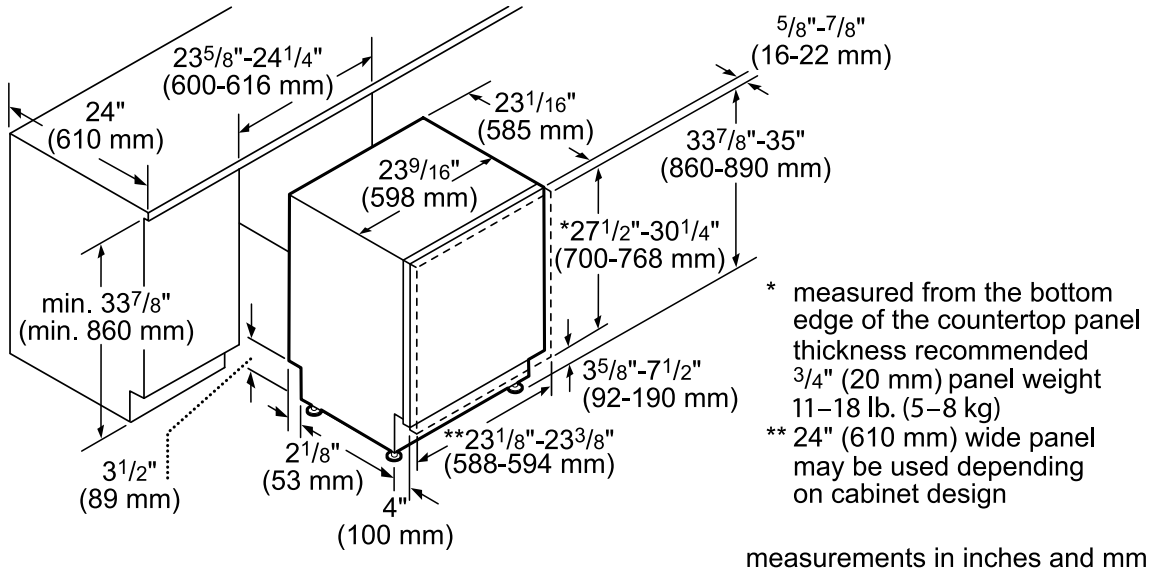
INSTALLATION

Dishwashers

Dishwasher & Cutout Dimensions – Professional and Masterpiece® Handle



Dishwasher & Cutout Dimensions – Custom Panel



Built-in COFFEE MACHINE

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

Impress even the most well-traveled coffee enthusiast and offer guests their choice from up to 28 coffee and tea beverage selections when paired with the *Thermador® Connected Experience by Home Connect™*. And with options for both plumbed and non-plumbed units, you can cater to your guests—turning every gathering, every meal, and every sip into an exceptional adventure worth sharing.



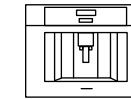
BUILT-IN COFFEE MACHINE

Professional & Masterpiece®
24-INCH – TCM24PS

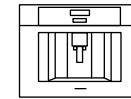


FEATURES

BUILT-IN COFFEE MACHINE



PLUMBED



NON-PLUMBED

Highlighted Features

★ *Thermador® Connected Experience*

With the *Thermador Connected Experience by Home Connect™* and remote access, your coffee fits seamlessly into your day. Customize operations, create 28 coffees from around the world, and get exclusive access to delicious coffee-inspired recipes—all from your phone or tablet.

Coffee Playlist

Using your mobile device, set your machine to make multiple cups of coffee consecutively, in the order you choose—so you can prepare drinks for each guest right from the dinner table, without ever missing a beat.

Coffee Customization

Perfect for frequent selections, coffee customization settings store up to 8 personalized beverages by name so family members and houseguests can program their favorite drinks—from a single shot espresso, to tea, to extra-large cappuccinos.

Automatic Double Shot Beverages

For days that require an added dose of verve, Automatic Double Shot delivers an extra shot of espresso to select beverages. Enjoy a consistently strong flavor and aroma at the touch of a button.

Automatic Cleaning

Cleanup has never been easier. Using both hot water and steam, the machine features a fully automatic rinse program at turn-on and turn-off, so it's always ready for the next fresh-tasting pour.



Kitchen Designed by: Kate Clarke, Legacy Designs,
The New American Home 2018

★ *Thermador® Exclusive*

FEATURES

BUILT-IN COFFEE MACHINE

Highlighted Features

Ceramic Disk Grinder

Enjoy freshly ground coffee for every cup with an exclusive Ceramic Disk Grinding System. Ceramic Disks deliver quality performance and minimize noise allowing for a smooth, consistent texture and flavor in every cup.

LCD Display

Full color LCD display illustrates beverage selection, including size and temperature control.

Installation Options

Plumbed

With a new option for built-in drainage instead of a water tank, Thermador plumbed Built-in Coffee Machines help ensure your machine is ready when you are for your next cup. A water and drain connection eliminate the need to empty a drip tray, while water replenishment flows water directly into your machine from your plumbed water source, eliminating the need to fill a water container.

Non-Plumbed

Thermador non-plumbed Built-in Coffee Machines can be installed without an additional water line in your home—enabling installation in the bedroom, guest room, office and beyond.



Kitchen Designed by: Hooper Patterson



BUILT-IN COFFEE MACHINE

24-Inch Professional & Masterpiece®



Home Connect

Plumbed Installation

- Direct Plumbed Installation for Water and Drain Connection
- Equipped with the Thermador® Connected Experience by Home Connect™

24-Inch – TCM24PS



Home Connect

Non-Plumbed Installation

- Refillable Water Reservoir
- Equipped with the Thermador® Connected Experience by Home Connect™

24-Inch – TCM24TS



Optional Accessory

- TCM24PS shown with optional trim kit

30-Inch Stainless Steel Trim Kit – TCMTK30RS

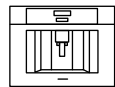


See page 496 – 497 for accessories
Visit Thermador.com for complete specifications

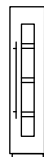
Kitchen Designed by: Marc Thee

THINK *outside* THE KITCHEN

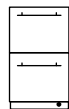
Make your entire home exceptional when you venture beyond the kitchen. From a wine column in the walk-in closet to a Built-In Coffee Machine in the master bedroom, the possibilities are up to you.



24-Inch Built-In Coffee Machine



18-Inch Built-In Panel-Ready Professional Wine Preservation Column



24-Inch Professional Combo Drawer Refrigerator and Freezer



TCM24PS
24-INCH BUILT-IN COFFEE MACHINE PLUMBED
WITH HOME CONNECT™
MASTERPIECE® & PROFESSIONAL SERIES



FEATURES & BENEFITS

- Perfect for frequent selections, coffee customization settings store up to 8 personalized beverages with names so family members and houseguests can program their favorite drinks—from a single shot espresso, to tea, to extra-large cappuccinos
- For days that require an added dose of verve, Automatic Double Shot delivers an extra shot of espresso to select beverages. Enjoy a consistently strong flavor and aroma at the touch of a button.
- Cleanup has never been easier. Using both hot water and steam, the machine features a fully automatic rinse program at turn-on and turn-off, so it's always ready for the next fresh-tasting pour.
- Enjoy freshly ground coffee for every cup with an exclusive Ceramic Disk Grinding System. Ceramic Disks deliver quality performance and minimize noise allowing for a smooth, consistent texture and flavor in every cup.
- Equipped with the Thermador Connected Experience by Home Connect™

ACCESSORIES - INCLUDED

Stainless Steel Milk Container, Measuring Spoon, 1 Water Hardness Test Strip

ACCESSORIES - OPTIONAL

30" Stainless Steel Trim Kit	TCMTK30RS
Stainless Steel Milk Container	11005967
1 Lb. Bean Container	11015223
Water Filter	12008246
Descaling Tablets	00573828
Cleaning Tablets	00573829

GENERAL PROPERTIES

Modes

Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffè Latte, Milk Froth, Warm Milk, Hot Water, Steam Clean, Clean, Descaling

Settings

One or Two Cups, Adjustable Cup Sizes, Brewing Temperature, Coffee Strength, Grind Adjustment

Programming

Personalized Beverages, Language, Light and Display Brightness, Water Hardness, Temperature, Time, Demo Mode, Child-proof Lock, Key Sounds

Sensor Alerts

Water Level, Bean Container, Drip Tray, Coffee Grounds

Beverages Available	10 (28 with Home Connect™)
Coffee Sizes	15
Memory Beverages	8
Double Cup Option	Yes
Coffee Strength Adjustment	6 Levels
Built-in Water Filter	Yes
Automatic Cleaning	Yes
Water Container Capacity (gal.)	5/8 gallon
Bean Container	1 lb. (16 oz.)
Stainless Steel Milk Container	17 oz.
Powder Coffee	2 Scoops
Home Connect™ (Wi-Fi Enabled)	Yes

DESIGN ELEMENTS

Display	Multilingual TFT Color Screen
Beverage Dispenser	Adjustable to Fit Tall Cups
Flush Installation	Yes
Milk Container	Sealable Stainless Steel

TECHNICAL DETAILS

Watts (W)	1,600 W
Circuit Breaker (A)	15 A
Current (A)	10 V
Volts (V)	120 V
Plug Type	NEMA 5-15R, 2-Pole 3-Wire Grounding
Power Cord Length (in)	39"
Energy Source	Electric
Pump Pressure (Bar)	275 psi (19 bar)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	17 7/8" x 23 3/8" x 14"
Net Weight (lbs)	43 lbs*

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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*Not including transformer

TCM24TS
24-INCH BUILT-IN COFFEE MACHINE
WITH HOME CONNECT™
MASTERPIECE® & PROFESSIONAL SERIES



FEATURES & BENEFITS

- Perfect for frequent selections, coffee customization settings store up to 8 personalized beverages with names so family members and houseguests can program their favorite drinks—from a single shot espresso, to tea, to extra-large cappuccinos
- For days that require an added dose of verve, Automatic Double Shot delivers an extra shot of espresso to select beverages. Enjoy a consistently strong flavor and aroma at the touch of a button.
- Full color TFT display illustrates beverage selection, including size and temperature control
- Cleanup has never been easier. Using both hot water and steam, the machine features a fully automatic rinse program at turn-on and turn-off, so it's always ready for the next fresh-tasting pour.
- Enjoy freshly ground coffee for every cup with an exclusive Ceramic Disk Grinding System. Ceramic Disks deliver quality performance and minimize noise allowing for a smooth, consistent texture and flavor in every cup.
- Equipped with the Thermador Connected Experience by Home Connect™

ACCESSORIES - INCLUDED

Stainless Steel Milk Container, Measuring Spoon, 1 Water Hardness Test Strip

ACCESSORIES - OPTIONAL

30" Stainless Steel Trim Kit	TCMTK30RS
Stainless Steel Milk Container	11005967
1 Lb. Bean Container	11015223
Water Filter	12008246
Descaling Tablets	00573828
Cleaning Tablets	00573829

GENERAL PROPERTIES

Modes

Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffè Latte, Milk Froth, Warm Milk, Hot Water, Steam Clean, Clean, Descaling

Settings

One or Two Cups, Adjustable Cup Sizes, Brewing Temperature, Coffee Strength, Grind Adjustment

Programming

Personalized Beverages, Language, Light and Display Brightness, Water Hardness, Temperature, Time, Demo Mode, Child-proof Lock, Key Sounds

Sensor Alerts

Water Level, Bean Container, Drip Tray, Coffee Grounds

Beverages Available	10 (28 with Home Connect™)
Coffee Sizes	15
Memory Beverages	8
Double Cup Option	Yes
Coffee Strength Adjustment	6 Levels
Built-in Water Filter	Yes
Automatic Cleaning	Yes
Water Container Capacity (gal.)	5/8 gallon
Bean Container	1 lb. (16 oz.)
Stainless Steel Milk Container	17 oz.
Powder Coffee	2 Scoops
Home Connect™ (Wi-Fi Enabled)	Yes

DESIGN ELEMENTS

Display	Multilingual TFT Color Screen
Beverage Dispenser	Adjustable to Fit Tall Cups
Flush Installation	Yes
Milk Container	Sealable Stainless Steel

TECHNICAL DETAILS

Watts (W)	1,600 W
Circuit Breaker (A)	15 A
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Volts (V)	120 V
Plug Type	NEMA 5-15R, 2-Pole 3-Wire Grounding
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WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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*Not including transformer

PLANNING INFORMATION

Built-In Coffee Machine, Professional & Masterpiece®

Model Options

The Thermador Built-in Coffee Machine is available in two options for use in a plumbed or non-plumbed installation. Both models feature a stainless steel finish and design that coordinates with both the Professional and Masterpiece® collection. An optional trim kit is available for 30" cutout installations.

Installation Considerations

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

Installation Options

Plumbed

With a new option for built-in drainage instead of a water tank, Thermador plumbed Built-in Coffee Machines help ensure your machine is ready to operate. A water and drain connection eliminate the need to empty a drip tray, while water replenishment flows water directly into the machine from a plumbed water source, eliminating the need to fill a water container.

Non-Plumbed

Thermador non-plumbed Built-in Coffee Machines can be installed without an additional water line in the home—enabling installation in a bedroom, guest room, office and beyond.

Important

Make sure there is adequate ventilation. To do this, remove the rear panel or cut out an opening of 19 11/16" x 15 3/4" (500 x 400 mm). There must be a gap of at least 1 3/8" (35 mm) between the wall and base of the unit or the rear panel of the unit situated above.

The ventilation slots and intake openings must not be covered.

Also follow the installation instructions for the appliance situated above or below.

The ideal installation height for the fully automatic espresso machine, measured from the floor to the lower edge of the appliance, is 37 1/2" to 57" (95–145 cm).

If installing the appliance above a warming drawer, the height of the recess must be 23 1/4" (590 mm). If the appliance is installed directly under a décor panel, ensure that there is a ventilation slot of at least 31 square inches (200 cm2). The ideal installation height for the fully automatic coffee machine, measured from the floor to the lower edge of the appliance, is 37 7/16" (950 mm).

Electrical Specifications

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

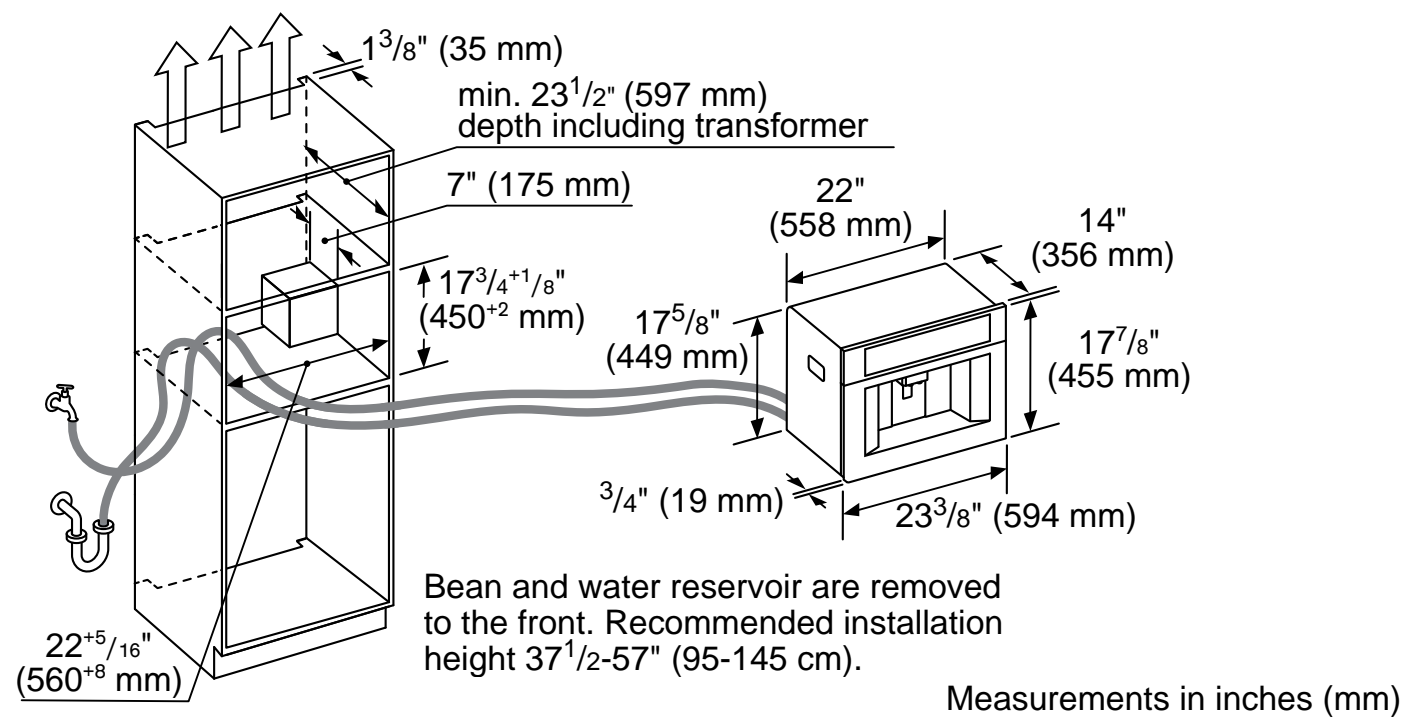
Thermador Built-in Coffee Machines are equipped with a 39-inch, 3-wire supply cord with a NEMA 5-15R plug. It is designed to be connected to a 120V AC, 60Hz, single phase power supply.

Model	Required Circuit Breaker
TCM24PS	120 V, 60 Hz, 15 A
TCM24TS	120 V, 60 Hz, 15 A

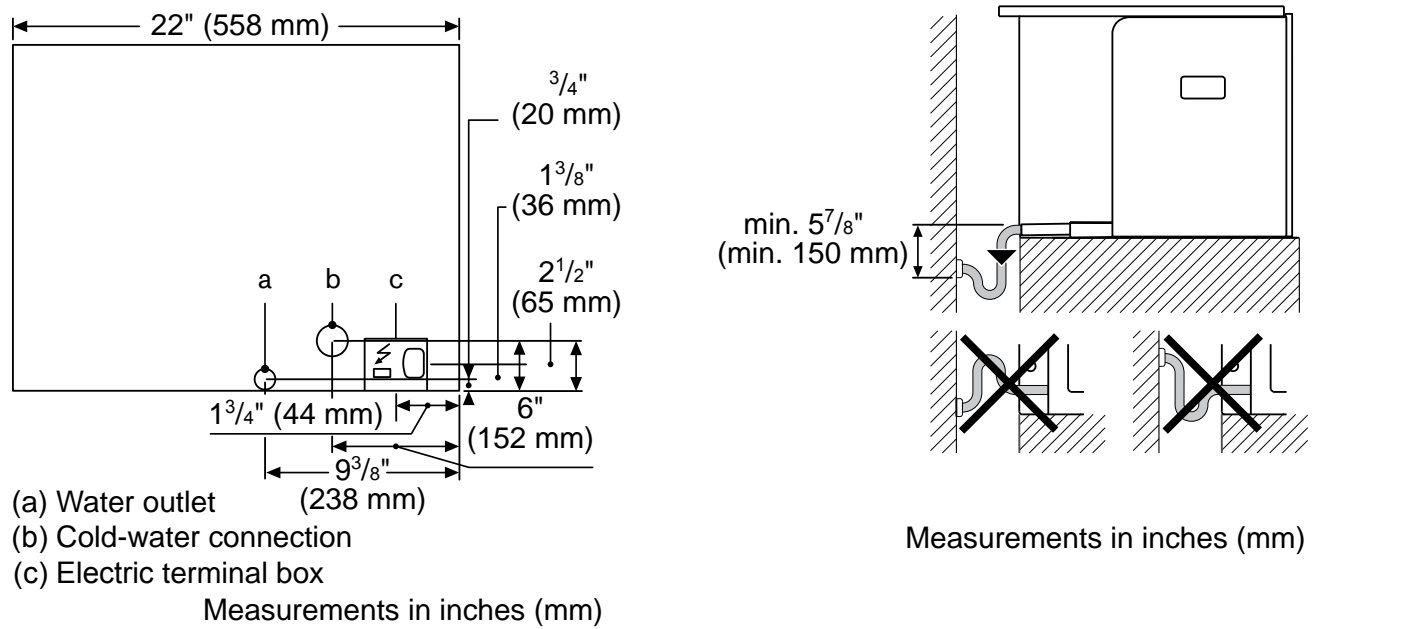
INSTALLATION

Built-In Coffee Machine, Professional & Masterpiece®

Coffee Machine & Cutout Dimensions



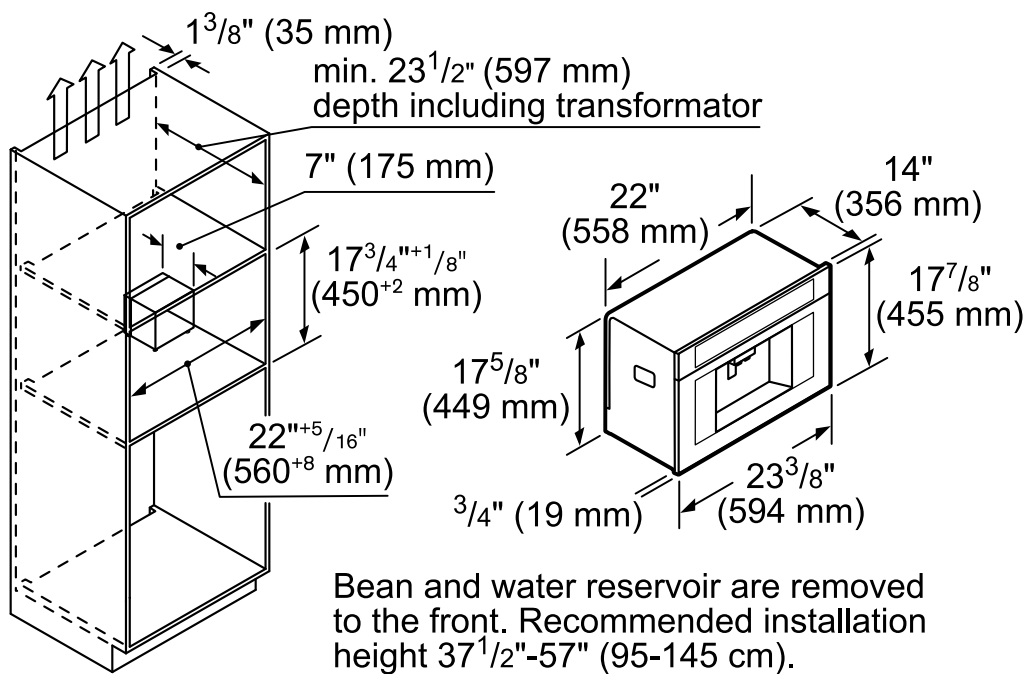
Water and Electrical Connections



INSTALLATION

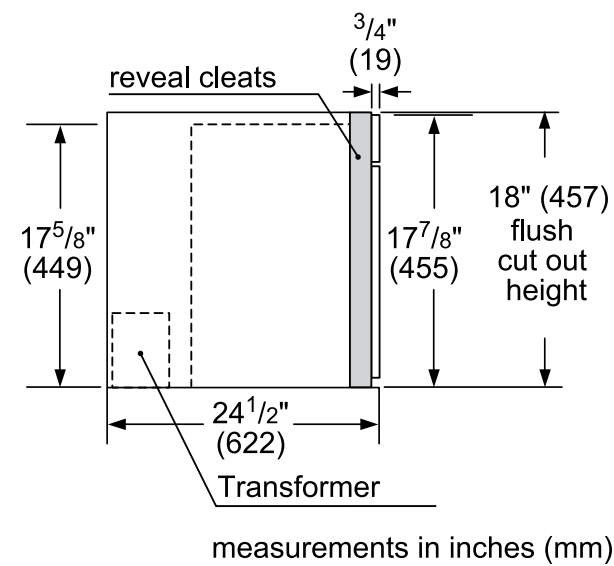
Built-In Coffee Machine, Professional & Masterpiece®

Coffee Machine & Cutout Dimensions

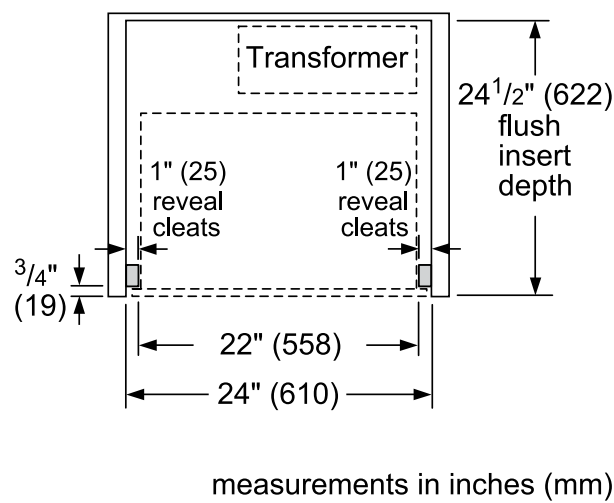


Flush Install

Side View



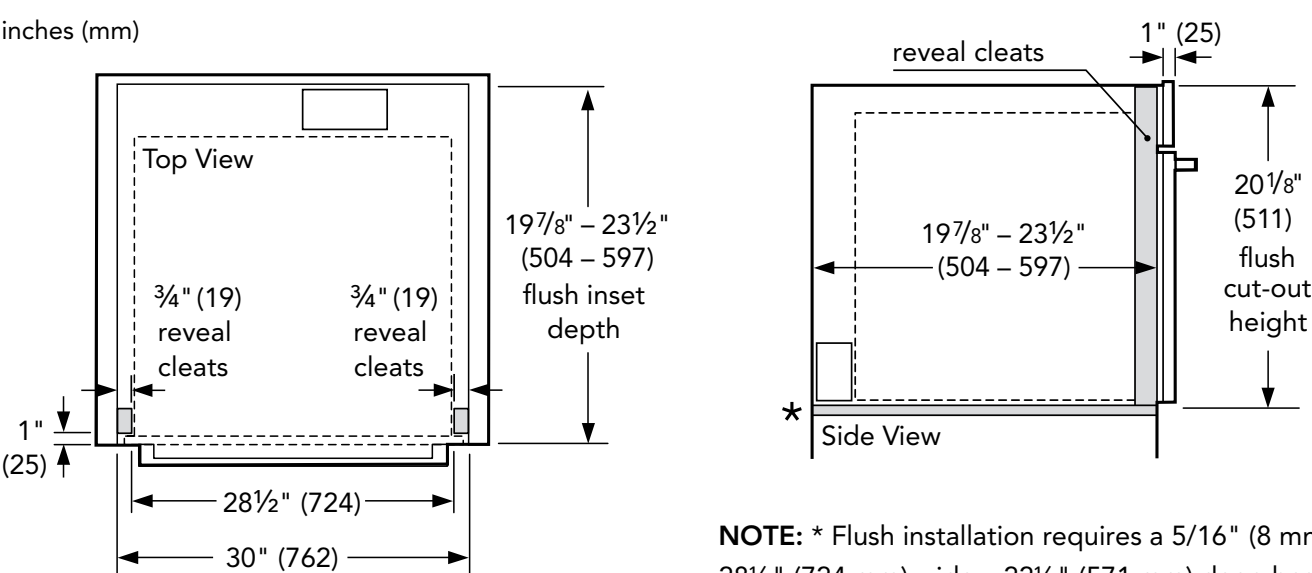
Top View



INSTALLATION

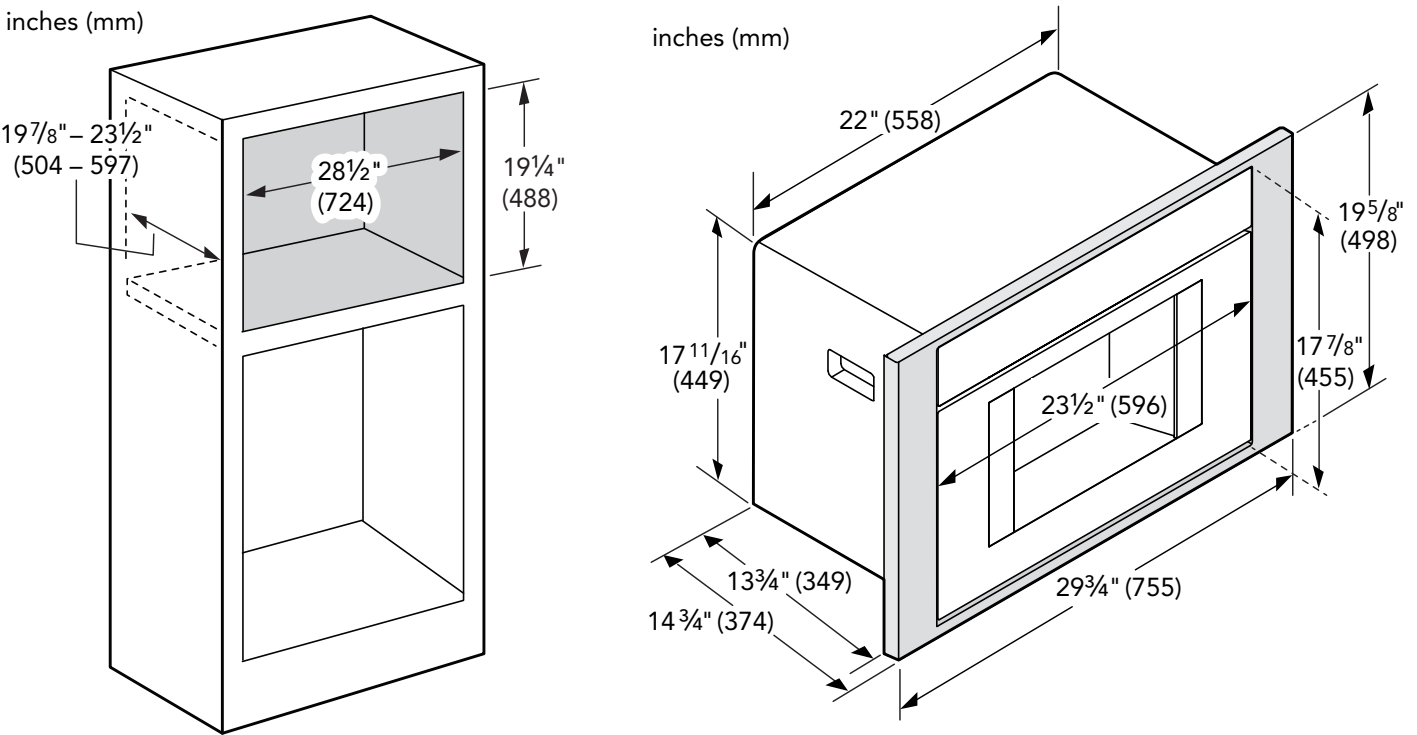
Built-In Coffee Machine, Professional & Masterpiece®

Flush Install with Optional 30-Inch Trim Kit TCMTK30RS



NOTE: * Flush installation requires a 5/16" (8 mm) high x 28 1/2" (724 mm) wide x 22 1/2" (571 mm) deep baseplate underneath the unit body.

Cutout Dimensions with Optional 30-Inch Trim Kit TCMTK30RS





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)

Gas Cooktops

Limited warranty, entire appliance, parts and labor (2 year)

Electric Cooktops

Limited warranty, entire appliance, parts and labor (2 year)

Ventilation

Limited warranty, entire appliance, parts and labor (2 year)

Warming & Storage 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)

*Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

Dishwashers

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for microprocessor or printed circuit board; parts only (3rd to 5th year)

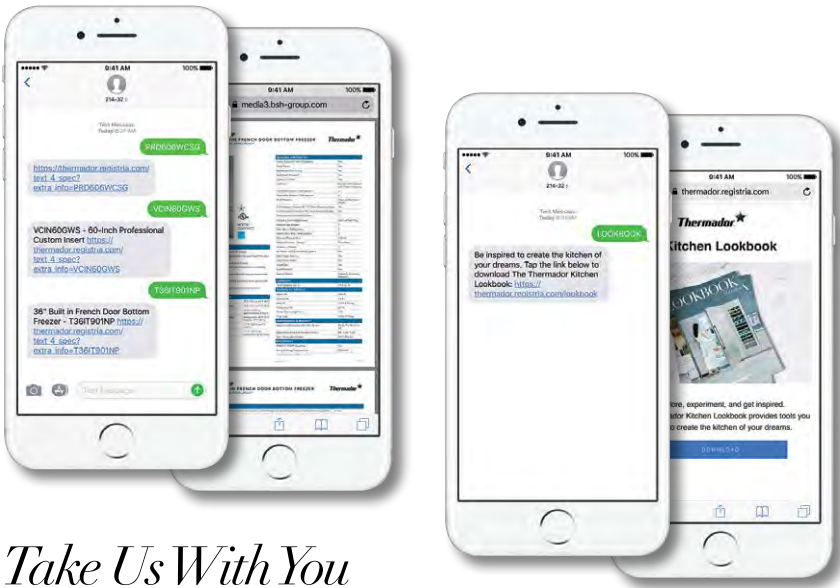
Limited warranty for racks (does not include rack components); parts only (3rd to 5th year)

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)

Thermador is committed to supporting you throughout all of your culinary endeavors. Whether you would like to research our products, learn more about the use and care of your appliances, or spice up your next dinner party with new and unique recipes, explore a world of resources at thermador.com.



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Text a Thermador model number to 21432, to have specs sent to your phone.
Text LOOKBOOK or DESIGN GUIDE to 21432 to get the Thermador Lookbook or Design Guide sent to your phone.

Exceptional Customer Care 24/7

For dedicated customer service on any Thermador product: call 1-800-735-4328 or contact us at thermador.com.



These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited Warranty from Date of Purchase. 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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