

A fusion of
INNOVATION AND TASTE

DIGITAL LOOKBOOK

Featuring New 2017–2018 Product Additions



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Thermador 

A modern kitchen with a large island, dark cabinets, and a range hood. The island has a white marble countertop and a dark metal frame. The cabinets are dark with brass handles. The range hood is large and dark. The walls are white with horizontal shiplap. There are open shelves with white dishes and a brass light fixture. A large window is in the background.

Appliances That **LEAD THE WAY TO EXCEPTIONAL**

Since 1916, Thermador has been synonymous with exceptional. From introducing the first Professional Range, to crafting the exclusive, patented Star® Burner, our passion for everything culinary is what inspires us.

Explore our newest collection of products engineered to ignite the flame of imagination, and transcend the ordinary—so you're empowered to create unforgettable experiences in the kitchen and beyond.

Thermador 



A Century IN THE MAKING

1916. A time of Model T's, two-cent postage stamps and the beginnings of a company that would reshape the kitchen industry forever—Thermador®.

Our passion for innovation and high performance started in the manufacturing of electric appliances and rapidly sparked new life in the hardest working room of the home, the kitchen. A century later, that commitment to quality and craftsmanship can be experienced in our world-class cooking, refrigeration and dishwasher collections, considered by many to be the pinnacle of luxury in today's kitchens.



- 1916: Thermador is founded.
- 1932: William E. Cranston Jr. and H.H. Fogwell merged their independent companies, forming the Thermador Electrical Manufacturing Company.
- 1942: Thermador engineered new ways to seal and protect electronics from extreme temperatures and humidity—an important invention at this time as the use of electronics grew in foreign countries with severe climate conditions.
- 1951: Thermador introduced the first “Bilt-In” Griddle.
- 1952: Thermador introduced the first Electric Cooktop with “Bilt-In” Griddle.

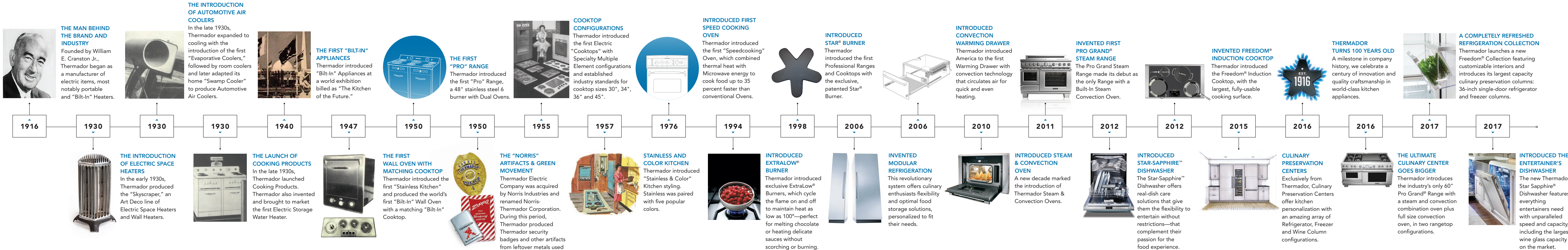
- 1952: Thermador introduced the “Bilt-In” Warming Drawer.
- 1955: Thermador introduced the first “Bilt-In” Wall Oven with a Warming Drawer and stainless combination.
- 1956: Thermador was selected as the choice brand used in Eichler homes to reinvent the modern kitchen as part of Eichler's bold new-concept homes during the Post-Retro Modern Movement.
- 1956: Thermador introduced the first “Bilt-In” Double Wall Oven, a ‘side-by-side.’
- 1957: Thermador introduced their “Bilt-In” Refrigerator-Freezer, labeled as the masterpiece in its field.

- 1959: Thermador published the first Kitchen Planning Guide, an essential tool that helped people efficiently design and build their kitchen.
- 1962: Thermador introduced the first all stainless steel Dishwashers, including first tub Dishwashers with a multi-filter system, dual motor and pump for quieter operation.
- 1962: Thermador offered convenience in cooking with the 2-compartment Warming Drawer, each with separate adjustable thermostats.
- 1963: Thermador continued to improve the modern kitchen by rolling out the first Self-Cleaning Oven.

- 1964: The first Electric Cooktop with a hinged top was released to make cleaning easier.
- 1965: To give designers and cooks a new option for the kitchen, Thermador released black glass Oven door fronts.
- 1970: Thermador continued to introduce innovative kitchen appliances, which included the first “SmoothTop” Cooktop, using materials developed by Corning Incorporated.
- 1975: Thermador introduced the first “Browning” Microwave and an Oven/Micro Combo Unit.
- 1976: Thermador launched the new Rotisserie feature to the Cooktop.

- 1978: America got its first look at a retractable pop-up Downdraft Ventilation System, which offered a concealed look and made ventilation possible for any kitchen.
- 1982: Thermador continued to set industry standards with the first high-power Super Burner, offering 11,500 BTUs output, an unmatched achievement for its time.
- 1987: Thermador introduced the first gas Cooktop with sealed burners and Automatic Gas Re-Ignition.
- 2002: Thermador produced the first domestic Jet Impingement Oven, a technology that improves “Speedcooking” by using 60 MPH variable directed jets of air, along with microwave radiation, to reduce cooking time by 75 percent.

- 2008: Thermador introduced SensorDome® technology, which automatically measures temperature in cookware.
- 2016: 100 years of innovation.
- 2017: Thermador introduced Liberty™ Induction Cooktops featuring HeatShift™ and MoveMode™, which allow cooks to move around their cookware during meal prep.



RANGES

PROFESSIONAL SERIES

With unmatched versatility and exceptional cooking prowess, the 60-Inch Pro Grand® Range is the ideal arsenal for the avid entertainer. Simply stated, the double convection oven configuration has been designed with unequalled capacity—the largest combined oven capacity on the market. These 30-Inch and 36-Inch ovens accommodate professional grade catering trays, more casserole dishes at a given time, and bigger roasting pans. This is kitchen personalization and cooking technology designed around you.



A Star-Shaped Peg in a WORLD OF ROUND HOLES

★ OUR EXCLUSIVE, PATENTED STAR® BURNER

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



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

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





Professional Ranges COMMON FEATURES

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

★ EXTRALOW®

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

★ QUICKCLEAN BASE®

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

★ FASTEST TIME TO BOIL

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

TELESCOPIC RACKS

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

SINGLE FAN TECHNOLOGY

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

★ STAR-K CERTIFIED

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



★ THERMADOR® EXCLUSIVE



Features Available on Selected PROFESSIONAL RANGES

★ FASTEST SELF-CLEAN

In just 2 hours, the interior walls and rack supports become perfectly clean, thanks to the fastest self-cleaning cycle on the market.

INDOOR ELECTRIC PRO GRILL WITH CERAMIC BRIQUETTES

Our 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.

THIRD ELEMENT CONVECTION SYSTEM

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

12-INCH REMOVABLE GRIDDLE AND GRILL ACCESSORY

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

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

★ THERMADOR® EXCLUSIVE





Pro Grand® 27-Inch Depth Ranges **EXCLUSIVE FEATURES**

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

★ 22K BURNER

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

★ SOFTCLOSE HINGES

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

EXTRA-LARGE CAPACITY OVEN

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

ELECTRONIC DISPLAY

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

VERSATILE DESIGN OPTIONS

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



Pro Harmony® 24-Inch Depth Ranges **EXCLUSIVE FEATURES**

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

★ 5 BURNERS, 30-INCH FOOTPRINT, ZERO CLEARANCE

Pro Harmony ranges are now available with the luxury of 5 Star® burners in a convenient 30-inch footprint. The powerful burners fire up to 59,000 BTUs yet only require 300 CFM venting thanks to an innovative technology that reduces back wall temperatures by as much as 25%.* This allows you to install the range flush 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-inch depth cabinets.

18,000 BTU/HR ON EVERY BURNER*

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

*Except model PRD305PH, PRG305PH, PRL305PH

UNMATCHED OVEN CAPACITY

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





The Ultimate
CULINARY SERIES

Devout cooks and avid entertainers will revel in the cutting-edge innovation, personalization and exceptional versatility of our new 60-inch Ultimate Culinary Center and our new Ultimate Entertainer's Center. The 60-inch Pro Grand® Range puts the power of kitchen personalization in your hands.

How do you cook? Choose from two rangetops and two oven configurations and design the culinary center that is right for your cooking style. With this much size, power and culinary performance, the only thing larger than our 60-inch ranges is the desire to own one.

★ **PERSONALIZATION IN EVERY SQUARE INCH**

Thermador goes beyond expectations by offering unparalleled personalization to suit your unique cooking style. Seize the rare opportunity to mix and match two cooking surfaces and two oven configurations. Each range incorporates dual fuel rangetops with 6 Star® Burners. The rest? Is up to you! No matter what your preference, the Ultimate Culinary Series provides personal design, combined with the Thermador quality, craftsmanship and performance to power your most ambitious culinary feats.

Choose Your Rangetop Configuration



SIX BURNERS + DOUBLE GRIDDLE

It doesn't get any bigger than this. Our 24-inch Double Griddle is unrivaled for sheer size and cooking superiority. The griddle is designed with clean-up in mind and boasts a smooth, scratch resistant surface.



SIX BURNERS + ELECTRIC INDOOR GRILL + GRIDDLE

Unlimited cooking potential. For those wanting the flexibility to do everything, the Grill + Griddle combination is unbeatable. The 12-inch indoor grill features ceramic briquettes, authentic grilling performance and easy cleanup while the 12-inch griddle boasts a smooth, scratch resistant surface to easily handle all of your entertaining needs.

Choose Your Oven Configuration



STEAM & CONVECTION OVEN + 36-INCH CONVECTION OVEN

Healthier Results. Moisture Retention. Flavor Enhancement. The benefits of cooking with steam are plentiful. Combined with a large 36-inch convection oven that accommodates a full size sheet pan, plus a warming drawer.



TWO LARGE DOUBLE CONVECTION OVENS—30-INCH AND 36-INCH

Even Cooking. Faster Results. Improved Efficiency. Cooking with convection has been the mainstay in professional kitchens for decades. The 36-inch oven accommodates a full size sheet pan and the unequivocal secondary oven has more cu. ft. usable capacity than the competition's primary 30-inch ovens.

Pro Grand® Steam Ranges

THE ULTIMATE CULINARY CENTER

It's no mere range. No mere oven. It's an arsenal for the culinary enthusiast. It's where the passion for food meets our passion for innovation. Available in 48-inch and 60-inch, Thermador Pro Grand Steam Ranges are the only ranges to offer unmatched versatility and exceptional cooking prowess with seven ways to cook.



The Ultimate Culinary Center

FEATURE HIGHLIGHTS

★ THE ULTIMATE CULINARY CENTER GOES BIGGER

For those whose kitchens demand cooking superiority in a big way, Thermador offers the 60-inch Pro Grand® Steam Range. Never before has a range existed on the market at this size, with this culinary firepower. It is the only range available with a steam and convection combination oven plus full size convection oven, warming drawer and next-generation surface cooking that features a full size double griddle. With its bold and timeless design, easy-to-clean surfaces and Thermador exclusives, like our patented Star® Burner, a 60-inch Pro Grand Steam Range in the kitchen will empower you to perform your greatest culinary feats.

★ DUAL ZONE, DOUBLE GRIDDLE

Our industry leading 60-inch range boasts the largest dual zone, double griddle on the market. Zoned for perfect control for delicate foods or searing at higher temperatures. And best of all, it's very easy to clean.

★ SEVEN COOKING OPTIONS

Both the 60-inch and 48-inch Ultimate Culinary Center® feature seven distinct cooking options that will forever change the way you cook. These are the only ranges on the market to offer ExtraLow® simmering technology, 22,000 BTUs of cooking power, fusion coated surface Griddle & Grill or Double Griddle, a large capacity Convection Oven, Warming Drawer and the industry exclusive Steam & Convection Oven.

★ STEAM AND CONVECTION OVEN

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

★ WARMING DRAWER

The spacious warming drawer features a state-of-the-art glass-ceramic surface that uses a powerful element to ensure quick and even heating. It's easy-to-clean and you can place food directly on the surface. An integrated warming drawer is the ultimate indulgence for the culinary enthusiast.

★ THERMADOR® EXCLUSIVE



60-Inch Pro Grand® Ranges

THE ULTIMATE ENTERTAINER'S CENTER

With unmatched versatility and exceptional cooking prowess, The Ultimate Entertainer's Center is the ideal arsenal for culinary enthusiasts who love to entertain and want the powerful possibilities to ensure exceptional results.



60-Inch Ultimate Entertainer's Center

FEATURE HIGHLIGHTS

★ THE BIG STORY—30+36=60

How does 30+36=60? Simply stated, our ovens have been re-designed to perform for the ultimate entertainer. The 36-inch convection oven accommodates professional-grade catering trays and the secondary oven has more cu. ft. usable capacity than the competition's primary 30-inch ovens. At a massive 10.6 cubic square feet, it has the largest combined oven cooking capacity on the market.

★ DUAL ZONE, DOUBLE GRIDDLE

The 60-inch Ultimate Entertainer's Center is available with the largest dual zone, double griddle on the market. Zoned for perfect control for delicate foods or searing at higher temperatures. And best of all, it's very easy to clean.

★ FLUSH WALL INSTALL

By incorporating innovative venting technology that reduces back wall temperatures, the 60-inch Pro Grand® Range is the first of its size that can be installed flush against a combustible wall with zero clearance for pure, unadulterated design flexibility.



PRO GRAND® RANGES
27-INCH DEPTH
60-INCH DUAL-FUEL



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth **Steam** Range
 - 6 Star® Burners
 - Electric Griddle and Electric Pro Grill with Ceramic Briquettes
- 60-Inch – PRD606RCSG



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth **Steam** Range
 - 6 Star Burners
 - 24-Inch Electric Griddle
- 60-Inch – PRD606RESG



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth Range
 - 6 Star Burners
 - Electric Griddle and Electric Pro Grill with Ceramic Briquettes
- 60-Inch – PRD606RCG



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth Range
 - 6 Star Burners
 - 24-Inch Electric Griddle
- 60-Inch – PRD606REG

PRO GRAND RANGES
27-INCH DEPTH
48-INCH DUAL-FUEL



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth **Steam** Range
 - 6 Star Burners
 - Electric Griddle or Electric Grill
- 48-Inch – PRD48JDSGU (Electric Griddle)
- 48-Inch – PRD48NLSGU (Electric Pro Grill with Ceramic Briquettes)



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth **Steam** Range
 - 4 Star Burners
 - Electric Pro Grill with Ceramic Briquettes
 - Electric Griddle
- 48-Inch – PRD48NCSGU



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth Range
 - 6 Star Burners
 - Electric Griddle or Electric Grill
- 48-Inch – PRD486JDGU (Electric Griddle)
- 48-Inch – PRD486NLGU (Electric Pro Grill with Ceramic Briquettes)



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth Range
 - 4 Star Burners
 - Electric Pro Grill with Ceramic Briquettes
 - Electric Griddle
- 48-Inch – PRD484NCGU

PRO GRAND® RANGES
27-INCH DEPTH
36-INCH DUAL-FUEL



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth Range
 - 4 Star® Burners
 - Electric Griddle or Electric Grill
- 36-Inch – PRD364JDGU (Electric Griddle)
- 36-Inch – PRD364NLGU (Electric Pro Grill with Ceramic Briquettes)



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

PRO GRAND RANGES
27-INCH DEPTH
48-INCH GAS



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



- PROFESSIONAL**
- Gas Commercial-Depth Range
 - 6 Star Burners
 - Electric Pro Grill with Ceramic Briquettes
- 48-Inch – PRG486NLG (Natural Gas)
- 48-Inch – PRL486NLG (Liquid Propane)

PRO GRAND RANGES
27-INCH DEPTH
36-INCH GAS



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



- PROFESSIONAL**
- Gas Commercial-Depth Range
 - 4 Star Burners
 - Electric Pro Grill with Ceramic Briquettes
- 36-Inch – PRG364NLG (Natural Gas)
- 36-Inch – PRL364NLG (Liquid Propane)



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

PRO HARMONY® RANGES
24-INCH DEPTH
48-INCH DUAL FUEL



- PROFESSIONAL**
- Dual-Fuel Standard-Depth Range
 - 6 Star® Burners
 - Electric Griddle or Electric Grill
- 48-Inch – PRD486GDHU (Electric Griddle)
- 48-Inch – PRD486NLHU (Electric Pro Grill with Ceramic Briquettes)



- PROFESSIONAL**
- Dual-Fuel Standard-Depth Range
 - 4 Star Burners
 - Electric Pro Grill with Ceramic Briquettes
 - Electric Griddle
- 48-Inch – PRD484NCHU

PRO HARMONY RANGES
24-INCH DEPTH
30-INCH DUAL FUEL



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



- PROFESSIONAL**
- Dual-Fuel Standard-Depth Range
 - 5 Star Burners
- 30-Inch – PRD305PH
- ★ **THERMADOR EXCLUSIVE**



PRO HARMONY RANGES
24-INCH DEPTH
36-INCH DUAL FUEL



- PROFESSIONAL**
- Dual-Fuel Standard-Depth Range
 - 4 Star Burners
 - Electric Griddle or Electric Grill
- 36-Inch – PRD364GDHU (Electric Griddle)
- 36-Inch – PRD364NLHU (Electric Pro Grill with Ceramic Briquettes)



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

PRO HARMONY® RANGES
24-INCH DEPTH
48-INCH GAS



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



- PROFESSIONAL**
- Gas Standard-Depth Range
 - 6 Star Burners
 - Electric Pro Grill with Ceramic Briquettes
- 48-Inch – PRG486NLH (Natural Gas)
- 48-Inch – PRL486NLH (Liquid Propane)

PRO HARMONY RANGES
24-INCH DEPTH
30-INCH GAS



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



- PROFESSIONAL**
- Gas Standard-Depth Range
 - 5 Star Burners
- 30-Inch – PRG305PH (Natural Gas)
- 30-Inch – PRL305PH (Liquid Propane)



PRO HARMONY RANGES
24-INCH DEPTH
36-INCH GAS



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



- PROFESSIONAL**
- Gas Standard-Depth Range
 - 4 Star Burners
 - Electric Pro Grill with Ceramic Briquettes
- 36-Inch – PRG364NLH (Natural Gas)
- 36-Inch – PRL364NLH (Liquid Propane)



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

RANGETOPS

PROFESSIONAL SERIES

Thermador Professional® Rangetops feature a unique combination of industry leading design and unrivaled performance—the hallmark of a true Thermador® appliance. Thanks to the power of our fourth generation pedestal Star® Burner, this design boasts unparalleled heat distribution and flame control. The exclusive burner pedestal with QuickClean Base® allows for easy access under the burner for effortless cleaning. All rangetops offer two ExtraLow® burners for simmering delicate sauces, and each burner is rated at 18,000 BTU/hr for the ultimate in cooking power.



Professional Rangetops FEATURE HIGHLIGHTS

★ QUICKCLEAN BASE®

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

★ EXTRALOW®

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

★ OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. It creates a perimeter 56% longer than a round burner, which allows the inclusion of more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating across any size pan.

STAR-K CERTIFIED

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



FASTEST TIME TO BOIL

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

MULTIPLE CONFIGURATIONS

Configure the rangetop to match the way you cook, by adding a removable 12-inch electric griddle or an optional grill accessory. Both feature a non-stick, rust-proof cast-aluminum fusion coated surface that is dishwasher-safe for easy cleanup.



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



Conventional Burner: 28 3/4" perimeter



Professional Rangetops FEATURE HIGHLIGHTS

★ 5 BURNERS, 30-INCH DESIGN, ZERO CLEARANCE

Our Professional Rangetop delivers the ultimate in convenience and performance with the luxury of 5 Star® burners in a 30-inch design. The powerful burners fire up to 59,000 BTUs yet only require 300 CFM venting thanks to an innovative technology that reduces back wall temperatures by as much as 25%.* This allows you to install the rangetop flush against a kitchen wall with zero clearance for complete design flexibility.

* When compared to professional ranges with traditional BTU output

INDOOR ELECTRIC PRO GRILL WITH CERAMIC BRIQUETTES

Our 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.

18,000 BTU/HR ON EVERY BURNER*

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

*Except model PCG305P

★ THERMADOR® EXCLUSIVE

PROFESSIONAL RANGETOPS 48-INCH



PROFESSIONAL

- 6 Star® Burners
- Electric Griddle
- Porcelain Surface

48-inch – PCG486GD



PROFESSIONAL

- 6 Star Burners
- Electric Pro Grill with Ceramic Briquettes
- Porcelain Surface

48-inch – PCG486NL

PROFESSIONAL RANGETOPS 36-INCH



PROFESSIONAL

- 4 Star Burners
- Electric Griddle
- Porcelain Surface

36-Inch – PCG364GD



PROFESSIONAL

- 4 Star Burners
- Electric Pro Grill with Ceramic Briquettes
- Porcelain Surface

36-Inch – PCG364NL



PROFESSIONAL

- 6 Star Burners
- Porcelain Surface

36-Inch – PCG366G

PROFESSIONAL RANGETOPS 30-INCH



PROFESSIONAL

- 5 Star Burners
- Porcelain Surface

30-Inch – PCG305P



★ THERMADOR® EXCLUSIVE



BUILT-IN OVENS

PROFESSIONAL & MASTERPIECE® SERIES

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

The New *Cooking Revolution* **RUNS ON STEAM**

No true cook's kitchen is complete without the power of steam. And no steam oven is complete without the power of convection. You'll find both in the Thermador® Steam & Convection Oven.



CONVECTION BEYOND CONVENTION

The Steam & Convection Oven features a Thermador True Convection baffle system that directs heat to cook foods faster and more evenly than other convection systems.

BRING ON THE BIRD

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

A GOURMET'S GOURMET TOOL

If you ask a professional chef about steam, you'll quickly understand its power, especially when combined with convection. Food is crisp on the outside and moist on the inside, just like it was being served at a 5-star restaurant.

SAVOR THE RESULTS

The Steam & Convection Oven trumps all the other ovens when it comes to texture, appearance, and, of course, taste. Multiple dishes can be cooked to perfection at the same time with no flavor transfer or temperature adjustment needed.

ENHANCED FLAVORS

Food tastes better and loses fewer vitamins and minerals when cooked with steam. Plus, steam helps eliminate the need to use unhealthy fats and oils.

BETTER-THE-NEXT-DAY REHEATING

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

40 EASYCOOK® PROGRAMS

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

DESIGN CHOICES

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





Built-In Ovens

COMMON FEATURES

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

★ MASSIVE CAPACITY

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

*According to AHAM Standards

★ SUPER FAST PREHEAT

Our exclusive Super Fast Preheat feature preheats your oven in 7 minutes, the fastest in its class.

★ FASTEST SELF-CLEAN

In just 2 hours, the interior walls and rack supports become perfectly clean, thanks to the fastest self-cleaning cycle on the market.

★ SOFTCLOSE® DOOR

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

SPEED CONVECTION

No preheat needed. Reduce cooking times for frozen foods up to 30% with the industry-leading Speed Convection system from Thermador®. Your creations are cooked evenly, perfectly and in less time than ever before.

SOFTLIGHT

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

TELESCOPIC RACKS

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

TRUE CONVECTION

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

STAR-K CERTIFIED

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



★ THERMADOR® EXCLUSIVE

Built-In Ovens

PROFESSIONAL SERIES

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

★ HEAVY-DUTY ROTISSERIE

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

★ MAXBROIL®

The Thermador exclusive 5,000 Watt, 12-pass broil element is the most powerful on the market, allowing you to broil even the largest dishes more evenly for perfect results every time.

Built-In Ovens

MASTERPIECE® SERIES

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

VARIETY OF COOKING MODES

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

A PERFECT DESIGN COMBINATION

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

★ THERMADOR® EXCLUSIVE



BUILT-IN OVENS
SINGLE



- PROFESSIONAL**
- True Convection
 - Rotisserie
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – POD301J



- MASTERPIECE® WITH PROFESSIONAL HANDLE**
- True Convection
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – MED301JP



- MASTERPIECE® WITH PROFESSIONAL HANDLE**
- True Convection
 - 1 Telescopic Rack
- 30-Inch – ME301JP



- MASTERPIECE®**
- True Convection
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – MED301JS
27-Inch – MED271JS



- MASTERPIECE®**
- True Convection
 - 1 Telescopic Rack
- 30-Inch – ME301JS

BUILT-IN OVENS
DOUBLE



- PROFESSIONAL**
- True Convection in Upper, Convection in Lower Oven
 - Rotisserie
 - 3 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – PODC302J



- MASTERPIECE® WITH PROFESSIONAL HANDLES**
- True Convection in Both Ovens
 - 3 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – MED302JP



- MASTERPIECE®**
- True Convection in Both Ovens
 - 3 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – MED302JS
27-Inch – MED272JS



- MASTERPIECE®**
- True Convection in Upper, Thermal in Lower Oven
 - 1 Telescopic Rack
- 30-Inch – ME302JS

BUILT-IN OVENS
COMBINATION



- PROFESSIONAL**
- True Convection Oven and Convection Microwave
 - Rotisserie
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – PODM301J



- PROFESSIONAL**
- True Convection Oven
 - Convection Microwave and Warming Drawer
 - Rotisserie
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – PODMW301J



- MASTERPIECE® WITH PROFESSIONAL HANDLE**
- True Convection Oven and Convection Microwave
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – MEDMC301JP



- MASTERPIECE® WITH PROFESSIONAL HANDLES**
- True Convection Oven
 - Convection Microwave and Warming Drawer
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – MEDMCW31JP



- MASTERPIECE®**
- True Convection Oven and Convection Microwave
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – MEDMC301JS



- MASTERPIECE®**
- True Convection Oven
 - Convection Microwave and Warming Drawer
 - 2 Telescopic Racks
 - Halogen Illumination with SoftLight Function
- 30-Inch – MEDMCW31JS
27-Inch – MEDMCW71JS

BUILT-IN OVENS
STEAM & CONVECTION



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



- MASTERPIECE® WITH PROFESSIONAL HANDLE**
- 24, 27 or 30-Inch Installation Possible*
- MES301HP



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

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

INDUCTION COOKTOPS

MASTERPIECE® SERIES

More cooking options. More flexibility. More exceptional. Thermador offers the most innovative induction cooktop collection in the luxury market, leading the way with three distinct product lines. Available in sleek designs to complement any kitchen, each cooktop provides unmatched precision for even the most challenging recipes, offering more means of control, movement and personalization with frame and glass color options. With Thermador Induction Cooktops, you have the power to prepare for everything from intimate dinners to grand parties—all you need to add is ambition.



Freedom® Full Surface *Induction Cooktops* **FEATURE HIGHLIGHTS**

★ ONE-OF-A-KIND INNOVATION

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

★ ANYWHERE, ANY POSITION

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

★ FREEDOM TO MOVE

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

★ THERMADOR® EXCLUSIVE

★ LARGEST COOKING SURFACE

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

★ POWERBOOST®

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

★ BRILLIANT INTERFACE

The induction control panel features a full-color touch screen, clear text displays, cookware display, and an easy-to-clean touch-through-glass interface. Our intuitive interface offers better control and faster access to cooking settings.

SAFETY / CLEAN LOCK

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



Liberty™
Induction Cooktops
**FEATURE
HIGHLIGHTS**

★ **LIBERTY HEATSHIFT™ (NEW)**

Thermador HeatShift allows you to change the power level by simply moving the pot across the cooking zone. Perfect for recipes that require multiple heat levels, such as moving from a sauté to a simmer.

★ **LIBERTY MOVEMODE™ (NEW)**

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™ (NEW)**

Ideal for cooking with oil in a pan, PanBoost technology provides 30 seconds of maximum power, then automatically lowers heat to continue cooking.

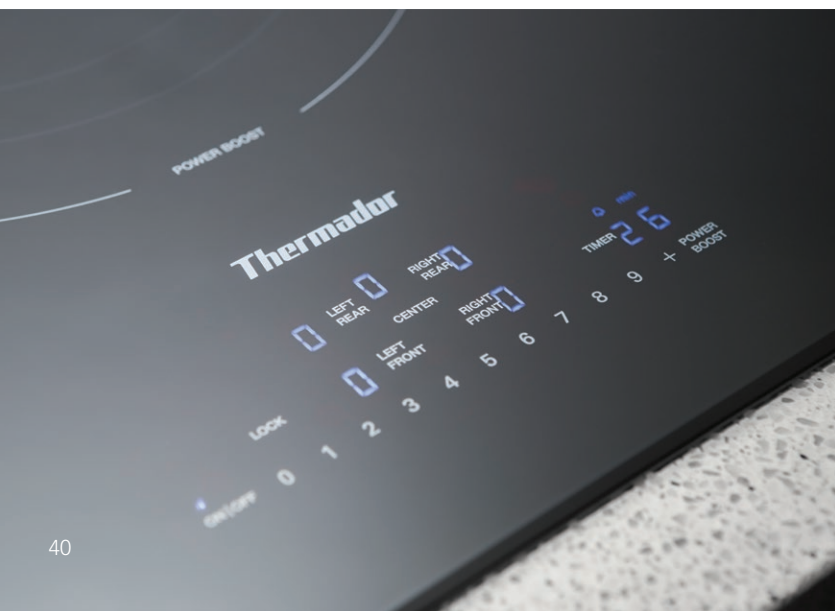
★ **LIBERTY COOKSMART®**

Get consistent results for even the most complex recipes. Cooksmart includes 5 preset frying levels so each dish 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.





Heritage Induction Cooktops FEATURE HIGHLIGHTS

★ 13-INCH TRIPLE ELEMENT

Cooking is now three times more intuitive. The 13-inch Triple Element—the largest and most powerful in its class—activates induction levels based on the size of your cookware.

★ SILVER MIRROR FINISH

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

★ 5,500W POWERBOOST®

PowerBoost gets 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.

★ THERMADOR® EXCLUSIVE

COOKTOPS 36-INCH INDUCTION



MASTERPIECE®

- Freedom® Full Surface Induction
 - Dark Gray Glass
 - Full Stainless Steel Frame
- 36-Inch – CIT36XKB



MASTERPIECE®

- Freedom® Full Surface Induction
 - Dark Gray Glass
 - Frameless Design
- 36-Inch – CIT36XKBB



MASTERPIECE®

- Liberty Full Surface Induction
 - Titanium Gray Glass
 - Full Stainless Steel Frame
- 36-Inch – CIT367TGS



MASTERPIECE®

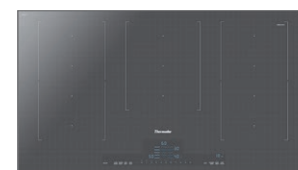
- Liberty Full Surface Induction
 - Titanium Gray Glass
 - Frameless Design
- 36-Inch – CIT367TG



MASTERPIECE®

- Liberty Full Surface Induction
 - Silver Mirrored Finish
 - Full Stainless Steel Frame
- 36-Inch – CIT367TMS

Available 2018



MASTERPIECE®

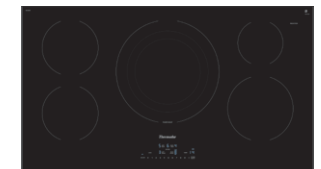
- Liberty Full Surface Induction
 - Silver Mirrored Finish
 - Frameless Design
- 36-Inch – CIT367TM

Available 2018



MASTERPIECE®

- 5 Induction Zones
 - Silver Mirrored Finish
 - Frameless Design
- 36-Inch – CIT365KM



MASTERPIECE®

- Heritage Induction with 4 Zones
 - Black Glass
 - Frameless Design
- 36-Inch – CIT365TB

COOKTOPS 30-INCH INDUCTION



MASTERPIECE®

- 4 Induction Zones
 - Silver Mirrored Finish
 - Frameless Design
- 30-Inch – CIT304KM



MASTERPIECE®

- Heritage Induction with 4 Zones
 - Silver Mirrored Finish
 - Frameless Design
- 30-Inch – CIT304TM

Available 2018



MASTERPIECE®

- Heritage Induction with 4 Zones
 - Black Glass
 - Frameless Design
- 30-Inch – CIT304TB

GAS COOKTOPS

MASTERPIECE® SERIES



Thermador® is lighting a heavenly fire under the status quo with the most powerful, award-winning gas cooktop in the luxury market. The Star® Burner is perhaps the single most iconic innovation from Thermador. But the star shape isn't just for show. The Star Burner delivers superior flame spread and a reduced cold spot for faster and more even heating. With 30-inch and 36-inch models to choose from featuring up to five Star Burners, there's a Masterpiece® Gas Cooktop designed to satisfy any cooking enthusiast or kitchen configuration.

The Cooktop All Other COOKTOPS WANT TO BE

★ OUR EXCLUSIVE, PATENTED STAR® BURNER

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



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

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

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

★ THE MOST POWERFUL 30-INCH GAS COOKTOP

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

★ THERMADOR® EXCLUSIVE





Gas Cooktops

FEATURE HIGHLIGHTS

★ EXTRALOW® BURNERS

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

★ ILLUMINATED CONTROL PANEL WITH METAL KNOBS

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

MASTERPIECE® DESIGN

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

STAR-K CERTIFIED

Thermador Gas Cooktops are Star-K certified making it possible to use them on the Sabbath or the Holidays.



★ THERMADOR® EXCLUSIVE



GAS COOKTOPS

36-INCH



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



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



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

GAS COOKTOPS

30-INCH



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



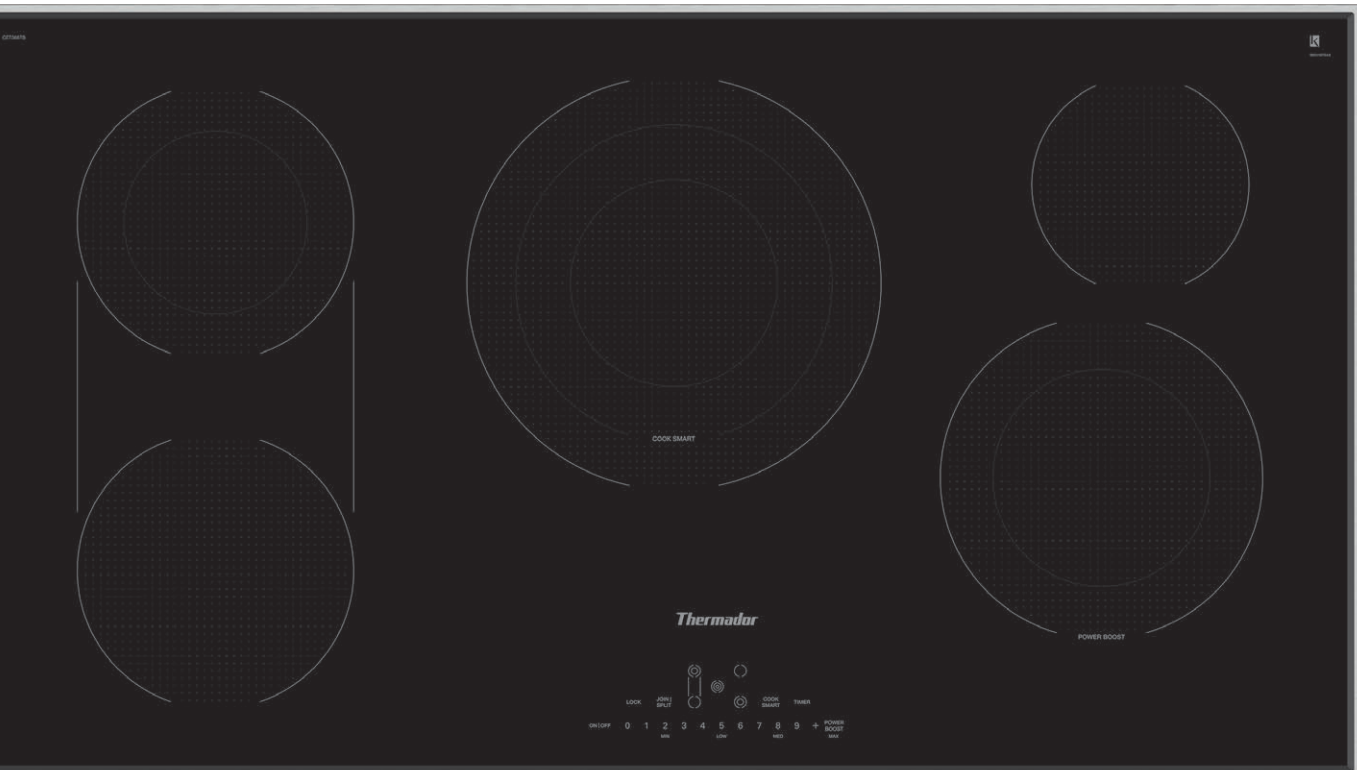
- MASTERPIECE®**
- 5 Star Burners
 - 16,000 BTU Center Burner
- 30-Inch – SGS305FS



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

ELECTRIC COOKTOPS

MASTERPIECE® SERIES



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.



Intelligent Cooking FOR DEMANDING CHEFS

CookSmart® technology allows you to simmer without scorching, boil without boiling over and deep fry without burning. With preset CookSmart temperature modes, meals practically prepare themselves.

★ 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.

★ THERMADOR® EXCLUSIVE



Electric Cooktops FEATURE HIGHLIGHTS

★ 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

Revel in complete flexibility. Thermador electric cooktops feature three differently sized elements set in one location to adapt to the size of your cookware.

★ THERMADOR® EXCLUSIVE

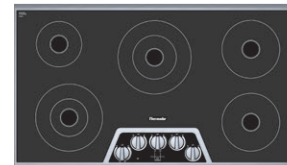
COOKTOPS 36-INCH ELECTRIC



MASTERPIECE®

- 5 Elements Plus Bridge
- Touch Controls
- CookSmart®

36-Inch – CET366TB



MASTERPIECE®

- 5 Elements
- Knob Controls

36-Inch – CEM365NS

COOKTOPS 30-INCH ELECTRIC



MASTERPIECE®

- 4 Elements Plus Bridge
- Touch Controls
- CookSmart®

30-Inch – CET305TB



MASTERPIECE®

- 4 Elements
- Knob Controls

30-Inch – CEM304NS



VENTILATION

PROFESSIONAL & MASTERPIECE® SERIES

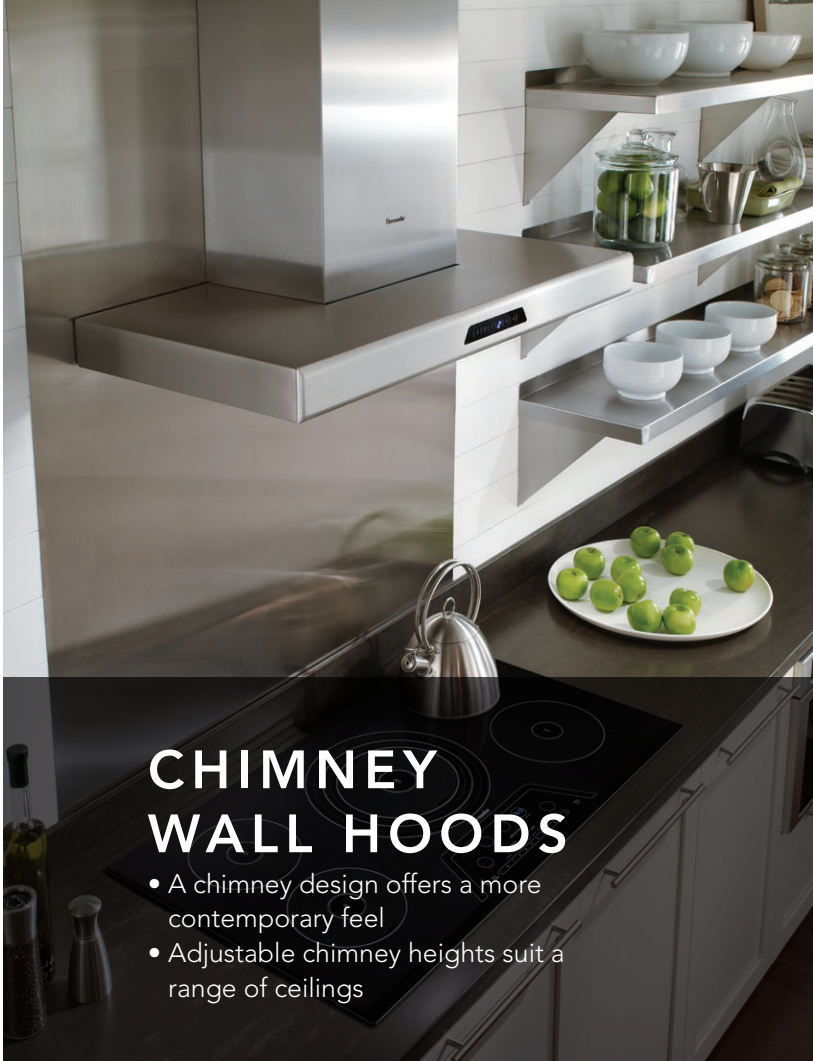


No need to worry about lingering odors or smoke with our powerful ventilation systems, featuring elegant design accents that complement our Professional Series or our Masterpiece® Collection. These sophisticated ventilation systems remove smoke, grease, heat and unhealthy airborne contaminants quietly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



WALL HOODS

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



CHIMNEY WALL HOODS

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



ISLAND HOODS

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



CUSTOM INSERTS

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



DOWNDRAFTS

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

Wall Hood Ventilation

FEATURE HIGHLIGHTS

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

POWERFUL VENTILATION

Breathe deeply with the air-freshening power of up to 1,300 CFM. Several models now have the blower included for ease of installation.

EXTERIOR CONTROLS

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

DELAYED SHUT-OFF

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

TIME-TO-CLEAN-FILTER LIGHT

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

BAFFLE FILTERS

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

HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.





Chimney Wall Hood *Ventilation*

FEATURE HIGHLIGHTS

Our Professional Series chimney style wall hoods impart a more traditional feel to the kitchen space while Masterpiece® Series impart a more contemporary feel. Each model is adjustable to suit a range of ceiling heights and includes conveniences such as dishwasher-safe filters and electronic controls. Halogen lighting brilliantly illuminates your cooking space for excellent visibility.

MESH FILTERS

Aluminum mesh filters with stainless steel frame maximize grease capture without affecting flow and feature a quick release latch for easy cleanup.

HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.

ELECTRONIC TOUCH CONTROL

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

TIME-TO-CLEAN-FILTER LIGHT

Easy cleanup: All Thermador® ventilation filters are dishwasher-safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light. (Except HMCB36FS, HMCB42FS)

DELAYED SHUT-OFF

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



Island Hood Ventilation

FEATURE HIGHLIGHTS

Thermador® Island Hoods make an artful design statement in your kitchen. With excellent efficiency in drawing away smoke, moisture and heat, the adjustable chimney height is perfect over island cooktop or range installations. Dishwasher-safe filters make cleanup easy.

EXTERIOR CONTROLS

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

POWERFULLY QUIET® OPERATION

Steam, smoke and odors are no problem for Thermador ducted ventilation systems.

TIME-TO-CLEAN-FILTER LIGHT

Easy cleanup: All Thermador ventilation filters are dishwasher-safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light.

DISHWASHER-SAFE FILTERS

Dishwasher-safe aluminum filters for easy-clean maintenance.

DELAYED SHUT-OFF

For the greatest efficiency, our Professional and Masterpiece® ventilation models include delayed shut-off to tackle lingering odors.

HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.





Custom Insert Ventilation FEATURE HIGHLIGHTS

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

CUSTOM HOOD INSERT

Specially designed for professional custom hood applications to create a concealed ventilation system.

TIME-TO-CLEAN-FILTER LIGHT

Easy cleanup: All Thermador ventilation filters are dishwasher-safe, and feature a built-in Time-to-Clean-Filter reminder light.

DELAYED SHUT-OFF

For the greatest efficiency, our Professional ventilation models include delayed shut-off to tackle lingering odors.

PUSH BUTTON CONTROLS

Concealed three-speed, push-button controls are easy to use.

REMOTE VENTILATION CONTROL

Remote controls for customized ventilation applications are easy to use and have a sophisticated and professional style. (Photo represents VCI2REMKs)

HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.

MESH FILTERS

Aluminum mesh filters with stainless steel frame maximize grease capture without affecting flow. (VCI230DS, VCI236DS, VCI248DS only)

BAFFLE FILTERS

Stainless steel commercial-style baffle filters maximize grease capture and they're dishwasher-safe for easy clean-up. (VCIN and VCIB Series)





Downdraft Ventilation **FEATURE HIGHLIGHTS**

If you prefer a clean, contemporary design, choose Thermador® Downdraft Ventilation, which offers space efficiency as well as a concealed look versus an exposed hood. The full-face filter combines a filter with a splatter shield in one easy-to-remove, dishwasher-safe element.

FULL 13-INCH RISE

With an over 13-inch intake, the UCVM downdraft rises well above even the tallest pans. This protects against splatters when cooking and provides better performance in capturing steam and smoke—even from the front burners.

DOWNDRAFT RECIRCULATION OPTION

Downdraft recirculation is available for island or wall applications. Combine the performance of the UCVM Downdraft with the odor- and grease-capturing filters in the Recirculation Module for the perfect ventilation combination for anywhere in your kitchen.

FULL-FACE FILTERS

Full-face filters combine a filter with a splatter shield in one easy-to-remove, dishwasher-safe element. These filters maximize grease capture without affecting airflow.



VENTILATION
WALL HOODS



PROFESSIONAL
27-Inch Depth, 18-Inch Tall,
Blowers Sold Separately
60-Inch – PH60GS
54-Inch – PH54GS
48-Inch – PH48GS
42-Inch – PH42GS
36-Inch – PH36GS



PROFESSIONAL
24-Inch Depth, 18-Inch Tall,
Blowers Sold Separately
48-Inch – PH48HS
36-Inch – PH36HS
30-Inch – PH30HS



PROFESSIONAL
24-Inch Depth, 11-Inch Tall,
Includes Integrated Blower
48-Inch – HPWB48FS
36-Inch – HPWB36FS
30-Inch – HPWB30FS



MASTERPIECE®
Blowers Sold Separately
48-Inch – HMWN48FS
36-Inch – HMWN36FS
30-Inch – HMWN30FS



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

VENTILATION
CHIMNEY WALL HOODS



PROFESSIONAL
24-Inch Depth, Blowers
Sold Separately
48-Inch – HPCN48NS
36-Inch – HPCN36NS



PROFESSIONAL
24-Inch Depth, Includes
Integrated Blower
48-Inch – HPCB48NS
36-Inch – HPCB36NS



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



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



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

VENTILATION
ISLAND HOODS



PROFESSIONAL
Low Profile Design,
Blowers Sold Separately,
Minimum Ceiling Height
Required: 97 3/16"
48-Inch – HPIN48HS
42-Inch – HPIN42HS



MASTERPIECE®
Low Profile Design
with Integrated Blower,
Minimum Ceiling Height
Required: 97 3/16"
48-Inch – HPIB48HS
42-Inch – HPIB42HS



MASTERPIECE®
Glass Canopy with
Integrated Blower,
Minimum Ceiling Height
Required: 97 3/16"
40-Inch – HMIB40HS

VENTILATION
CUSTOM INSERTS



PROFESSIONAL
Blowers Sold Separately
60-Inch – VCIN60RP
54-Inch – VCIN54JP
48-Inch – VCIN48JP
36-Inch – VCIN36JP



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



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

VENTILATION
DOWNDRAFT



MASTERPIECE®
Blowers Sold Separately
36-Inch – UCVM36FS
30-Inch – UCVM30FS

RANGE, RANGETOP & VENTILATION SELECTION GUIDE
PROFESSIONAL SERIES

				
		36-INCH PRO GRAND®	48-INCH PRO GRAND	60-INCH PRO GRAND
		27-INCH DEPTH		
 27-INCH DEPTH, 18-INCH TALL WALL HOODS	36-INCH PH36GS	✓		
	42-INCH PH42GS	✓		
	48-INCH PH48GS		✓	
	54-INCH PH54GS		✓	
	60-INCH PH60GS			✓
 24-INCH DEPTH, 18-INCH TALL WALL HOODS	30-INCH PH30HS			
	36-INCH PH36HS	✓		
	48-INCH PH48HS		✓	
 24-INCH DEPTH, 11-INCH TALL WALL HOODS	30-INCH HPWB30FS			
	36-INCH HPWB36FS	✓		
	48-INCH HPWB48FS		✓	
 24-INCH DEPTH CHIMNEY WALL HOODS	36-INCH HPCN36NS / HPCB36NS	✓		
	48-INCH HPCN48NS / HPCB48NS		✓	
 ISLAND HOODS	42-INCH HPIN42HS	✓		
	48-INCH HPIN48HS		✓	
 CUSTOM INSERTS	36-INCH VCIN36JP / VCIB36JP	✓		
	48-INCH VCIN48JP / VCIB48JP		✓	
	54-INCH VCIN54JP / VCIB54JP		✓	
	60-INCH VCIN60RP			✓

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.

RANGE, RANGETOP & VENTILATION SELECTION GUIDE
PROFESSIONAL SERIES

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

COOKTOP AND VENTILATION SELECTION GUIDE
MASTERPIECE® SERIES

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

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

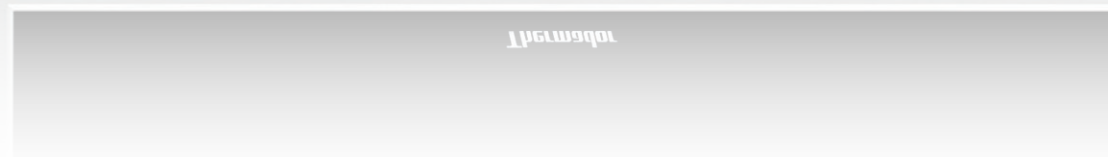
*Compatible with cooktops of widths up to 42-inch †Also compatible with Pro Grand Ranges, Pro Harmony Ranges and Professional Rangetops.

COOKTOP AND VENTILATION SELECTION GUIDE
MASTERPIECE® SERIES

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

WARMING DRAWERS

TRADITIONAL & CONVECTION



For the ultimate in elegance, practicality and convenience, complete your Thermador® kitchen with a spacious, built-in warming drawer. Keep food warm until every dish is ready to be served. Our Convection Warming Drawer offers superior heat distribution, allowing you to warm tall stacks of dinner plates evenly and quickly. It's the ultimate indulgence for the culinary enthusiast.



KITCHEN DESIGN BY: ZAK YOSSRY, NEFF OF SHORT HILLS



Warming Drawers THE PERFECT ACCOMPANIMENT

★ SOFTCLOSE® DRAWER

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

★ CERAMIC SURFACE

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

CONVECTION WARMING

The 400 Watt convection heater allows you to evenly, quickly and effortlessly heat large stacks of plates and can even be used to dehydrate food, such as fruit.

TOUCH CONTROL

This convenient feature boasts a digital display to easily activate and monitor any one of the 4 temperature settings. It also includes an electronic timer, a hot-surface indicator, and an automatic shut-off feature.

TELESCOPIC RAILS

These rails feature a telescoping ball-bearing design for smooth opening and closing that supports up to 40 lbs. on traditional models and 55 lbs. on convection models.

EASY ACCESS

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

EASY CUSTOM PANEL INSTALLATION

Our custom panel ready model lets you create a custom panel to match the warming drawer to existing cabinetry. The fully flush-mounted design lets you achieve a seamless appearance. Together, these features offer the ultimate in design flexibility.

★ THERMADOR® EXCLUSIVE

WARMING DRAWERS CONVECTION



PROFESSIONAL

Stainless Steel Convection Warming Drawer with Professional Handle

36-Inch – WDC36JP

30-Inch – WDC30JP



MASTERPIECE®

Stainless Steel Convection Warming Drawer with Masterpiece® Handle

30-Inch – WDC30JS



CUSTOM

Custom Panel Ready Convection Warming Drawer

36-Inch – WDC36J

30-Inch – WDC30J

WARMING DRAWERS TRADITIONAL



PROFESSIONAL

Stainless Steel Warming Drawer with Professional Handle

30-Inch – WD30JP



MASTERPIECE®

Stainless Steel Warming Drawer with Masterpiece® Handle

30-Inch – WD30JS

27-Inch – WD27JS

BUILT-IN MICROWAVES

PROFESSIONAL & MASTERPIECE® SERIES



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

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





Built-in Microwave FEATURE HIGHLIGHTS

BUILT-IN MICRODRAWER® MICROWAVE

★ LARGE CAPACITY

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

★ FLUSH INSTALLATION

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

★ SENSOR COOKING

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

TOUCH "OPEN" AND "CLOSE"

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

TRADITIONAL AND CONVECTION MICROWAVES

CONVECTION TECHNOLOGY

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

SENSOR COOKING

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

10 POWER LEVELS

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

KEEP WARM

Keep food warm for up to 30 minutes after cooking.

QUICK DEFROST

Defrost foods such as meat, poultry and seafood simply by entering the weight.

★ THERMADOR® EXCLUSIVE

BUILT-IN MICROWAVES PROFESSIONAL & MASTERPIECE® SERIES



BUILT-IN MICRODRAWER® MICROWAVE

24-Inch – MD24JS
30-Inch – MD30RS



BUILT-IN CONVECTION MICROWAVE

24-Inch Microwave – MCEs



TRIM KIT

30-Inch – MCT30JS
27-Inch – MCT27JS



BUILT-IN TRADITIONAL MICROWAVE

24-Inch Microwave – MBES



TRIM KIT

30-Inch – MBT30JS
27-Inch – MBT27JS

see page 114 for accessories
visit thermador.com for complete specifications

KITCHEN DESIGN BY: THOMAS TRZCINSKI,
KITCHEN & BATH CONCEPTS OF PITTSBURGH, LLC

REFRIGERATION

FREEDOM® COLLECTION

Preserve every incredible moment in your culinary adventures with the New Freedom® Refrigeration Collection. Taking personalization to a new level, the Fresh Food, Freezer, and Wine collection introduces new custom exterior and interior features, meticulously crafted to let you flavor life the way you like it.

Our portfolio of custom panel models—available in 18-inch, 23.5-inch, 30-inch and 36-inch widths—offers the most design choices in the industry, allowing you to configure your own unique combination of bottom freezers, fresh food, freezer and wine preservation columns. And nothing beats the convenience of our pre-assembled bottom freezers, ready to install straight from the factory. Equipped with flat stainless steel panels and either Professional or Masterpiece® Handles set off by a removable stainless steel frame, these units deliver perfect built-in fit and aesthetics in a 24-inch or 25-inch deep cabinet.





Freedom® Collection COMMON 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 optimizes and evenly distributes cold air throughout all parts of the unit.

★ OPEN DOOR ASSIST (NEW)

With the flexibility to either push or pull to open, new Thermador Auto Door Opening technology adds a luxurious touch as well as an option for a sleek, handleless design.

★ TFT DISPLAY (NEW)

A touch-screen TFT display panel controls settings, including individual temperature control, lighting and Open Door Assist.

★ THEATER LIGHTING (NEW)

See your ingredients in a new light. Theater-style, diffused lighting, ensures visibility while limiting hot spots.

★ SOFT-CLOSE DRAWERS (NEW)

Luxury you can feel. Revel in a gentle, quiet glide when you open or close interior drawers.

★ ALL-LEG LEVELING (NEW)

New all-leg leveling allows for quicker and faster installation.

★ DUAL EVAPORATOR & DUAL COMPRESSOR SYSTEMS

Each cooling compartment in our bottom freezer units—refrigerator and freezer—has its own evaporator and compressor to eliminate odor transfer and keep food fresher, longer, with better humidity and air flow.



Freedom® Collection FRESH FOOD COLUMN

★ THERMAFRESH SYSTEM (NEW)

Controlled independently, the ThermoFresh System provides humidity control and temperature management where you need it most.

★ DELICATE PRODUCE BINS (NEW)

Avoid bruised produce and damaged herbs. Store your fresh-from-the-garden fruits and vegetables in luxury with removable Soft-Close Delicate Produce Bins.

★ 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 HALF-GALLON BINS (NEW)

An all-new railing system offers a variety of placement options on the refrigerator door for redesigned half-gallon bins.

★ 23.5-INCH PRECISE FIT REFRIGERATION (NEW)

Specially designed 23.5" refrigeration is made for pairing with 18" and 24" freezer units to accommodate predetermined 42" and 48" spaces.

★ 36-INCH REFRIGERATOR COLUMN (NEW)

With the new 36" Refrigerator Column, running out of room is not an option. Ample door space allows for personalized interior storage, helping you take your culinary creativity to new heights.

★ THERMADOR® EXCLUSIVE



Completely Customizable **INSIDE AND OUT**

Featuring first-of-its-kind innovation, the Thermador Freedom® Refrigeration Collection is completely customizable, both outside and in. 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.



Farmer's Market Enthusiast

Stock up on locally grown ingredients with the ideal setup for fresh herbs, fruits, vegetables, and pressed juices.

36" FRENCH DOOR



30" BOTTOM FREEZER



24" SINGLE COLUMN



Daily Chef

Not sure where to start? All Thermador refrigerators include a configuration designed to fit a wide range of uses.

36" FRENCH DOOR



30" BOTTOM FREEZER



24" SINGLE COLUMN



Preservationist

The perfect setup for homemade jams, jellies, and pickled vegetables. Keep your creations fresh with plenty of door shelf space for finished jars.

36" FRENCH DOOR



30" BOTTOM FREEZER



24" SINGLE COLUMN



Colder and
BOLDER

From preserving homemade soups and sauces to providing ice that gives beverages signature flair, 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.

Freedom® Collection
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, Super Freeze 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)

With the new 36" Freezer Column, ample interior space lets you preserve every incredible moment in your culinary adventures.

★ **THERMADOR® EXCLUSIVE**



*Leave no
pour less than*
PERFECT

Collect. Display. Share. And with exceptional storage, enjoy. An absolute must for wine connoisseurs, Thermador Wine Columns can hold up to 98 bottles and offer up to three zones to ensure your wines are stored at the optimum temperature and humidity. Diamond-shaped wooden 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.

Freedom® Collection
WINE PRESERVATION

★ **PRESENTER SHELF**

Let your favorite bottles catch the eye. 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.

3-ZONE TEMPERATURE 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.

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.

★ **THERMADOR® EXCLUSIVE**



THE NEXT GENERATION OF REFRIGERATION

When it comes to refrigeration, culinary enthusiasts want more than mere preservation. They want personalization. Thermador® Culinary Preservation Centers offer an amazing array of refrigerator, freezer and wine center combinations that allow for flexibility and customization in the kitchen. Combine a French door bottom freezer with a wine column. Make a dramatic statement with wine storage flanked by freezer and refrigerator columns. Today's affluent consumers are leaving yesteryear's semi-flush products for fully-flush, integrated refrigeration to achieve the design they envision. Culinary Preservation Centers offer configuration possibilities that are an exciting departure from the rigid conformity of side-by-side replacement options. Be inspired.

EXPERIENCE THE FREEDOM TO DO MORE WITH THERMADOR.

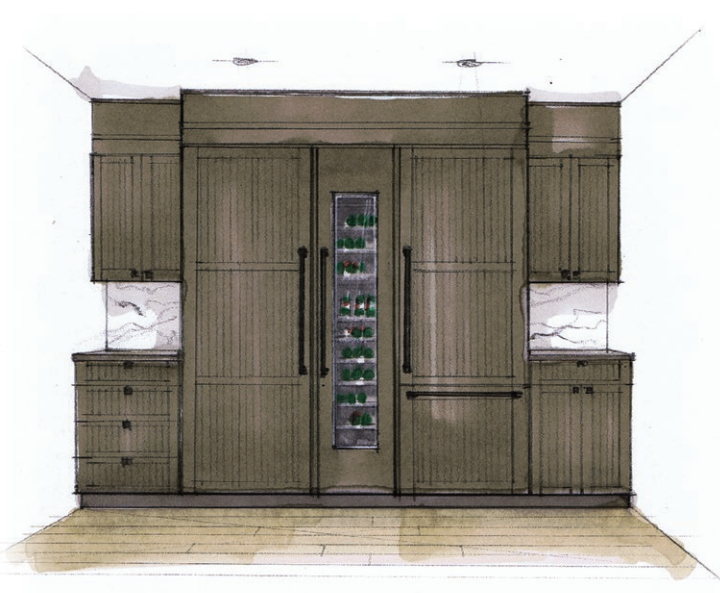


The Ultimate Culinary Preservation Centers EXCLUSIVE DETAILS



ULTIMATE ENTERTAINER

- 30-Inch Fresh Food
- 24-Inch Wine Column
- 30-Inch Fresh Food/Freezer



WEEKEND ENTERTAINER

- 30-Inch Fresh Food
- 18-Inch Wine Column
- 30-Inch Fresh Food/Freezer



SOCIAL ENTERTAINER

- 36-Inch French Door Fresh Food/Freezer
- 24-Inch Wine Column



CONTEMPORARY FAMILY

- 30-Inch Fresh Food
- 24-Inch Wine Column
- 36-Inch Fresh Food/Freezer



URBAN FAMILY

- 24-Inch Fresh Food
- 18-Inch Freezer



WEEKDAY ENTERTAINER

- 30-Inch Fresh Food
- 18-Inch Freezer



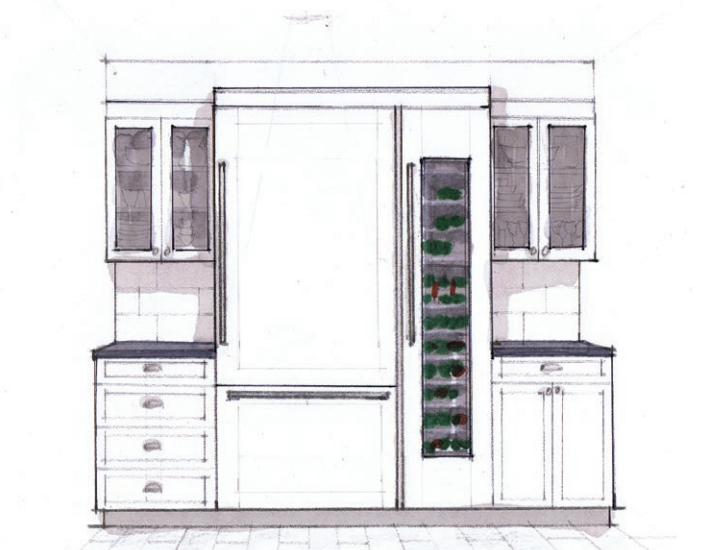
HOLIDAY ENTERTAINER

- 36-Inch Side-Swing Door Fresh Food/Freezer
- 24-Inch Wine Column



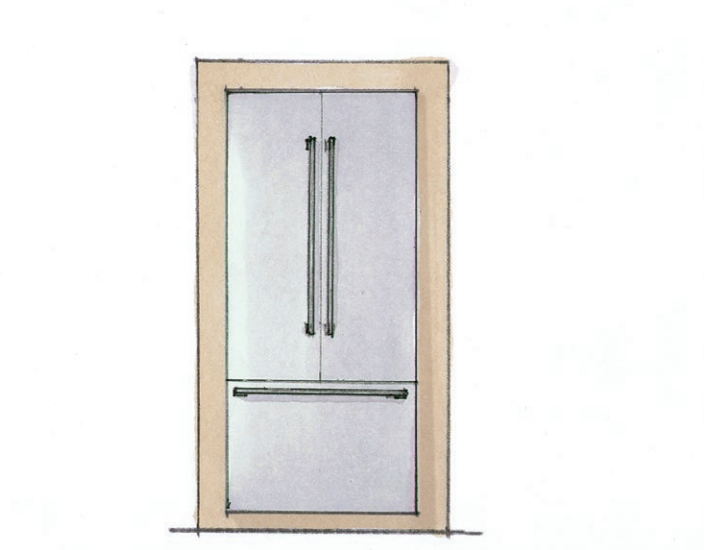
ORGANIC FAMILY

- 36-Inch French Door Fresh Food/Freezer
- 18-Inch Wine Column



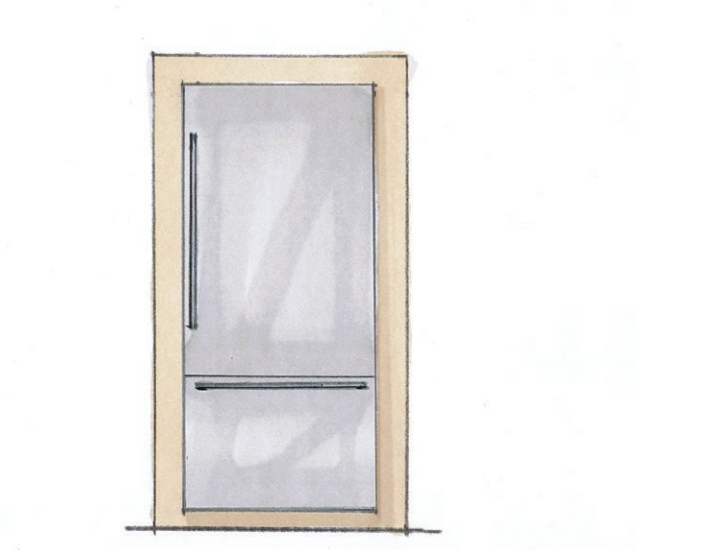
MARKET FRESH ENTERTAINER

- 36-Inch Side-swing Door Fresh Food/Freezer
- 18-Inch Wine Column



EVERYDAY COOK

- 36-Inch French Door Fresh Food/Freezer



HEALTHY FAMILY

- 36-Inch Side-swing Door Fresh Food/Freezer

The Complete
FREEDOM® COLLECTION

Newly redesigned in 2017, the Thermador Freedom Refrigeration Collection offers the ultimate in personalized preservation. Choose from a variety of sizes, standout stainless steel or custom paneling with options for a handleless, push-to-open design, 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: Flush for a fully integrated look, or custom panel for seamless integration with the rest of your cabinetry.



Flush Panel



Custom Panel

- 3. Choose your handle: Masterpiece Series, Professional Series, or custom handles. See page 120 for details.



Professional Series



Masterpiece Series



Professional Series – Classic



Masterpiece Series – Classic

- 4. Customize your interior with various storage options to fit your lifestyle, including produce railings and bins. See page 120 for details.

Visit Thermador.com for details on building your custom column.

FREEDOM® COLLECTION
FRESH FOOD COLUMN



23.5-INCH
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
23.5-Inch – T23IR900SP



24-INCH
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
24-Inch – T24IR900SP



30-INCH
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
30-Inch – T30IR900SP



36-INCH
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
36-Inch – T36IR900SP

FREEDOM® COLLECTION
FREEZER COLUMN WITH
EXTERNAL DISPENSER



**18-INCH WITH EXTERNAL
ICE & WATER DISPENSER**
- Build Your Custom Column by
 Choosing a Panel and Handle
18-Inch with Right-Hand
Door Swing – T18ID900RP
18-Inch with Left-Hand
Door Swing – T18ID900LP



**24-INCH WITH EXTERNAL ICE
& WATER DISPENSER**
- Build Your Custom Column by
 Choosing a Panel and Handle
24-Inch with Right-Hand
Door Swing – T24ID900RP
24-Inch with Left-Hand
Door Swing – T24ID900LP

FREEDOM® COLLECTION
FREEZER COLUMN WITH
INTERNAL ICE MAKER



**18-INCH WITH INTERNAL
ICE MAKER**
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
18-Inch – T18IF900SP



**24-INCH WITH INTERNAL
ICE MAKER**
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
24-Inch – T24IF900SP



**30-INCH WITH INTERNAL
ICE MAKER**
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
30-Inch – T30IF900SP



**36-INCH WITH INTERNAL
ICE MAKER**
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
36-Inch – T36IF900SP

FREEDOM® COLLECTION
WINE PRESERVATION



18-INCH
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
- 2 Temperature Zones
18-Inch – T18IW900SP



24-INCH
- Reversible Door Swing
- Build Your Custom Column by
 Choosing a Panel and Handle
- 3 Temperature Zones
24-Inch – T24IW900SP

FREEDOM® COLLECTION
BOTTOM FREEZER



30-INCH
2-DOOR

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

30-Inch – T30IB900SP



36-INCH
2-DOOR

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

36-Inch – T36IB900SP



36-INCH
FRENCH DOOR

- Build Your Custom Column by Choosing a Panel and Handle

36-Inch – T36IT900NP



KITCHEN DESIGN BY: LINDA MCCLAIN & LINDSAY HULSEY,
SIGNATURE KITCHENS & BATHS OF CHARLESTON, INC.



KITCHEN DESIGN BY:
ILI HIDALGO-NILSSON, TERRACOTTA DESIGN BUILD

FREEDOM® COLLECTION
PRE-ASSEMBLED BOTTOM FREEZER



PROFESSIONAL
30-INCH PRE-ASSEMBLED
2-DOOR

- Reversible Door Swing
- Pre-Assembled with Stainless Steel Panels and Professional Handles

30-Inch – T30BB920SS



PROFESSIONAL
36-INCH PRE-ASSEMBLED
2-DOOR

- Reversible Door Swing
- Pre-Assembled with Stainless Steel Panels and Professional Handles

36-Inch – T36BB920SS



PROFESSIONAL
36-INCH PRE-ASSEMBLED
FRENCH DOOR

- Pre-Assembled with Stainless Steel Panels and Professional Handles

36-Inch – T36BT920NS



MASTERPIECE®
30-INCH PRE-ASSEMBLED
2-DOOR

- Reversible Door Swing
- Pre-Assembled with Stainless Steel Panels and Masterpiece® Handles

30-Inch – T30BB910SS



MASTERPIECE®
36-INCH PRE-ASSEMBLED
2-DOOR

- Reversible Door Swing
- Pre-Assembled with Stainless Steel Panels and Masterpiece® Handles

36-Inch – T36BB910SS



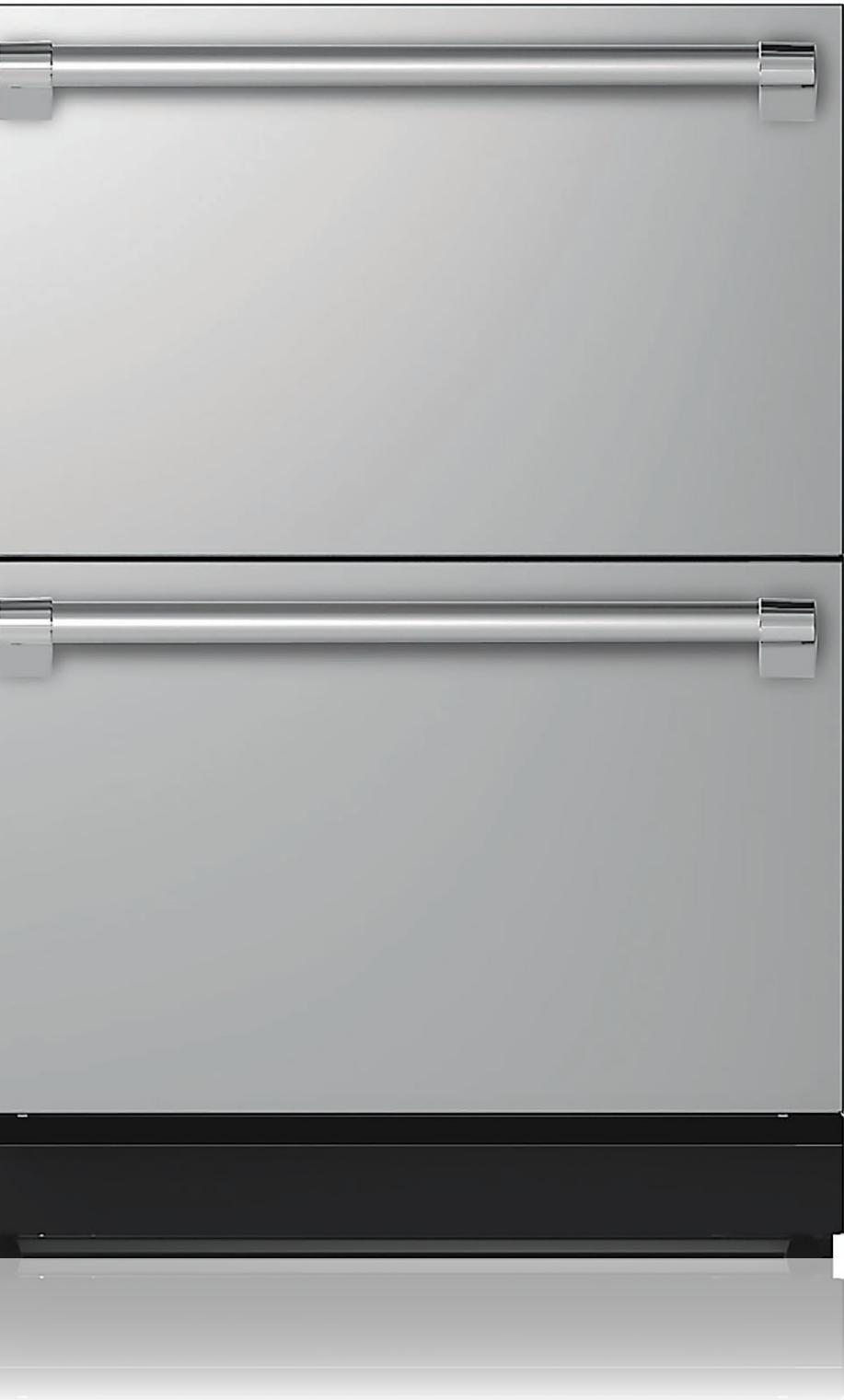
MASTERPIECE®
36-INCH PRE-ASSEMBLED
FRENCH DOOR

- Pre-Assembled with Stainless Steel Panels and Masterpiece® Handles

36-Inch – T36BT910NS

REFRIGERATION

UNDER-COUNTER



The Thermador® under-counter refrigeration collection brings complete freedom to the culinary enthusiast. The collection offers a wine reserve and a double drawer refrigerator.

Our fully flush models integrate seamlessly into 24-inch depth cabinetry and feature SoftClose® hinges and slides. Choose from Professional or Masterpiece® stainless steel options or design your own custom panel. This innovative collection extends the range of design possibilities inside the kitchen and out.

Under-Counter Refrigeration

COMMON FEATURES

SOFTCLOSE® DOORS AND DRAWERS

The innovative hinge and advanced slide provide a new level of luxury with a gentle, automatic close.

LED LIGHTING

Brighter, whiter, LED lighting illuminates stored items—so that all food can be seen—and nothing remains overlooked or forgotten.

TOUCH ELECTRONIC CONTROLS

The full-width touch control panel offers precision temperature control and elegant aesthetics. A digital display and LED's clearly showcase the selected functions.

Wine Reserve

with Glass Door

FEATURE HIGHLIGHTS

FULL-EXTENSION WINE RACKS

Removable and cantilevered for adjustability, full-extension racks enhance the experience of pulling out your favorite vintage. Capped with aluminum fronts of the highest grade, the exclusive wenge hardwood racks are the ultimate luxury.

DUAL ZONE WINE STORAGE

Two adjustable zones, perfect for keeping wine at the appropriate temperatures for serving or aging.

SOFTCLOSE® DOORS

The innovative door hinges provide a new level of luxury with a gentle, automatic close. Robust and versatile, the hinge allows for a 115° door opening and can be positioned to stop at a 90° angle.

UV RESISTANT GLASS

Tinted to match the Thermador® family of products and tempered for strength, this special door suppresses dangerous ultraviolet rays that can prematurely age fine wine.

DOOR OPEN ALARM

When the door is left ajar and the temperature drops below the preferred setting, the alarm will alert you of a status change from the original setting.





Double Drawer Refrigerator **FEATURE HIGHLIGHTS**

CUSTOMIZABLE COOLING MODES

Drawers feature three easy, customizable cooling modes. A mode for every-day refrigerator items, a warmer pantry or cellar mode and a bar mode for super-chilled beverages.

CUSTOMIZABLE DRAWER DIVIDERS & SHELVING

Removable and completely customizable, robust aluminum dividers keep drawer contents neatly tucked in place. They can also be reconfigured to create custom shelving which provides two levels of drawer storage and room for platters. When using the unit as an extension to your refrigeration entertainment needs, configure the dividers to hold wine or beverage bottles for your guests.

QUICK CHILL

Crucial for optimal freshness, quick chill rapidly cools new items and helps minimize temperature fluctuations—keeping food crisp and delicious.

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. This specially designed mat is removable for easy cleaning.

SOFTCLOSE® DRAWERS

The innovative drawer slides provide a new level of luxury with a gentle, automatic close.

UNDER-COUNTER REFRIGERATION WINE RESERVE WITH GLASS DOOR



PROFESSIONAL HANDLE

24-Inch Left-Hinged – T24UW820LS
 24-Inch Right-Hinged – T24UW820RS

MASTERPIECE® HANDLE

24-Inch Left-Hinged – T24UW810LS
 24-Inch Right-Hinged – T24UW810RS

CUSTOM PANEL

24-Inch Left-Hinged – T24UW800LP
 24-Inch Right-Hinged T24UW800RP

UNDER-COUNTER REFRIGERATION DOUBLE DRAWER REFRIGERATOR



PROFESSIONAL HANDLES

24-Inch – T24UR820DS

MASTERPIECE® HANDLES

24-Inch – T24UR810DS

CUSTOM PANEL

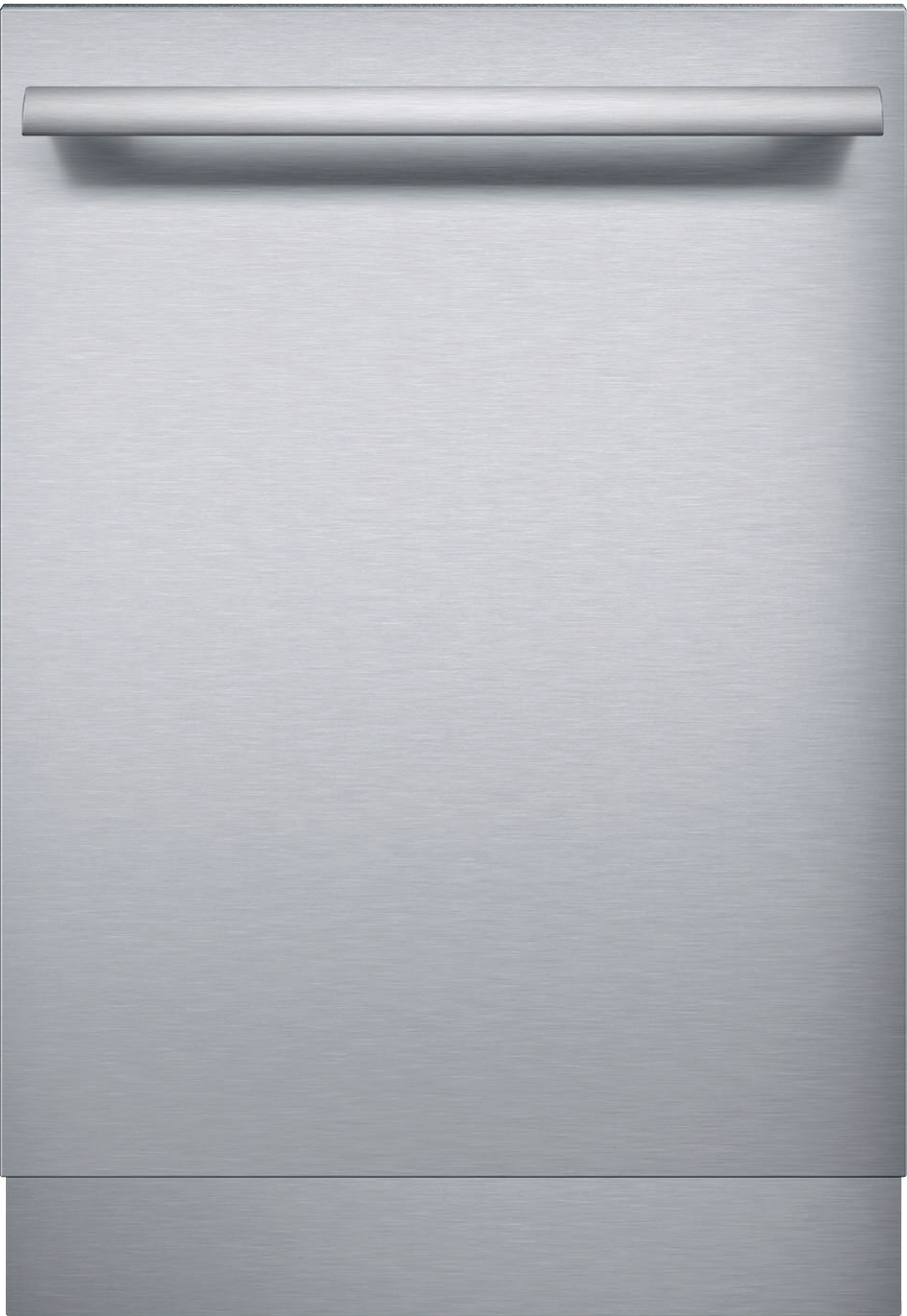
24-Inch – T24UR800DP

DISHWASHER

COLLECTION

Exceptional entertainers tell a unique culinary story with every meal—and there is one thread that runs through the beginning to the end.

Engineered to handle your dishes before, during and after a dinner party, Thermador Dishwashers are equipped with performance, capacity, speed and flexibility—not to mention sheer beauty, with an option for flush, custom panels and a choice between two sleek handle options.



Star Sapphire® the Star of the Kitchen

MOVES AT LIGHT SPEED

★ **ENTERTAINER’S DRAWER (NEW)**

Exclusive to Thermador, the Entertainer's Drawer provides two inches of clearance for hard-to-place items that are usually hand-washed, or that take up valuable space on the top rack. Easily load a variety of tools in your arsenal—from mini spatulas to large knives.

★ **STAR GLOW (NEW)**

Illuminate the inside of the dishwasher to set the mood that matches the occasion. Star Glow allows you to customize lighting and choose from three vivid shades of sapphire blue or three radiant shades of white.

★ **STAR SPEED®**

The fastest in the industry at an unprecedented 20 minutes, the Star Speed hot water cycle ensures you'll always be ready for another round.*

★ **LARGEST 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. The Star Sapphire Dishwasher offers the largest wine glass capacity available in the industry, can hold up to 24 wine glasses on the top and bottom rack, and also features a wine glass caddy to provide the ultimate peace of mind for your most precious glassware.**

★ **ULTRA SMOOTH GLIDE RACKS (NEW)**

Load and unload dishes with ease. Gentle Smooth Glide Racks minimize friction, noise, and feel smooth so you can discreetly fill the dishwasher while entertaining.

★ **TIME REMAINING POWERBEAM®**

Always know exactly how much time is left in a cycle with the unique Time Remaining PowerBeam—a vibrant readout projected onto the floor below the dishwasher.

★ **PREMIUM CONTROL PANEL**

Easy on the eyes and smooth to the touch, the premium touch-screen control panel is a sleek addition to the Star Sapphire Dishwasher. Intuitive controls allow you to quickly find the setting you need—and never miss a beat while entertaining.

*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.

**Based on loading recommendations in major luxury brands' manuals. Luxury brands defined as TraQline Price Bucket of greater than \$1,301 August 2017.

★ **THERMADOR® EXCLUSIVE**





Dishwasher FEATURE HIGHLIGHTS

EMERALD® MODELS FEATURE:

BLUE POWERBEAM® STATUS INDICATOR

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

FINE SILVERWARE CARAFE

The aluminum construction of our Fine Silverware Carafe accessory (sold separately) protects valuable sterling silver flatware from damaging oxidation so it can be safely washed in the dishwasher.

TOPAZ® MODELS ADD THESE FEATURES:

CHEF'S TOOL DRAWER®

A cook's work is never done, but an upgraded tool drawer makes cleanup much easier. With a design that accommodates oversized and wide-handled tools, loading and unloading become seamless and cleaning more thorough.

EXTRA-TALL-ITEM SPRINKLER

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

CRYSTAL PROTECT® SYSTEM

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

SAPPHIRE® MODELS ADD THESE FEATURES:

★ SAPPHIRE GLOW®

Bring the results of a perfect wash to light with sparkling blue light that illuminates when the dishwasher is opened, giving just-cleaned stemware and dishes a luxurious glow.

ADJUSTABLE CHEF'S TOOL DRAWER®

Providing serious loading capacity for small and large utensils, this flexible 3rd Rack delivers not only added loading capacity, but adjustability to accommodate larger or smaller items, wider ends, and utensil handles.

FLEXIBLE FOLDING TINES

Another feature that makes Thermador® Dishwashers the most versatile on the market. Flexible Folding Tines fold down to accommodate larger pots, pans, and dishes providing the capacity to hold items twice as wide as previous models, and significantly wider than competitors.

★ THERMADOR® EXCLUSIVE

Design Versatility ONLY FROM THERMADOR®

The ingenious Dishwasher Collection from Thermador lets you take kitchen design to a higher level. The possibilities are endless with four distinct series to choose from, each with five unique design options to perfectly complement your kitchen design.



Flat Stainless Steel Panel with Professional Handle



Flat Stainless Steel Panel with Masterpiece® Handle



Chiseled Stainless Steel Panel with Professional Handle*



Chiseled Stainless Steel Panel with Masterpiece® Handle*



Custom Panel to Match Your Cabinetry

FULLY FLUSH CUSTOM PANEL DISHWASHERS MAKE YOUR DISHWASHER DISAPPEAR

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

PROTECTING YOUR FINE WOOD CABINETS

Thermador dishwashers feature a unique condensation drying system that eliminates the risk of steam damage over time to custom panel wood cabinetry and countertops. The closed system heats dishes with hot water from the final rinse.

*Available as an accessory



DISHWASHERS
STAR SAPPHIRE® 8-PROGRAM



PROFESSIONAL HANDLE

- All Sapphire® features plus:
- Star Speed® Cycle
 - Largest Wine Glass Capacity
 - Time Remaining PowerBeam®
 - Smooth Glide Racks
- 8-Program – DWHD860RFP



MASTERPIECE® HANDLE

8-Program – DWHD860RFM



CUSTOM PANEL

8-Program – DWHD860RPR

DISHWASHERS
SAPPHIRE® 6-PROGRAM



PROFESSIONAL HANDLE

- All Topaz® features plus:
- Sapphire Glow® Light
 - Adjustable Chef's Tool Drawer®
 - Flexible Folding Tines
 - Quietest Operation (42 dBA)
- 6-Program – DWHD650JFP



MASTERPIECE® HANDLE

6-Program – DWHD650JFM



CUSTOM PANEL

6-Program – DWHD650JPR

DISHWASHERS
TOPAZ® 6-PROGRAM



PROFESSIONAL HANDLE

- All Emerald® features plus:
- Chef's Tool Drawer®
 - Water Softener
 - Extra-Tall-Item Sprinkler
 - Quieter Operation (44 dBA)
- 6-Program – DWHD640JFP



MASTERPIECE® HANDLE

6-Program – DWHD640JFM



CUSTOM PANEL

6-Program – DWHD640JPR

DISHWASHERS
EMERALD® 4-PROGRAM



PROFESSIONAL HANDLE

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



MASTERPIECE® HANDLE

4-Program – DWHD440MFM



CUSTOM PANEL

4-Program – DWHD440MPR

BUILT-IN COFFEE MACHINE

24-INCH



For those who love to entertain, a dinner party is never complete without espresso, coffee, or tea. Take your guests on a culinary journey they'll never forget with the Thermador® Built-In Fully Automatic Coffee Machine. With a sleek design, stainless steel finish, full-color LCD screen, flush installation, settings for large cups, hidden milk container and front access to coffee beans and water, it's every espresso connoisseur's—and tea lover's—dream.



KITCHEN DESIGN BY: HOOPER PATTERSON

★ COFFEE CUSTOMIZATION

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.

★ 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.

★ 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.

★ THERMADOR® EXCLUSIVE



BUILT-IN COFFEE MACHINE
24-INCH



PROFESSIONAL
& MASTERPIECE®
24-Inch – TCM24RS



OPTIONAL ACCESSORY
30-Inch Stainless Steel
Trim Kit – TCMTK30RS

TCM24RS shown with optional trim kit.

see page 114 for accessories
visit thermador.com for complete specifications





OPTIONAL ACCESSORIES

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

PROFESSIONAL RANGE
OPTIONAL ACCESSORIES

- 

GRIDDLE
PAGRIDDLE
- 

12-INCH PRO GRIDDLE
PAGRIDDLEN
(For use on models with Indoor Electric Pro Grill)
- 

BLACK CERAMIC BRIQUETTES W/BASKET
PABRICKBKN
(For use on models with Indoor Electric Pro Grill)
- 

12-INCH PRO GRILL
PA12GRILLN
(For use on models with electric griddle)
- 

PRO GRIDDLE COVER
PA12CVRJ – 12-INCH
PA24CVRN – 24-INCH
(For use on models with electric griddle)
- 

12-INCH PRO GRILL COVER
PA12LCVRN
(For use on models with Indoor Electric Pro Grill)
- 

WOK RING
PWOKRINGHC
PAWOKRINGHC
(For use on 60" Pro Grand Ranges only)
- 

12-INCH CUTTING BOARD
PA12CHPBLK

PRO HARMONY® RANGE
OPTIONAL ACCESSORIES

IMPORTANT NOTE:
A Low Backguard or Island Trim is required for installation.
All units ship with Island Trim included.

- 

9-INCH LOW BACKGUARD
PA30GLBH – 30-Inch
PA36GLBH – 36-Inch
PA48GLBH – 48-Inch
- 

LP CONVERSION KIT
PALPKITHN
(For use with Dual-Fuel models only)
PALPKITHP
(For use with Dual-Fuel model PRD305PH only)
- 

BLUE KNOB PRO HARMONY KIT
PAKNOBLUNH

PRO GRAND® RANGE
OPTIONAL ACCESSORIES

IMPORTANT NOTE:
A Low Backguard or Island Trim is required for installation.
All units ship with Island Trim included.

- 

9-INCH LOW BACKGUARD
PA36JLBG – 36-Inch
PA48JLBG – 48-Inch
(Not for use with Pro Grand Steam Range)
PA60RLBG – 60-Inch
- 

TOEKICK
PA36JTKG – 36-Inch
PA48JTKG – 48-Inch
PA60RTKG – 60-Inch
- 

BLUE KNOB PRO GRAND KIT
PAKNOBLUNG
PAKNOBLURG
(For use with 60" Pro Grand Ranges)
- 

LP CONVERSION KIT
PALPKITHR
(For use on 60" Pro Grand Ranges only)

PRO GRAND STEAM ADDS THESE ACCESSORIES:

- 

9-INCH LOW BACKGUARD
PA48JLBSG – 48-Inch
- 

WIRE RACK
CSRACKH
- 

COOKING PAN – HALF SIZE
CS1XLH – 1 5/8-Inch Deep
- 

PERFORATED COOKING PAN – HALF SIZE
CS1XLPH – 1 5/8-Inch Deep
- 

COOKING PAN – FULL SIZE
CS2XLH – 1 5/8-Inch Deep
- 

PERFORATED COOKING PAN – FULL SIZE
CS2XLPH – 1 5/8-Inch Deep
- 

BAKING TRAY
CS2LH – 1 1/8-Inch Deep

PROFESSIONAL RANGETOP
OPTIONAL ACCESSORIES

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

- 

12-INCH LOW BACKGUARD
PA30GLBC – 30-Inch
PA36GLBC – 36-Inch
PA48GLBC – 48-Inch
- 

BLACK CERAMIC BRIQUETTES W/BASKET
PABRICKBKN
(For use on models with Indoor Electric Pro Grill)
- 

WOK RING
PWOKRINGHC
- 

12-INCH CUTTING BOARD
PA12CHPBLK
- 

12-INCH PRO GRILL
PA12GRILLN
(For use on models with electric griddle)
- 

GRIDDLE
PAGRIDDLE
- 

12-INCH PRO GRIDDLE
PAGRIDDLEN
(For use on models with Indoor Electric Pro Grill)
- 

12-INCH GRIDDLE / PRO GRILL COVER
PA12CVRJ
(For use on models with electric griddle)
- 

12-INCH PRO GRILL COVER
PA12LCVRN
(For use on models with Indoor Electric Pro Grill)
- 

BLUE KNOB KIT
PAKNOBLUNH
- 

LP CONVERSION KIT
PALPKITHN
PALPKITHP
(For use with model PCG305P)

BUILT-IN OVEN
OPTIONAL ACCESSORIES

- 

27-INCH OVEN TELESCOPIC RACK
TLSCPCK27
- 

30-INCH OVEN TELESCOPIC RACK
TLSCPCK30

BUILT-IN STEAM &
CONVECTION OVEN
OPTIONAL ACCESSORIES

- 

27-INCH TRIM KIT
MST271KS
(For use with Masterpiece® Series models only)
- 

30-INCH TRIM KIT
MST301HS
(For use with Masterpiece® Series models only)
- 

COOKING PAN – HALF SIZE
CS1XLH – 1 5/8-Inch Deep
- 

PERFORATED COOKING PAN – HALF SIZE
CS1XLPH – 1 5/8-Inch Deep
- 

COOKING PAN – FULL SIZE
CS2XLH – 1 5/8-Inch Deep
- 

PERFORATED COOKING PAN – FULL SIZE
CS2XLPH – 1 5/8-Inch Deep
- 

BAKING TRAY – FULL SIZE
CS2LH – 1 1/8-Inch Deep
- 

WIRE RACK
CSRACKH

INDUCTION AND ELECTRIC COOKTOP
OPTIONAL ACCESSORIES

- 

16-INCH ROUND SKILLET
CHEFSPAN13
- 

10-INCH STAINLESS STEEL PAN
CHEFSPAN08

LIBERTY™ INDUCTION COOKTOP ACCESSORIES:

- 

STAINLESS STEEL ROASTER
TROASTERT
- 

GRIDDLE STYLE TEPPANYAKI
10-INCH X 16-INCH
TEPPAN1016
- 

GRIDDLE STYLE TEPPANYAKI
10-INCH X 13-INCH
TEPPAN1013

FREEDOM® INDUCTION COOKTOP ACCESSORIES:

- 

GRIDDLE STYLE TEPPANYAKI
13-INCH X 21-INCH
TEPPAN1321
- 

GRIDDLE STYLE TEPPANYAKI
13-INCH X 14-INCH
TEPPAN1314

GAS COOKTOP
OPTIONAL ACCESSORIES

- 

WOK RING
SWOKRINGF
- 

GRIDDLE
SGRIDDLEF
(Not for use with SGS304FS)
- 

LP CONVERSION KIT
SNLPKITF

ALL STAINLESS STEEL
PRODUCT
OPTIONAL ACCESSORIES

- 

STAINLESS STEEL CONDITIONER
Keeps Thermador® stainless steel appliances looking their best, creating a brilliant, long-lasting shine that helps protect against fingerprints and smudges. (16 oz. bottle)
00576697

BUILT-IN MICROWAVE
OPTIONAL ACCESSORIES

- 

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

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

BUILT-IN COFFEE
MACHINE
OPTIONAL ACCESSORIES

- 

30-INCH STAINLESS STEEL TRIM KIT
TCMTK30RS

- STAINLESS STEEL MILK CONTAINER**
11005967

- DESCALING TABLETS**
00311823

- CLEANING TABLETS**
00311820

- WATER FILTER**
12008246

WALL HOOD
OPTIONAL ACCESSORIES



DUCT COVER

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

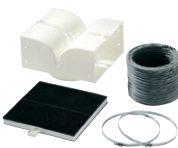
- For use with PH__GS, PH__HS, HPWB__FS, HMWN__FS and HMWB__FS
- Stainless steel duct cover for wall hood applications

- RECIRCULATION KIT**
RECIRC36FS – 36-Inch wide
RECIRC30FS – 30-Inch wide
 - For use with HPWB30FS, HMWN30FS, and HMWB__FS
 - Stainless steel finish
 - Perfect for hard to duct installations
 - Use with 600 CFM blowers only

- REPLACEMENT CHARCOAL FILTER**
CHFILT3036
 - For use with Recirculation Kit RECIRC_FS

- WALL CAP AND ROOF JACK**
WC10 – 10" wall cap
RJ310 – 3 1/4" x 10" roof jack

ISLAND HOOD
OPTIONAL ACCESSORIES

- 

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

REPLACEMENT CHARCOAL FILTERS
CHFILISL
 - For use with Recirculation Kit RECIRISL

CHIMNEY WALL HOOD
OPTIONAL ACCESSORIES

PROFESSIONAL CHIMNEY DUCT COVERS

WIDTH	6" HIGH	12" HIGH	18" – 35" HIGH
48-Inch	CHMHP486N	CHMHP4812N	CHMHP48TSN
36-Inch	CHMHP366N	CHMHP3612N	CHMHP36TSN

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

CHIMNEY EXTENSION

- Stainless steel chimney hood extension for up to 11-foot ceiling applications
- Extension replaces upper section of standard chimney extension
- May require fabrication to reduce height

CHIMXHDD

- For use with HDDW36FS

CHIMXHMC

- For use with HMCN__FS and HMCB__FS

LIGHTING
OPTIONAL ACCESSORIES

SKU	INCLUDED	BULB TYPE
PH__GS, PH__HS	Yes	120 V, 40 W - G9 Base
HPWB__FS, HMWN__FS, HMWB__FS	No	120 V, 50 W - GU10 Base
HPCN__NS, HPCB__NS	Yes	120 V, 40 W - G9 Base
HMCN__FS, HMCB__FS, HDDW36FS	Yes	12 V, 20 W - G4 Base
HPIN__HS, HPIB__HS, HMIB40HS	Yes	120 V, 20 W - G4 Base
VCIN__JP, VCIB__JP	Yes	120 V, 40 W - G9 Base
VCI2__DS	Yes	12 V, 20 W - G4 Base

CUSTOM INSERT
OPTIONAL ACCESSORIES



REMOTE CONTROL PANEL
VCI2REMKS

- For use with VCIN__JP and VCIB__JP
- Stainless steel finish
- Cable-connected to blower and hood controls (operation of controls only from remote)
- Cable length 30 ft.



REMOTE CONTROL PANEL
VCI2REMFS

- For use with VCI2__DS
- Stainless steel finish
- Cable-connected to blower and hood controls (operation of controls only from remote)
- Cable length 13 ft.

CUSTOM HOOD LINERS

LINER254 – For 54-Inch Insert VCIN54JP
LINER248 – For 48-Inch Insert VCIN48JP
LINER236 – For 36-Inch Insert VCIN36JP

- For use with VCIN__JP
- Stainless steel custom hood liners to protect the exterior base of custom insert

CUSTOM HOOD INSTALLATION TRIM

TRIMS254 – For 54-Inch Inserts
TRIMS248 – For 48-Inch Inserts
TRIMS236 – For 36-Inch Inserts

- Compatible with VCIB__JP
- Stainless steel custom insert hood trims prevent heat and moisture build up inside the canopy
- Completes custom insert installation without using a liner
- Wipes clean easily

CUSTOM HOOD LINERS

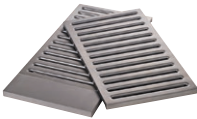
LINER48 – For 48-Inch Insert VCI248DS
LINER36 – For 36-Inch Insert VCI236DS
LINER30 – For 30-Inch Insert VCI230DS

- For use with VCI2__DS
- Stainless steel custom hood liners to protect the exterior base of custom insert

BAFFLE FILTERS

BAFFLT48 – 48-Inch wide
BAFFLT36 – 36-Inch wide
BAFFLT30 – 30-Inch wide

- For use with VCI2__DS
- Stainless steel finish
- Unique low profile design maximizes grease capture
- Dishwasher-safe for easy cleanup



WALL CAPS

WC8 – 8" wall cap
WC10 – 3 1/4" x 10" wall cap

DOWNDRAFT
OPTIONAL ACCESSORIES

RECIRCULATION KIT

RECIRC36DF

- Comes complete with 2 charcoal filters, 2 venting grids, and ducting to transition to integrated blower (blower sold separately)
- For toekick heights of 4" or taller
- Wall or island applications
- Easily mounts to integrated blower (VTN600CV2C) under cooktop
- Toekick / socket can be vented in any direction
- Mounts to base of cabinet; recesses into toekick
- To be used only with Thermador Downdraft and Integrated Blower
- Replacement filters are ordered as a service item
- Filters should be replaced twice a year

REPLACEMENT CHARCOAL FILTERS

291108

- For use with recirculation module
- Sold separately as service item

TRANSITIONS

CV2T6

- Required for installation of 600 CFM Inline and Remote Blowers with 6" duct connections

CV2T10

- Required for installation of 1000 CFM Inline and Remote Blowers with 10" duct connections

REMOTE BLOWER
OPTIONAL ACCESSORIES

BLOWER CONNECTOR CABLE

EXTNCB25

- 25 ft. Blower Connector Cable for use with the following Inline and Remote blowers: VTR630P, VTR1030P, VTR1330P, VTI610P VTI1010P*

*Cannot be used with HMCN36FS, HMCN42FS, HMWN30FS, HMWN36FS or HMWN48FS

ROOFPLATE MATERIAL

COMBINATIONS	
Roofplate	Remote Blower
RFPLT600P	VTR630P
RFPLT1000P	VTR1030P, VTR1330P

- For use with VTR630P, VTR1030P and VTR1330P

WALL CAP AND ROOF JACK

WC10 – 10" wall cap
RJ310 – 3 1/4" x 10" roof jack

BLOWER AND DUCT SELECTION GUIDE
OPTIONAL ACCESSORIES

WALL HOODS		BLOWER INFORMATION					HOOD INFORMATION		
		Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge
PROFESSIONAL SERIES									
PH__GS 36" / 42" / 48" / 54"	Remote (Use Roof Jack RJ310)	VTR630P	600	12.1	RFPLT600P	6-Inch	Included	10-Inch	Vertical, Horizontal
		VTR1030P	1000	14.0	RFPLT1000P	10-Inch			
		VTR1330P	1300	17.5	RFPLT1000P	10-Inch			
	Inline (Use Wall Cap WC10)	VTI610P	600	12.1	—	6-Inch			
		VTI1010P	1000	14.0	—	10-Inch			
	Integrated (Use Wall Cap WC10)	VTN630N	600	10.3	—	10-Inch			
VTN1030N		1000	13.6	—	10-Inch				
PH60GS 60"	Remote (Use Roof Jack RJ310)	VTR1030P	1000	14.0	RFPLT1000P	10-Inch	Included	10-Inch	Vertical, Horizontal
		VTR1030P	1300	17.5	RFPLT1000P	10-Inch			
	Inline (Use Wall Cap WC10)	VTI1010P	1000	14.0	—	10-Inch			
	Integrated	VTN1090R	1000	13.1	—	10-Inch			
PH__HS 30" / 36" / 48"	Remote (Use Roof Jack RJ310)	VTR630P	600	6.9	RFPLT600P	6-Inch	Included	10-Inch	Vertical, Horizontal
		VTR1030P	1000	8.8	RFPLT1000P	10-Inch			
		VTR1330P	1300	12.3	RFPLT1000P	10-Inch			
	Inline	VTI610P	600	6.9	—	6-Inch			
		VTI1010P	1000	8.8	—	10-Inch			
	Integrated (Use Wall Cap WC10)	VTN630N	600	5.0	—	10-Inch			
		VTN1030N	1000	8.4	—	10-Inch			
HPWB30FS 30" (Use Recirculation Kit RECIRC30FS)	Integrated	Included	600	3.4	—	10-Inch	Included	10-Inch	Vertical
HPWB__FS 36" / 48"	Integrated	Included	1200	10.2	—	10-Inch	Included	10-Inch	Vertical
MASTERPIECE® SERIES									
HMWN30FS 30" (Use Recirculation Kit RECIRC30FS)	Remote (Use Roof Jack RJ310)	VTR630P	600	4.3	RFPLT600P	6-Inch	Included	10-Inch	Vertical
		VTR1030P	1000	7.8	RFPLT1000P	10-Inch			
		VTR1330P	1300	12.3	RFPLT1000P	10-Inch			
	Inline	VTI610P	600	5.8	—	6-Inch			
		VTI1010P	1000	7.6	—	10-Inch			
	Integrated	VTN600F	600	4.6	—	10-Inch			
HMWN__FS 36" / 48" (Use Recirculation Kit RECIRC36FS for 36" only)	Remote (Use Roof Jack RJ310)	VTR630P	600	4.3	RFPLT600P	6-Inch	Included	10-Inch	Vertical
		VTR1030P	1000	7.8	RFPLT1000P	10-Inch			
		VTR1330P	1300	9.2	RFPLT1000P	10-Inch			
	Inline	VTI610P	600	5.8	—	6-Inch			
		VTI1010P	1000	7.6	—	10-Inch			
	Integrated	VTN600F	600	4.6	—	10-Inch			
		VTN1000F	1000	8.8	—	10-Inch			
HMWB__FS 30" / 36" (Use Recirculation Kit RECIRC30FS or RECIRC36FS)	Integrated	Included	600	3.4	—	10-Inch	Included	10-Inch	Vertical

BLOWER AND DUCT SELECTION GUIDE
OPTIONAL ACCESSORIES

CHIMNEY WALL HOODS	BLOWER INFORMATION						HOOD INFORMATION		
	Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction
PROFESSIONAL SERIES									
HPCN__NS 36" / 48"	Remote (Use Roof Jack RJ310)	VTR630P	600	6.7	RFPLT600P	6-Inch	Included	10-Inch	Vertical
		VTR1030P	1000	7.8	RFPLT1000P	10-Inch			
		VTR1330P	1300	9.2	RFPLT1000P	10-Inch			
	Inline	VTI610P	600	5.8	—	6-Inch			
		VTI1010P	1000	7.6	—	10-Inch			
	Integrated	VTN1090R	1000	7.9	—	10-Inch			
HPCB__NS 36" / 48"	Integrated	Included	1000	7.9	—	10-Inch	Included	10-Inch	Vertical
MASTERPIECE® SERIES									
HMCN__FS 36" / 42"	Remote (Use Roof Jack RJ310)	VTR630P	600	6.7	RFPLT600P	6-Inch	Required*	8-Inch	Vertical
		VTR1030P	1000	7.8	RFPLT1000P	10-Inch			
		VTR1330P	1300	9.2	RFPLT1000P	10-Inch			
	Inline	VTI610P	600	5.8	—	6-Inch			
		VTI1010P	1000	7.6	—	10-Inch			
	Integrated	VTN1080N	1000	7.9	—	8-Inch			
HMCB__FS 36" / 42"	Integrated	Included	600	4.9	—	6-Inch	Included	6-Inch	Vertical
HDDW36FS 36"	Integrated	Included	600	4.9	—	6-Inch	Included	6-Inch	Vertical

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

ISLAND HOODS	BLOWER INFORMATION						HOOD INFORMATION		
	Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction
PROFESSIONAL SERIES									
HPIN__HS 42" / 48"	Remote (Use Roof Jack RJ310)	VTR630P	600	Max 10	RFPLT600P	6-Inch	Included	6-Inch	Vertical
		VTR1030P	1000		RFPLT1000P	10-Inch			
		VTR1330P	1300		RFPLT1000P	10-Inch			
	Inline	VTI610P	600		—	6-Inch			
		VTI1010P	1000		—	10-Inch			
		MASTERPIECE® SERIES							
HPIB__HS 42" / 48" (Use Recirculation Kit RECIRISL)	Integrated	Included	600	5.2	—	6-Inch	Included	6-Inch	Vertical
HMIB40HS 40" (Use Recirculation Kit RECIRISL)	Integrated	Included	600	4.9	—	6-Inch	Included	6-Inch	Vertical

BLOWER CONNECTOR CABLE
EXTNCB25

- 25 ft. Blower Connector Cable for use with the following Inline and Remote blowers: VTR630P, VTR1030P, VTR1330P, VTI610P, VTI1010P**

BLOWER AND DUCT SELECTION GUIDE
OPTIONAL ACCESSORIES

CUSTOM INSERTS		BLOWER INFORMATION					HOOD INFORMATION		
		Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge
PROFESSIONAL SERIES									
VCIN__JP 36" / 48" / 54"	Remote (Use Roof Jack RJ310)	VTR630P	600	6.9	RFPLT600P	6-Inch	Included	10-Inch	Vertical
		VTR1030P	1000	8.8	RFPLT1000P	10-Inch			
		VTR1330P	1300	12.3	RFPLT1000P	10-Inch			
	Inline	VTI610P	600	6.9	—	6-Inch			
		VTI1010P	1000	8.8	—	10-Inch			
	Integrated	VTN630N	600	5.0	—	10-Inch			
		VTN1030N	1000	8.4	—				
VCIN60RP 60"	Remote (Use Roof Jack RJ310)	VTR1030P	1000	8.8	RFPLT1000P	10-Inch	Included	10-Inch	Vertical
		VTR1330P	1300	12.3	RFPLT1000P	10-Inch			
	Inline	VTI1010P	1000	8.8	—	10-Inch			
	Integrated	VTN1090R	1000	7.9	—	10-Inch			
VCIB__JP 36" / 48" / 54"	Integrated	Included	1000	12.7	—	10-Inch	Included	10-Inch	Vertical
MASTERPIECE® SERIES									
VCI2__DS 30" / 36" / 48"	Remote (Use Roof Jack RJ310)	VTR630P	600	5.2	RFPLT600P	6-Inch	Required*	10-Inch	Vertical
		VTR1030P	1000	7.8	RFPLT1000P	10-Inch			
		VTR1330P	1300	9.5	RFPLT1000P	10-Inch			
	Inline	VTI610P	600	6.9	—	6-Inch			
		VTI1010P	1000	8.8	—	10-Inch			
	Integrated (Inline blower can be used for an Integrated solution)	VTI610P	600	6.9	—	6-Inch			
		VTI1010P	1000	7.6	—	10-Inch			

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

DOWNDRAFTS	BLOWER INFORMATION						HOOD INFORMATION		
	Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction
MASTERPIECE® SERIES									
UCVM__FS 30" / 36" (Use Recirculation Kit RECIRC36DF for blower VTN600CV2C only)	Remote	VTR630P	600	6.7	RFPLT600P	6-Inch	CV2T6 Required*	6-Inch	Front Side, Front Down
		VTR1030P	1000	10.2	RFPLT1000P	10-Inch	CV2T10 Required*		
	Inline	VTI610P	600	5.8	—	6-Inch	CV2T6 Required*		
		VTI1010P	1000	7.6	—	10-Inch	CV2T10 Required*		
	Integrated	VTN600CV2C	600	6.7	—	6-Inch	Required*		

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

BLOWER CONNECTOR CABLE
EXTNCB25

- 25 ft. Blower Connector Cable for use with the following Inline and Remote blowers: VTR630P, VTR1030P, VTR1330P, VTI610P, VTI1010P

FREEDOM® REFRIGERATION
FLAT STAINLESS STEEL
DOOR PANELS
OPTIONAL ACCESSORIES



FRESH FOOD

TFL23IR900 – 23.5-Inch
TFL24IR800 – 24-Inch
TFL30IR800 – 30-Inch
TFL36IR900 – 36-Inch

FREEZER

TFL18ID800 – 18-Inch with Dispenser
TFL18IR800 – 18-Inch without Dispenser
TFL24ID800 – 24-Inch with Dispenser
TFL24IR800 – 24-Inch without Dispenser
TFL30IR800 – 30-Inch without Dispenser
TFL36IR900 – 36-Inch without Dispenser

BOTTOM FREEZER

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

WINE PRESERVATION

TFL18IW800 – 18-Inch
TFL24IW800 – 24-Inch

FREEDOM® REFRIGERATION STORAGE
OPTIONAL ACCESSORIES



DELICATE PRODUCE BIN

SPRODBIN10 – Small
LPRODBIN10 – Large



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



LARGE ICE BUCKET

ICEBUCKETL

FREEDOM® REFRIGERATION HANDLES
OPTIONAL ACCESSORIES

NOTE:

Choose one handle for each Column, choose two handles for each 2-Door Bottom Freezer and choose three handles for each French Door Bottom Freezer.

Choose the correct handle length. Typically, all columns use a 36" handle. The 30" handle must be used on the 30" bottom freezer drawer.



PROFESSIONAL SERIES

PR36HNDL20 – 36-Inch Professional
PR30HNDL20 – 30-Inch Professional



MASTERPIECE® SERIES

MS36HNDL20 – 36-Inch Masterpiece
MS30HNDL20 – 30-Inch Masterpiece



PROFESSIONAL SERIES – CLASSIC

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



MASTERPIECE® SERIES – CLASSIC

MS36HNDL10 – 36-Inch Masterpiece Classic
MS30HNDL10 – 30-Inch Masterpiece Classic

FREEDOM® REFRIGERATION FILTERS
OPTIONAL ACCESSORIES

FREEDOM® WATER FILTER

REPLFLTR10

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

FILTER BY-PASS

SCRNFLTR10

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



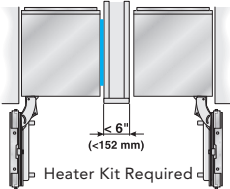
FREEDOM® REFRIGERATION
OPTIONAL INSTALLATION ACCESSORIES



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.



FREEDOM® HEATER KITS

HEATRKIT10 – 27W @ 120V

HEATRKIT20 – 13W @ 120V

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.



DISHWASHER ACCESSORIES



WINE GLASS CADDY
SMZ5300

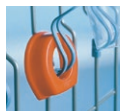


FINE SILVERWARE CARAFE
SMZ5002UC

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



DISHWASHER SOFTENER SALT
SGZ9091UC – 4.4 Lbs.



DISHWASHER ACCESSORY KIT
SMZ5000

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

DISHWASHER SUPPLY & DRAINAGE HOSE EXTENSION

SGZ1010UC – 76 3/4-Inch

24-INCH STAINLESS STEEL CHISELED DOOR WITH MASTERPIECE® HANDLE

DWHDZJCMD

24-INCH STAINLESS STEEL CHISELED DOOR WITH PROFESSIONAL HANDLE

DWHDZJCPD

PRODUCT WARRANTY SUMMARY

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 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)

EXPERIENCE THERMADOR®

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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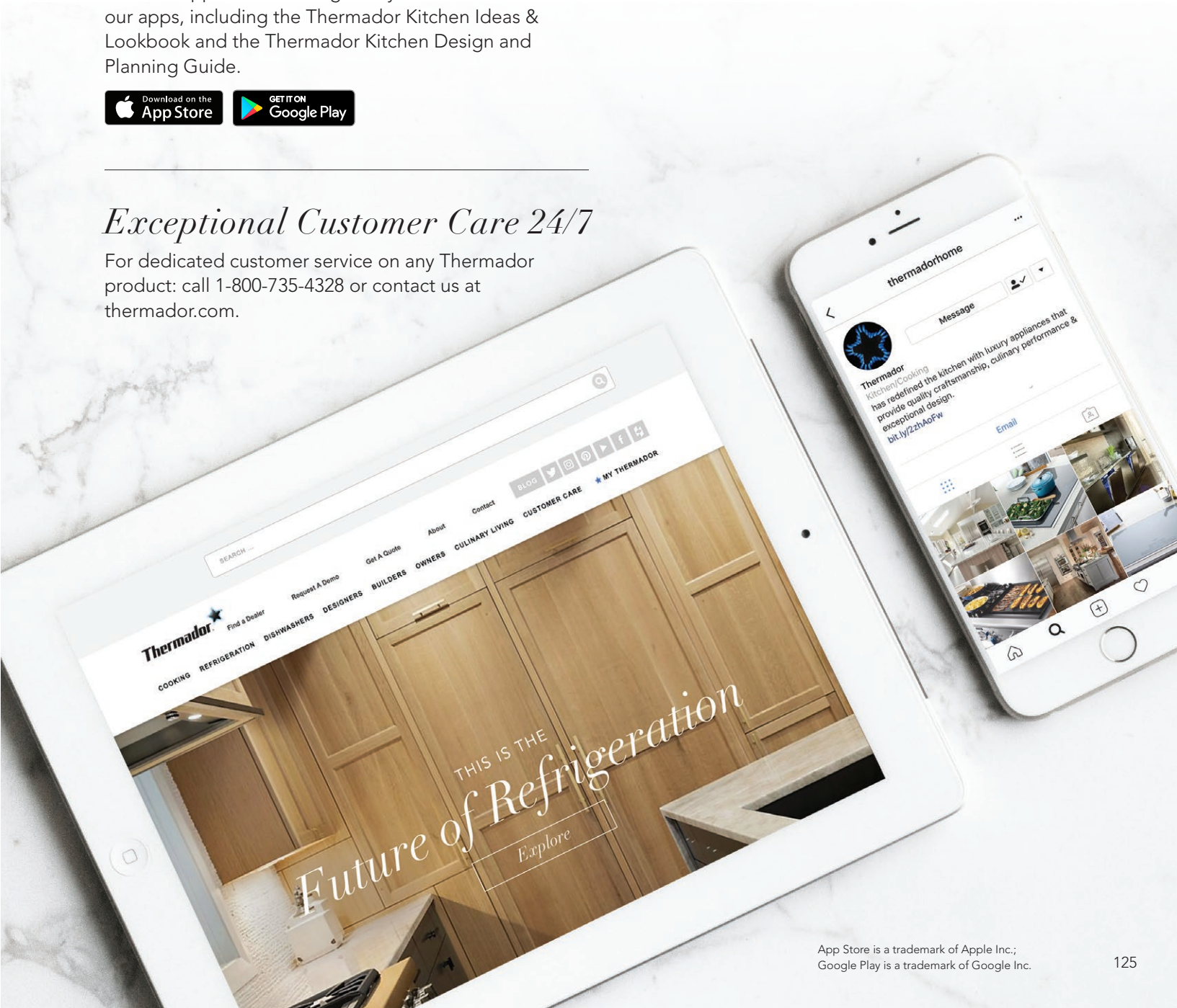
For dedicated customer service on any Thermador product: call 1-800-735-4328 or contact us at thermador.com.



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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