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It all began in 1916, when Thermador broke boundaries with the first built-in heaters. We’ve since invented the wall oven, the patented Pedestal Star® Burner, and exclusive Culinary Preservation Centers.

Experience unparalleled performance and leading innovations across cooling, cooking, and dish care—and learn why Thermador products are nothing less than exceptional.
The MASTERPIECE COLLECTION

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

The PROFESSIONAL COLLECTION

Carefully crafted to suit the ambitious desires of real cooks, the entire collection has been updated with vibrant LCD displays, stunning metallic gray glass, and dramatic handles crafted with high-quality stainless steel.
Our collection of Pro Grand® and Pro Harmony® Ranges offer a variety of sizes and styles, and are engineered to suit both large and compact kitchens.

Spotlight Feature

The Thermador patented Pedestal Star® Burner unique star shape allows for superior flame distribution with 56% more coverage, resulting in a reduced cold spot and more precise control over everything you cook.
**FEAT URES**

**PROFESSIONAL RANGES**

- **QuickClean Base**
  The raised, patented Pedestal Star® Burner and porcelain maintop have been crafted for stunning design and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean, and teardrop emboss reduces food buildup near the base.

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

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

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

- **Patented Pedestal Star® Burner**
  Star Burner: up to 50 ports / 16 3/4” perimeter
  Conventional Burner: 28 ports / 10 3/4” perimeter
  **ExtraLow**
  Our ExtraLow feature provides a wide range of temperature control. It cycles the patented Pedestal Star® Burner on and off to maintain a very low temperature. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring.

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

*Sold separately; see accessories section, pages 116 – 117

**Thermador® Exclusive**

---

10 INCH

30-INCH

48-INCH

60-INCH
**5 Burners, 30-Inch Footprint, Zero Clearance**

The powerful, patented Pedestal Star® Burners fire up to a total of 59,000 BTUs yet only require 300 CFM venting. Thanks to an innovative technology this allows for a flush installation against a kitchen wall with zero clearance for complete design flexibility**.

**Truly Flush Mounted Range**

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

18,000 BTU Patented Pedestal Star® Burners

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

**Exceptional Oven Capacity**

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

---

**Thermador® Connected Experience**

With features including remote start, recipe suggestions, and cooking tips, the Thermador Connected Experience by Home Connect® is designed to enhance your cooking experience*. *Available within large ovens on all models with the exception of 30” Pro Harmony models.

**Thermador® Exclusive**

- Color TFT Display
  - The TFT display panel offers a vibrant, full-color touchscreen display that lets you easily adjust settings*. *Available on all models with the exception of 30” Pro Harmony models.

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

- Removable Griddle and Grill Accessory
  - Our 12” non-stick, corrosion resistant cast-aluminum easy-clean coated surface griddle is thermostatically controlled to deliver consistent, even heating across the entire surface. It is also removable for easy cleaning or interchange it with our grill accessory*. Our non-stick, rust-proof cast-aluminum grill accessory features an easy-clean coated surface that is dishwasher-safe.
  *Grill accessory sold separately.

- Thermador® Exclusive
  - Color TFT Display
  - True Convection
  - Removable Griddle and Grill Accessory
  - Thermador® Connected Experience

**PROFESSIONAL RANGES**

**PROFESSIONAL RANGES 24 INCH DEPTH**

Countertop Thermador Pro Harmony® Ranges have milled stainless steel knobs, bullnose front, and a color TFT display on select models*.

**48-INCH**

**36-INCH**

**30-INCH**

---

*Not available on 30” models

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

**Multi-Point Temperature Probe**
The multi-point temperature probe utilizes multiple cooking points for added precision and consistency.

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

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

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

*As defined in the “National Fuel Gas Code” (ANSI Z223.1, Current Edition)
Thermador® Exclusive

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

Liberty® Induction Module
Available on the 48” model, the Liberty Induction Module features two induction zones for added flexibility, plus HeatShift® technology, which automatically adjusts the heat when a pot or pan is moved from one zone to the other.

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

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

Warming Drawer
The spacious warming drawer featuring 3 power levels uses a powerful element to ensure quick and even heating.
PRO HARMONY®
24-Inch Standard-Depth, Professional

**Grill or Griddle**
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 6 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven (Lg. Only)
48-Inch – PRD484WCHU
48-Inch – PRD486WCHU (Pro Indoor Grill)

**Grill / Griddle Combination**
- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven (Lg. Only)
48-Inch – PRD484WCHU

**Grill or Griddle**
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
36-Inch – PRD364WHU

**6 Burners**
- 6 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
36-Inch – PRD366WHU

**48-Inch, Dual-Fuel**

**30-Inch, Dual-Fuel**

**5 Burners**
- 5 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
30-Inch – PRD305WHU

**4 Burners**
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
30-Inch – PRD304WHU

**Grill**
- Pro Indoor Grill with Ceramic Briquettes
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven (Lg. Only)
48-Inch – PRG486WLU
48-Inch – PRG486WH

**Griddle**
- Electric Griddle
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven (Lg. Only)
48-Inch – PRG486WHU

**30-Inch, Gas**

**Grill**
- Pro Indoor Grill with Ceramic Briquettes
- 6 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven (Lg. Only)
48-Inch – PRG486WLU

**Griddle**
- Electric Griddle
- 6 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven (Lg. Only)
48-Inch – PRG486WHU

**48-Inch, Gas**

**Grill**
- Pro Indoor Grill with Ceramic Briquettes
- 6 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
30-Inch – PRG304WHU

**Griddle**
- Electric Griddle
- 6 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
30-Inch – PRG304WHU

**36-Inch, Gas**

**Grill**
- Pro Indoor Grill with Ceramic Briquettes
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
36-Inch – PRG364WHU

**Griddle**
- Electric Griddle
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
36-Inch – PRG364WHU

**30-Inch, Gas**

**Grill**
- Pro Indoor Grill with Ceramic Briquettes
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
30-Inch – PRG304WHU

**Griddle**
- Electric Griddle
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
30-Inch – PRG304WHU

**Grill or Griddle**
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
36-Inch – PRG364WHU

**6 Burners**
- 6 Patented Pedestal Star® Burners
  (2 with ExtraLow®)
- Convection Oven
36-Inch – PRG366WHU

See pages 40 - 42 for accessories
Visit Thermador.com for complete specifications

Thermador® Exclusive

See pages 40 - 42 for accessories
Visit Thermador.com for complete specifications

Thermador® Exclusive
PRO GRAND®
27-Inch Commercial-Depth, Professional

60-Inch, Dual-Fuel
Grill / Griddle Combination
- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer
60-Inch – PRD606WESG

Double Griddle
- 24" Double Griddle
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Both), Steam and Convection Oven (Sm.) and Warming Drawer
60-Inch – PRD606WCG

Grill / Griddle Combination
- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer
60-Inch – PRD606WESG

Grill
- Pro Indoor Grill with Ceramic Briquettes
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer
60-Inch – PRD606WCQG

Griddle
- 12" Electric Griddle
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer
60-Inch – PRD606WCG

48-Inch, Dual-Fuel
Induction
- Multi-Zone Liberty® Induction Module
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)
48-Inch – PRD486WGCU

Grill / Griddle Combination
- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)
48-Inch – PRD484WIGU

Grill
- Pro Indoor Grill with Ceramic Briquettes
- 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)
48-Inch – PRD484WCQG

Griddle
- Multi-Zone Liberty® Induction Module
- 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)
48-Inch – PRD484WCGU

Grill or Griddle
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)
48-Inch – PRD484WGCU

36-Inch, Gas
Grill or Griddle
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven
36-Inch – PRG364WGCU

Grill
- Pro Indoor Grill with Ceramic Briquettes
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)
36-Inch – PRG364WCLG

Griddle
- Multi-Zone Liberty® Induction Module
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven (Both)
36-Inch – PRG364WCGU

Grill or Griddle
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
- Convection Oven
36-Inch – PRG364WGCU

See pages 83 - 88 for accessories
Visit Thermador.com for complete specifications
# PRO HARMONY® QUICK REFERENCE CHART

## 48-Inch Professional

<table>
<thead>
<tr>
<th>PRG486WHU</th>
<th>PRG486WDHU</th>
<th>PRD486WCHU</th>
<th>PRG486WH</th>
<th>PRG486WDH</th>
</tr>
</thead>
</table>

### Key Features

<table>
<thead>
<tr>
<th>Truly Flush Mounted (24-Inch Deep)</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fuel Type</td>
<td>Dual-Fuel</td>
<td>Dual-Fuel</td>
<td>Dual-Fuel</td>
<td>Gas</td>
<td>Gas</td>
</tr>
<tr>
<td>Cooktop Configuration</td>
<td>6 Burners + Grill</td>
<td>6 Burners + Griddle</td>
<td>4 Burners + Grill + Griddle</td>
<td>6 Burners + Grill</td>
<td>6 Burners + Griddle</td>
</tr>
<tr>
<td>Pro Indoor Grill with Ceramic Briquettes</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Electric Griddle</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Number of Ovens</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Thermador® Connected Experience by Home Connect® (Wi-Fi-Enabled)</td>
<td>Yes (Lg. Oven Only)</td>
<td>Yes (Lg. Oven Only)</td>
<td>Yes (Lg. Oven Only)</td>
<td>Yes (Lg. Oven Only)</td>
<td>Yes (Lg. Oven Only)</td>
</tr>
</tbody>
</table>

### Burner Performance

| QuickClean Base® | Yes | Yes | Yes | Yes | Yes |
| ExtraLow® Simmer Burners | 2 | 2 | 2 | 2 | 2 |

### General / Oven Properties

| Color TFT Touch Screen Interface | Yes | Yes | Yes | Yes | Yes |
| Oven Capacity Lg. / Sm. | 4.4 / 2.4 cu. ft. | 4.4 / 2.4 cu. ft. | 4.4 / 2.4 cu. ft. | 4.6 / 2.5 cu. ft. | 4.6 / 2.5 cu. ft. |
| Convection Oven Lg. / Sm. | Yes | Yes | Yes | Yes | Yes |
| Telescopic Rack(s) Lg. / Sm. | 3 / 1 | 3 / 1 | 3 / 1 | 3 / 1 | 3 / 1 |
| Self-Clean Lg. / Sm. | Yes | Yes | Yes | Yes | Yes |
| Star-K Certified | Yes | Yes | Yes | Yes | Yes |

### Dimensions

| Overall Appliance Dimensions (HxWxD) (in) | 35 kg~36 kg x 35 kg~36 kg x 48 kg~54 kg | 35 kg~36 kg x 48 kg~54 kg x 48 kg~54 kg | 35 kg~36 kg x 48 kg~54 kg x 48 kg~54 kg | 35 kg~36 kg x 48 kg~54 kg x 48 kg~54 kg | 35 kg~36 kg x 48 kg~54 kg x 48 kg~54 kg |
| Required Cutout Size (HxWxD) (in) | 35 kg~36 kg x 36 kg~48 kg x 24 kg~36 kg | 35 kg~36 kg x 48 kg~54 kg x 24 kg~36 kg | 35 kg~36 kg x 48 kg~54 kg x 24 kg~36 kg | 35 kg~36 kg x 48 kg~54 kg x 24 kg~36 kg | 35 kg~36 kg x 48 kg~54 kg x 24 kg~36 kg |

## 36-Inch Professional

<table>
<thead>
<tr>
<th>PRG364WHU</th>
<th>PRG364WDHU</th>
<th>PRG366WHU</th>
<th>PRG364WH</th>
<th>PRG364WDH</th>
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</table>

### Key Features

<table>
<thead>
<tr>
<th>Truly Flush Mounted (24-Inch Deep)</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fuel Type</td>
<td>Dual-Fuel</td>
<td>Dual-Fuel</td>
<td>Dual-Fuel</td>
<td>Gas</td>
<td>Gas</td>
</tr>
<tr>
<td>Cooktop Configuration</td>
<td>4 Burners + Grill</td>
<td>4 Burners + Griddle</td>
<td>4 Burners + Griddle</td>
<td>6 Burners + Grill</td>
<td>6 Burners + Griddle</td>
</tr>
<tr>
<td>Pro Indoor Grill with Ceramic Briquettes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Electric Griddle</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Number of Ovens</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Thermador® Connected Experience by Home Connect® (Wi-Fi-Enabled)</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

### Burner Performance

| QuickClean Base® | Yes | Yes | Yes | Yes | Yes |
| ExtraLow® Simmer Burners | 2 | 2 | 2 | 2 | 2 |

### General / Oven Properties

| Color TFT Touch Screen Interface | Yes | Yes | Yes | Yes | Yes |
| Oven Capacity Lg. / Sm. | 4.9 cu. ft. | 4.9 cu. ft. | 4.9 cu. ft. | 5.1 cu. ft. | 5.1 cu. ft. |
| Convection Oven | Yes | Yes | Yes | Yes | Yes |
| Telescopic Rack(s) | 3 | 3 | 3 | 3 | 3 |
| Self-Clean | Yes | Yes | Yes | Yes | Yes |
| Star-K Certified | Yes | Yes | Yes | Yes | Yes |

### Dimensions

| Overall Appliance Dimensions (HxWxD) (in) | 35 kg~36 kg x 35 kg~36 kg x 36 kg~38 kg | 35 kg~36 kg x 36 kg~38 kg x 36 kg~38 kg | 35 kg~36 kg x 36 kg~38 kg x 36 kg~38 kg | 35 kg~36 kg x 36 kg~38 kg x 36 kg~38 kg | 35 kg~36 kg x 36 kg~38 kg x 36 kg~38 kg |
| Required Cutout Size (HxWxD) (in) | 35 kg~36 kg x 36 kg~38 kg x 24 kg~36 kg | 35 kg~36 kg x 36 kg~38 kg x 24 kg~36 kg | 35 kg~36 kg x 36 kg~38 kg x 24 kg~36 kg | 35 kg~36 kg x 36 kg~38 kg x 24 kg~36 kg | 35 kg~36 kg x 36 kg~38 kg x 24 kg~36 kg |
### Key Features
- **Truly Flush Mounted (24-Inch Deep)**
- **Fuel Type**: Dual-Fuel
- **Cooktop Configuration**: 5 Burners
- **Pro Indoor Grill with Ceramic Briquettes**: No
- **Electric Griddle**: No
- **Number of Ovens**: 1
- **Thermador® Connected Experience by Home Connect®**: No

### Burner Performance
- **QuickClean Base®**: Yes
- **ExtraLow® Simmer Burners**: 2
- **Burner Style**: Patented Pedestal Star® Burner

### General / Oven Properties
- **Color TFT Touch Screen Interface**: No
- **Oven Capacity**: 4.4 cu. ft.
- **Convection Oven**: Yes
- **Telescopic Rack(s)**: 1
- **Self-Clean**: Yes
- **Star-K Certified**: Yes

### Dimensions
- **Overall Appliance Dimensions (HxWxD) (in)**: 35 Rg® – 36 Rg® x 29 Hg® x 24 Kg®
- **Required Cutout Size (HxWxD) (in)**: 35 Rg® – 36 Rg® x 30” x 24”

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

### Technical Details
- **Circuit Breaker**: 50 A
- **Volts**: 240 / 208 V, 60Hz 4 Wire
- **Energy Source**: Gas and Electric
- **Plug Type USA**: No Plug
- **Power Cord Length**: Purchase Separately
- **Gas Supply**: 8 ng

### Warranty
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

### See Page 40 for Optional Accessories
### PRD486WDHU
**48-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRIDDLE**

#### FEATURES & BENEFITS
- The Star® Burner delivers superior flame spread for more even heating.
- ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces.
- Superfast 2.5-hour self-clean mode-fastest in the industry.
- The Star® Burner delivers superior flame spread for more even heating.
- ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces.

#### TECHNICAL DETAILS
- **Circuit Breaker**: 50 A
- **Volts**: 240 / 208 V, 60Hz
- **Energy Source**: Gas and Electric
- **Plug Type USA**: No Plug
- **Power Cord Length**: Purchase Separately
- **Gas Supply**: $\frac{3}{4}$" 

#### WARRANTY
- **Limited Warranty, Entire Appliance, Parts and Labor**: 2 Year

#### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions (HxWxD)**: 35 $\frac{3}{4}$" x 36 $\frac{3}{4}$" x 24 $\frac{3}{4}$" (Wi-Fi Enabled)
- **Required Cutout Size (HxWxD)**: 35 $\frac{3}{4}$" x 36 $\frac{3}{4}$" x 24 $\frac{3}{4}$" (Wi-Fi Enabled)
- **Net Weight**: 545 lbs.

### PRD484WCHU
**48-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRIDDLE AND GRILL**

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

#### TECHNICAL DETAILS
- **Circuit Breaker**: 50 A
- **Volts**: 240 / 208 V, 60Hz
- **Energy Source**: Gas and Electric
- **Plug Type USA**: No Plug
- **Power Cord Length**: Purchase Separately
- **Gas Supply**: $\frac{3}{4}$" 

#### WARRANTY
- **Limited Warranty, Entire Appliance, Parts and Labor**: 2 Year

#### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions (HxWxD)**: 35 $\frac{3}{4}$" x 36 $\frac{3}{4}$" x 48 $\frac{3}{4}$" (Wi-Fi Enabled)
- **Required Cutout Size (HxWxD)**: 35 $\frac{3}{4}$" x 36 $\frac{3}{4}$" x 48 $\frac{3}{4}$" (Wi-Fi Enabled)
- **Net Weight**: 564 lbs.
### TECHNICAL DETAILS

<table>
<thead>
<tr>
<th>Circuit Breaker</th>
<th>20 A</th>
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<tr>
<td>Volts</td>
<td>120 V, 60Hz</td>
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<tr>
<td>Energy Source</td>
<td>Gas</td>
</tr>
<tr>
<td>Plug Type USA</td>
<td>120V – 3 Prong</td>
</tr>
<tr>
<td>Power Cord Length</td>
<td>65&quot; (1,651mm)</td>
</tr>
<tr>
<td>Gas Supply</td>
<td>¾”</td>
</tr>
</tbody>
</table>

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

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

### DIMENSIONS & WEIGHT

| Overall Appliance Dimensions (HxWxD) | 35 ¾” x 36 ¾” x 48” x 24” |
| Required Cutout Size (HxWxD)        | 35 ¾” x 36 ¾” x 48” x 24” |
| Net Weight                         | 575 lbs |

---

### TECHNICAL DETAILS

<table>
<thead>
<tr>
<th>Circuit Breaker</th>
<th>20 A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volts</td>
<td>120 V, 60Hz</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Gas</td>
</tr>
<tr>
<td>Plug Type USA</td>
<td>120V – 3 Prong</td>
</tr>
<tr>
<td>Power Cord Length</td>
<td>65” (1,651mm)</td>
</tr>
<tr>
<td>Gas Supply</td>
<td>¾”</td>
</tr>
</tbody>
</table>

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

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

### DIMENSIONS & WEIGHT

| Overall Appliance Dimensions (HxWxD) | 35 ¾” x 36 ¾” x 48” x 24” |
| Required Cutout Size (HxWxD)        | 35 ¾” x 36 ¾” x 48” x 24” |
| Net Weight                         | 556 lbs |
**FEATURES & BENEFITS**
- The Star® Burner delivers superior flame spread for more even heating
- ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- Superfast 2.5-hour self-clean mode—fastest in the industry
- Powerful third element convection for cooking on multiple levels

**TECHNICAL DETAILS**
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60Hz
- Energy Source: Gas and Electric
- Plug Type USA: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 8”
- Home Connect® (Wi-Fi Enabled): Yes
- Cavity Interior Dimensions (HxWxD): 16 1/4” x 28” x 18 1/2”
- Cavity Usable Dimensions (HxWxD): 12” x 25 1/2” x 16 3/4”

**DIMENSIONS & WEIGHT**
- Overall Appliance Dimensions (HxWxD): 35 1/4” – 36 1/4” x 35 11/16” x 24 1/4”
- Required Cutout Size (HxWxD): 35 1/4” – 36 1/4” x 36” x 24”
- Net Weight: 434 lbs

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

---

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

**TECHNICAL DETAILS**
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60Hz
- Energy Source: Gas and Electric
- Plug Type USA: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 8”
- Home Connect® (Wi-Fi Enabled): Yes
- Cavity Interior Dimensions (HxWxD): 16 1/4” x 28” x 18 1/2”
- Cavity Usable Dimensions (HxWxD): 12” x 25 1/2” x 16 3/4”

**DIMENSIONS & WEIGHT**
- Overall Appliance Dimensions (HxWxD): 35 1/4” – 36 1/4” x 35 11/16” x 24 1/4”
- Required Cutout Size (HxWxD): 35 1/4” – 36 1/4” x 36” x 24”
- Net Weight: 410 lbs

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
PRD366WHU 36-INCH DUAL-FUEL PRO HARMONY® RANGE

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

TECHNICAL DETAILS
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60Hz
- Energy Source: Gas and Electric
- Plug Type USA: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 3/4”

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

SEE PAGE 41 FOR OPTIONAL ACCESSORIES

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

OVEN
- Oven Capacity: 4.9 cu. ft.
- Cooking Modes: Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
- Sabbath: Yes
- Self Clean: Yes
- Telescopic Rack(s): 3
- Interior Lights: 2
- Bake Power: 2,000 W
- Broil Power: 4,000 W
- Convection Power: 2,750 W
- Home Connect™ (Wi-Fi Enabled): Yes
- Cavity Interior Dimensions (HxWxD): 16 13/16” x 28” x 18 13/16”
- Cavity Usable Dimensions (HxWxD): 12” x 25 11/16” x 16 13/16”

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD): 35 1/4” – 36 1/4” x 35 15/16” x 24 1/8”
- Required Cutout Size (HxWxD): 35 1/4” – 36 1/4” x 36” x 24”
- Net Weight: 410 lbs

SEE PAGE 41 FOR OPTIONAL ACCESSORIES

PRG364WLH 36-INCH GAS PRO HARMONY® RANGE WITH GRILL

FEATURES & BENEFITS
- The Star® Burner delivers superior flame spread for more even heating
- ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces
- 2 ExtraLow® burners for simmering, melting, or holding long durations

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

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

SEE PAGE 41 FOR OPTIONAL ACCESSORIES

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

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

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD): 35 3/4” – 36 3/4” x 35 1/2” x 24”
- Required Cutout Size (HxWxD): 35 3/4” – 36 3/4” x 36” x 24”
- Net Weight: 434 lbs

SEE PAGE 41 FOR OPTIONAL ACCESSORIES
PRG364WDH
36-INCH GAS PRO HARMONY® RANGE WITH GRIDDLE

RANGETOP

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volts</td>
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<tr>
<td>Energy Source</td>
<td>Gas</td>
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<tr>
<td>Plug Type USA</td>
<td>120V – 3 Prong</td>
</tr>
<tr>
<td>Power Cord Length</td>
<td>65” (1,651mm)</td>
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<tr>
<td>Gas Supply</td>
<td>3/4”</td>
</tr>
<tr>
<td>Warranty</td>
<td>Limited Warranty, Entire Appliance, Parts and Labor 2 Year</td>
</tr>
</tbody>
</table>

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

TECHNICAL DETAILS
- Circuit Breaker: 20 A
- Volts: 120 V, 60Hz
- Energy Source: Gas
- Plug Type USA: 120V – 3 Prong
- Power Cord Length: 65” (1,651mm)
- Gas Supply: 3/4”
- Warranty: Limited Warranty, Entire Appliance, Parts and Labor 2 Year

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD): 35 3/4” x 36 3/8” x 35 15/16” x 24”
- Required Cutout Size (HxWxD): 35 3/4” x 36 3/8” x 35 15/16” x 24”
- Net Weight: 335 lbs.

PRG366WH
36-INCH GAS PRO HARMONY® RANGE

RANGETOP

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
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<tbody>
<tr>
<td>Volts</td>
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<tr>
<td>Energy Source</td>
<td>Gas</td>
</tr>
<tr>
<td>Plug Type USA</td>
<td>120V – 3 Prong</td>
</tr>
<tr>
<td>Power Cord Length</td>
<td>65” (1,651mm)</td>
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<td>Gas Supply</td>
<td>3/4”</td>
</tr>
<tr>
<td>Warranty</td>
<td>Limited Warranty, Entire Appliance, Parts and Labor 2 Year</td>
</tr>
</tbody>
</table>

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

TECHNICAL DETAILS
- Circuit Breaker: 15 A
- Volts: 120 V, 60Hz
- Energy Source: Gas
- Plug Type USA: 120V – 3 Prong
- Power Cord Length: 65” (1,651mm)
- Gas Supply: 3/4”
- Warranty: Limited Warranty, Entire Appliance, Parts and Labor 2 Year

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD): 35 3/4” x 36 3/8” x 35 15/16” x 24”
- Required Cutout Size (HxWxD): 35 3/4” x 36 3/8” x 35 15/16” x 24”
- Net Weight: 415 lbs.
## TECHNICAL DETAILS

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<tr>
<th>Circuit Breaker</th>
<th>30 A</th>
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<tbody>
<tr>
<td>Volts</td>
<td>240 / 208 V, 60Hz 4 Wire</td>
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<tr>
<td>Energy Source</td>
<td>Gas and Electric</td>
</tr>
<tr>
<td>Plug Type USA</td>
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</tr>
<tr>
<td>Power Cord Length</td>
<td>Purchase Separately</td>
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<tr>
<td>Gas Supply</td>
<td>34&quot;</td>
</tr>
</tbody>
</table>

### WARRANTY

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

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## FEATURES & BENEFITS

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

---

### OVER

#### Oven Capacity

- 4.4 cu. ft.

#### Cooking Modes

- Bake, Convection Bake, Extended Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil

#### Self Clean

- Yes (as Extended Bake – Knob Control)

#### Telescopic Rack(s)

- 1

#### Interior Lights

- 2

#### Bake Power

- 2,000 W

#### Broil Power

- 4,000 W

#### Convection Power

- 2,750 W

#### Home Connect® (Wi-Fi Enabled)

- No

#### Cavity Interior Dimensions (HxWxD)

- 16 1/4" x 25" x 18 1/4"

#### Cavity Usable Dimensions (HxWxD)

- 12" x 22 2/9" x 16 1/2"

---

### TOTAL NUMBER OF COOKTOP BURNERS

- 1 – Power of Back Left Burner BTU: 8,000 and 15,000
- 2 – Power of Front Left Burner BTU: 18,000 and 15,000
- 3 – Power of Center Burner BTU: 10,000
- 4 – Power of Back Right Burner BTU: 8,000
- 5 – Power of Front Right Burner BTU: 15,000

### DIMENSIONS & WEIGHT

- Overall Appliance Dimensions (HxWxD): 35 3/4" x 36 1/4" x 29 1/5" x 24 1/4" x 24 1/4"
- Required Cutout Size (HxWxD): 35 3/4" x 36 1/4" x 30" x 24 1/4" x 24 1/4"
- Net Weight: 368 lbs.
PRG305WH
30-INCH GAS PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE

RANGETOP:

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

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

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

OVER:

Oven Capacity: 4.6 cu. ft.
Cooking Modes
Bake, Convection Bake, Roast, Broil, Extended Bake

Sabbath
Yes (as Extended Bake – Knob Control)

Self Clean
No
Telescopic Rack(s)
1
Interior Lights
2
Bake Power 20,500 BTU
Broil Power 17,500 BTU

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD) 35 1/4” x 29 1/3” x 24 1/2”

Required Cutout Size (HxWxD) 35 1/4” x 36 1/4” x 30 1/2”

Net Weight 368 lbs.

SEE PAGE 40 FOR OPTIONAL ACCESSORIES

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

RANGETOP:

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

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

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

OVER:

Oven Capacity: 4.6 cu. ft.
Cooking Modes
Bake, Convection Bake, Roast, Broil, Extended Bake

Sabbath
Yes (as Extended Bake – Knob Control)

Self Clean
No
Telescopic Rack(s)
1
Interior Lights
2
Bake Power 20,500 BTU
Broil Power 17,500 BTU

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD) 35 1/4” x 29 1/3” x 24 1/2”

Required Cutout Size (HxWxD) 35 1/4” x 36 1/4” x 30 1/2”

Net Weight 368 lbs.

SEE PAGE 40 FOR OPTIONAL ACCESSORIES
Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction.

A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim.
## PRO HARMONY® OPTIONAL ACCESSORIES

**24-Inch Standard-Depth, Professional**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>PWOKRINGHC</td>
<td>Wok Ring</td>
</tr>
<tr>
<td>PA12CHPBLK</td>
<td>Chopping Block / Cutting Board</td>
</tr>
<tr>
<td>PAGRIDDLE</td>
<td>Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating</td>
</tr>
<tr>
<td>PA30WLB</td>
<td>Pro Harmony 7&quot; Low Backguard*</td>
</tr>
<tr>
<td>PAKNOBLUWH</td>
<td>Metallic Blue Knob Kit</td>
</tr>
<tr>
<td>PA4LCK3</td>
<td>LP Conversion Kit, Pro Harmony Dual-Fuel Models with 4 and 6 Burners</td>
</tr>
<tr>
<td>PA4LCK5</td>
<td>LP Conversion Kit, Pro Harmony Dual-Fuel Model PRO305WH Only (5 Burners)</td>
</tr>
<tr>
<td>PA4LCTG4</td>
<td>LP Conversion Kit, Pro Harmony Gas Models with 4 and 6 Burners</td>
</tr>
<tr>
<td>PA4LCTG5</td>
<td>LP Conversion Kit, Pro Harmony Gas Model PRG305WH only (5 Burners)</td>
</tr>
<tr>
<td>PA4ALTW</td>
<td>High Altitude Kit, Natural Gas Pro Harmony Ranges, 5,400 ft. to 10,200 ft.</td>
</tr>
</tbody>
</table>

*Models PCG305xx, PRD305xx, PRG305xx, PRO305xx and PRO304xx are suitable for 0” rear clearance to combustible surfaces. All other models, when using the included Island Trim, require a minimum 4” (102 mm) rear clearance to combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0” rear clearance to the combustible surface. A Thermador Low Backguard can be purchased separately. It may be necessary to remove one or more grate supports to install a Low Backguard. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

Contact Customer Support — High Altitude Kit, Gas or Dual-Fuel Pro Harmony Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.

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*Models PCG305xx, PRD305xx, PRG305xx, PRO305xx and PRO304xx are suitable for 0” rear clearance to combustible surfaces. All other models, when using the included Island Trim, require a minimum 4” (102 mm) rear clearance to combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0” rear clearance to the combustible surface. A Thermador Low Backguard can be purchased separately. It may be necessary to remove one or more grate supports to install a Low Backguard. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.
**PRO HARMONY® PLANNING INFORMATION**

**Professional Ranges**

**Model Options**

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

**Installation Considerations**

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

**Installation Options**

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

**Ventilation Requirements**

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Reference the selection guide in the ventilation section for suitable hoods that meet local building codes.

**Natural Gas or LP**

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

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

**Natural Gas Requirements**

- **Inlet Connection:** ¾” NPT external, ⅜” NPT internal (Minimum ⅛” diam. flex line.)
- **Supply Pressure:** 6” min. to 14” max. water column. (14.9 mb to 34.9 mb)
- **Manifold Pressure:** 5” water column (12.5 mb)

**Propane Gas Requirements**

- **Inlet Connection:** ¾” NPT external, ⅜” NPT internal (Minimum ⅛” diam. flex line.)
- **Supply Pressure:** 11” min. to 14” max. water column. (27.4 mb to 34.9 mb)
- **Manifold Pressure:** 10” water column (24.9 mb)

**High Altitude**

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

**Electrical and Gas Specifications**

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

**Electrical Supply**

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Required Circuit Breaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRD486WHU</td>
<td>50 A</td>
</tr>
<tr>
<td>PRD486WDHU</td>
<td>50 A</td>
</tr>
<tr>
<td>PRD484WCUH</td>
<td>50 A</td>
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<tr>
<td>PRD364WHU</td>
<td>30 A</td>
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<tr>
<td>PRD364WHU</td>
<td>30 A</td>
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<tr>
<td>PRD305WHU</td>
<td>30 A</td>
</tr>
<tr>
<td>PRD304WHU</td>
<td>30 A</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Required Circuit Breaker</th>
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<tbody>
<tr>
<td>PRG484WH</td>
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<td>15 A</td>
</tr>
<tr>
<td>PRG304WH</td>
<td>15 A</td>
</tr>
</tbody>
</table>

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

**Electrical and Gas Locations**

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

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

**PLANNING INFORMATION**

**Professional Ranges**

**Electrical and Gas Specifications**

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

**Natural Gas or LP**

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

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

**Natural Gas Requirements**

- **Inlet Connection:** ¾” NPT external, ⅜” NPT internal (Minimum ⅛” diam. flex line.)
- **Supply Pressure:** 6” min. to 14” max. water column. (14.9 mb to 34.9 mb)
- **Manifold Pressure:** 5” water column (12.5 mb)

**Propane Gas Requirements**

- **Inlet Connection:** ¾” NPT external, ⅜” NPT internal (Minimum ⅛” diam. flex line.)
- **Supply Pressure:** 11” min. to 14” max. water column. (27.4 mb to 34.9 mb)
- **Manifold Pressure:** 10” water column (24.9 mb)

**High Altitude**

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

**Electrical Supply**

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Required Circuit Breaker</th>
</tr>
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<tbody>
<tr>
<td>PRD486WHU</td>
<td>50 A</td>
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<td>PRD486WDHU</td>
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<tr>
<td>PRD304WHU</td>
<td>30 A</td>
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</table>

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

<table>
<thead>
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<th>Model</th>
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</tr>
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<td>PRG484WD</td>
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<td>PRG364WH</td>
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<td>PRG304WH</td>
<td>15 A</td>
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</table>

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

**Electrical and Gas Locations**

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

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

**Professional Ranges**

### 48-Inch Range Dimensions

**48-Inch Range Cutout Dimensions**

- 47 1/8" (1218 mm)
- 35 3/4" (908 mm)
- 27" (691 mm)
- 24 1/8" (616 mm)
- 22 1/8" (571 mm)
- 44 1/8" (1140 mm)

**48-Inch Range Cutout Dimensions**

- 30" (762 mm) minimum, clearance from cooking surface to non-combustible surface, minimum clearance above cooking surface to combustible surface is 36" (914 mm).
- 5" (127 mm) minimum clearance from sides of the range, above cooking surface, to combustible side walls.

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

**Gas supply zone**

**Electricity supply zone**

- 1 3/8" (45 mm)
- 28 3/4" (720 mm)
- 3 1/8" (83 mm)
- 14 3/4" (375 mm)
- 1 3/4" (45 mm)

**measurements in inches (mm)**

---

**PRO HARMONY® INSTALLATION**

**Professional Ranges**

### 48-Inch Range Cutout Dimensions

- 48" (1219 mm), 54" (1372 mm) or 60" (1524 mm) wide hood
- 54" (1372 mm) for island

**CAUTION!** 36" (914 mm) min. to combustible material from cooking surface

**Gas Zone**

**Electrical Zone**

- 15" (386 mm) min. to combustible material (both sides).

**Range cutout width**

48" (1219 mm)

**30" (762 mm) min. from bottom of overhead hood to cooking surface**

**15" (386 mm) min. to combustible material**

**33 1/4" (846 mm) min. range height with leveling legs fully retracted**

**36 1/2" (933 mm) max. range height with leveling legs fully extended**

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

**measurements in inches (mm)**
36-Inch Range Cutout Dimensions

36" (914 mm) min. distance between overhead cabinets of combustible material.

36" (914 mm) min. to combustible sidewall material (both sides).

CAUTION! 36" (914 mm) min. to combustible material from cooking surface.

36" (914 mm) or 42" (1067 mm) wide hood.
42" (1067 mm) or 48" (1219 mm) for island.

36" (914 mm) min. from bottom of overhead hood to cooking surface (36" (914 mm) min. if hood contains combustible material).

13" (330 mm) max. cabinet depth.

5° (127 mm) min. to combustible material.

Range cutout width 36" (914 mm)

Gas & Electrical Zone

as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible material are not part of the ANSI Z223.1 scope and are not certified by CSA. Clearances of less than 4" (102 mm) must be approved by the local codes and/or by the local authority having jurisdiction.
NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

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

48-Inch and 36-Inch Dimensions and Clearance Requirements With "Low Back"

For Flush Island Trim installations, counter surface should have a cantilever edge meeting the back section of the Flush Island Trim accessory.

If an inner wall is used under the cantilever counter top, there should be a 1/8" (3 mm) gap from the rear of the range to the inner wall.

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

30-Inch Range Dimensions

30-Inch Range Dimensions

30-Inch Range Cutout Dimensions

As defined in the “National Fuel Gas Code” (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 range and are not certified by CSA.
30-Inch Range Cabinet Clearances With Over-The-Range Microwave – 5 Burners

**For Gas Supply & Electrical Zones**

see Figure 4.

**GAS & ELECTRICAL SUPPLY ZONE**

For Gas Supply & Electrical Zones

see Figure 4.

**CAUTION!**

36" (914 mm) min. to combustible material to back wall
0" Clearance

**NOTE:** A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than ¼ inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

**PRO HARMONY® INSTALLATION**

Professional Ranges

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

**NOTE:** All dimensions are shown in inches (mm) unless otherwise stated. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

**Installation Side Clearances**

A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than ¼ inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm), thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

**Clearances**

- **Back Wall Materials**
  - Combustible: 36½" (927 mm) min. to combustible material
  - Zero Clearance Wall and Island Trim

**FIGURE 4**

**30" Range Width**

- 30½" (774 mm)

- 24½" (622 mm)

- 24" (610 mm)

- 35 ¼" (911 mm) Min. Clearance

- 36 ¾" (933 mm) Max.

**Zero Clearance Wall and Island Trim**

- 36" (914 mm) min. to combustible material

**Combustible**

- 28" (711 mm)

- 27½" (699 mm)

- 22½" (575 mm)

**Total Clearance**

- 44½" (1140 mm)
PRO HARMONY® INSTALLATION
Professional Ranges

30-Inch Range Cutout Dimensions – 4 Burners

PRO GRAND® QUICK REFERENCE CHART
27-Inch Commercial-Depth, Professional

30" (762 mm) or 36" (914 mm) wide hood
36" (914 mm) or 42" (1067 mm) for island

Key Features
- Fuel Type: Dual-Fuel
- Cooktop Configuration: 6 + Grill + Griddle
- Pro Indoor Grill with Ceramic Briquettes: Yes
- Electric Griddle: Yes
- Liberty™ Induction Module: No
- Oven Configuration: Convection Oven (Lg.), Steam and Convection (Sm.) and Warming Drawer
- Thermador® Connected Experience by Home Connect™ (Wi-Fi enabled): Yes
- Burner Performance:
  - Burner Style: Patented Pedestal Star® Burner
  - QuickClean Base®: Yes
  - ExtraLow® Simmer Burners: 4
- General / Oven Properties:
  - Color TFT Touch Screen Interface: Yes
  - Oven Capacity Lg. / Sm.: 5.7 / 1.6 cu. ft. / 5.7 / 1.6 cu. ft. / 5.7 / 4.9 cu. ft. / 5.7 / 4.9 cu. ft.
  - Convection Oven Lg. / Sm.: Yes / Yes
  - Telescopic Rack(s) Lg. / Sm.: 3 / 0
  - Self-Clean Lg. / Sm.: Yes / Yes
  - SoftClose® Hinges: Yes
  - Star-K Certified: Yes

Dimensions
- Overall Appliance Dimensions (HxWxD) (in):
  - PRD60WCG: 35 kg – 36 kg x 60 x 30
  - PRD60WEG: 35 kg – 36 kg x 60 x 30
  - PRD60WG: 35 kg – 36 kg x 60 x 30
  - PRD60WESG: 35 kg – 36 kg x 60 x 30
- Required Cutout Size (HxWxD) (in):
  - PRD60WCG: 24 x 25
  - PRD60WEG: 24 x 25
  - PRD60WG: 24 x 25
  - PRD60WESG: 24 x 25
## PRO GRAND® QUICK REFERENCE CHART
### 36-Inch Professional

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<tr>
<th>Fuel Type</th>
<th>Dual-Fuel</th>
<th>Dual-Fuel</th>
<th>Dual-Fuel</th>
<th>Dual-Fuel</th>
<th>Dual-Fuel</th>
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<tbody>
<tr>
<td>Pro Induction Grill with Ceramic Briquettes</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
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<tr>
<td>Electric Griddle</td>
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<td>Yes</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Liberty® Induction Module</td>
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<td>No</td>
<td>Yes</td>
<td>No</td>
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<td>Oven Configuration</td>
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<td>Convection Oven (Lg.) &amp; Steam and Convection Oven (Sm.) and Warming Drawer</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
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<td>Thermador® Connected Experience by Home Connect® (Wi-Fi enabled)</td>
<td>Yes (Lg. Oven Only)</td>
<td>Yes (Lg. Oven Only)</td>
<td>Yes (Lg. Oven Only)</td>
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<td>Yes (Lg. Oven Only)</td>
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<td>Burner Style</td>
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<td>Patented Pedestal Star® Burner</td>
<td>Patented Pedestal Star® Burner</td>
<td>Patented Pedestal Star® Burner</td>
<td>Patented Pedestal Star® Burner</td>
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<tr>
<td>QuickClean Base®</td>
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<td>Yes</td>
<td>Yes</td>
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<td>Color TFT Touch Screen Interface</td>
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<td>Yes</td>
<td>Yes</td>
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<td>4.9 / 1.6 cu. ft.</td>
<td>4.9 / 1.6 cu. ft.</td>
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<td>3 / 0</td>
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<td>Dimensions</td>
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<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
<td>35 1/2” x 36 3/4” x 27 1/2”</td>
<td>35 1/2” x 36 1/4” x 27 1/2”</td>
<td>35 1/2” x 36 1/4” x 27 1/2”</td>
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<td>Key Features</td>
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<td>Pro Indoor Grill with Ceramic Briquettes</td>
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<td>Liberty™-Induction Module</td>
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<td>Thermador® Connected Experience by Home Connect® (Wi-Fi enabled)</td>
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<tr>
<th>Burner Performance</th>
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<tr>
<td>Burner Style</td>
<td>Patented Pedestal Star® Burner</td>
<td>Patented Pedestal Star® Burner</td>
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<tr>
<td>QuickClean Base®</td>
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<tr>
<td>ExtraLow® Simmer Burners</td>
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<th>General / Oven Properties</th>
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<tr>
<td>Fuel Type</td>
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<tr>
<td>Cooktop Configuration</td>
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<th>36-Inch Professional</th>
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<tbody>
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<td>Color TFT Touch Screen Interface</td>
<td>Yes</td>
<td>Yes</td>
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<td>Oven Capacity</td>
<td>5.7 cu. ft.</td>
<td>5.7 cu. ft.</td>
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<tr>
<td>Convective Oven</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Telescopic Rack(s)</td>
<td>3</td>
<td>3</td>
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<tr>
<td>Self-Clean</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>SoftClose® Hinges</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Star-K Certified</td>
<td>Yes</td>
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<table>
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<tr>
<th>Dimensions</th>
<th>36-Inch Professional</th>
<th>36-Inch Professional</th>
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</thead>
<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
<td>35 3/4&quot; x 36 3/4&quot; x 27 7/8&quot;</td>
<td>35 3/4&quot; x 36 3/4&quot; x 27 7/8&quot;</td>
</tr>
<tr>
<td>Required Cutout Size (HxWxD) (in)</td>
<td>35 3/4&quot; x 36 3/4&quot; x 24&quot;</td>
<td>35 3/4&quot; x 36 3/4&quot; x 24&quot;</td>
</tr>
</tbody>
</table>
**RANGETOP**

**Total Number of Cooktop Burners**: 6 + Griddle + Grill

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

**OVEN**

- **Oven Capacity (Lg / Sm)**: 5.7 / 1.6 cu. ft.
- **Cooking Modes – Large Cavity**
  - Bake, Convection Bake, Convection Roast, Roast, Convection Broil, Broil
- **Cooking Modes – Small Cavity**
  - Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Reheat, Steam Convection, Steam
- **Sabath (Lg / Sm)**: Yes / Yes
- **Self-Clean (Lg / Sm)**: Yes / Yes
- **Telescopic Rack(s) (Lg / Sm)**: 3 / 0
- **Interior Lights (Lg / Sm)**: 2 / 1
- **Bake Power (Lg / Sm)**: 2,000 W / NA
- **Broil Power (Lg / Sm)**: 4,000 W / NA
- **Convection Power (Lg / Sm)**: 2,750 W / NA
- **Steam Bowl Element**: 1,800 W
- **Steam Connection**: 2,750 W
- **Warming Drawer**: 0.8 cu. ft. / Low, Med, High, 550 W

**FEATURES & BENEFITS**

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

**TECHNICAL DETAILS**

- **Net Weight**: 634 lbs.
- **Limited Warranty, Entire Appliance, Parts and Labor**: 2 Year

**DIMENSIONS & WEIGHT**

- **Overall Appliance Dimensions (HxWxD)**: 35 1/4” – 36 1/4” x 59 1/4” x 27 1/4”
- **Required Cutout Size (HxWxD)**: 35 1/4” – 36 1/4” x 60” x 24” – 25 1/4”
- **Net Weight**: 634 lbs.

---

**RANGETOP**

**Total Number of Cooktop Burners**: 6 + Double Griddle

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

**OVEN**

- **Oven Capacity (Lg / Sm)**: 5.7 / 1.6 cu. ft.
- **Cooking Modes – Large Cavity**
  - Bake, Convection Bake, Convection Roast, Roast, Convection Broil, Broil
- **Cooking Modes – Small Cavity**
  - Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Reheat, Steam Convection, Steam
- **Sabath (Lg / Sm)**: Yes / Yes
- **Self-Clean (Lg / Sm)**: Yes / Yes
- **Telescopic Rack(s) (Lg / Sm)**: 3 / 0
- **Interior Lights (Lg / Sm)**: 2 / 1
- **Bake Power (Lg / Sm)**: 2,000 W / NA
- **Broil Power (Lg / Sm)**: 4,000 W / NA
- **Convection Power (Lg / Sm)**: 2,750 W / NA
- **Steam Bowl Element**: 1,800 W
- **Steam Connection**: 2,750 W
- **Warming Drawer**: 0.8 cu. ft. / Low, Med, High, 550 W

**FEATURES & BENEFITS**

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

**TECHNICAL DETAILS**

- **Net Weight**: 590 lbs.
- **Limited Warranty, Entire Appliance, Parts and Labor**: 2 Year

**DIMENSIONS & WEIGHT**

- **Overall Appliance Dimensions (HxWxD)**: 35 1/4” – 36 1/4” x 59 1/4” x 27 1/4”
- **Required Cutout Size (HxWxD)**: 35 1/4” – 36 1/4” x 60” x 24” – 25 1/4”
- **Net Weight**: 590 lbs.
<table>
<thead>
<tr>
<th><strong>FEATURES &amp; BENEFITS</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>• 4 ExtraLow® burners for simmering, melting, or holding-long durations</td>
<td></td>
</tr>
<tr>
<td>• ExtraHigh Star® Buner—22,000 BTUs of power for searing or boiling</td>
<td></td>
</tr>
<tr>
<td>• Hydraulic SoftClose® hinges prevent slaming for ultra-smooth closing</td>
<td></td>
</tr>
<tr>
<td>• Non-stick griddle and 2 zone grill—the flexibility to do everything</td>
<td></td>
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<tr>
<td>• Superfast 2.5-hour self-clean mode fastest in the industry</td>
<td></td>
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<tr>
<td>• Spacious 5.7 cu. ft. oven accommodates full-size commercial sheet pans</td>
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<thead>
<tr>
<th><strong>OVEN</strong></th>
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<tr>
<td>Oven Capacity (Lg / Sm)</td>
<td>5.7 / 4.9 cu. ft.</td>
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<tr>
<td>Cooking Modes – Large Cavity</td>
<td>Bake, Convection Bake, Convection Roast, Roast, Convection Broil, Broil</td>
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<tr>
<td>Cooking Modes – Small Cavity</td>
<td>Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil</td>
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<tr>
<td>Sabbath (Lg / Sm)</td>
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<td>Self-Clean (Lg / Sm)</td>
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<td>Telescopic Rack(s) (Lg / Sm)</td>
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<td>Interior Lights (Lg / Sm)</td>
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<td>Bake Power (Lg / Sm)</td>
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<td>Broil Power (Lg / Sm)</td>
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<tr>
<td>Convection Power (Lg / Sm)</td>
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<th><strong>WARRANTY</strong></th>
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<tbody>
<tr>
<td>Limited Warranty, Entire Appliance, Parts and Labor</td>
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**TECHNICAL DETAILS**

<table>
<thead>
<tr>
<th>Circuit Breaker</th>
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<tbody>
<tr>
<td>Volts</td>
<td>240 / 208 V, 60Hz</td>
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<tr>
<td>Energy Source</td>
<td>Gas and Electric</td>
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<tr>
<td>Plug Type</td>
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<td>Power Cord Length</td>
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<tr>
<td>Gas Supply</td>
<td>4 Wire</td>
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<tr>
<th><strong>DIMENSIONS &amp; WEIGHT</strong></th>
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<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD)</td>
<td>35 3/4&quot; – 36 3/4&quot; x 60&quot; x 24&quot; – 25 3/4&quot;</td>
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<tr>
<td>Required Cutout Size (HxWxD)</td>
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<tr>
<td>Net Weight</td>
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**TECHNICAL DETAILS**

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<th>Circuit Breaker</th>
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<tr>
<td>Volts</td>
<td>240 / 208 V, 60Hz</td>
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<tr>
<td>Energy Source</td>
<td>Gas and Electric</td>
</tr>
<tr>
<td>Plug Type</td>
<td>240V-4 prong, 14-50P</td>
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<tr>
<td>Power Cord Length</td>
<td>65&quot; (1,651 mm)</td>
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<tr>
<td>Gas Supply</td>
<td>4 Wire</td>
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<tr>
<th><strong>DIMENSIONS &amp; WEIGHT</strong></th>
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</thead>
<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD)</td>
<td>35 3/4&quot; – 36 3/4&quot; x 60&quot; x 24&quot; – 25 3/4&quot;</td>
</tr>
<tr>
<td>Required Cutout Size (HxWxD)</td>
<td>35 3/4&quot; – 36 3/4&quot; x 60&quot; x 24&quot; – 25 3/4&quot;</td>
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<tr>
<td>Net Weight</td>
<td>695 lbs</td>
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**RANGES**

**PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE**

**48-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM AND GRILL**

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

**RANGETOP**

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

**OVEN**

- Oven Capacity (Lg / Sm): 4.9 / 1.6 cu. ft.
- Cooking Modes – Large Cavity: Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
- Cooking Modes – Small Cavity: Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Refrost, Steam Convection, Steam
- Self-Clean (Lg / Sm): Yes / Yes
- Telescopic Rack(s) (Lg / Sm): 3 / 0
- Interior Lights (Lg / Sm): 2 / 1
- Bake Power (Lg / Sm): 2,000 W / NA
- Broil Power (Lg / Sm): 4,000 W / NA
- Convection Power (Lg / Sm): 2,750 W / NA
- Steam Convection Element: 1,800 W
- Steam Convection: 2,750 W
- Warming Drawer: 400 W
- Home Connect® (Wi-Fi Enabled): Yes, Large Oven Only
- Lg Cavity Interior Dimensions (HxWxD): 16 ¾” x 24 1/4” x 21 1/2”
- Lg Cavity Usable Dimensions (HxWxD): 12” x 22 1/2” x 19 1/2”
- Sm Cavity Interior Dimensions (HxWxD): 10 1/4” x 14 1/4” x 17 7/8”
- Sm Cavity Usable Dimensions (HxWxD): 9 7/8” x 12” x 16”

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD): 35 1/8” x 36 1/4” x 47 1/4” x 27 1/2”
- Required Cutout Size (HxWxD): 35 1/8” x 36 1/4” x 48” x 24” / 25 1/2”
- Net Weight: 507 lbs.

**TECHNICAL DETAILS**

- Circuit Breaker: 50 A
- Volts: 240 / 208 V, 60Hz 4 Wire
- Energy Source: Gas and Electric
- Plug Type: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 507 lbs.

**WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

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**RANGES**

**PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE**

**48-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM AND GRILL**

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

**RANGETOP**

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

**OVEN**

- Oven Capacity (Lg / Sm): 4.9 / 1.6 cu. ft.
- Cooking Modes – Large Cavity: Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
- Cooking Modes – Small Cavity: Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Refrost, Steam Convection, Steam
- Self-Clean (Lg / Sm): Yes / Yes
- Telescopic Rack(s) (Lg / Sm): 3 / 0
- Interior Lights (Lg / Sm): 2 / 1
- Bake Power (Lg / Sm): 2,000 W / NA
- Broil Power (Lg / Sm): 4,000 W / NA
- Convection Power (Lg / Sm): 2,750 W / NA
- Steam Convection Element: 1,800 W
- Steam Convection: 2,750 W
- Warming Drawer: 400 W
- Home Connect® (Wi-Fi Enabled): Yes, Large Oven Only
- Lg Cavity Interior Dimensions (HxWxD): 16 ¾” x 24 1/4” x 21 1/2”
- Lg Cavity Usable Dimensions (HxWxD): 12” x 22 1/2” x 19 1/2”
- Sm Cavity Interior Dimensions (HxWxD): 10 1/4” x 14 1/4” x 17 7/8”
- Sm Cavity Usable Dimensions (HxWxD): 9 7/8” x 12” x 16”

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD): 35 1/8” x 36 1/4” x 47 1/4” x 27 1/2”
- Required Cutout Size (HxWxD): 35 1/8” x 36 1/4” x 48” x 24” / 25 1/2”
- Net Weight: 556 lbs.
### Features & Benefits
- **4 ExtraLow® burners for simmering, melting, or holding long durations**
- **ExtraHigh Star® Burner**—22,000 BTUs of power for searing or boiling
- **Hydraulic SoftClose® hinges prevent slaming for ultra smooth closing**
- Non-stick griddle with even heating across the entire surface
- **Superfast 2.5-hour self-clean mode—fastest in the industry**
- **Precision simmering capabilities as low as 100°F (375 BTU)** with 4 ExtraLow® Simmer burners
- **Multi-zone Liberty Induction module** provides the ultimate in cooking performance and flexibility with Boost and Heat Shift

### Technical Details

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

#### Oven
- **Oven Capacity (Lg / Sm)**: 4.9 / 1.6 cu. ft.
- **Self-Clean (Lg / Sm)**: Yes / Yes
- **Telescopic Rack(s) (Lg / Sm)**: 3 / 0
- **Interior Lights (Lg / Sm)**: 2 / 1
- **Bake Power (Lg / Sm)**: 2,000 W / NA
- **Broil Power (Lg / Sm)**: 4,000 W / NA
- **Steam Broil Element**: 1,800 W
- **Steam Connection**: 2,750 W
- **Warming Drawer**: 400 W
- **Home Connect® (Wi-Fi Enabled)**: Yes, Large Oven Only

#### Dimensions & Weight
- **Overall Appliance Dimensions (HoWxD)**: 35 3/4” x 36 3/4” x 47 1/16” x 27 7/8”
- **Required Cutout Size (HoWxD)**: 35 3/4” x 36 3/4” x 48” x 24” – 36”
- **Net Weight**: 507 lbs.

#### Warranty
- **Limited Warranty, Entire Appliance, Parts and Labor**: 2 Year

**SEE PAGES 66 AND 67 FOR OPTIONAL ACCESSORIES**

---

### Features & Benefits
- **Multi-zone Liberty Induction module** provides the ultimate in cooking performance and flexibility with Boost and Heat Shift
- **Patented Pedestal Star® Burner with QuickClean Base** designed for easy surface cleaning and superior heat spread for any size pan
- **Precision simmering capabilities as low as 100°F (375 BTU)** with 4 ExtraLow® Simmer burners

### Technical Details

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

#### Oven
- **Oven Capacity (Lg / Sm)**: 4.9 / 1.6 cu. ft.
- **Self-Clean (Lg / Sm)**: Yes / Yes
- **Telescopic Rack(s) (Lg / Sm)**: 3 / 0
- **Interior Lights (Lg / Sm)**: 2 / 1
- **Bake Power (Lg / Sm)**: 2,000 W / NA
- **Broil Power (Lg / Sm)**: 4,000 W / NA
- **Steam Broil Element**: 1,800 W
- **Steam Connection**: 2,750 W
- **Warming Drawer**: 400 W
- **Home Connect® (Wi-Fi Enabled)**: Yes, Large Oven Only

#### Dimensions & Weight
- **Overall Appliance Dimensions (HoWxD)**: 35 3/4” x 36 3/4” x 47 1/16” x 27 7/8”
- **Required Cutout Size (HoWxD)**: 35 3/4” x 36 3/4” x 48” x 24” – 36”
- **Net Weight**: 507 lbs.

#### Warranty
- **Limited Warranty, Entire Appliance, Parts and Labor**: 2 Year

**SEE PAGES 66 AND 67 FOR OPTIONAL ACCESSORIES**

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### TECHNICAL DETAILS

<table>
<thead>
<tr>
<th>Circuit Breaker</th>
<th>50 A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volts</td>
<td>240 / 208 V, 60 Hz, 4 Wire</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Gas and Electric</td>
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<tr>
<td>Plug Type</td>
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<td>Power Cord Length</td>
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<tr>
<td>Gas Supply</td>
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### WARRANTY

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

### FEATURES & BENEFITS

- ExtraLow® Burner—22,000 BTUs of power for searing or boiling
- Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
- Superior grilling results, thermostatically controlled for even durations
- Non-stick griddle with even heating across the entire surface
- 5 ExtraLow® burners for simmering, melting, or holding long durations

### DIMENSIONS & WEIGHT

<table>
<thead>
<tr>
<th>Overall Appliance Dimensions (HxWxD)</th>
<th>35 1/4&quot; x 36 1/4&quot; x 47 1/2&quot;</th>
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</thead>
<tbody>
<tr>
<td>Required Cutout Size (HxWxD)</td>
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<td>Net Weight</td>
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### TECHNICAL DETAILS

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<tr>
<td>Gas Supply</td>
<td>3/4&quot;</td>
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### WARRANTY

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

### FEATURES & BENEFITS

- ExtraLow® Burner—22,000 BTUs of power for searing or boiling
- Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
- Non-stick griddle with even heating across the entire surface
- 5 ExtraLow® burners for simmering, melting, or holding long durations

### DIMENSIONS & WEIGHT

<table>
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<td>Net Weight</td>
<td>531 lbs</td>
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**FEATURES & BENEFITS**
- 4 Extralow® burners for simmering, melting, or holding long durations
- ExtraHigh® Sealed Burner — 22,000 BTUs of power for searing or boiling
- Hydraulic SoftClose® hinges prevent slamping for ultra smooth closing
- Non-stick griddle with even heating across the entire surface
- Superior grilling results, thermostatically controlled for even heating
- Superfast 2.5-hour self-clean mode fastest in the industry

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

**DIMENSIONS & WEIGHT**
- Overall Appliance Dimensions (HxWxD): 35 3/4" x 36 3/4" x 47 1/6" x 27 7/8"
- Required Cutout Size (HxWxD): 35 3/4" x 36 3/4" x 48" x 24" – 25 1/4"
- Net Weight: 523 lbs.

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

**OVEN**
- Oven Capacity (Lg / Sm): 5.7 / 2.5 cu. ft.
- Cooking Modes — Large Cavity
  - Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
- Cooking Modes — Small Cavity
  - Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil
- Sabbath (Lg / Sm): Yes / Yes
- Telescopic Rack(s) (Lg / Sm): Yes / Yes

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

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

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

**DIMENSIONS & WEIGHT**
- Overall Appliance Dimensions (HxWxD): 35 3/4" x 36 3/4" x 47 1/6" x 27 7/8"
- Required Cutout Size (HxWxD): 35 3/4" x 36 3/4" x 48" x 24" – 25 1/4"
- Net Weight: 530 lbs.

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

**OVEN**
- Oven Capacity (Lg / Sm): 5.7 / 2.5 cu. ft.
- Cooking Modes — Large Cavity
  - Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil
- Cooking Modes — Small Cavity
  - Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil
- Sabbath (Lg / Sm): Yes / Yes
- Telescopic Rack(s) (Lg / Sm): Yes / Yes

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
### PRG486WLG

#### 48-INCH GAS PRO GRAND® RANGE WITH GRILL

**PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE**

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

#### TECHNICAL DETAILS

**Circuit Breaker**: 20 A  
**Volts**: 120 V, 60Hz 3 wire  
**Energy Source**: Gas  
**Plug Type**: 120V-3 prong  
**Power Cord Length**: 65" (1,651 mm)  
**Gas Supply**:  
**WARRANTY**: Limited Warranty, Entire Appliance, Parts and Labor 2 Year  

#### DIMENSIONS & WEIGHT

**Overall Appliance Dimensions (HxWxD)**: 35 3/4" x 36 3/4" x 47 13/16" x 27 7/8"  
**Required Cutout Size (HxWxD)**: 35 3/4" x 36 3/4" x 48" x 24" - 25 1/8"  
**Net Weight**: 545 lbs.

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### PRG486WDG

#### 48-INCH GAS PRO GRAND® RANGE WITH GRIDDLE

**PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE**

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

#### TECHNICAL DETAILS

**Circuit Breaker**: 20 A  
**Volts**: 120 V, 60Hz 3 wire  
**Energy Source**: Gas  
**Plug Type**: 120V-3 prong  
**Power Cord Length**: 65" (1,651 mm)  
**Gas Supply**:  
**WARRANTY**: Limited Warranty, Entire Appliance, Parts and Labor 2 Year  

#### DIMENSIONS & WEIGHT

**Overall Appliance Dimensions (HxWxD)**: 35 3/4" x 36 3/4" x 47 13/16" x 27 7/8"  
**Required Cutout Size (HxWxD)**: 35 3/4" x 36 3/4" x 48" x 24" - 25 1/8"  
**Net Weight**: 528 lbs.
**FEATURES & BENEFITS**
- 4 ExtraLow® burners for simmering, melting, or holding long durations
- ExtraHigh® burner—22,000 BTUs of power for searing or boiling
- Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
- Superior grilling results, thermostatically controlled for even heating
- True Convection system directs heat, cooking food faster and evenly
- Superfast 2.5-hour self-clean mode fastest in the industry

**TECHNICAL DETAILS**
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60 Hz
- Energy Source: Gas and Electric
- Plug Type: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 3/4”

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

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

**TECHNICAL DETAILS**
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60 Hz
- Energy Source: Gas and Electric
- Plug Type: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 3/4”

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

---

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

**TECHNICAL DETAILS**
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60 Hz
- Energy Source: Gas and Electric
- Plug Type: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 3/4”

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

---

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

**TECHNICAL DETAILS**
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60 Hz
- Energy Source: Gas and Electric
- Plug Type: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 3/4”

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

---

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

**TECHNICAL DETAILS**
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60 Hz
- Energy Source: Gas and Electric
- Plug Type: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 3/4”

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

---

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

**TECHNICAL DETAILS**
- Circuit Breaker: 30 A
- Volts: 240 / 208 V, 60 Hz
- Energy Source: Gas and Electric
- Plug Type: No Plug
- Power Cord Length: Purchase Separately
- Gas Supply: 3/4”

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
### PRD366WGU

#### 36-INCH DUAL-FUEL PRO GRAND® RANGE

**FEATURES & BENEFITS**

- 4 Exhausto® burners for simmering, melting, or holding long durations
- ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
- True Convection system directs heat, cooking food faster
- ExtraHigh Star
- 4 ExtraLow

**TECHNICAL DETAILS**

<table>
<thead>
<tr>
<th>Circuit Breaker</th>
<th>30 A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volts</td>
<td>240 / 208 V, 60 Hz 4 Wire</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Gas and Electric</td>
</tr>
<tr>
<td>Plug Type</td>
<td>No Plug</td>
</tr>
<tr>
<td>Power Cord Length</td>
<td>Purchase Separately</td>
</tr>
<tr>
<td>Gas Supply</td>
<td>9&quot;</td>
</tr>
</tbody>
</table>

**DIMENSIONS & WEIGHT**

| Overall Appliance Dimensions (HxWxD) | 35 1/4" x 36 1/4" x 36" |
| Required Cutout Size (HxWxD)         | 35 1/4" x 36 1/4" x 36" |
| Net Weight                         | 375 lbs. |

**WARRANTY**

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

### PRD364WGU

#### 36-INCH DUAL-FUEL PRO GRAND® INDUCTION RANGE

**FEATURES & BENEFITS**

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

**TECHNICAL DETAILS**

<table>
<thead>
<tr>
<th>Circuit Breaker</th>
<th>50 A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volts</td>
<td>240 / 208 V, 60 Hz 4 Wire</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Gas and Electric</td>
</tr>
<tr>
<td>Plug Type</td>
<td>No Plug</td>
</tr>
<tr>
<td>Power Cord Length</td>
<td>Purchase Separately</td>
</tr>
<tr>
<td>Gas Supply</td>
<td>9&quot;</td>
</tr>
</tbody>
</table>

**DIMENSIONS & WEIGHT**

| Overall Appliance Dimensions (HxWxD) | 35 1/4" x 36 1/4" x 36" |
| Required Cutout Size (HxWxD)         | 35 1/4" x 36 1/4" x 36" |
| Net Weight                         | 370 lbs. |

**WARRANTY**

Limited Warranty, Entire Appliance, Parts and Labor, 2 Year
<table>
<thead>
<tr>
<th>PRG364WLG</th>
<th>PRG364WDG</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>36-INCH GAS PRO GRAND® RANGE WITH GRILL</strong></td>
<td><strong>36-INCH GAS PRO GRAND® RANGE WITH GRIDDLE</strong></td>
</tr>
<tr>
<td><strong>PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE</strong></td>
<td><strong>PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE</strong></td>
</tr>
</tbody>
</table>

### RANGETOP

**Total Number of Cooktop Burners** | 4 | 4 + Griddle |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1 – Power of Back Left Burner BTU</td>
<td>15,000 and XLO</td>
<td>15,000 and XLO</td>
</tr>
<tr>
<td>2 – Power of Front Left Burner BTU</td>
<td>22,000 and XHI / XLO</td>
<td>22,000 and XHI / XLO</td>
</tr>
<tr>
<td>3 – Power of Center 12” Electric Grill</td>
<td>1,630 W (6-Pass 2x)</td>
<td>1,630 W (6-Pass 2x)</td>
</tr>
<tr>
<td>4 – Power of Back Right Burner BTU</td>
<td>15,000 and XLO</td>
<td>15,000 and XLO</td>
</tr>
<tr>
<td>5 – Power of Front Right Burner BTU</td>
<td>18,000 and XLO</td>
<td>18,000 and XLO</td>
</tr>
</tbody>
</table>

### FEATURES & BENEFITS

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

### TECHNICAL DETAILS

- **Circuit Breaker** | 20 A |
- **Volts** | 120 V, 60Hz 3 Wire |
- **Energy Source** | Gas |
- **Plug Type** | 120V-3 prong |
- **Power Cord Length** | 65” (1,651 mm) |
- **Gas Supply** | m4 |

### DIMENSIONS & WEIGHT

<table>
<thead>
<tr>
<th>Overall Appliance Dimensions (HxWxD)</th>
<th>35 1/4” – 36 1/4” x 35 15/16” x 27 7/8”</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cavity Interior Dimensions (HxWxD)</td>
<td>16 1/4” x 28” x 21 1/2”</td>
</tr>
<tr>
<td>Cavity Usable Dimensions (HxWxD)</td>
<td>11 1/4” x 25 1/4” x 19 1/2”</td>
</tr>
<tr>
<td><strong>Required Cutout Size (HxWxD)</strong></td>
<td>37 1/4” – 36 1/4” x 36” x 24” – 25 1/4”</td>
</tr>
<tr>
<td><strong>Gas Supply</strong></td>
<td>m4</td>
</tr>
</tbody>
</table>

### WARRANTY

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

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<table>
<thead>
<tr>
<th>PRG364WDG</th>
<th>PRG364WLG</th>
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</thead>
<tbody>
<tr>
<td><strong>36-INCH GAS PRO GRAND® RANGE WITH GRIDDLE</strong></td>
<td><strong>36-INCH GAS PRO GRAND® RANGE WITH GRILL</strong></td>
</tr>
<tr>
<td><strong>PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE</strong></td>
<td><strong>PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE</strong></td>
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</tbody>
</table>

### RANGETOP

**Total Number of Cooktop Burners** | 4 + Griddle |
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<tbody>
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<td>3 – Power of Center 12” Electric Grill</td>
<td>1,630 W (6-Pass 2x)</td>
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<tr>
<td>4 – Power of Back Right Burner BTU</td>
<td>15,000 and XLO</td>
</tr>
<tr>
<td>5 – Power of Front Right Burner BTU</td>
<td>18,000 and XLO</td>
</tr>
</tbody>
</table>

### FEATURES & BENEFITS

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

### TECHNICAL DETAILS

- **Circuit Breaker** | 20 A |
- **Volts** | 120 V, 60Hz 3 Wire |
- **Energy Source** | Gas |
- **Plug Type** | 120V-3 prong |
- **Power Cord Length** | 65” (1,651 mm) |
- **Gas Supply** | m4 |

### DIMENSIONS & WEIGHT

<table>
<thead>
<tr>
<th>Overall Appliance Dimensions (HxWxD)</th>
<th>35 1/4” – 36 1/4” x 35 15/16” x 27 7/8”</th>
</tr>
</thead>
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<td>Cavity Interior Dimensions (HxWxD)</td>
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</tr>
<tr>
<td>Cavity Usable Dimensions (HxWxD)</td>
<td>11 1/4” x 25 1/4” x 19 1/2”</td>
</tr>
<tr>
<td><strong>Required Cutout Size (HxWxD)</strong></td>
<td>36 1/4” – 36 1/4” x 36” x 24” – 25 1/4”</td>
</tr>
<tr>
<td><strong>Gas Supply</strong></td>
<td>m4</td>
</tr>
</tbody>
</table>

### WARRANTY

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

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**FEATURES & BENEFITS**

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

**TECHNICAL DETAILS**

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

**WARRANTY**

- **Limited Warranty, Entire Appliance**: 2 Year

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**OVEN**

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

**DIMENSIONS & WEIGHT**

- **Net Weight**: 393 lbs.
- **Overall Appliance Dimensions (HxWxD)**: 35 3/4” x 36 3/4” x 36” x 24” – 25 1/4”
- **Cavity Usable Dimensions (HxWxD)**: 35 3/4” x 36 3/4” x 27 7/8”
- **Required Cutout Size (HxWxD)**: 35 3/4” x 36 3/4” x 27 7/8”

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**LOADED WITH FEATURES**

- **Home Connect™ (Wi-Fi Enabled)**
- **Hydraulic SoftClose Hinges**
- **Hydraulic SoftClose**
- **ExtraLow Burners**
- **ExtraHigh Star Burners**
- **Sabbath Mode**
- **Telescopic Rack(s)**
- **Self-Clean Mode**
- **Broil Power**
- **Bake Power**
- **Interior Lights**
- **Oven Capacity**
- **Cooking Modes**
- **Cavity Interior Dimensions (HxWxD)**: 16 1/4” x 28” x 21 1/2”
- **Oven Capacity**: 5.7 cu. ft.
- **Total Number of Cooktop Burners**: 6

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**EXCLUSIVE**

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

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**60-Inch, Dual-Fuel**

<table>
<thead>
<tr>
<th>60-Inch, Dual-Fuel</th>
<th>PROGRG5WS</th>
<th>PROGRG4WS</th>
<th>PROGRG3WS</th>
<th>PROGRG2WS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PABRICBK</strong> – Flat Ceramic Briquettes with Basket</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PABRICW</strong> – Flat Ceramic Briquettes without Basket</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PA12CHFBL</strong> – Chopping Board</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PA12CHFBU</strong> – Chopping Block / Cutting Board</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PA12GLES</strong> – Professional Griddle, Sits on Top of Grates</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PA12GLES</strong> – Professional Griddle (for Griddle Models), Fusion Coating</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PA12GLES</strong> – 12” Pro Griddle Plate (for Broil Plate Models), Fusion Coating</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PA12GLES</strong> – 12” Pro Griddle Plate (for Briquette Grill Models), Fusion Coating</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PA12GLES</strong> – 12” Pro Griddle Plate with Tray (for Griddle Models), Fusion Coating</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td><strong>PA12GLES</strong> – 12” Pro Griddle Plate with Tray (for Briquette Grill Models), Fusion Coating</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
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<td><strong>PA12GLES</strong> – 12” Pro Griddle Plate with Tray (for Griddle Models), Fusion Coating</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
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<tr>
<td><strong>PA12GLES</strong> – 12” Pro Griddle Plate with Tray (for Briquette Grill Models), Fusion Coating</td>
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<tr>
<td><strong>PA12GLES</strong> – 12” Professional Griddle Cover</td>
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<tr>
<td><strong>PA12GLES</strong> – 12” Professional Indoor Grill Cover</td>
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<tr>
<td><strong>PA12GLES</strong> – 24” For Grill / Griddle Combination Models</td>
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<tr>
<td><strong>PA12GLES</strong> – 24” Griddle Cover</td>
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<tr>
<td><strong>PA6WLG</strong> – 12” Pro Grill Plate with Tray (for Griddle Models), Fusion Coating</td>
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## PRO GRAND® OPTIONAL ACCESSORIES
### 27-Inch Commercial-Depth, Professional

<table>
<thead>
<tr>
<th>60-Inch, Dual-Fuel</th>
<th>PRD964WSG</th>
<th>PRD964WSGU</th>
<th>PRD964WCG</th>
<th>PRD964WEG</th>
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<tbody>
<tr>
<td>CSRAOCH – Wire Rack</td>
<td>✓</td>
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</tr>
<tr>
<td>CS2XLH – Cooking Pan, Full Size, 1 1/2&quot; Deep</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>CS2XLPH – Perforated Cooking Pan, Full Size, 1 1/2&quot; Deep</td>
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<td>✓</td>
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</tr>
<tr>
<td>CS2LH – Baking Tray, Full Size, 1 1/2&quot; Deep</td>
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<tr>
<td>CS1XLH – Cooking Pan, Half Size, 2 1/2&quot; Deep</td>
<td>✓</td>
<td>✓</td>
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<td>✓</td>
</tr>
<tr>
<td>CS1XLPH – Perforated Cooking Pan, Half Size, 1 1/2&quot; Deep</td>
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</tbody>
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<table>
<thead>
<tr>
<th>48-Inch, Dual-Fuel</th>
<th>PRD126WSG</th>
<th>PRD126WSGU</th>
<th>PRD126WCG</th>
<th>PRD126WEG</th>
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</thead>
<tbody>
<tr>
<td>CSRAOCH – Wire Rack</td>
<td>✓</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CS2XLH – Cooking Pan, Full Size, 1 1/2&quot; Deep</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>CS2XLPH – Perforated Cooking Pan, Full Size, 1 1/2&quot; Deep</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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</tr>
<tr>
<td>CS2LH – Baking Tray, Full Size, 1 1/2&quot; Deep</td>
<td>✓</td>
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</tr>
<tr>
<td>CS1XLH – Cooking Pan, Half Size, 2 1/2&quot; Deep</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>CS1XLPH – Perforated Cooking Pan, Half Size, 1 1/2&quot; Deep</td>
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</table>

## PRO GRAND® OPTIONAL ACCESSORIES
### 27-Inch Commercial-Depth, Professional

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<tr>
<th>48-Inch, Dual-Fuel</th>
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<th>PRD126WSGU</th>
<th>PRD126WCG</th>
<th>PRD126WEG</th>
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</thead>
<tbody>
<tr>
<td>PALPROWXK – Flat Ceramic Briquettes with Basket</td>
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<tr>
<td>PALPROW – Flat Ceramic Briquettes without Basket</td>
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<tr>
<td>PWOKRING – Wok Ring</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>PA12CHFB – Chopping Block / Cutting Board</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>PAGRIDDE – Professional Griddle, Sits on Top of Grates</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>Over 2 Star Burners, High-Release Coating</td>
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<tr>
<td>PA12GRILLW – 12&quot; Pro Grill Plate with Tray (for Griddle Models), Non-Fusion Coating</td>
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<td>✓</td>
<td>✓</td>
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<tr>
<td>PAGGRIDLEW – 12&quot; Pro Griddle Plate (for Briquette Grill Models), Fusion Coating</td>
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</tr>
<tr>
<td>PAGRDLW – 12&quot; Pro Grill with Tray (Fusion Coating Option for Griddle Models)</td>
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<tr>
<td>PA12GRLW – 12&quot; Grill Plate with Tray (for Griddle Models), Fusion Coating</td>
<td>✓</td>
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<tr>
<td>PA12GWRW – 12&quot; Professional Griddle Cover</td>
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<tr>
<td>PA12LCVR – 12&quot; Professional Indoor Grill Cover</td>
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<td>✓</td>
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</tr>
<tr>
<td>PA12ACVR – 24&quot; Cover for Grill / Griddle Combination Models</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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</tr>
<tr>
<td>PA4WLSG – 7&quot; Low Backguard*</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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</tr>
<tr>
<td>PA4WTG – Towel</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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</tr>
<tr>
<td>PA12LCVRW – Metallic Blue Knob Kit</td>
<td>✓</td>
<td>✓</td>
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</tr>
<tr>
<td>PA12LCVRN – 12&quot; Professional Indoor Grill Cover</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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</tr>
<tr>
<td>PALPROWXK – LP Conversion Kit, Pro Grand Dual Fuel Models with 4 and 6 Burners</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>PA12LCVRW – High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>PA12LCVRN – High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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</tr>
<tr>
<td>Contact Customer Support</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
</tbody>
</table>

*Models PCG305xx, PRD305xx, PRD606xx, PRD608x, PRD616x and PRG305xx are suitable for 0” rear clearance to combustible surfaces. All other models when using the included Island Trim a minimum of 12” rear clearance is required to combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0” rear clearance. All other models require a minimum of 6” rear clearance to combustible surface. When installing against non-combustible surfaces, a Thermador® Low Backguard is required for a 0” rear clearance. The minimum rear clearance when using the included Island Trim is 0” when using combustible materials such as wood, plastic, paper, or Styrofoam. Clearances of less than 6” (152 mm) should be approved by the local codes and/or the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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**PRO GRAND® RANGES**

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**PRO GRAND® RANGES**
Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a non-combustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction.

Contact Customer Support

Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction.

Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

*Option for Griddle Models)
36-Inch, Gas

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>PA905KG – Flat Ceramic Briquettes with Basket</td>
<td>✓</td>
</tr>
<tr>
<td>PA905W – Flat Ceramic Briquettes without Basket</td>
<td>✓</td>
</tr>
<tr>
<td>PWTRRNGHC – Wok Ring</td>
<td>✓</td>
</tr>
<tr>
<td>PA120CHBKB – Chopping Block / Cutting Board</td>
<td>✓</td>
</tr>
<tr>
<td>PA9GRDLDE – Professional Griddle, Sits on Top of Grates</td>
<td>✓</td>
</tr>
<tr>
<td>PA120GRDLW – 12” Pro Grill Plate with Tray (for Griddle Models), Fusion Coating</td>
<td>✓</td>
</tr>
<tr>
<td>PA120GRDLW – 12” Pro Grill Plate (for Briquette Grill Models), Fusion Coating</td>
<td>✓</td>
</tr>
<tr>
<td>PA9GRDLW – 12” Pro Grill with Tray (Fusion Coating Option for Griddle Models)</td>
<td>✓</td>
</tr>
<tr>
<td>PA120GRDLW – 12” Grill Plate with Tray (for Griddle Models), Fusion Coating</td>
<td>✓</td>
</tr>
<tr>
<td>PA12LCVRW – 12” Professional Griddle Cover</td>
<td>✓</td>
</tr>
<tr>
<td>PA12LCVNW – 7” Low Backguard*</td>
<td>✓</td>
</tr>
<tr>
<td>PA12WTKG – Toekick</td>
<td>✓</td>
</tr>
<tr>
<td>PAKNOBLUGW – Metallic Blue Knob Kit</td>
<td>✓</td>
</tr>
<tr>
<td>PAPRGGW – LP Conversion Kit, Pro Grand Gas Models with 4 and 6 Burners</td>
<td>✓</td>
</tr>
<tr>
<td>PAPLNLGW – High Altitude Kit, Natural Gas Pro Grand Ranges, 3,400 ft. to 10,200 ft.</td>
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</tr>
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</table>

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0” rear clearance to combustible surfaces. All other models when using the included Island. Times a minimum 1’ (30 cm) rear clearance is required for a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for 0” rear clearance to the combustible surface. A Thermador’s Low Backguard must be purchased separately. A rear, clearance to a surface covered in noncombustible material (metal), ceramic, tile, brick, marble, or stone is 0” when using the included Island. Clearances of less than 1’ (30 cm) should be approved by the local codes and/or the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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

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

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

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

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

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

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

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

Natural Gas Requirements:
• Inlet Connection: 3/4” NPT external, 1/2” NPT internal (Minimum 3/4” diam. flex line)
• Supply Pressure: 5” min. to 14” max. water column (14.9 to 34.9 mb)
• Manifold Pressure: 5” water column (12.5 mb)

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

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

*Gas models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0” rear clearance to combustible surfaces. All other models when using the included Island. Times a minimum 1’ (30 cm) rear clearance is required for a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for 0” rear clearance to the combustible surface. A Thermador’s Low Backguard must be purchased separately. A rear, clearance to a surface covered in non-combustible material (metal), ceramic, tile, brick, marble, or stone is 0” when using the included Island. Clearances of less than 1’ (30 cm) should be approved by the local codes and/or the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.
### Dual-Fuel:
Thermador Pro Grand Dual-Fuel Ranges are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (sold separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

<table>
<thead>
<tr>
<th>Model</th>
<th>Required Circuit Breaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRD646WCSG</td>
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<tr>
<td>PRD646WESG</td>
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<tr>
<td>PRD646WCG</td>
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<tr>
<td>PRD364WIGU</td>
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</table>

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

<table>
<thead>
<tr>
<th>Model</th>
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<tbody>
<tr>
<td>PRG486WLG</td>
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<td>PRG486WEG</td>
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<td>PRG364WLG</td>
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<td>PRG364WEG</td>
<td>20 A</td>
</tr>
<tr>
<td>PRG366WG</td>
<td>15 A</td>
</tr>
</tbody>
</table>

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

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

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

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

---

### 60-Inch Range Dimensions

- **Minimum clearance from cooking surface to non-combustible surface:** 36” (914 mm).
- **Minimum clearance above cooking surface to combustible surface:** 30” (762 mm).
- **Minimum clearance from sides of the range, above cooking surface, to combustible side walls:** 5” (127 mm).

---

### 60-Inch Range Cutout Dimensions

- **Minimum cutout:** 60” (1524 mm).
- **Minimum cutout:** 30” (762 mm).
- **Minimum cutout:** 25” (635 mm).
- **Minimum cutout:** 2” (51 mm).

**Note:** Most hoods contain combustible components that must be considered when planning the installation.
PRO GRAND INSTALLATION
Professional Ranges

60-Inch Range Cutout Dimensions

PRO GRAND 60” RANGE
60” (1524 mm) wide hood

30” (762 mm) min. from bottom of overhead hood to cooking surface (34” (914 mm) min. if hood contains combustible materials)

13” (330 mm) max. cabinet depth

5” (127 mm) min. to combustible material (both sides)

Range cutout width

60” (1524 mm)

Gas Zone

Electrical Zone

CAUTION: 34” (914 mm) min. to combustible material from cooking surface

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

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

48-Inch Range Cutout Dimensions

48” Range Dimensions

30” (762 mm) minimum, clearance from cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 36” (914 mm).

min. 5” (127 mm) minimum clearance from sides of the range, above cooking surface, to combustible side walls.

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

measurements in inches (mm)
**PRO GRAND INSTALLATION**

**48-Inch Range Cutout Dimensions**

**PRO GRAND 48" RANGE**

48" (1219 mm) range, 54" (1372 mm) or 60" (1524 mm) wide hood

54" (1372 mm) for island

- 30" (762 mm) min. from bottom of overhead cabinet to cooking surface
- 36" (914 mm) min. if hood contains combustible material

**CAUTION!**

- 13" (330 mm) max. cabinet depth
- 5" (127 mm) min. to combustible material from cooking surface

**36-Inch Range Dimensions**

- 36" (914 mm) min. to combustible material from cooking surface

**PRO GRAND INSTALLATION**

**Professional Ranges**

**36-Inch Dual-Fuel Range Cutout Dimensions**

- 30" (762 mm) minimum, clearance from cooking surface to non-combustible surface.
- Minimum clearance above cooking surface to combustible surface is 36" (914 mm).

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

- 29" (737 mm)
- 30" (762 mm)
- 27" (787 mm)
- 25 1/2" (654 mm)

**Gas Supply Zone**

36" (914 mm) min.

**Electricity Supply Zone**

3 1/2" (89 mm)

**2" (51 mm)**

**measurements in inches (mm)**
36-Inch Gas Range Cutout Dimensions

PRO GRAND® INSTALLATION
Professional Ranges

36" (914 mm) min. distance between overhead cabinets of combustible material.

CAUTION: 36" (914 mm) min. to combustible material from cooking surface.

Range cutout width:
36" (914 mm)

Min. distance from bottom to cooking surface:
36" (914 mm) min.

18° (457 mm) min.

30° (762 mm) min. from bottom of overhead hood to cooking surface.

13° (330 mm) max. cabinet depth.

5" (127 mm) min. to combustible sidewall material (both sides).

36" (914 mm)

Min. clearance from cooking surface to combustible surface:
36" (914 mm) min.

Min. clearance above cooking surface to combustible surface is 36" (914 mm).

30° (762 mm) min. clearance from cooking surface to non-combustible surface.

Min. 5" (127 mm) minimum clearance from sides of the range, above cooking surface, to combustible side walls.

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

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

NOTE: Most hoods contain combustible components that must be considered when planning the installation.
**60-Inch, 48-Inch and 36-Inch Range Dimensions and Clearance Requirements With “Low Back”**

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

**PRO GRAND® INSTALLATION**

Professional Ranges

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

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

If an inner wall is used under the cantilever counter top, there should be a 1/8” (3 mm) gap from the rear of the range to the inner wall.

**Installation Clearances with Low Backguard**

- 36” (914 mm) min. to combustible materials
- **Lowback**
- **Combustible Back Wall**
- **Combustible Materials**

<table>
<thead>
<tr>
<th>35½” (911 mm) Min.</th>
<th>36½” (933 mm) Max.</th>
</tr>
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<tbody>
<tr>
<td>25¼” (638 mm) max. recess depth</td>
<td>25½” (654 mm)</td>
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<table>
<thead>
<tr>
<th>30½” (778 mm)</th>
<th>30½” (778 mm)</th>
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</thead>
<tbody>
<tr>
<td>Lowback</td>
<td>Lowback</td>
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</table>

<table>
<thead>
<tr>
<th>36” (914 mm) min. to combustible materials</th>
<th>36” (914 mm) min. to combustible materials</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lowback</strong></td>
<td><strong>Lowback</strong></td>
</tr>
<tr>
<td><strong>Combustible Back Wall</strong></td>
<td><strong>Combustible Back Wall</strong></td>
</tr>
<tr>
<td><strong>Combustible Materials</strong></td>
<td><strong>Combustible Materials</strong></td>
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<tr>
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</thead>
<tbody>
<tr>
<td>Lowback</td>
<td>Lowback</td>
</tr>
</tbody>
</table>

**PRO GRAND® INSTALLATION**

Professional Ranges
Enabled in every product category, Home Connect is your portal to exceptional culinary experiences including exclusive tips, recipes, and remote control—all through your mobile device. And with the ability to seamlessly integrate with smart devices already present in the home, such as Amazon Alexa, Google Home, and other trusted partners—you have the power to remotely control your connected Thermador appliances with the sound of your voice.
Thoughtfully designed rangetop offers LED lighting to illuminate the control panel.

The raised, patented Pedestal Star® Burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A teardrop emboss allows for easier cleanup.

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

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

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

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

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

**Sold separately; see accessories section, page 118

Our Exclusive, Patented Pedestal Star® Burner

Our Exclusive, Patented Pedestal Star® Burner

*Available on select burners

**Sold separately; see accessories section, page 118

STAR-K CERTIFIED

RANGETOPS

FOR THE PROFESSIONAL COLLECTION

Thermador® Rangetops feature an array of innovative new features, such as LED illumination of the control panel knobs, combined with exclusive heritage features, like our patented Pedestal Star® Burner with QuickClean Base®.

**LED Bullnose Down Lighting

QuickClean Base®

ExtraLow®

Our Exclusive, Patented Pedestal Star® Burner

Star-K Certified

Fast Time to Boil*

A Touch of Bold

Thermador® Exclusive

FEATURES

PROFESSIONAL RANGETOPS

48-INCH

36-INCH

30-INCH

102

103
FEATURES
PROFESSIONAL RANGETOPS

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

★ 5 Burners, 30-Inch Design, Zero Clearance
Delivering the ultimate in luxury performance in a 30” design, the powerful, patented Pedestal Star® Burners fire up to a total of 59,000 BTUs yet only require 300 CFM venting. Thanks to an innovative technology, this allows for a flush installation against a kitchen wall with zero clearance for complete design flexibility.

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

★ 18,000 BTU on Every Front Burner and 15,000 BTU on Every Back Burner
Delivers superior cooking flexibility by offering maximum heat output on every burner.

"Thermador® Exclusive"

PROFESSIONAL RANGETOPS
88-Inch Professional

6 Burners with Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Knob Illumination
48-Inch – PCG486W

6 Burners with Pro Grill
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Pro Indoor Grill with Ceramic Briquettes
- Porcelain Surface
- LED Knob Illumination
48-Inch – PCG486WL

PROFESSIONAL RANGETOPS
36-Inch Professional

4 Burners with Griddle
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Knob Illumination
36-Inch – PCG364W

4 Burners with Pro Grill
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Pro Indoor Grill with Ceramic Briquettes
- Porcelain Surface
- LED Knob Illumination
36-Inch – PCG364WL

PROFESSIONAL RANGETOPS
30-Inch Professional

6 Burners
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Knob Illumination
36-Inch – PCG305W

"Thermador® Exclusive"

See page 108 for accessories.
Visit Thermador.com for complete specifications.
### Key Features

<table>
<thead>
<tr>
<th>Feature</th>
<th>PCG486WD 48-INCH GAS</th>
<th>PCG486WL 48-INCH GAS</th>
<th>PCG364WD 36-INCH GAS</th>
<th>PCG364WL 36-INCH GAS</th>
<th>PCG366W 36-INCH GAS</th>
<th>PCG305W 30-INCH GAS</th>
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<tbody>
<tr>
<td>Cooktop Configuration</td>
<td>6 Burners + Griddle</td>
<td>6 Burners + Grill</td>
<td>4 Burners + Griddle</td>
<td>4 Burners + Grill</td>
<td>6 Burners</td>
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<td>Burner Style</td>
<td>Patented Pedestal Star® Burner</td>
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### General Properties

<table>
<thead>
<tr>
<th>Feature</th>
<th>PCG486WD 48-INCH GAS</th>
<th>PCG486WL 48-INCH GAS</th>
<th>PCG364WD 36-INCH GAS</th>
<th>PCG364WL 36-INCH GAS</th>
<th>PCG366W 36-INCH GAS</th>
<th>PCG305W 30-INCH GAS</th>
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<tbody>
<tr>
<td>Controls</td>
<td>Metal Knobs</td>
<td>Metal Knobs</td>
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<td>Sealed Burners</td>
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### Burner Performance

<table>
<thead>
<tr>
<th>Feature</th>
<th>PCG486WD 48-INCH GAS</th>
<th>PCG486WL 48-INCH GAS</th>
<th>PCG364WD 36-INCH GAS</th>
<th>PCG364WL 36-INCH GAS</th>
<th>PCG366W 36-INCH GAS</th>
<th>PCG305W 30-INCH GAS</th>
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<tr>
<td>ExtraLow® Simmer Burners</td>
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<td>Power of Center 12” Electric Griddle (W)</td>
<td>1,630 W</td>
<td>N/A</td>
<td>1,630 W</td>
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<td>1,630 W</td>
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<tr>
<td>Power of Center 12” Electric Grill (W)</td>
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<td>Electronic Re-ignition</td>
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### Dimensions

<table>
<thead>
<tr>
<th>Feature</th>
<th>PCG486WD 48-INCH GAS</th>
<th>PCG486WL 48-INCH GAS</th>
<th>PCG364WD 36-INCH GAS</th>
<th>PCG364WL 36-INCH GAS</th>
<th>PCG366W 36-INCH GAS</th>
<th>PCG305W 30-INCH GAS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
<td>8 1/8” x 47 1/4” x 25 1/4”</td>
<td>8 1/8” x 47 1/4” x 25 1/4”</td>
<td>8 1/8” x 35 13/16” x 25 1/4”</td>
<td>8 1/8” x 35 13/16” x 25 1/4”</td>
<td>8 1/8” x 29 1/4” x 25 1/4”</td>
<td>7 1/8” x 35 13/16” x 22 1/8”</td>
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<tr>
<td>Required Cutout Size (HxWxD) (in)</td>
<td>7 1/16” x 46 1/4” x 22 1/8”</td>
<td>7 1/16” x 46 1/4” x 22 1/8”</td>
<td>7 1/16” x 35 13/16” x 22 1/8”</td>
<td>7 1/16” x 35 13/16” x 22 1/8”</td>
<td>7 1/16” x 29 1/4” x 22 1/8”</td>
<td>7 1/16” x 35 13/16” x 22 1/8”</td>
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PROFESSIONAL RANGETOPS
OPTIONAL ACCESSORIES

<table>
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<tr>
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<th>48-Inch</th>
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<td>PA36WL</td>
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FEATURES & BENEFITS
- Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination
  - Superior griddle results—6 pass, 1,630 Watt thermostatically controlled griddle
  - Non-stick, rust-proof cast-aluminum griddle, removable for easy cleanup

GENERAL PROPERTIES
- Controls: Metal Knobs
- Sealed Burners: Yes
- Grate Material: Cast Iron

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

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

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD) (in): 8 1/8” x 47 19/64” x 23 15/64”
- Required Cutout Size (HxWxD) (in): 7 11/64” x 46 1/4” x 22 15/64”
- Minimum Distance From Rear Wall (in): 6” Min. to Combustible Surface
- Net Weight (lbs): 182 lbs

WARRANTY
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
## PCG486WL
### 48-INCH GAS RANGETOP WITH GRILL

**PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE**

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

### GENERAL PROPERTIES
- **Controls**: Metal Knobs
- **Sealed Burners**: Yes
- **Grate Material**: Cast Iron

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

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

### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions (HxWxD) (in)**: 8 1/4" x 47 15/16" x 23 15/16"
- **Required Cutout Size (HxWxD) (in)**: 7 11/16" x 46 1/4" x 22 15/16"
- **Minimum Distance From Rear Wall (in)**: 6" Min. to Combustible Surface
- **Net Weight (lbs)**: 211 lbs

### WARRANTY
- **Limited Warranty, Entire Appliance, Parts and Labor**: 2 Year

## PCG364WD
### 36-INCH GAS RANGETOP WITH GRIDDLE

**PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE**

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

### GENERAL PROPERTIES
- **Controls**: Metal Knobs
- **Sealed Burners**: Yes
- **Grate Material**: Cast Iron

### BURNER PERFORMANCE
- **Total Number of Cooktop Burners**: 4 + Griddle
- **Power of Front Left Burner (NG)**: 18,000 and XLO (NG)
- **Power of Back Left Burner (NG)**: 15,000 and XLO (NG)
- **Power of Front Center Burner (NG)**: N/A
- **Power of Center 12" Electric Griddle (W)**: 1,630 W
- **Power of Center 12" Electric Grill (W)**: N/A
- **Power of Back Right Burner (NG)**: 15,000 (NG)
- **Power of Front Right Burner (NG)**: 18,000 (NG)

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

### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions (HxWxD) (in)**: 8 1/4" x 35 15/16" x 20 15/16"
- **Required Cutout Size (HxWxD) (in)**: 7 11/16" x 35 15/16" x 22 15/16"
- **Minimum Distance From Rear Wall (in)**: 6" Min. to Combustible Surface
- **Net Weight (lbs)**: 155 lbs

### WARRANTY
- **Limited Warranty, Entire Appliance, Parts and Labor**: 2 Year
PCG364WL
36-INCH GAS RANGETOP WITH GRILL
PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE

GENERAL PROPERTIES
- Controls: Metal Knobs
- Sealed Burners: Yes
- Grate Material: Cast Iron

BURNER PERFORMANCE
- Total Number of Cooktop Burners: 4 + Grill
- Power of Front Left Burner (NG): 18,000 and XLO (NG)
- Power of Back Left Burner (NG): 15,000 and XLO (NG)
- Power of Back Center Burner (NG): N/A
- Power of Front Center Burner (NG): N/A
- Power of Center 12" Electric Griddle (W): N/A
- Power of Center 12" Electric Grill (W): 1,630 W
- Power of Back Right Burner (NG): 15,000 (NG)
- Power of Front Right Burner (NG): 18,000 (NG)

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

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD) (in): 8 1/8" x 35 15/16" x 20 5/16"
- Required Cutout Size (HxWxD) (in): 7 7/16" x 35 15/16" x 22 15/16"
- Minimum Distance From Rear Wall (in): 6" Min. to Combustible Surface
- Net Weight (lbs): 171 lbs

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

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

PCG366W
36-INCH GAS RANGETOP
PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE

GENERAL PROPERTIES
- Controls: Metal Knobs
- Sealed Burners: Yes
- Grate Material: Cast Iron

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

TECHNICAL DETAILS
- Circuit Breaker (A): 15 A
- Volts (V): 120 V
- Frequency (Hz): 60 Hz
- Plug Type / Receptacle: 120V-3 Prong NEMA 5-15
- Power Cord Length (in): 65" (USA)
- Energy Source: Gas
- Gas Type: Natural Gas 6" Water Column (14.9 mb) Min. (USA)
- Alternative Gas Type: LP 11" Water Column (27.4 mb) Min. (USA)
- Convertible To LP (Kit Required): Yes

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD) (in): 8 1/8" x 35 15/16" x 20 5/16"
- Required Cutout Size (HxWxD) (in): 7 7/16" x 35 15/16" x 22 15/16"
- Minimum Distance From Rear Wall (in): 6" Min. to Combustible Surface
- Net Weight (lbs): 142 lbs

WARRANTY
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
PCG305W
30-INCH GAS RANGETOP WITH 5 BURNERS

PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE

FEATURES & BENEFITS

★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan.

★ Precision simmering capabilities as low as 100°F (375 BTU).

★ LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination.

★ Five Star® Burners with an overall output of 59,000 BTUs (NG).

GENERAL PROPERTIES

Controls Metal Knobs
Sealed Burners Yes
Grate Material Cast Iron

BURNER PERFORMANCE

Total Number of Cooktop Burners 5
Power of Front Left Burner (NG) 18,000 (NG) and XLO (NG)
Power of Back Left Burner (NG) 8,000 and XLO (NG)
Power of Back Center Burner (NG) 10,000 (NG)
Power of Front Center Burner (NG) N/A
Power of Center 12" Electric Griddle (W) N/A
Power of Center 12" Electric Grill (W) N/A
Power of Back Right Burner (NG) 8,000 (NG)
Power of Front Right Burner (NG) 15,000 (NG)

TECHNICAL DETAILS

Circuit Breaker (A) 15 A
Volts (V) 120 V
Frequency (Hz) 60 Hz
Plug Type / Receptacle 120V-3 Prong NEMA 5-15
Power Cord Length (in) 65"
Energy Source Gas
Gas Type Natural Gas 6" Water Column (14.9 mb) Min. USA
Alternative Gas Type Propane Gas Requirements:
Convertible To LP (Kit Required) Yes

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in) 8 1/4" x 29 1/3" x 25 13/16" 115 lbs
Required Cutout Size (HxWxD) (in) 7 11/16" x 29 1/3" x 22 13/16"
Net Weight (lbs) 140 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor 2 Year

PLANNING INFORMATION

Professional Rangetops

Model Options

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

Installation Considerations

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

Installation Options

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

Above a Warming Drawer

Thermador Professional Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 4/4" (10 mm) clearance is required between the bottom of the rangetop and top of the warming drawer. Refer to the warming drawer section for additional specifications.

Rear Clearence Requirements

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

All other models must meet these clearances.

When using the included Island Trim, Thermador recommends a minimum 6" (152 mm) rear clearance to a combustible surface. Clearances of less than 0" must be approved by the local codes and / or by the local authority having jurisdiction.

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

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

Electrical and Gas Specifications

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

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

Model

Required Circuit Breaker

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<th>Model</th>
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<td>PCG365W</td>
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Electrical Supply

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

Gas Requirements and Hookup

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

Natural Gas Requirements:

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

Propane Gas Requirements:

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

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

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

PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE

FEATURES & BENEFITS

★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan.

★ Precision simmering capabilities as low as 100°F (375 BTU).

★ LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination.

★ Five Star® Burners with an overall output of 59,000 BTUs (NG).
Ventilation Requirements

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

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

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

<table>
<thead>
<tr>
<th>Width</th>
<th>Configuration</th>
<th>Ventilation Options</th>
</tr>
</thead>
</table>
| 48”   | 6 Burners with Griddle and 6 Burners with Pro Grill | 48” or 54” Pro Wall Hood  
|       |                        | 48” Chimney Wall Hood  
|       |                        | 54” Island Hood  
|       |                        | 48” or 54” Custom Insert             |
| 36”   | 4 Burners with Griddle, 4 Burners with Pro Grill and 6 Burners | 36” or 42” Pro Wall Hood  
|       |                        | 36” Chimney Wall Hood  
|       |                        | 42” Island Hood  
|       |                        | 36” or 42” Custom Insert             |
| 30”   | 5 Burners              | 30” or 36” Pro Wall Hood  
|       |                        | 30” or 36” Chimney Wall Hood  
|       |                        | 30” or 36” Island Hood  
|       |                        | 30” or 36” Custom Insert             |

Important Ventilation Notes:

• For wall installations, the hood width must, at a minimum, equal the width of the Rangetop. Where space permits, a hood larger in width than the Rangetop may be desirable for improved ventilation performance.

• For island installations, the hood width should overhang the width of the Rangetop by a minimum of 3” (76 mm) on each side.

• For best smoke elimination, the lower edge of the hood should be installed 30” (762 mm) above the range cooking surface.

• If the hood contains any combustible materials (i.e. a wood covering), it must be installed a minimum of 36” (914 mm) above the cooking surface.

• Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes.

• A qualified heating and ventilating contractor should be consulted.

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

measurements in inches (mm)
36-INCH RANGE TOP CUTOUT DIMENSIONS

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

** Minimum clearance from cooking surface to combustible surface.

*** Minimum clearance from cooking surface to combustible side wall.

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

measurements in inches (mm)

30-INCH RANGE TOP CUTOUT DIMENSIONS

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

** Minimum clearance from cooking surface to combustible surface.

*** Minimum clearance from cooking surface to combustible side wall.

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

measurements in inches (mm)

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

48-INCH AND 36-INCH RANGE TOP CLEARANCES

The shaded area behind the range top indicates an opportunity to discard the back wall under certain cooking conditions.

See the Ventilation Planning Guide for recommended hood options.

Horizontal minimum distance to combustible surface:
- Lowback: 0"
- Without Lowback: 6"

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

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

measurements in inches (mm)
### 30-INCH RANGETOP INSTALLATION WITH HOOD

**NOTE:** A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 3/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel; 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

### 30-INCH RANGETOP INSTALLATION WITH OVER-THE-RANGE MICROWAVE

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

---

**Measurements:**

- **Horizontal minimum distance to combustible surface:**
  - Lowback: 0”
- **Vertical clearances:**
  - Min. 18” (457 mm)
  - Min. 30” (762 mm) to non-combustible material from cooking surface.
  - Min. 5” (127 mm) to combustible sidewall, both sides.

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**As defined in the “National Fuel Gas Code” (ANSI Z223.1, Current Edition), Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances must be approved by the local codes and/or the local authority having jurisdiction.**
Updated with vibrant color displays, stunning metallic gray glass, and luxurious stainless steel, the redesigned Thermador Collections are available in two bold styles: Masterpiece with contemporary handles for a sleek, modern look, and Professional with bold handles and rotating knobs.

Spotlight Feature
Thermador Ovens are available with Left and Right Side Opening doors to maximize design options.

Built-in OVENS FOR MASTERPIECE & PROFESSIONAL COLLECTIONS

Left Side Opening Door Built-in Oven
Professional
Right Side Opening Door Built-in Oven
Professional
Maxboil®
The Thermador exclusive 4,800 Watt, 12-pass broil element enables you to broil even large dishes more evenly.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Thermador® Exclusive
Cook More with Steam
Thermador Steam Ovens feature the largest 30” steam capacity on the market*, with multiple racks to accommodate your all of your culinary ambition.

*According to AHAM Standards

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

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

Exceptional Taste without Flavor Transfer
Thermador steam ovens produce dishes to enhance texture, appearance, and of course, taste. Cook multiple dishes at once with no flavor transfer, so you can plan different courses at the same time.

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

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

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

Convection Bake & Broil
Enjoy the convenience of a microwave with the added ability to convection bake and broil.

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

Exceptional Design
Choose from 30” Masterpiece® or Professional designs, with options for standard or flush installation.
Spotlight Feature
Think beyond fish and vegetables—use your Thermador Steam Oven for homemade bread, as well as ability to cook a 14 pound turkey in 90 minutes.

STEAM & CONVECTION OVENS

Professional & Masterpiece®
- True Convection
- Rotisserie
- 3 Telescopic Racks
- 16 Cooking Modes
- Halogen Illumination
- SoftClose® Door
30-Inch – POD301W
- True Convection, Steam Convection and Broil
- 3 Telescopic Racks
30-Inch – MED301WS

Professional
- Large 2.8 cu. ft. Cavity
- Steam, True Convection, Steam Convection and Broil
- 3 Telescopic Racks
30-Inch – POD5301W

Masterpiece®
- Large 2.8 cu. ft. Cavity
- Steam, True Convection, Steam Convection and Broil
- 3 Telescopic Racks
30-Inch – MED5301WS

SINGLE OVENS

Professional
- True Convection
- Rotisserie
- 3 Telescopic Racks
- 16 Cooking Modes
- Halogen Illumination
30-Inch – POD301W
30-Inch – POD5301W

Masterpiece®
- True Convection
- Rotisserie
- 3 Telescopic Racks
- 13 Cooking Modes
- Halogen Illumination
- SoftClose® Door
30-Inch – MED301WS

SINGLE OVENS

Professional
- True Convection
- Rotisserie
- 3 Telescopic Racks
- 16 Cooking Modes
- Halogen Illumination
30-Inch – MED301W
30-Inch – MED301RW

Masterpiece®
- True Convection
- Rotisserie
- 3 Telescopic Racks
- 13 Cooking Modes
- Halogen Illumination
- SoftClose® Door
30-Inch – MED301WS

Visit Thermador.com for complete specifications
See page 142–151 for accessories
**DOUBLE OVENS**

**Professional**
- True Convection in Both Ovens
- Rotisserie
- 4 Telescopic Racks
- Cooking Modes, 16 Upper, 13 Lower
- Halogen Illumination
  30-Inch – POD302W

**Masterpiece**
- True Convection in Both Ovens
- Rotisserie
- 4 Telescopic Racks
- Cooking Modes, 16 Upper, 13 Lower
- Halogen Illumination
  30-Inch – MED302WS

**LEFT SIDE OPENING DOOR**
- 30-Inch – POD302LW
- 30-Inch – MED302LWS

**RIGHT SIDE OPENING DOOR**
- 30-Inch – POD302RW
- 30-Inch – MED302RWS

**STEAM & CONVECTION COMBINATION OVENS**

**Professional & Masterpiece**

**Triple Combination**
- Speed Oven, True Convection Oven and Warming Drawer
- Rotisserie
- 3 Telescopic Racks
- Cooking Modes, 36 Upper, 16 Lower
- LED / Halogen Illumination
  30-Inch – PODMCW31W
  30-Inch – MEDMCW31WS

**Double Combination**
- Convection Steam Oven and True Convection Oven
- Rotisserie
- 6 Telescopic Racks
- Cooking Modes, 36 Upper, 16 Lower
- LED / Halogen Illumination
  30-Inch – PODMC301W
  30-Inch – MEDMC301WS

**Triple Combination**
- Microwave and True Convection Oven
- 1 Telescopic Rack
- Cooking Modes, 9 Upper, 16 Lower
- LED / Halogen Illumination
- SoftClose® Door
  30-Inch – POM301W
  30-Inch – MEM301WS

**COMBINATION OVENS**

**Professional & Masterpiece**

**Triple Combination**
- Speed Oven, True Convection Oven and Warming Drawer
- Rotisserie
- 3 Telescopic Racks
- Cooking Modes, 36 Upper, 16 Lower
- LED / Halogen Illumination
  30-Inch – PODMCW31W
  30-Inch – MEDMCW31WS

**Double Combination**
- Convection Steam Oven and True Convection Oven
- Rotisserie
- 6 Telescopic Racks
- Cooking Modes, 36 Upper, 16 Lower
- LED / Halogen Illumination
  30-Inch – PODMC301W
  30-Inch – MEDMC301WS

**Double Combination**
- Microwave and True Convection Oven
- 1 Telescopic Rack
- Cooking Modes, 9 Upper, 16 Lower
- LED / Halogen Illumination
- SoftClose® Door
  30-Inch – POM301W
  30-Inch – MEM301WS
# Professional

<table>
<thead>
<tr>
<th>General Properties</th>
<th>30-Inch Steam and Connection (Non-Plumbed)</th>
<th>30-Inch Single</th>
<th>30-Inch Single</th>
<th>30-Inch Speed Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven Capacity (cu. ft.)</td>
<td>2.8 cu. ft.</td>
<td>4.5 cu. ft.</td>
<td>4.5 cu. ft.</td>
<td>1.6 cu. ft.</td>
</tr>
<tr>
<td>Telescopic Rack(s)</td>
<td>3</td>
<td>3</td>
<td>1</td>
<td>N/A</td>
</tr>
<tr>
<td>Illumination Type</td>
<td>LED</td>
<td>Halogen</td>
<td>Halogen</td>
<td>LED</td>
</tr>
<tr>
<td>Interior Lights</td>
<td>3</td>
<td>2</td>
<td>2</td>
<td>1</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Overall Appliance Dimensions (HxWxD) (in)</th>
<th>25 1/8&quot; x 29 3/4&quot; x 24 1/2&quot;</th>
<th>29&quot; x 29 1/2&quot; x 24 1/2&quot;</th>
<th>29&quot; x 29 1/2&quot; x 24 1/2&quot;</th>
<th>19 3/8&quot; x 29 3/4&quot; x 22 7/8&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Required Cutout Size (HxWxD) (in) – Standard</td>
<td>24 1/8&quot; x 28 1/8&quot; x 23 1/2&quot;</td>
<td>27&quot; x 28 5/8&quot; x 23 1/2&quot;</td>
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<td></td>
</tr>
<tr>
<td>Required Cutout Size (HxWxD) (in) – Flush</td>
<td>25 1/8&quot; x 30&quot; x 24 1/2&quot;</td>
<td>29 1/8&quot; x 30&quot; x 24 1/2&quot;</td>
<td>29 1/8&quot; x 30&quot; x 24 1/2&quot;</td>
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# Masterpiece

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<tr>
<th>General Properties</th>
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<td>1.6 cu. ft.</td>
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<td>1</td>
<td>N/A</td>
</tr>
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<td>Illumination Type</td>
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<td>Halogen</td>
<td>Halogen</td>
<td>LED</td>
</tr>
<tr>
<td>Interior Lights</td>
<td>3</td>
<td>2</td>
<td>2</td>
<td>1</td>
</tr>
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<td>Required Cutout Size (HxWxD) (in) – Flush</td>
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<td>20 1/8&quot; x 30&quot; x 23 1/2&quot;</td>
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### Professional

<table>
<thead>
<tr>
<th>Feature</th>
<th>POD302W</th>
<th>POD302W</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drop-Down Door</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Left Side Opening Door</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Right Side Opening Door</td>
<td>Yes</td>
<td>Yes</td>
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</table>

#### Key Features

<table>
<thead>
<tr>
<th>Feature</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Modes – Upper Cavity</td>
<td>(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Conv. Roast, Conv. Broil, Proof, Warm, Pizza, True Conv. Bake, Dehydrate, Speed Conv. Broil, Slow Roast, Rotisserie</td>
</tr>
<tr>
<td>Modes – Lower Cavity</td>
<td>(13) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Conv. Roast, Conv. Broil, Proof, Warm, Pizza, True Conv. Bake, Dehydrate, Speed Conv. Broil, Slow Roast, Rotisserie</td>
</tr>
<tr>
<td>Star-K Certified</td>
<td>Yes</td>
</tr>
<tr>
<td>Cleaning Type – Upper and Lower Cavity</td>
<td>Easy Clean, Self Clean</td>
</tr>
<tr>
<td>Thermador® Connected Experience by Home Connect® (Wi-Fi Enabled)</td>
<td>Yes</td>
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#### General Properties

<table>
<thead>
<tr>
<th>Feature</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td>Oven Cavity Size – Upper / Lower Cavity (cu. ft.)</td>
<td>4.5 cu. ft. / 4.5 cu. ft. / 4.5 cu. ft.</td>
</tr>
<tr>
<td>Telescopic Rack(s)</td>
<td>4</td>
</tr>
<tr>
<td>Illumination Type – Upper &amp; Lower Cavity</td>
<td>Halogen</td>
</tr>
<tr>
<td>Interior Lights – Upper Cavity</td>
<td>2</td>
</tr>
<tr>
<td>Interior Lights – Lower Cavity</td>
<td>2</td>
</tr>
</tbody>
</table>

#### Dimensions

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<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
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</tr>
<tr>
<td>Required Cutout Size (HxWxD) (in) – Standard</td>
<td>50&quot; – 51 1/2&quot; x 28 1/4&quot; x 23 1/2&quot;</td>
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<tr>
<td>Required Cutout Size (HxWxD) (in) – Flush</td>
<td>52 7/8&quot; x 30&quot; x 24 1/2&quot;</td>
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### Masterpiece

<table>
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<tr>
<th>Feature</th>
<th>ME302WS</th>
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<tbody>
<tr>
<td>Drop-Down Door</td>
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<tr>
<td>Modes – Lower Cavity</td>
<td>(13) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Conv. Roast, Conv. Broil, Proof, Warm, Pizza, True Conv. Bake, Dehydrate, Speed Conv. Broil, Slow Roast, Rotisserie</td>
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<td>Star-K Certified</td>
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<td>Thermador® Connected Experience by Home Connect® (Wi-Fi Enabled)</td>
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#### General Properties

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<tr>
<td>Oven Cavity Size (cu. ft.)</td>
<td>4.5 cu. ft. / 4.5 cu. ft. / 4.5 cu. ft.</td>
</tr>
<tr>
<td>Telescopic Rack(s)</td>
<td>4</td>
</tr>
<tr>
<td>Illumination Type – Upper &amp; Lower Cavity</td>
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<td>Interior Lights – Lower Cavity</td>
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<td>Required Cutout Size (HxWxD) (in) – Standard</td>
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</tr>
<tr>
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</tbody>
</table>
### Professional

<table>
<thead>
<tr>
<th>30-Inch Double with Steam Convection</th>
<th>30-Inch Triple with Speed Oven &amp; Warming Drawer</th>
<th>30-Inch Double with Speed Oven &amp; Warming Drawer</th>
<th>30-Inch Double with Steam Convection</th>
</tr>
</thead>
<tbody>
<tr>
<td>POC6530W</td>
<td>PDMC503SW</td>
<td>PDMC301W</td>
<td>PDMC301W</td>
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<tr>
<td>Key Features</td>
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<td></td>
</tr>
</tbody>
</table>

#### Modes – Upper Cavity
- Bake, Broil, Roast, Convection Bake, Convection Broil
- Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs

#### Modes – Lower Cavity
- Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil
- Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

#### Speed Oven Capacity (cu. ft.)
- 5.2 cu. ft.
- 4.5 cu. ft.

#### Microwave Capacity (cu. ft.)
- 1.0 cu. ft.

#### Steam Conv. Oven Capacity (cu. ft.)
- 2.0 cu. ft.

#### Oven Capacity (cu. ft.)
- 4.5 cu. ft.

#### Warming Drawer Capacity (cu. ft.)
- 2.5 cu. ft.

### Masterpiece

<table>
<thead>
<tr>
<th>30-Inch Double with Speed Oven &amp; Warming Drawer</th>
<th>30-Inch Triple with Speed Oven &amp; Warming Drawer</th>
<th>30-Inch Double with Microwave</th>
</tr>
</thead>
<tbody>
<tr>
<td>MED5302WS</td>
<td>MEDMC503WS</td>
<td>MEMC501WS</td>
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<tr>
<td>Key Features</td>
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#### Modes – Upper Cavity
- Bake, Broil, Roast, Convection Bake, Convection Broil
- Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs

#### Modes – Lower Cavity
- Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil
- Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

#### Speed Oven Capacity (cu. ft.)
- N/A

#### Microwave Capacity (cu. ft.)
- N/A

#### Oven Capacity (cu. ft.)
- 6.0 cu. ft.

#### Warming Drawer Capacity (cu. ft.)
- 3.0 cu. ft.

### Dimensions

- Overall Appliance Dimensions (in): 48 in(W) x 29 in(D) x 24 3/4 in(H)
- Required Cutout Size (in): 47 3/8 in(W) x 28 7/8 in(D) x 23 1/2 in(H)
- Required Cutout Size (in): Flush

### General Properties

- Speed Oven/Microwave Power: 1,200 W
- Overall Appliance Dimensions: 48 in(W) x 29 in(D) x 24 3/4 in(H)
- Height: 49 1/4 in
- Width: 30 1/2 in
- Depth: 24 3/4 in
- Speed Oven Capacity: 5.2 cu. ft.
- Microwave Capacity: 1.0 cu. ft.
- Oven Capacity: 4.5 cu. ft.
MORE THAN meets THE EYE

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

- 36-Inch Built-In Stainless Steel Masterpiece® Pre-Assembled French Door Bottom Freezer Refrigerator
- 30-Inch Professional Harmony® Range
- 24-Inch Built-in Coffee Machine
- 36-Inch Pro Grand® Wall Hood
- 24-Inch Masterpiece® Under Counter Glass Door Wine Reserve
- 24-Inch Professional Star-Sapphire Dishwasher

MORE THAN meets THE EYE Compact Space Solutions

Any kitchen can make an impact—no matter the size. Thermador appliances fit seamlessly into any footprint and style, from urban to contemporary suites and beyond.
PODS301W
30-INCH STEAM AND CONVECTION SINGLE
BUILT-IN OVEN
PROFESSIONAL SERIES

GENERAL PROPERTIES

Heating Modes
(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed

Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs

Cleaning Type
Easy Clean / Ecolytic Clean

Telecopic Rack(s)
3

Illumination Type
LED

Interior Lights
3

Home Connect (Wi-Fi Enabled)
Yes

OVEN PERFORMANCE

Convection Element
2,300 W

Bake Element
1,420 W

Broiler Element
3,050 W

TECHNICAL DETAILS

Watts
4,100 W

Circuit Breaker
20 A

Volts
240 / 208 V

Frequency
60 Hz

Plug Type
Fixed Connection, No Plug

Conduit
50° 3-Wire

Energy Source
Electric

Installation Type
Non-Plumbed

DIMENSIONS & WEIGHT

Oven Cavity Size
2.8 cu. ft.

Overall Appliance Dimensions (HxWxD)
25 "11/16" x 29 7/8" x 23 7/8"

Dimensions with Storage Drawer SDS30WC
29" x 29 7/8" x 24 1/4"

Trim Overlaps (Top – Sides – Bottom)
8" to 11 7/16" - 9 13/16" - 0"

Required Cutout Size (HxWxD) –
Standard Installation
24 1/4" - 25 9/16" x 28 1/8" x 23 7/8"

Required Cutout Size (HxWxD) –
Flush Installation
25 11/16" x 30" x 24 1/2"

Flush Installation with Storage Drawer SDS30WC
29 7/16" x 30" x 24 1/2"

Overall Oven Interior Dimensions (HxWxD)
14 7/8" x 18 7/8" x 17 3/4"

Usable Oven Interior Dimensions (HxWxD)
11 7/8" x 15 1/2" x 15 7/8"

Net Weight
173 lbs

ACCESSORIES INCLUDED

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

WARRANTY

Limited Warranty Parts and Labor
2 Year

FEATURES & BENEFITS

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

FDSD301WS
30-INCH STEAM AND CONVECTION SINGLE
BUILT-IN OVEN
MASTERPIECE SERIES

GENERAL PROPERTIES

Heating Modes
(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed

Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs

Cleaning Type
Easy Clean / Ecolytic Clean

Telecopic Rack(s)
3

Illumination Type
LED

Interior Lights
3

Home Connect (Wi-Fi Enabled)
Yes

OVEN PERFORMANCE

Convection Element
2,300 W

Bake Element
1,420 W

Broiler Element
3,050 W

TECHNICAL DETAILS

Watts
4,100 W

Circuit Breaker
20 A

Volts
240 / 208 V

Frequency
60 Hz

Plug Type
Fixed Connection, No Plug

Conduit
50° 3-Wire

Energy Source
Electric

Installation Type
Non-Plumbed

DIMENSIONS & WEIGHT

Oven Cavity Size
2.8 cu. ft.

Overall Appliance Dimensions (HxWxD)
25 "11/16" x 29 7/8" x 23 7/8"

Dimensions with Storage Drawer SDS30WC
29" x 29 7/8" x 24 1/4"

Trim Overlaps (Top – Sides – Bottom)
8" to 11 7/16" - 9 13/16" - 0"

Required Cutout Size (HxWxD) –
Standard Installation
24 1/4" - 25 9/16" x 28 1/8" x 23 7/8"

Required Cutout Size (HxWxD) –
Flush Installation
25 11/16" x 30" x 24 1/2"

Flush Installation with Storage Drawer SDS30WC
29 7/16" x 30" x 24 1/2"

Overall Oven Interior Dimensions (HxWxD)
14 7/8" x 18 7/8" x 17 3/4"

Usable Oven Interior Dimensions (HxWxD)
11 7/8" x 15 1/2" x 15 7/8"

Net Weight
173 lbs

ACCESSORIES INCLUDED

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

WARRANTY

Limited Warranty Parts and Labor
2 Year

FEATURES & BENEFITS

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

**POD301LW – Right Side Opening Door**

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

**OVEN PERFORMANCE**
- Bake Element: 2,400 W
- Broil Element: 3,800 W / 1,000 W
- Convection Element: 2,000 W

**TECHNICAL DETAILS**
- Watts: 6,400 W
- Circuit Breaker: 30 A
- Volts: 240 / 208 V
- Frequency: 60 Hz
- Plug Type: Fixed Connection, No Plug
- Condut: 60’ 4-Wire
- Energy Source: Electric

**DIMENSIONS & WEIGHT**
- Overall Appliance Dimensions (HxWxD): 29” x 29 3/4” x 24 1/2”
- Trim Overlaps (Top – Sides – Bottom): 31/8” to 2” – 3/4” – 1/2”
- Required Cutout Size (HxWxD) – Standard: 27” – 28 1/4” x 28 1/2” x 23 1/8”
- Required Cutout Size (HxWxD) – Flush: 29 1/8” x 30” x 24 1/2”
- Oven Cavity Size: 45 cu. ft.
- Overall Oven Interior Dimensions (HxWxD): 17 8/8” x 24” x 17 7/8”
- Usable Oven Interior Dimensions (HxWxD): 13 1/2” x 21 5/8” x 16 1/4”
- Net Weight: 174 lbs

**ACCESSORIES (INCLUDED)**
- 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

**WARRANTY**
- Limited Warranty Parts and Labor: 2 Year

**ACCESSORIES (OPTIONAL)**
- SDCLNRCK30 – 30-Inch Oven Self-clean Standard Rack

**FEATURES & BENEFITS**
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)
- Fast 2-hour self clean mode
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode

**POD301RW – Right Side Opening Door**

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

**OVEN PERFORMANCE**
- Bake Element: 2,400 W
- Broil Element: 3,800 W / 1,000 W
- Convection Element: 2,000 W

**TECHNICAL DETAILS**
- Watts: 6,400 W
- Circuit Breaker: 30 A
- Volts: 240 / 208 V
- Frequency: 60 Hz
- Plug Type: Fixed Connection, No Plug
- Condut: 60’ 4-Wire
- Energy Source: Electric

**DIMENSIONS & WEIGHT**
- Overall Appliance Dimensions (HxWxD): 29” x 29 3/4” x 24 1/2”
- Trim Overlaps (Top – Sides – Bottom): 31/8” to 2” – 3/4” – 1/2”
- Required Cutout Size (HxWxD) – Standard: 27” – 28 1/4” x 28 1/2” x 23 1/8”
- Required Cutout Size (HxWxD) – Flush: 29 1/8” x 30” x 24 1/2”
- Oven Cavity Size: 45 cu. ft.
- Overall Oven Interior Dimensions (HxWxD): 17 8/8” x 24” x 17 7/8”
- Usable Oven Interior Dimensions (HxWxD): 13 1/2” x 21 5/8” x 16 1/4”
- Net Weight: 174 lbs

**ACCESSORIES (INCLUDED)**
- 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

**WARRANTY**
- Limited Warranty Parts and Labor: 2 Year

**ACCESSORIES (OPTIONAL)**
- SDCLNRCK30 – 30-Inch Oven Self-clean Standard Rack
30-INCH SINGLE BUILT-IN OVEN

**GENERAL PROPERTIES**

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

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

**OVEN PERFORMANCE**

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

**TECHNICAL DETAILS**

Volts 240 / 208 V
Frequency 60 Hz
Plug Type Fixed Connection, No Plug
Conduit 60’ 4-Wire
Energy Source Electric

**DIMENSIONS & WEIGHT**

Overall Appliance Dimensions (HxWxD) 29” x 29 3/4” x 24 1/2”
Trim Overlaps (Top – Sides – Bottom) 3 1/4” to 2” – 11/16” – 0”
Required Cutout Size (HxWxD) – Standard 27” – 28 1/8” x 28 1/2” x 23 1/2”
Required Cutout Size (HxWxD) – Flush 21 1/2” x 30 3/4” x 24 1/2”
Oven Cavity Size 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD) 7 3/4” x 24” x 17 7/8”
Usable Oven Interior Dimensions (HxWxD) 13 1/2” x 21 5/8” x 16 1/4”

**ACCESSORIES (INCLUDED)**

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

**ACCESSORIES (OPTIONAL)**

SDCLNRCK30 30-Inch Oven Self-clean Standard Rack

**WARRANTY**

Limited Warranty Parts and Labor 2 Year

**FEATURES & BENEFITS**

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)
- SoftClose® door ensures ultra smooth closing of the oven door
- Full Access® telescopic rack
- Designed for flexibility — standard or flush installation into kitchen cabinets
- Specially crafted gray glass on stainless steel for a luxurious look and finish
### MED301WS

**30-INCH SINGLE BUILT-IN OVEN**

**MASTERPIECE® SERIES**

#### GENERAL PROPERTIES

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

- **Sabbath**
  - Yes

- **Clearing Type**
  - Self Clean / Easy Clean

- **Telescopic Rack(s)**
  - 3

- **Interior Lights**
  - Halogen

- **Home Connect (Wi-Fi Enabled)**
  - Yes

#### OVEN PERFORMANCE

- **Bake Element**
  - 2,400 W

- **Broil Element**
  - 3,800 W / 1,000 W

- **Convection Element**
  - 2,400 W

- **Convection Element**
  - 3,800 W

#### TECHNICAL DETAILS

- **Watts**
  - 6,400 W

- **Circuit Breaker**
  - 30 A

- **Volts**
  - 240 / 208 V

- **Frequency**
  - 60 Hz

- **Plug Type**
  - Fixed Connection, No Plug

- **Conduit**
  - 4-Wire

- **Energy Source**
  - Electric

#### DIMENSIONS & WEIGHT

- **Overall Appliance Dimensions (HxWxD)**
  - 29” x 29 3/4” x 24 1/2”

- **Trim Overlap (Top – Sides – Bottom)**
  - 3/4” to 2” – 13/16” – 0”

- **Required Cutout Size (HxWxD) – Standard**
  - 27” x 28 1/8” x 28 1/16”

- **Required Cutout Size (HxWxD) – Flush**
  - 29 1/8” x 30” x 24 1/2”

- **Oven Cavity Size**
  - 45 cu. ft.

- **Overall Oven Interior Dimensions (HxWxD)**
  - 17 8/9” x 24” x 17 7/16”

- **Usable Oven Interior Dimensions (HxWxD)**
  - 13 1/2” x 21 1/4” x 16 7/16”

- **Net Weight**
  - 188 lbs

#### ACCESSORIES (INCLUDED)

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

#### WARRANTY

- Limited Warranty Parts and Labor
  - 2 Year

#### ACCESSORIES (OPTIONAL)

- SDCLNCK30
  - 30-Inch Oven Self-clean Standard Rack

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### MED301LWS

**30-INCH SINGLE BUILT-IN OVEN**

**MASTERPIECE® SERIES, LEFT SIDE OPENING DOOR**

#### GENERAL PROPERTIES

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

- **Sabbath**
  - Yes

- **Clearing Type**
  - Self Clean / Easy Clean

- **Telescopic Rack(s)**
  - 3

- **Interior Lights**
  - Halogen

- **Home Connect (Wi-Fi Enabled)**
  - Yes

#### OVEN PERFORMANCE

- **Bake Element**
  - 2,400 W

- **Broil Element**
  - 3,800 W / 1,000 W

- **Convection Element**
  - 2,400 W

- **Convection Element**
  - 3,800 W

#### TECHNICAL DETAILS

- **Watts**
  - 6,400 W

- **Circuit Breaker**
  - 30 A

- **Volts**
  - 240 / 208 V

- **Frequency**
  - 60 Hz

- **Plug Type**
  - Fixed Connection, No Plug

- **Conduit**
  - 4-Wire

- **Energy Source**
  - Electric

#### DIMENSIONS & WEIGHT

- **Overall Appliance Dimensions (HxWxD)**
  - 29” x 29 3/4” x 24 1/2”

- **Trim Overlap (Top – Sides – Bottom)**
  - 3/4” to 2” – 13/16” – 0”

- **Required Cutout Size (HxWxD) – Standard**
  - 27” x 28 1/8” x 28 1/16”

- **Required Cutout Size (HxWxD) – Flush**
  - 29 1/8” x 30” x 24 1/2”

- **Oven Cavity Size**
  - 45 cu. ft.

- **Overall Oven Interior Dimensions (HxWxD)**
  - 17 8/9” x 24” x 17 7/16”

- **Usable Oven Interior Dimensions (HxWxD)**
  - 13 1/2” x 21 1/4” x 16 7/16”

- **Net Weight**
  - 188 lbs

#### ACCESSORIES (INCLUDED)

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

#### WARRANTY

- Limited Warranty Parts and Labor
  - 2 Year

#### ACCESSORIES (OPTIONAL)

- SDCLNCK30
  - 30-Inch Oven Self-clean Standard Rack
**GENERAL PROPERTIES**

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

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<td>Cleaning Type</td>
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<tr>
<td>Home Connect (Wi-Fi Enabled)</td>
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**OVEN PERFORMANCE**

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

**TECHNICAL DETAILS**

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

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD): 29” x 29 3/4” x 24 1/4”
- Trim Overlaps (Top – Sides – Bottom): 3/4” to 2” – 1/4” – 0”
- Required Cutout Size (HxWxD): Standard – 27” x 28 1/2” x 18 1/2” x 23 1/4”
- Required Cutout Size (HxWxD): Flush – 29 1/4” x 30 3/4” x 24 1/4”
- Oven Cavity Size: 45 cu. ft.
- Overall Oven Interior Dimensions (HxWxD): 17 3/4” x 24” x 17 7/8”
- Usable Oven Interior Dimensions (HxWxD) – 13 1/2” x 21 5/8” x 16 1/8”
- Net Weight: 188 lbs

**ACCESSORIES (INCLUDED)**

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

**WARRANTY**

- Limited Warranty Parts and Labor: 2 Year

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**GENERAL PROPERTIES**

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

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**OVEN PERFORMANCE**

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

**TECHNICAL DETAILS**

- Watts: 3,800 W / 1,000 W
- Circuit Breaker: 30 A
- Volts: 240 / 208 V
- Frequency: 60 Hz
- Plug Type: Fixed Connection, No Plug
- Conduit: 60° 4 Wire
- Energy Source: Electric

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD): 29” x 29 3/4” x 24 1/4”
- Trim Overlaps (Top – Sides – Bottom): 3/4” to 2” – 1/4” – 0”
- Required Cutout Size (HxWxD): Standard – 27” x 28 1/2” x 18 1/2” x 23 1/4”
- Required Cutout Size (HxWxD): Flush – 29 1/4” x 30 3/4” x 24 1/4”
- Oven Cavity Size: 45 cu. ft.
- Overall Oven Interior Dimensions (HxWxD): 17 3/4” x 24” x 17 7/8”
- Usable Oven Interior Dimensions (HxWxD): 13 1/2” x 21 5/8” x 16 1/8”
- Net Weight: 174 lbs

**ACCESSORIES (INCLUDED)**

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

**WARRANTY**

- Limited Warranty Parts and Labor: 2 Year

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**FEATURES & BENEFITS**

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

**ACCESSORIES (OPTIONAL)**

- SDCLNRCK30 30-Inch Oven Self-clean Standard Rack
**MC30WP**
30-INCH SPEED OVEN
PROFESSIONAL SERIES

**GENERAL PROPERTIES**
- Cavity Color: Stainless Steel
- Microwave Power (W): 1,000 W

**OVEN PERFORMANCE**
- Bake Element Wattages: 600 W
- Broil Element Wattages: 1,750 W
- Convection Element Wattages: 1,700 W

**CAPACITY**
- Cavity Capacity (cu. ft.): 1.6 cu. ft.

**TECHNICAL DETAILS**
- Watts (W): 3,840 W
- Circuit Breaker (A): 16 A
- Volts (V): 208 or 240 V
- Frequency (Hz): 60 Hz

**DIMENSIONS & WEIGHT**
- Overall Appliance Dimensions (HxWxD) (in.): 19 5/8” x 29 1/4” x 22 3/4”
- Required Cutout Size (HxWxD) (in) – Standard Install: 19 1/2” x 28 1/2” x 22”
- Required Cutout Size (HxWxD) (in) – Flush Install: 20 1/4” x 30” x 23 1/2”
- Oven Overall Interior Dimensions (HxWxD) (in): 9 7/8” x 16 1/2” x 10 1/4”
- Turntable Diameter (in.): 12 1/2”
- Turntable Diameter (in.) – Ceramic Cookware Max: 12 1/2”
- Rack – Rectangular Cookware Max: 15” x 12”
- Net Weight (lbs): 96 lbs.

**ACCESSORIES (INCLUDED)**
- Metal turntable, cooking rack, ceramic cooking tray

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

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**MC30WS**
30-INCH SPEED OVEN
MASTERPIECE SERIES

**GENERAL PROPERTIES**
- Cavity Color: Stainless Steel
- Microwave Power (W): 1,000 W

**OVEN PERFORMANCE**
- Bake Element Wattages: 400 W
- Broil Element Wattages: 1,750 W
- Convection Element Wattages: 1,700 W

**CAPACITY**
- Cavity Capacity (cu. ft.): 1.6 cu. ft.

**TECHNICAL DETAILS**
- Watts (W): 3,840 W
- Circuit Breaker (A): 16 A
- Volts (V): 208 or 240 V
- Frequency (Hz): 60 Hz

**DIMENSIONS & WEIGHT**
- Overall Appliance Dimensions (HxWxD) (in.): 19 5/8” x 29 1/4” x 22 3/4”
- Required Cutout Size (HxWxD) (in) – Standard Install: 19 1/2” x 28 1/2” x 22”
- Required Cutout Size (HxWxD) (in) – Flush Install: 20 1/4” x 30” x 23 1/2”
- Oven Overall Interior Dimensions (HxWxD) (in): 9 7/8” x 16 1/2” x 10 1/4”
- Turntable Diameter (in.): 12 1/2”
- Turntable Diameter (in.) – Ceramic Cookware Max: 12 1/2”
- Rack – Rectangular Cookware Max: 15” x 12”
- Net Weight (lbs): 96 lbs.

**ACCESSORIES (INCLUDED)**
- Metal turntable, cooking rack, ceramic cooking tray

**WARRANTY**
- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
**PROFESSIONAL SERIES, LEFT SIDE OPENING DOOR**

**GENERAL PROPERTIES**

Heating Modes – Upper Cavity
- (16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

Heating Modes – Lower Cavity
- (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

 Sabbath
- Yes

Cleaning Type
- Upper Cavity: Easy Clean, Self Clean
- Lower Cavity: Easy Clean, Self Clean

Telescopic Rack(s)
- 4

Illumination Type
- Upper Cavity: Halogen
- Lower Cavity: Halogen

Home Connect (Wi-Fi Enabled)
- Yes

**TECHNICAL DETAILS**

Watts
- 9,600 W

Circuit Breaker
- 40 A

Volts
- 240 / 208 V

Frequency
- 60 Hz

Power Cord Length
- 60" Extension Cord, No Plug

Plug Type
- 60" 4-Wire

Energy Source
- Electric

DIMENTIONS & WEIGHT

Overall Appliance Dimensions (HxWxD): 52 1/4" x 29 1/4" x 24 1/2"

Trim Overlaps (Top – Sides – Bottom): 3 3/4" x 2", 1/4" – 0"

Required Cutout Size (HxWxD) – Standard: 50" x 51 1/4" x 28 1/2" x 23 1/8" x 17 3/16" x 16 3/4"

Required Cutout Size (HxWxD) – Flush: 52 1/4" x 30" x 24 1/2" x 23 1/8" x 17 3/16" x 16 3/4"

Oven Cavity Size: 4.5 cu. ft.

Overall Oven Interior Dimensions (HxWxD): 13 1/2" x 21 1/8" x 16 1/4"

Net Weight: 341 lbs

**WARRANTY**

Limited Warranty Parts and Labor: 2 Year

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**ACCESSORIES (INCLUDED)**

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

**ACCESSORIES (OPTIONAL)**

SDCRNICK30
- 30-Inch Oven Self-clean Standard Rack

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**ALSO AVAILABLE:**

POD302RW – Right Side Opening Door

**FEATURES & BENEFITS**

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

**TECHNICAL DETAILS**

Watts
- 9,600 W

Circuit Breaker
- 40 A

Volts
- 240 / 208 V

Frequency
- 60 Hz

Power Cord Length
- 60" Extension Cord, No Plug

Plug Type
- 60" 4-Wire

Energy Source
- Electric

DIMENTIONS & WEIGHT

Overall Appliance Dimensions (HxWxD): 52 1/4" x 29 1/4" x 24 1/2" x 23 1/8" x 17 3/16" x 16 3/4"

Trim Overlaps (Top – Sides – Bottom): 3 3/4" x 2", 1/4" – 0"

Required Cutout Size (HxWxD) – Standard: 50" x 51 1/4" x 28 1/2" x 23 1/8" x 17 3/16" x 16 3/4"

Required Cutout Size (HxWxD) – Flush: 52 1/4" x 30" x 24 1/2" x 23 1/8" x 17 3/16" x 16 3/4"

Oven Cavity Size: 4.5 cu. ft.

Overall Oven Interior Dimensions (HxWxD): 13 1/2" x 21 1/8" x 16 1/4"

Net Weight: 341 lbs

**WARRANTY**

Limited Warranty Parts and Labor: 2 Year

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**ACCESSORIES (INCLUDED)**

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

**ACCESSORIES (OPTIONAL)**

SDCRNICK30
- 30-Inch Oven Self-clean Standard Rack
POD302RW 30-INCH DOUBLE BUILT-IN OVEN
PROFESSIONAL SERIES, RIGHT SIDE OPENING DOOR

GENERAL PROPERTIES
Heating Modes – Upper Cavity
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

Heating Modes – Lower Cavity
(13) Bake, Broil, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Sabbath
Yes

Cleaning Type
Upper Cavity: Easy Clean Lower Cavity: Self Clean
Telescopic Rack(s)
4

Illumination Type
Upper Cavity: Halogen Lower Cavity: Halogen

Interior Lights
Upper Cavity: 2 Lower Cavity: 2

Home Connect (Wi-Fi Enabled)
Yes

OVEN PERFORMANCE
Bake / Broil Element
Upper Cavity: 2,400 / 3,800 / 1,000 W Lower Cavity: 2,400 / 3,800 W

Convection Element
Upper Cavity: 2,000 W Lower Cavity: 2,000 W

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

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD)
52 1/4” x 29 7/8” x 24 1/2”

Trim Overlaps (Top – Sides – Bottom)
3 1/4” to 2” / 11/16” – 0”

Required Cutout Size (HxWxD) – Standard
50” – 51 1/2” x 28 1/2” x 23 7/8”

Required Cutout Size (HxWxD) – Flush
52 1/4” x 30 7/8” x 24 1/2”

Oven Cavity Size

Overall Oven Interior Dimensions (HxWxD)
17 7/16” x 24” x 17 1/2”

Usable Oven Interior Dimensions (HxWxD)
13 1/8” x 21 1/4” x 16 1/8”

Net Weight
341 lbs

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

ACCESSORIES (OPTIONAL)

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

ACCESSORIES (OPTIONAL)

SDCN0384S 30” Oven Self-clean Standard Rack

SDCN1160S 30” Oven Self-clean Standard Rack

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

WARRANTY
Limited Warranty Parts and Labor
2 Year

POD302W 30-INCH DOUBLE BUILT-IN OVEN
PROFESSIONAL SERIES

GENERAL PROPERTIES
Heating Modes – Upper Cavity
(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Heating Modes – Lower Cavity
(13) Bake, Broil, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Sabbath
Yes

Cleaning Type
Upper Cavity: Easy Clean Lower Cavity: Self Clean
Telescopic Rack(s)
2

Illumination Type
Upper Cavity: Halogen Lower Cavity: Halogen

Interior Lights
Upper Cavity: 2 Lower Cavity: 2

Home Connect (Wi-Fi Enabled)
Yes

OVEN PERFORMANCE
Bake / Broil Element
Upper Cavity: 2,400 / 3,800 W Lower Cavity: 2,400 / 3,800 W

Convection Element
Upper Cavity: 2,000 W Lower Cavity: 2,000 W

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

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD)
52 1/4” x 29 7/8” x 24 1/2”

Trim Overlaps (Top – Sides – Bottom)
3 1/4” to 2” / 11/16” – 0”

Required Cutout Size (HxWxD) – Standard
50” – 51 1/2” x 28 1/2” x 23 7/8”

Required Cutout Size (HxWxD) – Flush
52 1/4” x 30 7/8” x 24 1/2”

Oven Cavity Size

Overall Oven Interior Dimensions (HxWxD)
17 7/16” x 24” x 17 1/2”

Usable Oven Interior Dimensions (HxWxD)
13 1/8” x 21 1/4” x 16 1/8”

Net Weight
323 lbs

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

ACCESSORIES (OPTIONAL)

SDCN0384S 30” Oven Self-clean Standard Rack

SDCN1160S 30” Oven Self-clean Standard Rack

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

WARRANTY
Limited Warranty Parts and Labor
2 Year
**MED302WS 30-INCH DOUBLE BUILT-IN OVEN**

**MASTERPIECE® SERIES**

**GENERAL PROPERTIES**

- Heating Modes – Upper Cavity
  - (16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie
- Heating Modes – Lower Cavity
  - (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

**OVEN PERFORMANCE**

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

**TECHNICAL DETAILS**

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

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD): 52 1/2" x 29 1/4" x 24 1/2" (96WD)
- Overall Oven Interior Dimensions (HxWxD): 52 1/2" x 29 1/4" x 24 1/2" (96WD)
- Oven Cavity Size: Upper Cavity - 4.5 cu. ft., Lower Cavity - 4.5 cu. ft.
- Overall Oven Interior Dimensions (HxWxD): 4.5 cu. ft. - 23 7/8" x 24" x 17 7/8"
- Usable Oven Interior Dimensions (HxWxD): 13 5/8" x 21 1/8" x 16 3/4"
- Net Weight: 333 lbs

**ACCESSORIES (INCLUDED)**

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

**WARRANTY**

- Limited Warranty Parts and Labor: 2 Years

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**MED302LWS 30-INCH DOUBLE BUILT-IN OVEN**

**MASTERPIECE® SERIES, LEFT SIDE OPENING DOOR**

**GENERAL PROPERTIES**

- Heating Modes – Upper Cavity
  - (16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie
- Heating Modes – Lower Cavity
  - (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

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

**OVEN PERFORMANCE**

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

**TECHNICAL DETAILS**

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

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD): 52 1/2" x 29 1/4" x 24 1/2" (96WD)
- Overall Oven Interior Dimensions (HxWxD): 52 1/2" x 29 1/4" x 24 1/2" (96WD)
- Oven Cavity Size: Upper Cavity - 4.5 cu. ft., Lower Cavity - 4.5 cu. ft.
- Overall Oven Interior Dimensions (HxWxD): 4.5 cu. ft. - 23 7/8" x 24" x 17 7/8"
- Usable Oven Interior Dimensions (HxWxD): 13 5/8" x 21 1/8" x 16 3/4"
- Net Weight: 334 lbs

**ACCESSORIES (INCLUDED)**

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

**WARRANTY**

- Limited Warranty Parts and Labor: 2 Years

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**ACCESSORIES**

- SDCLNRCK30 30-Inch Oven Self-clean Standard Rack

**ALSO AVAILABLE:**

- MED302RWS – Right Side Opening Door

**FEATURES & BENEFITS**

- Designed for flexibility—standard or flush installation into kitchen cabinets
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)
### MED302RWS 30-INCH DOUBLE BUILT-IN OVEN

**MASTERPIECE® SERIES, RIGHT SIDE OPENING DOOR**

### GENERAL PROPERTIES
- **Heating Modes – Upper Cavity**
  - (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie
- **Heating Modes – Lower Cavity**
  - (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

### TECHNICAL DETAILS
- **Watts**
  - (9,600) 2,400 / 3,800 / 1,000 W
- **Volts**
  - (240 / 208 V)
- **Frequency**
  - (60 Hz)
- **Plug Type**
  - Fixed Connection, No Plug
- **Conduit**
  - 40' 4-Wire
- **Energy Source**
  - Electric

### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions (HxWxD)**
  - 52 1/16" x 29 1/2" x 24 1/2"
- **Trim Overlaps (Top – Sides – Bottom)**
  - 3 1/2" to 2" / 3 1/2" – 0"  / 0"  / 2 1/8" H x 20 1/8" W x 20 1/8" D
- **Required Cutout Size (HxWxD) – Standard**
  - 50" – 51 1/8" x 28 11/16" x 23 1/3" W x 23 5/16" D
- **Required Cutout Size (HxWxD) – Flush**
  - 52 1/4" x 30 1/2" x 24 1/2"
- **Oven Cavity Size**
  - Upper Cavity 4.5 cu. ft.
  - Lower Cavity 4.5 cu. ft.
- **Overall Oven Interior Dimensions (HxWxD)**
  - 17 5/8" x 24" x 17 7/8" W x 23 1/2" D
- **Usable Oven Interior Dimensions (HxWxD)**
  - 15 3/4" x 21 1/8" x 16 1/4" W x 21 1/8" D
- **Net Weight**
  - 334 lbs

### WARRANTY
- **Limited Warranty Parts and Labor**
  - 2 Year

### ACCESSORIES (INCLUDED)
- Upper Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie, Lower Cavity: 1 Telescopic Rack and 2 Standard Oven Racks

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### ME302WS 30-INCH DOUBLE BUILT-IN OVEN

**MASTERPIECE® SERIES**

### GENERAL PROPERTIES
- **Heating Modes – Upper Cavity**
  - (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie
- **Heating Modes – Lower Cavity**
  - (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

### TECHNICAL DETAILS
- **Watts**
  - (9,200) 2,400 / 3,800 W
- **Volts**
  - (240 / 208 V)
- **Frequency**
  - (60 Hz)
- **Plug Type**
  - Fixed Connection, No Plug
- **Conduit**
  - 60' 4-Wire
- **Energy Source**
  - Electric

### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions (HxWxD)**
  - 52 1/16" x 29 1/2" x 24 1/2"
- **Trim Overlaps (Top – Sides – Bottom)**
  - 3 1/2" to 2" / 3 1/2" – 0"  / 0"  / 2 1/8" H x 20 1/8" W x 20 1/8" D
- **Required Cutout Size (HxWxD) – Standard**
  - 50" – 51 1/8" x 28 11/16" x 23 1/3" W x 23 5/16" D
- **Required Cutout Size (HxWxD) – Flush**
  - 52 1/4" x 30 1/2" x 24 1/2"
- **Oven Cavity Size**
  - Upper Cavity 4.5 cu. ft.
  - Lower Cavity 4.5 cu. ft.
- **Overall Oven Interior Dimensions (HxWxD)**
  - 17 5/8" x 24" x 17 7/8" W x 23 1/2" D
- **Usable Oven Interior Dimensions (HxWxD)**
  - 15 3/4" x 21 1/8" x 16 1/4" W x 21 1/8" D
- **Net Weight**
  - 323 lbs

### WARRANTY
- **Limited Warranty Parts and Labor**
  - 2 Year

### FEATURES & BENEFITS
- **Specially Crafted Glass on Stainless Steel for a Luxurious Look and Finish**
- **Designed for Flexibility — Standard or Flush Installation into Kitchen Cabinets**
- **SoftClose® Door Ensures Ultra Smooth Closing of the Oven Door**
- **Convection, Slow Roast, Max Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie**

### ACCESSORIES (OPTIONAL)
- **SDCLNRCK30**
  - 30-Inch Oven Self-Clean Standard Rack

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### FEATURES & BENEFITS
- **Fast 2-Hour Self Clean Mode**
- **Multi-Point Meat Probe to Better Capture Temperature in Roast**
- **Ergonomically Designed Side Opening Door for Better Access to Oven**
- **Designed for Flexibility — Standard or Flush Installation into Kitchen Cabinets**
- **Specially Crafted Gray Glass on Stainless Steel for a Luxurious Look and Finish**

### ACCESSORIES (OPTIONAL)
- **SDCLNRCK30**
  - 30-Inch Oven Self-Clean Standard Rack

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### GENERAL PROPERTIES

**Heating Modes – Upper Cavity**
(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs

**Heating Modes – Lower Cavity**
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

- Sabbath: Yes
- Cleaning Type: Easy Clean, EcoLogic Clean
- Telescopic Rack(s): 6
- Illumination Type: LED, Halogen
- Interior Lights: Upper Cavity, Lower Cavity
  - Upper Cavity: 3, Lower Cavity: 2
- Home Connect (Wi-Fi-Enabled): Yes, Upper & Lower

### OVEN PERFORMANCE

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

**Convection Element**
Upper Cavity: 2,400 W, 1,000 W, 3,800 W
Lower Cavity: 2,000 W

### TECHNICAL DETAILS

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

### DIMENSIONS & WEIGHT

**Overall Appliance Dimensions (HxWxD)**
- Upper Cavity: 48” x 29 3/4”
- Lower Cavity: 48” x 29 3/4”

**Trim Overlaps (Top – Sides – Bottom)**
- Upper Cavity: 11/16” x 1 5/16” x 1 3/8”
- Lower Cavity: 11/16” x 1 5/16” x 1 3/8”

**Required Cutout Size (HxWxD – Standard)**
- Upper Cavity: 47” x 48 1/8” x 28 9/16”
- Lower Cavity: 47” x 48 1/8” x 28 9/16”

**Required Cutout Size (HxWxD – Flush)**
- Upper Cavity: 49” x 30” x 24 1/2”
- Lower Cavity: 49” x 30” x 24 1/2”

**Steam Convection Oven Capacity**
2.8 cu. ft.

**Oven Capacity**
4.5 cu. ft.

**Overall Oven Interior Dimensions (HxWxD)**
- Upper Cavity: 14 1/4” x 18 7/8” x 17 7/8”
- Lower Cavity: 14 1/4” x 18 7/8” x 17 7/8”

**Usable Oven Interior Dimensions (HxWxD)**
- Upper Cavity: 11 1/16” x 15 1/16” x 15 1/16”
- Lower Cavity: 11 1/16” x 15 1/16” x 15 1/16”

**Net Weight**
333 lbs

### ACCESSORIES (INCLUDED)
- Upper Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, 1 Large Perforated Pan, 1 Small Pan
- Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, Max Broil Pan, Rotisserie

### WARRANTY
- Limited Warranty Parts and Labor: 2 Year
**GENERAL PROPERTIES**

**Heating Modes – Upper Cavity**
- 36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Keep Warm) and Heating Programs and Microwave Programs

**Heating Modes – Lower Cavity**
- (16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

**Salabath**
- Yes

**Warming Drawer**
- Yes

**Cleaning Type – Lower Cavity**
- Easy Clean and Self Clean

**Telescopic Rack(s)**
- 3

**Illumination Type**
- Upper Cavity: LED
- Lower Cavity: Halogen

**Interior Lights**
- Upper Cavity: 3
- Lower Cavity: 2

**Home Connect (Wi-Fi Enabled)**
- Yes, Lower Oven Only

**OVEN PERFORMANCE**

**Microwave Power**
- 1,000 W

**Bake / Broil Element**
- Upper Cavity: 600 W / 1,750 W
- Lower Cavity: 2,400 / 1,000 / 3,800 W

**Convection Element**
- Upper Cavity: 1,700 W
- Lower Cavity: 2,000 W

**Warming Drawer Power**
- 450 W

**TECHNICAL DETAILS**

**Watts**
- 10,200 W

**Circuit Breaker**
- 50 A

**Volts; Frequency**
- 240 / 208 V; 60 Hz

**Plug Type**
- Fixed Connection, No Plug

**Conduit**
- Home Connect (Wi-Fi Enabled)

**Energy Source**
- Electric

**DIMENSIONS & WEIGHT**

**Overall Appliance Dimensions (HxWxD)**
- 49 3/8" x 30 3/8" x 24 1/2"

**Trim Overlaps (Top – Sides – Bottom)**
- 3/8" to 2" x 3/8" x 0" - 0"

**Required Cutout Size (HxWxD) – Standard**
- 60 3/4" x 28 1/2" x 23 1/2"

**Required Cutout Size (HxWxD) – Flush**
- 61 1/8" x 30" x 24 1/2"*

**Speed Oven Capacity**
- 1.6 cu. ft.

**Oven Capacity**
- 1.6 cu. ft.

**Warming Drawer Capacity**
- 2.5 cu. ft.

**Overall Lower Oven Interior Dimensions (HxWxD)**
- 17 3/4" x 24" x 17 3/4"

**Usable Lower Oven Interior Dimensions (HxWxD)**
- 13 1/2" x 21 1/8" x 16 1/2"

**Net Weight**
- 346 lbs

**FEATURES & BENEFITS**
- Large commercial style rotisserie with 12 pound capacity
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility — standard or flush installation into kitchen cabinets
- Large commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry

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

**WARRANTY**
- Limited Warranty Parts and Labor: 2 Year

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**GENERAL PROPERTIES**

**Heating Modes – Upper Cavity**
- 36 CookSmart™ Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Heating Programs and Microwave Programs

**Heating Modes – Lower Cavity**
- (16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

**Salabath**
- Yes

**Warming Drawer**
- Yes

**Cleaning Type – Lower Cavity**
- Easy Clean and Self Clean

**Telescopic Rack(s)**
- 3

**Illumination Type**
- Upper Cavity: LED
- Lower Cavity: Halogen

**Interior Lights**
- Upper Cavity: 1
- Lower Cavity: 2

**Home Connect (Wi-Fi Enabled)**
- Yes, Lower Oven Only

**OVEN PERFORMANCE**

**Microwave Power**
- 1,000 W

**Bake / Broil Element**
- Upper Cavity: 600 W / 1,750 W
- Lower Cavity: 2,400 / 1,000 / 3,800 W

**Convection Element**
- Upper Cavity: 1,700 W
- Lower Cavity: 2,000 W

**TECHNICAL DETAILS**

**Watts**
- 10,200 W

**Circuit Breaker**
- 50 A

**Volts; Frequency**
- 240 / 208 V; 60 Hz

**Plug Type**
- Fixed Connection, No Plug

**Conduit**
- Home Connect (Wi-Fi Enabled)

**Energy Source**
- Electric

**DIMENSIONS & WEIGHT**

**Overall Appliance Dimensions (HxWxD)**
- 49 3/8" x 29 3/4" x 24 1/2"

**Trim Overlaps (Top – Sides – Bottom)**
- 3/8" to 2" – 3/8" – 0"

**Required Cutout Size (HxWxD) – Standard**
- 60 3/4" x 28 1/2" x 23 1/2"

**Required Cutout Size (HxWxD) – Flush**
- 61 1/8" x 30" x 24 1/2"*

**Speed Oven Capacity**
- 1.6 cu. ft.

**Oven Capacity**
- 1.6 cu. ft.

**Warming Drawer Capacity**
- 2.5 cu. ft.

**Overall Lower Oven Interior Dimensions (HxWxD)**
- 17 3/4" x 24" x 17 3/4"

**Usable Lower Oven Interior Dimensions (HxWxD)**
- 13 1/2" x 21 1/8" x 16 1/2"

**Net Weight**
- 267 lbs

**FEATURES & BENEFITS**
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility — standard or flush installation into kitchen cabinets
- Large commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry

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

**WARRANTY**
- Limited Warranty Parts and Labor: 2 Year
### POM301W
#### 30-INCH DOUBLE COMBINATION BUILT-IN OVEN WITH MICROWAVE

**GENERAL PROPERTIES**
- **Heating Modes — Upper Cavity**
  - (9) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrees
- **Heating Modes — Lower Cavity**
  - (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

**Sabbath**
- Yes

**Cleaning Type — Lower Cavity**
- Easy Clean and Self Clean

**Telescopic Rack(s)**
- 1

**Illumination Type**
- Upper Cavity: LED
- Lower Cavity: Halogen

**Interior Lights**
- Upper Cavity: 1
- Lower Cavity: 2

**Home Connect (Wi-Fi Enabled)**
- Yes, Lower Oven Only

### TECHNICAL DETAILS

**Watts**
- 10,200 W

**Volts; Frequency**
- 240 / 208 V; 60 Hz

**Plug Type**
- Fixed Connection, No Plug

**Conduit**
- 50 A

**Plug Type**
- Fixed Connection, No Plug

**Electrical Source**
- Electric

**DIMENSIONS & WEIGHT**

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

**ACCESSORIES (INCLUDED)**

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

**WARRANTY**
- Limited Warranty Parts and Labor 2 Year

### MEDMCW31WS
#### 30-INCH TRIPLE COMBINATION BUILT-IN OVEN WITH SPEED OVEN

**GENERAL PROPERTIES**
- **Heating Modes — Upper Cavity**
  - 36 CookSmart™ Auto Programs (including True Convection, Speed Convection, BAKE, Convection Broil, Keep Warm) and Heating Programs and Microwave Programs
- **Heating Modes — Lower Cavity**
  - (16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

**Sabbath**
- Yes

**Cleaning Type — Lower Cavity**
- Easy Clean and Self Clean

**Telescopic Rack(s)**
- 3

**Illumination Type**
- Upper Cavity: LED
- Lower Cavity: Halogen

**Interior Lights**
- Upper Cavity: 1
- Lower Cavity: 2

**Home Connect (Wi-Fi Enabled)**
- Yes, Lower Oven Only

### TECHNICAL DETAILS

**Watts**
- 10,200 W

**Volts; Frequency**
- 240 / 208 V; 60 Hz

**Plug Type**
- Fixed Connection, No Plug

**Conduit**
- 50 A

**Plug Type**
- Fixed Connection, No Plug

**Electrical Source**
- Electric

**DIMENSIONS & WEIGHT**

| Overall Appliance Dimensions (HxWxD) | 61 1/4" x 29 3/4" x 24 3/4"
| Trim Overlaps (Top — Sides — Bottom) | 1/4" x 1/4" x 0"
| Required Cutout Size (HxWxD) — Standard | 60 1/2" x 28 1/2" x 23 1/2"
| Required Cutout Size (HxWxD) — Flush | 61 1/2" x 30 1/2" x 24 1/2"
| Speed Oven Capacity | 1.6 cu. ft.
| Oven Capacity | 4.5 cu. ft.
| Warming Drawer Capacity | 2.5 cu. ft.
| Overall Lower Oven Interior Dimensions (HxWxD) | 17 1/4" x 24" x 17 1/2"
| Usable Lower Oven Interior Dimensions (HxWxD) | 13 1/2" x 21 1/4" x 16 1/4"
| Net Weight | 630 lbs

**ACCESSORIES (INCLUDED)**

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

**WARRANTY**
- Limited Warranty Parts and Labor 2 Year
**Features & Benefits**
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Speed oven with microwave capability can broil and convection bake
- Large commercial-style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry

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

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

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

**Dimensions & Weight**
- Overall Appliance Dimensions (HxWxD)
  - 49” x 29 9/16” x 24 1/2”
- Trim Overlps (Top – Sides – Bottom)
  - 1/8” – 1/8” – 0”
- Required Cutout Size (HxWxD) – Standard
  - 48 15/16” x 28 15/16” x 23 1/8”
- Required Cutout Size (HxWxD) – Flush
  - 49 1/16” x 30” x 24 1/2”
- Speed Oven Capacity
  - 1.6 cu. ft.
- Oven Capacity
  - 4.5 cu. ft.
- Overall Lower Oven Interior Dimensions (HxWxD)
  - 17 3/4” x 24” x 17 7/8”
- Usable Lower Oven Interior Dimensions (HxWxD)
  - 13 11/16” x 21 13/16” x 16 3/4”
- Net Weight
  - 267 lbs

**Accessories (Included)**
- Upper Cavity: Glass turntable, Rack; Lower Cavity: 1 Telescopic and 2 Standard Oven Racks, Meat Probe, Broil Pan

**Warranty**
- Limited Warranty Parts and Labor
  - 2 Year

**Accessories (Optional)**
- SDCLNRCK30 30-Inch Oven Self-clean Standard Rack
**PLANNING INFORMATION**

**Built-In Ovens**

**Model Options**

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

**Installation Considerations**

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

**Important**

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 3/8” (6.4 mm) space between the side of the oven and the wall or door.

For oven support, install 2 x 4” extending from back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting at least the weights listed in the chart below.

**Minimum Cabinet Base Support Weights**

<table>
<thead>
<tr>
<th>Type of Oven</th>
<th>Weight (lbs)</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Oven</td>
<td>232</td>
<td>105</td>
</tr>
<tr>
<td>Steam and Convection Ovens</td>
<td>232</td>
<td>105</td>
</tr>
<tr>
<td>Speed Ovens</td>
<td>142</td>
<td>64.1</td>
</tr>
<tr>
<td>Double Ovens</td>
<td>429</td>
<td>195</td>
</tr>
<tr>
<td>Double Combination Ovens with Steam and Convection Oven</td>
<td>429</td>
<td>195</td>
</tr>
<tr>
<td>Double Combination Oven with Microwave or Speed Oven</td>
<td>322</td>
<td>146</td>
</tr>
<tr>
<td>Triple Combination Oven with Speed Oven and Warming Drawer</td>
<td>429</td>
<td>195</td>
</tr>
</tbody>
</table>

**Electrical Location**

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

**Electrical Specifications**

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

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

**Required Circuit Breaker 208 / 240V**

<table>
<thead>
<tr>
<th>Type of Oven</th>
<th>Circuit Breaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Ovens</td>
<td>30 Amp</td>
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<td>16 Amp</td>
</tr>
<tr>
<td>Double Ovens</td>
<td>40 Amp</td>
</tr>
<tr>
<td>Double Combination Ovens with Steam and Convection Oven</td>
<td>40 / 50 Amp</td>
</tr>
<tr>
<td>Double Combination Oven with Microwave or Speed Oven</td>
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<td>40 / 50 Amp</td>
</tr>
</tbody>
</table>

**Important**

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

If local codes permit grounding through the electrical supply neutral, must comply with all applicable local codes.

**Standard Wall-Mounted Installation**

- For single ovens installed into a wall cabinet, the junction box may be located above, beneath, left or right of the unit within reach of the power cord.
- For oven installation in a wall cabinet, the control panel overlap is a min. 1/2” (10 mm) to max. 2” (51 mm) measurements in inches (mm).

**Flush Installation**

For single ovens installed into a wall cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

**Electrical Location**

Flush Installation

**Single Built-In Ovens**

**Model Options**

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

**Installation Considerations**

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

**Important**

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 3/8” (6.4 mm) space between the side of the oven and the wall or door.

For oven support, install 2 x 4” extending from back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting at least the weights listed in the chart below.

**Minimum Cabinet Base Support Weights**

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**Electrical Location**

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

**Electrical Specifications**

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

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

**Required Circuit Breaker 208 / 240V**

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**Important**

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

If local codes permit grounding through the electrical supply neutral, must comply with all applicable local codes.

**Standard Wall-Mounted Installation**

- For single ovens installed into a wall cabinet, the junction box may be located above, beneath, left or right of the unit within reach of the power cord.
- For oven installation in a wall cabinet, the control panel overlap is a min. 1/2” (10 mm) to max. 2” (51 mm) measurements in inches (mm).

**Flush Installation**

For single ovens installed into a wall cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

**Electrical Location**

flush Installation

**Single Built-In Ovens**

**Model Options**

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

**Installation Considerations**

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

**Important**

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 3/8” (6.4 mm) space between the side of the oven and the wall or door.

For oven support, install 2 x 4” extending from back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting at least the weights listed in the chart below.

**Minimum Cabinet Base Support Weights**

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**Electrical Location**

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

**Electrical Specifications**

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

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

**Required Circuit Breaker 208 / 240V**

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<td>Double Ovens</td>
<td>40 Amp</td>
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<tr>
<td>Double Combination Ovens with Steam and Convection Oven</td>
<td>40 / 50 Amp</td>
</tr>
<tr>
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</table>

**Important**

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

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

**30-Inch Single Oven – Left Hinge**

- **Product Dimensions**
  - 28 1/2" (722 mm)
  - 24 1/2" (622 mm)
  - 30 5/8" (778 mm)

- **Measurements:**
  - 24 1/2" (622 mm)
  - 24 1/2" (622 mm)
  - 28 1/2" (722 mm)

**Door Handle Depth**

- **Flush Installation**
  - 30 5/8" (778 mm)

**Flush Installation**

**30-Inch Single Oven – Right Hinge**

- **Product Dimensions**
  - 28 1/2" (722 mm)
  - 24 1/2" (622 mm)
  - 30 5/8" (778 mm)

- **Measurements:**
  - 24 1/2" (622 mm)
  - 24 1/2" (622 mm)
  - 28 1/2" (722 mm)

**Door Handle Depth**

- **Flush Installation**
  - 30 5/8" (778 mm)

---

**Standard Wall-Mounted Installation**

**30-Inch Steam & Convection Oven**

- **Product Dimensions**
  - 29 3/4" (756 mm)
  - 26 1/4" (666 mm)
  - 20 1/4" (518 mm)

- **Measurements:**
  - 29 3/4" (756 mm)
  - 26 1/4" (666 mm)
  - 20 1/4" (518 mm)

**Door Handle Depth**

- **Standard Wall-Mounted Installation**
  - 29 1/3" (740 mm)

---

**Standard Under-Counter Installation**

**30-Inch Steam & Convection Oven**

- **Product Dimensions**
  - 30 5/8" (778 mm)
  - 26 1/4" (666 mm)
  - 20 1/4" (518 mm)

- **Measurements:**
  - 30 5/8" (778 mm)
  - 26 1/4" (666 mm)
  - 20 1/4" (518 mm)

**Door Handle Depth**

- **Standard Under-Counter Installation**
  - 30 5/8" (778 mm)

---

**Flush Installation**

**30-Inch Steam & Convection Oven**

- **Product Dimensions**
  - 30 5/8" (778 mm)
  - 26 1/4" (666 mm)
  - 20 1/4" (518 mm)

- **Measurements:**
  - 30 5/8" (778 mm)
  - 26 1/4" (666 mm)
  - 20 1/4" (518 mm)

**Door Handle Depth**

- **Flush Installation**
  - 30 5/8" (778 mm)

---

**Flash Installation**

**30-Inch Single Oven – Left Hinge**

- **Product Dimensions**
  - 28 1/2" (722 mm)
  - 24 1/2" (622 mm)
  - 30 5/8" (778 mm)

- **Measurements:**
  - 24 1/2" (622 mm)
  - 24 1/2" (622 mm)
  - 28 1/2" (722 mm)

**Door Handle Depth**

- **Flush Installation**
  - 30 5/8" (778 mm)

---

**Flash Installation**

**30-Inch Single Oven – Right Hinge**

- **Product Dimensions**
  - 28 1/2" (722 mm)
  - 24 1/2" (622 mm)
  - 30 5/8" (778 mm)

- **Measurements:**
  - 24 1/2" (622 mm)
  - 24 1/2" (622 mm)
  - 28 1/2" (722 mm)

**Door Handle Depth**

- **Flush Installation**
  - 30 5/8" (778 mm)
INSTALLATION

Double Combination Built-In Ovens with Microwave or Speed Oven

Product Dimensions
30-Inch Double Combination Oven with Microwave or Speed Oven

Standard Installation
30-Inch Double Combination Oven with Microwave or Speed Oven

Flush Installation
30-Inch Double Combination Oven with Microwave or Speed Oven

Door Handle Depth *
* Professional Series Handle  Professional Series Handle

2 5/8" (67 mm) 2 1/2" (61 mm)

Product Dimensions
30-Inch Triple Combination Oven with Speed Oven and Warming Drawer

Standard Installation
30-Inch Triple Combination Oven with Speed Oven and Warming Drawer

Flush Installation
30-Inch Triple Combination Oven with Speed Oven and Warming Drawer

Door Handle Depth *
* Professional Series Handle  Professional Series Handle

2 5/8" (67 mm) 2 1/2" (61 mm)

Flash Installation
30-Inch Double Combination Oven with Microwave or Speed Oven

Combination Oven with Microwave or Speed Oven, flush mount installation

Top View-Combination Oven with Microwave or Speed Oven

Side View-Combination Oven with Microwave or Speed Oven

Flash Installation
30-Inch Triple Combination Oven with Speed Oven and Warming Drawer

Single Oven with Speed Oven and Warming Drawer, flush mount installation,

Top View-Bottom Hinge Door

Side View-Single Oven with Speed Oven and Warming Drawer

* Junction box may be installed above, beneath, right or left of the unit within range of the power cord.

* Protrusion of handle from door skin
### INSTALLATION

**Built-In Ovens Combined with Other Products**

The following OVENS are approved to be installed side-by-side in combination and the installation has been certified by CSA.

<table>
<thead>
<tr>
<th>Conventional Ovens</th>
<th>Steam Ovens</th>
<th>Microwave Ovens</th>
<th>Speed Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>ME301WS</td>
<td>ME3001WS</td>
<td>MB30WS</td>
<td>MC30WS</td>
</tr>
<tr>
<td>MED301WS</td>
<td>MED301WS</td>
<td>MB30WP</td>
<td>MC30WP</td>
</tr>
<tr>
<td>MED301WS</td>
<td>MED301WS w/SDS30WC</td>
<td>MB30WS w/SD30WC</td>
<td>MC30WS w/SD30WC</td>
</tr>
<tr>
<td>MED301WS</td>
<td>MED301WS w/SDS30WC</td>
<td>MB30WP w/SD30WC</td>
<td>MC30WP w/SD30WC</td>
</tr>
<tr>
<td>POD31W</td>
<td>POD301W</td>
<td>MB30WS w/WD30WC</td>
<td>MC30WP w/WD30WC</td>
</tr>
<tr>
<td>POD301W</td>
<td></td>
<td>POD301W</td>
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</tr>
<tr>
<td>POD301RW</td>
<td></td>
<td>POD301RW</td>
<td></td>
</tr>
</tbody>
</table>

#### Standard Side-By-Side Installation

30-Inch Conventional Ovens, Speed Ovens, Steam Ovens

**Important:** When installing an oven in combination, a minimum distance between the ovens is required. Refer to the oven installation manual for all other measurements.

#### Flush Side-By-Side Installation

30-Inch Conventional Ovens, Speed Ovens, Steam Ovens

**Important:** For the latest updates to the approved OVENS AND DRAWERS combination refer to the website listed in your appliance’s installation instructions.

The following OVENS AND DRAWERS are approved by BSH Home Appliances Corporation to be installed in combination. These products, identified in the table below, may be installed in combination with other cooking units. The suitability of the combination has not been evaluated by CSA.

<table>
<thead>
<tr>
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<td>POD31W</td>
<td>POD301W</td>
<td>MB30WS w/WD30WC</td>
<td>MC30WP w/WD30WC</td>
</tr>
<tr>
<td>POD301W</td>
<td></td>
<td>MB30WP w/WD30WC</td>
<td>MC30WP w/WD30WC</td>
</tr>
<tr>
<td>POD301RW</td>
<td></td>
<td>POD301RW</td>
<td></td>
</tr>
</tbody>
</table>

OVENS AND DRAWERS that are not listed above must be approved under local codes and/or by the local authority having jurisdiction. Please note: For the latest updates to the approved OVENS AND DRAWERS combination refer to the website listed in your appliance’s installation instructions.
INSTALLATION
Built-In Ovens Combined with Other Products

Product Dimensions
30-Inch Steam and Convection Oven with Short Storage Drawer

<table>
<thead>
<tr>
<th>Dimension</th>
<th>30&quot; (762 mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Handle Depth*</td>
<td>2 1/4&quot; (61 mm)</td>
</tr>
</tbody>
</table>

Flush Installation
30-Inch Double or Combo Oven Over Warming or Storage Drawer

<table>
<thead>
<tr>
<th>Dimension</th>
<th>30&quot; (762 mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Handle Depth*</td>
<td>2 1/4&quot; (61 mm)</td>
</tr>
</tbody>
</table>

Standard Under-Couter Installation
30-Inch Steam & Convection Oven with Short Storage Drawer

<table>
<thead>
<tr>
<th>Dimension</th>
<th>30&quot; (762 mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Handle Depth*</td>
<td>2 1/4&quot; (61 mm)</td>
</tr>
</tbody>
</table>

Standard Wall-Mounted Installation
30-Inch Steam & Convection Oven with Short Storage Drawer

<table>
<thead>
<tr>
<th>Dimension</th>
<th>30&quot; (762 mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Handle Depth*</td>
<td>2 1/4&quot; (61 mm)</td>
</tr>
</tbody>
</table>

* Protrusion of handle from door skin

Door Handle Depth*
Professional Series Handle
3" (76 mm)

Masterpiece Series Handle
2 1/4" (61 mm)

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

Standard Installation
30-Inch Speed Oven Above a Steam & Convection Oven

<table>
<thead>
<tr>
<th>Dimension</th>
<th>30&quot; (762 mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Handle Depth*</td>
<td>2 1/4&quot; (61 mm)</td>
</tr>
</tbody>
</table>

Flush Installation
30-Inch Steam & Convection Oven with Short Storage Drawer

<table>
<thead>
<tr>
<th>Dimension</th>
<th>30&quot; (762 mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Handle Depth*</td>
<td>2 1/4&quot; (61 mm)</td>
</tr>
</tbody>
</table>

Flush installation
Double or combo oven over storage or warming drawer

*IMPORTANT: Base must be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

THERMADOR
BUILT-IN OVENS

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

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

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

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

Sensor Cooking
The microwave oven measures humidity to achieve perfect results with minimal user programming.

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

Keep Warm
Keep food warm for more than 30 minutes after cooking.

Auto Defrost
Defrost foods such as meat, poultry and seafood simply by choosing the food type and entering the weight.

Design
Seamlessly blend in your microwave oven with your wall ovens. Drop-down doors allow for a sleek in-line execution, without the need for a trim kit.

Visit Thermador.com for complete specifications.
THERMADOR
BUILT-IN OVENS

MD30WS
30-INCH MICRODRAWER® MICROWAVE
MASTERPIECE® & PROFESSIONAL SERIES

FEATURES & BENEFITS
- Spacious 1.2 cu. ft. interior fits a 20 oz. cup or a 13” x 9” pan
- Achieve a perfectly flush installation in any standard depth cabinetry
- Our MicroDrawer® includes a special sensor mode that controls humidity and automatically adjusts cooking level and time
- 10 cooking modes that include melt, warm and soften
- Touch “open” and “close” eliminates the need for a handle

GENERAL PROPERTIES
Cavity Color White
Microwave Power (W) 950 W

CAPACITY
Cavity Capacity (cu. ft.) 1.2 cu. ft.

TECHNICAL DETAILS
Watts (W) 1,500 W
Circuit Breaker (A) 15 A
Volts (V) 120 V
Frequency (Hz) 60 Hz
Plug Type 120V-3 Prong
Power Cord Length (in.) 48”

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD) (in.) 16 3/4” x 30” x 23 3/4”
Required Cutout Size (HxWxD) (in) – Standard Install 14 1/4” x 28 1/4” x 22 1/4”
Required Cutout Size (HxWxD) (in) – Flush Install 16 3/4” x 30 3/4” x 23 3/4”
Net Weight (lbs) 82 lbs.

ACCESSORIES (INCLUDED) N/A
WARRANTY Limited Warranty, Entire Appliance, Parts and Labor 2 Year

---

MD24WS
24-INCH MICRODRAWER® MICROWAVE
MASTERPIECE® & PROFESSIONAL SERIES

FEATURES & BENEFITS
- Spacious 1.2 cu. ft. interior fits a 20 oz. cup or a 13” x 9” pan
- Achieve a perfectly flush installation in any standard depth cabinetry
- Our MicroDrawer® includes a special sensor mode that controls humidity and automatically adjusts cooking level and time
- 10 cooking modes that include melt, warm and soften
- Touch “open” and “close” eliminates the need for a handle

GENERAL PROPERTIES
Cavity Color White
Microwave Power (W) 950 W

CAPACITY
Cavity Capacity (cu. ft.) 1.2 cu. ft.
Turntable Diameter (in.) N/A

TECHNICAL DETAILS
Watts (W) 1,500 W
Circuit Breaker (A) 15 A
Volts (V) 120 V
Frequency (Hz) 60 Hz
Plug Type 120V-3 Prong
Power Cord Length (in.) 48”

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD) (in.) 16 3/4” x 23 3/4” x 23 3/4”
Required Cutout Size (HxWxD) (in) – Standard Install 14 1/4” x 22 1/4” x 22 1/4”
Required Cutout Size (HxWxD) (in) – Flush Install 16 3/4” x 24 3/4” x 23 1/4”
Net Weight (lbs) 81 lbs.

ACCESSORIES (INCLUDED) N/A
WARRANTY Limited Warranty, Entire Appliance, Parts and Labor 2 Year
## MB30WP
### 30-INCH BUILT-IN MICROWAVE
#### PROFESSIONAL SERIES

<table>
<thead>
<tr>
<th><strong>GENERAL PROPERTIES</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cavity Color</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Microwave Power (W)</td>
<td>950 W</td>
</tr>
<tr>
<td>Modes</td>
<td>(10) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrees, Reheat</td>
</tr>
</tbody>
</table>

### CAPACITY
- Cavity Capacity (cu. ft.) | 1.6 cu. ft.
- Turntable Diameter (in.) | 14 7/8" x 16 1/2" x 14 1/8" |
- Net Weight (lbs) | 75 lbs.

### ACCESSORIES (INCLUDED)
- Glass turntable

### WARRANTY
- Limited Warranty, Entire Appliance | 2 Year
- Limited Warranty, Parts and Labor | 2 Year

### TECHNICAL DETAILS
- Watts (W) | 1,650 W
- Circuit Breaker (A) | 15 A
- Volts (V) | 120 V
- Frequency (Hz) | 60 Hz
- Plug Type | NEMA 5-15 – 3 prong

### DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD) (in.) | 19 4/8" x 29 3/8" x 19 5/8"
- Required Cutout Size (HxWxD) (in) – Standard Install | 19 4/8" x 28 1/8" x 19 1/4"
- Required Cutout Size (HxWxD) (in) – Flush Install | 20 1/4" x 30 1/4" x 20 3/4"
- Oven Overall Interior Dimensions (HxWxD) (in.) | 7 5/8" x 16 1/2" x 14 3/4"

### FEATURES & BENEFITS
- Designed for flexibility — standard or flush installation into kitchen cabinets
- Sensor cooking programs measure humidity and adjust cooking level and cooking time
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Built-in microwave is the perfect companion for any Thermador wall oven

---

## MB30WS
### 30-INCH BUILT-IN MICROWAVE
#### MASTERPIECE® SERIES

<table>
<thead>
<tr>
<th><strong>GENERAL PROPERTIES</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cavity Color</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Microwave Power (W)</td>
<td>950 W</td>
</tr>
<tr>
<td>Modes</td>
<td>(10) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrees, Reheat</td>
</tr>
</tbody>
</table>

### CAPACITY
- Cavity Capacity (cu. ft.) | 1.6 cu. ft.
- Turntable Diameter (in.) | 14 7/8" x 16 1/2" x 14 1/8" |
- Net Weight (lbs) | 75 lbs.

### ACCESSORIES (INCLUDED)
- Glass turntable, square rack

### WARRANTY
- Limited Warranty, Entire Appliance | 2 Year
- Limited Warranty, Parts and Labor | 2 Year

### TECHNICAL DETAILS
- Watts (W) | 1,650 W
- Circuit Breaker (A) | 15 A
- Volts (V) | 120V
- Frequency (Hz) | 60 Hz
- Plug Type | NEMA 5-15 – 3 prong

### DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD) (in.) | 19 4/8" x 29 3/8" x 19 5/8"
- Required Cutout Size (HxWxD) (in) – Standard Install | 19 4/8" x 28 1/8" x 19 1/4"
- Required Cutout Size (HxWxD) (in) – Flush Install | 20 1/4" x 30 1/4" x 20 3/4"
- Oven Overall Interior Dimensions (HxWxD) (in.) | 7 5/8" x 16 1/2" x 14 3/4"

### FEATURES & BENEFITS
- Designed for flexibility — standard or flush installation into kitchen cabinets
- Sensor cooking programs measure humidity and adjust cooking level and cooking time
- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Built-in microwave is the perfect companion for any Thermador wall oven

---

† To be fully ADA compliant, these units must be installed according to ADA guidelines. Please check current ADA requirements for guidance on installation.
**THERMADOR BUILT-IN OVENS**

**MU30WSU BUILT-UNDER MICROWAVE HOOD**

**GENERAL PROPERTIES**

<table>
<thead>
<tr>
<th>Property</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cavity Color</td>
<td>Grey</td>
</tr>
<tr>
<td>Max. Microwave Power (W)</td>
<td>1,100 W</td>
</tr>
<tr>
<td>Max. extraction rate (CFM)</td>
<td>385 CFM</td>
</tr>
<tr>
<td>Ducted</td>
<td>Yes</td>
</tr>
<tr>
<td>Ductless</td>
<td>Yes</td>
</tr>
<tr>
<td>Duct size (in.)</td>
<td>3 1/4&quot; x 10&quot;</td>
</tr>
</tbody>
</table>

**CAPACITY**

| Cavity Capacity (cu. ft.)       | 2.1 cu. ft.   |
| Turntable Diameter (in.)        | 14 1/8"       |

**TECHNICAL DETAILS**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watts (W)</td>
<td>1,550 W</td>
</tr>
<tr>
<td>Circuit Breaker (A)</td>
<td>15 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>220 V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60 Hz</td>
</tr>
<tr>
<td>Plug Type</td>
<td>120V-3 Prong</td>
</tr>
<tr>
<td>Power Cord Length (in.)</td>
<td>40&quot;</td>
</tr>
</tbody>
</table>

**DIMENSIONS & WEIGHT**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall Appliance Dimensions (in)</td>
<td>16 1/4&quot; x 29 1/4&quot; x 15 7/8&quot;</td>
</tr>
<tr>
<td>Required Cutout Size (in.)</td>
<td>17 1/8&quot; x 30&quot; x 12&quot; - 13&quot; Max</td>
</tr>
<tr>
<td>Weight</td>
<td>63 lbs</td>
</tr>
</tbody>
</table>

**ACCESSORIES (INCLUDED)**

<table>
<thead>
<tr>
<th>Accessory</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two level cooking rack</td>
<td></td>
</tr>
</tbody>
</table>

**WARRANTY**

| Warranty                        | 2 Year          |

**FEATURES & BENEFITS**

- 2.1 cu. ft. oven capacity, 14 1/8" turntable and two level cooking rack accommodates large, oblong dishes
- 1,100-Watts of Power offers exceptional cooking speed and efficiency with a 385 CFM ventilation system
- Sensor Cooking technology allows you to cook foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.
- Four-speed, 385 CFM ventilation system efficiently captures smoke, steam, grease and odors from the range or cooktop below.
- Our innovative Triple Distribution Turntable Disk provides improved distribution of microwave energy for more even cooking

**REFERENCES**

- Thermador model MU30WSU is approved for installation above Pro Harmony® 5-burner range models PBD305WHU and PRG305WH only.

---

**PLANNING INFORMATION**

**Model Options**

Several Thermador microwaves are available to meet a wide variety of installations. Choose a Thermador 24-inch or 30-inch Built-in MicroDrawer® Microwave which is the only drawer microwave that can be installed perfectly flush in any standard depth cabinet. A Built-In Microwave with a drop-down door is available with a Professional or Masterpiece® handle. A Built-Under Microwave Hood is also available for select installations. Be sure to reference the correct model information in this design guide.

**Installation Considerations**

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

It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations.

**Installation Options**

**Microwave**

The Thermador MicroDrawer® Microwave can be built into a cabinet or wall as a standalone unit or under a Thermador Built-In Oven.

Check to be sure that there is a clearance of 2" or greater between the top of the MicroDrawer® Microwave and the bottom of a built-in wall oven above it.

**Built-In Microwave With Drop-Down Door**

Thermador Built-In Microwaves may be installed into a cabinet or wall as a standalone unit or above any Thermador Built-In Oven. They may also be installed above any Thermador Warming Drawer.

**Electrical Specifications**

These units require a 120 volt, 60 Hz, 15 AMP (minimum) circuit. It is recommended that the unit be installed to a separate circuit that serves only this appliance.

These appliances are fitted with a 3-prong grounded electrical plug. Do not modify the plug or use an adapter. If the plug does not fit with the available receptacle, have a licensed electrician install a properly grounded outlet before proceeding with the installation.

<table>
<thead>
<tr>
<th>Model</th>
<th>Required Circuit Breaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>MO30WS</td>
<td>15 A</td>
</tr>
<tr>
<td>MD24WS</td>
<td>15 A</td>
</tr>
<tr>
<td>MB30WP</td>
<td>15 A</td>
</tr>
<tr>
<td>MB30WS</td>
<td>15 A</td>
</tr>
<tr>
<td>MU30WSU</td>
<td>15 A</td>
</tr>
</tbody>
</table>

**Electrical Location - MicroDrawer® Microwaves**

Unit can also be installed using an electrical outlet in an adjacent cabinet within the area where the provided electrical cord can reach. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

**Electrical Location - Built-In Microwaves with Drop-Down Door**

Anywhere within the shaded area the minimal distance between the appliance and the wall is 11/16" (45 mm). The outlet can be located anywhere within the shaded area.
### INSTALLATION

#### Built-In Microwaves

**Built-In Microwave and Cutout Dimensions**

#### 30-Inch

**Flush Installation**

- Top View
- Side View

**Standard Installation Over Single Oven**

- Top View
- Side View

**Flash Side-By-Side Installation**

- Top View
- Side View

See page 178 for table of approved microwave and drawer combined installations.
INSTALLATION
Built-Under Microwave Hood

Microwave Hood Dimensions

Grounded 120V outlet located inside the cabinet above the oven, right side shown as example.

Microwave Hood Standard Installation

- Min. 16” (407 mm)
- Min. 30” (762 mm) cabinet opening width
- Min. 11 1/4” (287 mm)
- Max. 13” (330 mm)
- Min. 35 1/2” (903 mm)
- Min. 7 7/8” (199 mm)
WARMING & STORAGE DRAWERS

Warm Drawers

SoftClose® Drawer
SoftClose doors prevent slamming and ensure ultra smooth closing of the Warming Drawer. (Available on custom panel models only)

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

Telescopic Rails
These rails feature a telescoping ball-bearing design for smooth opening and closing. (Available on custom panel models only)

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

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

Storage Drawers

Storage Drawer
Keep important items within reach in the convenient storage drawer, the perfect complement to your Thermador built-in wall oven or coffee machine, available in two height options.

*Handles not available on single drawers.

Visit Thermador.com for complete specifications.
**WD30W**

**30-INCH WARMING DRAWER**

**CUSTOM PANEL READY**

---

**FEATURES & BENEFITS**

- Our warming drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design.
- SoftClose® feature prevents slamming and ensures ultra smooth closing of the warming drawer. These rails feature a telescoping ball-bearing design for smooth opening and closing that supports up to a 40 lbs. load.
- Warming mode with three convenient temperature settings.
- Drawer installs vertically under Thermador speed, steam or wall oven.

---

**GENERAL PROPERTIES**

- **Power Levels:** Low, Med, High, Proof
- **Dough Proofing Mode:** Yes
- **Temperature Settings:** 100° – 190° F
- **Timer:** 5 min. – 5 hours
- **Automatic Shut Off:** After 1 hour

**CAPACITY**

- **Cavity Capacity:** 2.2 cu. ft.

**TECHNICAL DETAILS**

- **Watts:** 450 W
- **Circuit Breaker:** 15 A
- **Volts:** 120 V
- **Frequency:** 60 Hz
- **Power Cord Length:** 84”
- **Plug Type:** 120V 3 Prong

**DIMENSIONS & WEIGHT**

- **Overall Appliance Dimensions (HxWxD)*:** 9 7/16” x 29 1/4” x 24 1/2” (with 3/4” Panel)
- **Required Cutout Size (HxWxD) – Standard:** 9 1/4” x 28 1/2” x 23 1/2”
- **Required Cutout Size (HxWxD) – Flush:** 9 7/16” x 30” x 24 1/2”
- **Net Weight:** 55 lbs

**WARRANTY**

- **Limited Warranty Parts and Labor:** 2 Year

*For WD30W, the installed dimensions may differ. This is based on 3/4” (19 mm) thick custom panel. Customer to provide custom panel and drawer handle.

---

**WD30WC**

**30-INCH WARMING DRAWER**

**PUSH TO OPEN**

---

**FEATURES & BENEFITS**

- Our warming drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design.
- Warming mode with four convenient temperature settings.
- Drawer installs vertically under Thermador speed, steam or wall oven.

---

**GENERAL PROPERTIES**

- **Power Levels:** Low, Med, High, Proof
- **Dough Proofing Mode:** Yes
- **Temperature Settings:** 100° – 190° F
- **Timer:** 5 min. – 5 hours
- **Automatic Shut Off:** After 1 hour
- **Door Opening:** Push to Open

**CAPACITY**

- **Cavity Capacity:** 2.2 cu. ft.

**TECHNICAL DETAILS**

- **Watts:** 450 W
- **Circuit Breaker:** 15 A
- **Volts:** 120 V
- **Frequency:** 60 Hz
- **Power Cord Length:** 84”
- **Plug Type:** 120V 3 Prong

**DIMENSIONS & WEIGHT**

- **Overall Appliance Dimensions (HxWxD)***: 9 7/16” x 29 1/4” x 24 1/2”
- **Required Cutout Size (HxWxD) – Standard:** 9 1/4” x 28 1/2” x 23 1/2”
- **Required Cutout Size (HxWxD) – Flush:** 9 7/16” x 30” x 24 1/2”
- **Net Weight:** 55 lbs

**WARRANTY**

- **Limited Warranty Parts and Labor:** 2 Year
FEATURES & BENEFITS
- Our storage drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design
- Perfect size to place trays and accessories
- Created for both design and functionality with the Thermador steam oven

GENERAL PROPERTIES
Door Opening
Push to Open

CAPACITY
Cavity Capacity
2.4 cu. ft.

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD)
9 7/16" x 29 3/4" x 24 3/4"
Required Cutout Size (HxWxD) – Standard
9 1/4" x 28 1/4" x 23 3/4"
Required Cutout Size (HxWxD) – Flush
9 3/16" x 30 1/4" x 24 3/4"
Net Weight
47 lbs

WARRANTY
Limited Warranty Parts and Labor
2 Year

FEATURES & BENEFITS
- Our storage drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design
- Designed to store your plates, trays, and accessories in the kitchen
- Storage drawer pairs beautifully with the Thermador speed, steam or wall oven
- The rails feature a telescoping ball-bearing design for smooth opening and closing that supports up to a 40 lbs. load
- Matches Thermador Built-in Products. Install either flush or fully overlay.

GENERAL PROPERTIES
Door Opening
Push to Open

CAPACITY
Cavity Capacity
0.8 cu. ft.

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD)
3 3/8" x 29 3/4" x 24 3/4"
Required Cutout Size (HxWxD) – Standard*
27 1/4" x 28 1/4" x 23 3/4"
Required Cutout Size (HxWxD) – Flush*
29 1/8" x 30 1/4" x 24 3/4"
Net Weight
29 lbs

WARRANTY
Limited Warranty Parts and Labor
2 Year

*When installed with Thermador steam ovens MEDS301WS or MEDS301W
Installation Options

Wall-Mounted Installation
Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" (25.4 mm) is recommended between the bottom of the oven and the top of the warming drawer.

Under-Counter Installation
Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is not contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" (25.4 mm) air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional Rangetop, a minimum 2 3/4" (70 mm) air gap must be maintained between the bottom of the rangetop and the top of the warming drawer.

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

Custom Front Panel
The Thermador Custom Panel Warming Drawer requires a custom front panel. You may build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

• Have a handle
• Have the dimensions shown below
• Have a minimum thickness of $\frac{3}{8}$" (19 mm)
• Have all edges finished
• If using wood, the back must be sealed to prevent moisture damage
• Be capable of withstanding a temperature of 158°F (70° C)

Model Options
Thermador 30-inch Warming Drawers are available in a push-to-open design with a stainless front or a Custom Panel design. These drawers pair beautifully with a Thermador speed oven or microwave. Thermador 30-inch Storage Drawers are available in a standard or short design. The short design pairs perfectly with a Thermador steam and convection oven. Be sure to reference the correct model information in this design guide.

Installation Considerations
The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Warming Drawer or Storage Drawer, be sure to verify the cabinet dimensions and electrical connections (if required). Also, always consult with the installation manual packed with the product for complete details before installing.

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

All Thermador Warming Drawers are designed to be connected to a 120V AC, 60 Hz, 3-wires, grounded outlet with a 15 A circuit breaker.

Electrical Location
The outlet can be installed in the back wall directly behind the drawer. A recessed power receptacle must not exceed 5 1/2 ft. (1.7 m) maximum distance from either side of the warming drawer cutout. Installation clearances permit for the excess power cord to be coiled behind the appliance.

Cutout Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Cutout Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>WD30W</td>
<td>28 1/2&quot; (716 mm)</td>
</tr>
<tr>
<td>WD30WC</td>
<td>23 1/2&quot; (597 mm)</td>
</tr>
<tr>
<td>SD30WC</td>
<td>24 1/2&quot; (622 mm)</td>
</tr>
</tbody>
</table>

* Power cable on warming drawer is 84" (2134 mm).
** For WD30W, the installed dimension may differ.
*** This is based on $\frac{3}{8}$" (19 mm) thick custom panel.

Flash Installation

Warming Drawer and Storage Drawer

WD30W, WD30WC and SD30WC
INSTALLATION
Warming & Storage Drawers

Flush Installation
Single Oven Over Storage or Warming Drawer
WZ30W, WZ30WC or SD30WC

30-INCH STORAGE DRAWER AND CUTOUT DIMENSIONS

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>WZ30W</td>
<td>28 1/2&quot; (724 mm)</td>
</tr>
<tr>
<td>WZ30WC</td>
<td>28 1/2&quot; (724 mm)</td>
</tr>
<tr>
<td>SD30WC</td>
<td>28 1/2&quot; (724 mm)</td>
</tr>
</tbody>
</table>

Flush Installation
Double or Combo Oven Over Storage or Warming Drawer
WZ30W, WZ30WC or SD30WC

Standard Installation
Single Oven, Double Oven or Combo Oven Over Warming or Storage Drawer
WZ30W, WZ30WC or SD30WC

Flush Installation
Double or Combo Oven Over Storage or Warming Drawer
WZ30W, WZ30WC or SD30WC

See page 178 for table of approved oven and drawer combined installations.
Spotlight Feature

Our patented Pedestal Star® Burner unique star shape allows for better flame distribution and smaller intervals between levels of heat compared to round burners, resulting in a reduced cold spot and more precise control.

COOKTOPS
FOR THE MASTERPIECE COLLECTION

Featuring a suite of induction, electric and gas options, the Thermador Cooktop collection includes exclusives such as our patented Pedestal Star® Burner and the largest induction cooking surface.
GAS

COOKTOPS

Redesigned with stunning contemporary grates, the latest iteration of Thermador Gas Cooktops offers our patented Pedestal Star® Burners and ExtraLow® Select.

★ Patented Pedestal Star® Burner and QuickClean Base®

So unique, it belongs on a pedestal, our patented Pedestal Star® Burner is paired with a QuickClean Base® for easy cleanup.

★ ExtraLow® Select

Perfect your delicate sauces with Thermador ExtraLow Select. Offering an unbeatable wide temperature range with simmer settings as low as 204 BTU’s, the feature provides five distinct simmer settings for consistency every time—plus our signature blue light.

★ Illuminated Control Panel with Metal Knobs

Signature metal knobs within a glass control design panel feature blue progressive illumination that adjusts to indicate the burner setting.

Up to 18,000 BTUs

The center burner offers up to 18,000 BTUs of power, delivering high heat that boils water faster and helps you achieve perfect searing.

Star-K Sabbath Compliant

Thermador gas cooktops are Star-K Sabbath Compliant.

★ Thermador® Exclusive

See owner’s manual for recommended cookware.

See pages 212-219 for accessories
Visit Thermador.com for complete specifications
# GAS COOKTOPS QUICK REFERENCE CHART

## Masterpiece® Patented Pedestal Star® Burner

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Number of Burners</th>
<th>Power</th>
<th>ExtraLow®</th>
<th>Electronic Re-ignition</th>
<th>Overall Appliance Dimensions (HxWxD) (in)</th>
<th>Required Cutout Size (HxWxD) (in)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SGSX365TS 36-inch</td>
<td>Star® Burner</td>
<td>5</td>
<td>18,000 / 15,000 BTU</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>5 3/4&quot; x 37&quot; x 21 1/4&quot;</td>
</tr>
<tr>
<td>SGSX36STS 36-inch</td>
<td>Star® Burner</td>
<td>5</td>
<td>18,000 / 15,000 BTU</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>5 3/4&quot; x 37&quot; x 21 1/4&quot;</td>
</tr>
<tr>
<td>SGSX305TS 30-inch</td>
<td>Star® Burner</td>
<td>5</td>
<td>18,000 / 15,000 BTU</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>5 3/4&quot; x 37&quot; x 21 1/4&quot;</td>
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<tr>
<td>SGSJ305TS 30-inch</td>
<td>Star® Burner</td>
<td>5</td>
<td>18,000 / 15,000 BTU</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>5 3/4&quot; x 37&quot; x 21 1/4&quot;</td>
</tr>
</tbody>
</table>

## Key Features

- **Burner Style:** Patented Pedestal Star® Burner
- **QuickClean Base®:** Yes
- **Illuminated Burner “ON” Lights:** Light Ring Around Each Knob

## General Properties

- **Control:** Metal Knobs
- **Sealed Burners:** Yes
- **Continuous Grates:** Yes
- **Grate Material:** Cast Iron

## Burner Performance

- **Powerful Center Burner (NG / LP):** 18,000 / 15,000 BTU
- **ExtraLow® Select Burners:** 2
- **Electronic Re-ignition:** Yes

## Dimensions

- **Overall Appliance Dimensions (HxWxD) (in):** 3 3/4" x 34 13/16" x 19 1/4"
**FEATUES & BENEFITS**

- Patented Star® Burner’s unique five-point design offers more ports and more flame distribution than a round burner.
- QuickClean Base® with a teardrop-embossed recess reduces food buildup near the base and contains liquid spills for quick cleaning.
- Raised pedestal burner allows a hand or sponge to fit easily under each burner to wipe the surface clean.
- ExtraLow® Select burner with 5 precise settings is perfect for simmering or holding foods and melting chocolate without scorching or burning.
- Progressive illuminated light ring around each knob indicates burners in use.

**ACCESSORIES (OPTIONAL)**

- SWOKRINGW Wok Ring
- SGRIDDLEW Griddle
- SKNOBLUW Metallic Blue Knob Kit
- SNPKITPEDW LP Conversion Kit

**DIMENSIONS & WEIGHT**

- **Overall Appliance Dimensions (HxWxD) (in):** 5 5/8” x 37” x 21 1/4”
- **Required Cutout Size (HxWxD) (in):** 3 17/16” x 34 17/16” x 19 1/8”
- **Minimum Distance From Counter Front (in):** 1 1/2”
- **Minimum Distance From Rear Wall (in):** 3”
- **Net Weight (lbs):** 41 lbs

**LIMITED WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

**TECHNICAL DETAILS**

- **Watts (W):** 1,800 W
- **Circuit Breaker (A):** 15 A
- **Volts (V):** 120 V
- **Frequency (Hz):** 60 Hz
- **Plug Type:** 3 Prong
- **Energy Source:** Gas
- **Convertible To LP (Kit Required):** Yes

**ACCESSORIES (OPTIONAL)**

- SWOKRINGW Wok Ring
- SGRIDDLEW Griddle
- SKNOBLUW Metallic Blue Knob Kit
- SNPKITPEDW LP Conversion Kit

**LIMITED WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
**FEATURES & BENEFITS**

- Patented Star® Burner’s unique five-point design offers more ports and more flame distribution than a round burner.
- ExtraLow® Select burner with 5 precise settings is perfect for simmering or holding foods and melting chocolate without scorching or burning.
- Powerful 16,000 BTU center burner for rapid boiling and high heat searing.
- Continuous grates allow pots and pans to move effortlessly across the cooktop.
- Electronic re-ignition will automatically re-ignite the burner in case the flame goes out.

**ACCESSORIES (OPTIONAL)**

- SWOKRINGW: Wok Ring
- SGRIDDLEW: Griddle
- SLPKITW: LP Conversion Kit

**GENERAL PROPERTIES**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Controls</td>
<td>Metal Knobs</td>
</tr>
<tr>
<td>Sealed Burners</td>
<td>Yes</td>
</tr>
<tr>
<td>Grate Material</td>
<td>Cast Iron</td>
</tr>
</tbody>
</table>

**BURNER PERFORMANCE**

<table>
<thead>
<tr>
<th>Burner Type</th>
<th>BTU Load</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total BTU Load (NG / LP)</td>
<td>58,200 / 45,200 BTU</td>
</tr>
<tr>
<td>Power of Front Left Burner (NG / LP)</td>
<td>9,100 / 6,000 BTU</td>
</tr>
<tr>
<td>Power of Back Left Burner (NG / LP)</td>
<td>12,000 / 9,100 BTU</td>
</tr>
<tr>
<td>Power of Center Burner (NG / LP)</td>
<td>16,000 / 15,000 BTU</td>
</tr>
<tr>
<td>Power of Back Right Burner (NG / LP)</td>
<td>9,100 / 6,000 BTU</td>
</tr>
<tr>
<td>Power of Front Right Burner (NG / LP)</td>
<td>12,000 / 9,100 BTU</td>
</tr>
</tbody>
</table>

**TECHNICAL DETAILS**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watts (W)</td>
<td>1,800 W</td>
</tr>
<tr>
<td>Circuit Breaker (A)</td>
<td>15 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>120 V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60 Hz</td>
</tr>
<tr>
<td>Power Cord Length (in)</td>
<td>3 Prong</td>
</tr>
<tr>
<td>Power Cord Length (in)</td>
<td>30&quot;</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Gas</td>
</tr>
<tr>
<td>Convertible To LP (Kit Required)</td>
<td>Yes</td>
</tr>
<tr>
<td>Minimum Distance From Rear Wall (in)</td>
<td>3&quot;</td>
</tr>
<tr>
<td>Net Weight (lbs)</td>
<td>41 lbs</td>
</tr>
</tbody>
</table>

**DIMENSIONS & WEIGHT**

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Value</th>
</tr>
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<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
<td>5 1/4&quot; x 37&quot; x 21 1/4&quot;</td>
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<td>Required Cutout Dimensions (HxWxD) (in)</td>
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</tr>
<tr>
<td>Minimum Distance From Counter Front (in)</td>
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<tr>
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</tr>
<tr>
<td>Net Weight (lbs)</td>
<td>41 lbs</td>
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</tbody>
</table>

**WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

---

**FEATURES & BENEFITS**

- Patented Star® Burner’s unique five-point design offers more ports and more flame distribution than a round burner.
- ExtraLow® Select burner with 5 precise settings is perfect for simmering or holding foods and melting chocolate without scorching or burning.
- Powerful 16,000 BTU center burner for rapid boiling and high heat searing.
- Continuous grates allow pots and pans to move effortlessly across the cooktop.
- Electronic re-ignition will automatically re-ignite the burner in case the flame goes out.
- Sealed burners prevent spills from entering the burner box.

**ACCESSORIES (OPTIONAL)**

- SWOKRINGW: Wok Ring
- SGRIDDLEW: Griddle
- SLPKITW: LP Conversion Kit

**GENERAL PROPERTIES**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Controls</td>
<td>Metal Knobs</td>
</tr>
<tr>
<td>Sealed Burners</td>
<td>Yes</td>
</tr>
<tr>
<td>Grate Material</td>
<td>Cast Iron</td>
</tr>
</tbody>
</table>

**BURNER PERFORMANCE**

<table>
<thead>
<tr>
<th>Burner Type</th>
<th>BTU Load</th>
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<tbody>
<tr>
<td>Total BTU Load (NG / LP)</td>
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<td>16,000 / 15,000 BTU</td>
</tr>
<tr>
<td>Power of Back Right Burner (NG / LP)</td>
<td>9,100 / 6,000 BTU</td>
</tr>
<tr>
<td>Power of Front Right Burner (NG / LP)</td>
<td>12,000 / 9,100 BTU</td>
</tr>
</tbody>
</table>

**TECHNICAL DETAILS**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watts (W)</td>
<td>1,800 W</td>
</tr>
<tr>
<td>Circuit Breaker (A)</td>
<td>15 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>120 V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60 Hz</td>
</tr>
<tr>
<td>Power Cord Length (in)</td>
<td>3 Prong</td>
</tr>
<tr>
<td>Power Cord Length (in)</td>
<td>30&quot;</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Gas</td>
</tr>
<tr>
<td>Convertible To LP (Kit Required)</td>
<td>Yes</td>
</tr>
<tr>
<td>Minimum Distance From Rear Wall (in)</td>
<td>3&quot;</td>
</tr>
<tr>
<td>Net Weight (lbs)</td>
<td>39 lbs</td>
</tr>
</tbody>
</table>

**DIMENSIONS & WEIGHT**

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
<td>5 1/4&quot; x 37&quot; x 21 1/4&quot;</td>
</tr>
<tr>
<td>Required Cutout Dimensions (HxWxD) (in)</td>
<td>3 1/4&quot; x 34 1/4&quot; x 19 1/4&quot;</td>
</tr>
<tr>
<td>Minimum Distance From Counter Front (in)</td>
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</tr>
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<td>3&quot;</td>
</tr>
<tr>
<td>Net Weight (lbs)</td>
<td>39 lbs</td>
</tr>
</tbody>
</table>

**WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
SGSXP305TS
30-INCH GAS COOKTOP
MASTERPIECE® PEDESTAL STAR® BURNER SERIES

FEATURES & BENEFITS
- Patented Star® Burner’s unique five-point design offers more parts and more flame distribution that a round burner
- QuickClean Base® with a teardrop emboss reduces food buildup near the base and contains liquid spills for quick cleaning
- Raised pedestal burner allows a hand or sponge to fit easily under each burner to wipe the surface clean
- ExtraLow® Select burner with 5 precise settings is perfect for simmering or holding foods and melting chocolate without scorching or burning
- Progressive illuminated light ring around each knob indicates burners in use

TECHNICAL DETAILS
- Watts (W) 1,800 W
- Volts (V) 120 V
- Frequency (Hz) 60 Hz
- Plug Type 3 Prong
- Energy Source Gas
- Convertible To LP (Kit Required) Yes

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD) (in) 36" x 31" x 21" / 30" x 22" x 24" *
- Minimum Distance From Counter Front (in) 1 1/4"
- Minimum Distance From Rear Wall (in) 3"*
- Net Weight (lbs) 38 lbs

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

ACCESSORIES (OPTIONAL)
- SWOKRINGW Wok Ring
- SGRIDDLEW Griddle
- SKNOBLUW Metallic Blue Knob Kit
- SNPKITPEDW LP Conversion Kit

GENERAL PROPERTIES
- Controls Metal Knobs
- Sealed Burners Yes
- Grate Material Cast Iron

BURNER PERFORMANCE
- Total BTU Load (NG / LP) 54,000 / 45,200 BTU
- Power of Front Left Burner (NG / LP) 8,000 / 6,000 BTU
- Power of Back Left Burner (NG / LP) 10,000 / 9,100 BTU
- Power of Center Burner (NG / LP) 18,000 / 15,000 BTU
- Power of Back Right Burner (NG / LP) 8,000 / 6,000 BTU
- Power of Front Right Burner (NG / LP) 10,000 / 9,100 BTU

ACCESSORIES (OPTIONAL)
- SWOKRINGW Wok Ring
- SGRIDDLEW Griddle
- SKNOBLUW Metallic Blue Knob Kit
- SNPKITPEDW LP Conversion Kit

GENERAL PROPERTIES
- Controls Metal Knobs
- Sealed Burners Yes
- Grate Material Cast Iron

BURNER PERFORMANCE
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- Power of Back Right Burner (NG / LP) 8,000 / 6,000 BTU
- Power of Front Right Burner (NG / LP) 10,000 / 9,100 BTU

TECHNICAL DETAILS
- Watts (W) 1,800 W
- Circuit Breaker (A) 15 A
- Volts (V) 120 V
- Frequency (Hz) 60 Hz
- Plug Type 3 Prong
- Power Cord Length (in) 60*
- Energy Source Gas
- Convertible To LP (Kit Required) Yes

DIMENSIONS & WEIGHT
- Overall Appliance Dimensions (HxWxD) (in) 36" x 31" x 21" / 30" x 22" x 24" *
- Minimum Distance From Counter Front (in) 1 1/4"
- Minimum Distance From Rear Wall (in) 3"*
- Net Weight (lbs) 36 lbs

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

ACCESSORIES (OPTIONAL)
- SWOKRINGW Wok Ring
- SGRIDDLEW Griddle
- SKNOBLUW Metallic Blue Knob Kit
- SNPKITPEDW LP Conversion Kit
### General Properties

<table>
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<tr>
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<th>Value</th>
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<td>Grate Material</td>
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</table>

### Burner Performance

<table>
<thead>
<tr>
<th>Burner Type</th>
<th>BTU Load (NG / LP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total</td>
<td>52,000 / 45,200 BTU</td>
</tr>
<tr>
<td>Power of Front Left Burner</td>
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<td>Power of Back Left Burner</td>
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</table>

### Technical Details

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
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<tbody>
<tr>
<td>Watts (W)</td>
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<tr>
<td>Circuit Breaker (A)</td>
<td>15 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>120 V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60 Hz</td>
</tr>
<tr>
<td>Plug Type</td>
<td>3 Prong</td>
</tr>
<tr>
<td>Power Cord Length (in)</td>
<td>60&quot;</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Gas</td>
</tr>
<tr>
<td>Convertible To LP (Kit Required)</td>
<td>Yes</td>
</tr>
</tbody>
</table>

### Dimensions & Weight

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
<td>5 5/8&quot; x 31&quot; x 21 1/4&quot;</td>
</tr>
<tr>
<td>Required Cutout Size (HxWxD) (in)</td>
<td>3 13/16&quot; x 28 13/16&quot; x 19 1/4&quot;</td>
</tr>
<tr>
<td>Minimum Distance From Counter Front (in)</td>
<td>1 1/2&quot;</td>
</tr>
<tr>
<td>Minimum Distance From Rear Wall (in)</td>
<td>3&quot;</td>
</tr>
<tr>
<td>Net Weight (lbs)</td>
<td>38 lbs</td>
</tr>
</tbody>
</table>

### Warranty

Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
**PLANNING INFORMATION**

**Gas Cooktops**

**Model Options**

There are two sizes of Thermador Masterpiece® Gas Cooktops to choose from—30-inch and 36-inch. Every model is LP convertible by ordering a conversion kit. Be sure to reference the correct model information in this design guide.

**Installation Considerations**

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

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

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

**Electrical and Gas Specifications**

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes. Thermador Masterpiece® Gas Cooktops are equipped with a 60-inch, 3-wire supply cord and require a 60 Hz, 15 Amp, 120 VAC connection.

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

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

**Supply Pressure Requirements:**

- **Natural Gas** – 7 inches water column (14.9 Millibars) minimum.
- **LP (Propane Gas)** – 11 inches water column (27.4 Millibars) minimum.

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

**Electrical and Gas Locations**

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

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

**Prepare The Countertop**

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

**Ventilation Requirements**

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

When installing the gas cooktop with a downdraft ventilation system, make sure that a minimum 27 square inch (174 cm²) opening is provided in the toe-kick and cabinet base for adequate air inlet.

A cooktop sealing kit must also be purchased and installed. Refer to the downdraft ventilation section for more details.

**36-Inch Cooktop and Cutout Dimensions**

* Side wall clearance dimensions can be reduced to 7" (178 mm) if opposing side wall is ≥ 24" (610 mm)
* **Dimension from countertop to top of grates**

When installed in combination with a hood, refer to hood manufacturer's requirements for installation.

**Measurements in Inches (mm)**

- **3415/16" (887 mm)**
- **31/2" (97 mm)**
- **2" (51 mm)**
- **19/16" (48 mm)**
- **17/16" (34 mm)**
- **9/16" (15 mm)**
- **37" (940 mm)**
- **21 1/4" (540 mm)**
- **13" (332 mm)**
### 30-Inch & 36-Inch Gas Cooktop Cabinet Requirements

**Dimensions**
- **Centered over cooktop**
  - SGS(X)30 – min. 30” (760 mm)
  - SGS(X)36 – min. 36” (910 mm)

**Above countertop**
- min. 30” (760 mm) to combustible surface

**Depth from back wall**
- Cabinet max. 13” (330 mm)

**Note:** All measurements given have to be precisely followed. If non-standard cabinets are used, make sure they are installed with minimum dimensions shown.

### 30-Inch Cooktop and Cutout Dimensions

- **Dimensions from countertop to top of grates**
  - max. 3” (76 mm)
  - min. 2” (51 mm)

- **Dimension from countertop to top of grates**
  - max. 3” (76 mm)
  - min. 2” (51 mm)

### 30-Inch & 36-Inch Gas Cooktop Installation Above a Thermador Built-In Oven

<table>
<thead>
<tr>
<th>Product Type</th>
<th>A inches (mm)</th>
<th>B inches (mm)</th>
<th>C inches (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conventional Oven</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Steam Oven</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Steam Oven with 6” Storage Drawer*</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Microwave / Speed Oven</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Microwave / Speed Oven with Warming drawer*</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Side wall clearance dimensions can be reduced to 7” (178 mm) if opposing side wall is ≥ 23” (610 mm)

**WARNING:** To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 13” (33 cm) from side walls and 3” (8 cm) from back wall.

**NOTE:** All measurements given have to be precisely followed. If non-standard cabinets are used, make sure they are installed with minimum dimensions shown.

Plan the installation of the unit so that the power cord, gas shut-off valve and gas pressure regulator are accessible from the front of cabinet.

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.
FREEDOM INDUCTION COOKTOPS

Enjoy unparalleled freedom of movement with the cooktop that automatically detects the presence of your cookware, and transfers all programmed settings to the next location whenever it’s shifted.

Largest Usable Cooking Surface
Featuring the largest fully usable cooking surface area on the market within its class—26% larger than the nearest competitor—the 36" Freedom Induction cooking surface boasts 56 induction elements, allowing you to heat up to 6 pots anywhere on the cooktop.

Freedom® TeppanyakiPro®
Divide your teppanyaki grill into one heated and one non-heated area, so you can quickly move ingredients on and off of the heat. Smart technology recognizes the shape of the teppanyaki grill and only delivers induction power to one side, making it easy to cook everything from fried rice to yakisoba.

Freedom® Sapphire Glow®
Complement your cooking with a guiding light that follows the position of your cookware on the induction surface. Unique to Thermador, Freedom Sapphire Glow is a light feature that delivers beyond aesthetics, with visual feedback when a pot is moved or heated.

Freedom® MyZone®
Allowing you to change a preset power level simply by moving a pot or pan on the cooktop, this setting is perfect for challenging recipes that require frequent temperature changes.

Thermador® Connected Experience: Freedom® Cooktop-Hood Sync
Communication is key—so the Freedom Induction cooktop and matching ventilation hood have been designed to do just that. The cooktop and matching hood can communicate with one another to synchronize turning on task lighting and ventilation.

Enhanced, Full Color Touchscreen
Featuring clear, vibrant displays, the 6.5” panel provides fast access to each cooking mode.

Thermador® Exclusive
**Liberty® Induction Cooktops**

Featuring 11 oval inductors divided into 3 cooking zones, each zone on the Liberty® Induction Cooktop can accommodate pots and pans from 4” to 10”, as well as teppanyaki grills that can measure up to 16” long.

**Thermador® HeatShift**
Thermador HeatShift allows you to change the power level by simply moving the pot across the cooking zone. Perfect for recipes that require moving from a sauté to a simmer.

**Liberty® MoveMode**
Finished cooking the main course and ready to prepare the sauce? MoveMode allows easy transfer of settings without having to reset power levels when moving a pot across the cooktop.

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

**Liberty® CookSmart**
Get consistent results for even the most complex recipes. CookSmart includes 5 preset frying levels so each dish is as exceptional as the last.

**Liberty® Stopwatch Timer**
Rather than counting down, this timer counts up to indicate how much time has passed since a meal has been cooking.

**Thermador® Connected Experience:**
**Liberty® Cooktop-Hood Sync**
The cooktop and matching hood can communicate with one another to synchronize turning on task lighting and ventilation.

**Thermador® Exclusive**
**HERITAGE INDUCTION COOKTOPS**

**36-INCH**

**30-INCH**

**17 Power Levels**
Illuminated touch controls with 17 power settings is highly precise and allows for easy cleaning.

**Silver Mirror Finish**
In addition to black, options include a stunning silver mirrored finish to create a unique design statement for the contemporary kitchen.

**5,500W PowerBoost®**
Get your cookware to a higher temperature faster, so you can quickly boil water for pasta or heat oil before sautéing.

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

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

**Thermador® Exclusive**

**Freedom® Induction**
- Freedom Full Surface Induction
  - Dark Gray Glass
  - Home Connect™ (Wi-Fi Enabled)
  - 36-Inch Full Stainless Steel Frame – CIT36XWB
  - 36-Inch Frameless Design – CIT36XWBB

**Liberty® Induction**
- Liberty Full Surface Induction (3 XL Zones)
  - Titanium Gray Glass
  - 36-Inch Full Stainless Steel Frame – CIT36XG
  - 36-Inch Frameless Design – CIT36XG

**Heritage Induction**
- Heritage Induction with 4 Zones
  - Black Glass
  - Frameless Design
  - 30-Inch – CIT304TM

**Heritage Induction**
- Heritage Induction with 5 Zones
  - Black Glass
  - Frameless Design
  - 36-Inch – CIT365TB

See pages 230-241 for accessories
Visit Thermador.com for complete specifications
## INDOUCTION COOKTOPS QUICK REFERENCE CHART

### Key Features

<table>
<thead>
<tr>
<th>Overall Style</th>
<th>Full Stainless Steel Frame</th>
<th>Frameless Design</th>
<th>Frameless Design</th>
<th>Full Stainless Steel Frame</th>
</tr>
</thead>
<tbody>
<tr>
<td>Surface Style</td>
<td>Dark Gray Glass</td>
<td>Dark Gray Glass</td>
<td>Dark Gray Glass</td>
<td>Titanium Gray Glass</td>
</tr>
<tr>
<td>Cooking Zones</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>Full Surface (3 XL Zones)</td>
</tr>
<tr>
<td>Automatic Cookware Detection</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Sapphire Glow LED Surface Lights</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Thermador® Connected Experience by Home Connect® (Wi-Fi Enabled)</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
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</table>

### Element Performance

<table>
<thead>
<tr>
<th>TappanyakiPro® Function</th>
<th>Yes</th>
<th>Yes</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td>PowerBoost®</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>MyZone®</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>HeatShift®</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>MoveMode®</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>PanBoost®</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Cooktop-Hood Sync</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>CookSmart® w/ 5 Pre-set Temperature Levels</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
</tr>
</tbody>
</table>

### Cookware Size

<table>
<thead>
<tr>
<th>Minimum Cookware Size*</th>
<th>3 1/2&quot; x 3 1/2&quot;</th>
<th>3 1/2&quot; x 3 1/2&quot;</th>
<th>3 1/2&quot; x 3 1/2&quot;</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maximum Cookware Size*</td>
<td>13&quot; x 21&quot;</td>
<td>13&quot; x 21&quot;</td>
<td>13&quot; x 21&quot;</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### Element Size

<table>
<thead>
<tr>
<th>Dimension of Front Left Heating Element</th>
<th>Full Surface</th>
<th>Full Surface</th>
<th>Full Surface</th>
<th>7 1/2&quot; x 9&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimension of Back Left Heating Element</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>7 1/2&quot; x 9&quot;</td>
</tr>
<tr>
<td>Dimension of Center Zone Heating Element</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>11 1/4&quot; x 9 1/4&quot;</td>
</tr>
<tr>
<td>Dimension of Back Right Heating Element</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>7 1/2&quot; x 9&quot;</td>
</tr>
<tr>
<td>Dimension of Front Right Heating Element</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>Full Surface</td>
<td>7 1/2&quot; x 9&quot;</td>
</tr>
</tbody>
</table>

### Dimensions

| Overall Appliance Dimensions (HxWxD) (in) | 4 1/2" x 34 1/4" x 21 1/4" | 4 1/2" x 34 1/4" x 21 1/4" | 4 1/2" x 31" x 21 1/4" | 3 1/2" x 34 1/4" x 21 1/4" |
| Required Cutout Size (HxWxD) (in)        | 4" x 34 1/4" x 19 1/4"     | 4" x 34 1/4" x 19 1/4"     | 4" x 38" x 19 1/4"   | 3 1/4" x 34 1/4" x 19 1/4" |
CIT36XWB
36-INCH FREEDOM® INDUCTION COOKTOP
MASTERPIECE® SERIES, DARK GRAY WITH STAINLESS STEEL FRAME

GENERAL PROPERTIES
Home Connect® (Wi-Fi Enabled) Yes
Controls Full Color Touch Screen Display

ELEMENT PERFORMANCE
Power of Full Surface Heating Element 3,500 W
Power of Full Surface Heating Element (In Boost) 5,500 W
Burners With Booster All

COOKWARE SIZE (UP TO 6 POTS HEATED)
Minimum Cookware Size* 3 1/8" x 3 1/8"
Maximum Cookware Size* 13" x 21"

TECHNICAL DETAILS
Watts (W) 7,200 W
Circuit Breaker (A) 30 A
Volts (V) 208 / 240 V
Frequency (Hz) 50 / 60 Hz
Plug Type No Plug
Conduit 39° Flexible 3-Wire
Energy Source Electric

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD) (in) 4 1/4" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in) 4 1/4" x 34 3/4" x 19 7/8"
Minimum Distance From Counter Front (in) 2 1/2"
Minimum Distance From Rear Wall (in) 2" Net Weight (lbs) 54 lbs

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

ACCESSORIES (OPTIONAL)
CHEFSSPAN08 10" Stainless Steel Pan
CHEFSSPAN13 16" Round Skillet
TGRILLPANX Non-Stick Induction Grill 9" x 17"
TEPPAN13121 Griddle Style Teppanyaki 13" x 21"
TEPPAN1314 Griddle Style Teppanyaki 13" x 14"
TEPPAN1013 Gridle Style Teppanyaki 10" x 13"
TEPPAN1016 Gridle Style Teppanyaki 10" x 16"
TCOOKSENSW Wireless Cooking Sensor
TROASTERT Stainless Steel Roaster Pan 10" x 16"

CIT36XWBB
36-INCH FREEDOM® INDUCTION COOKTOP
MASTERPIECE® SERIES, DARK GRAY FRAMELESS

GENERAL PROPERTIES
Home Connect® (Wi-Fi Enabled) Yes
Controls Full Color Touch Screen Display

ELEMENT PERFORMANCE
Power of Full Surface Heating Element 3,500 W
Power of Full Surface Heating Element (In Boost) 5,500 W
Burners With Booster All

COOKWARE SIZE (UP TO 6 POTS HEATED)
Minimum Cookware Size* 3 1/8" x 3 1/8"
Maximum Cookware Size* 13" x 21"

TECHNICAL DETAILS
Watts (W) 7,200 W
Circuit Breaker (A) 30 A
Volts (V) 208 / 240 V
Frequency (Hz) 50 / 60 Hz
Plug Type No Plug
Conduit 39° Flexible 3-Wire
Energy Source Electric

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (HxWxD) (in) 4 1/4" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in) 4 1/4" x 34 3/4" x 19 7/8"
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Minimum Distance From Rear Wall (in) 2" Net Weight (lbs) 54 lbs

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Limited Warranty, Entire Appliance, Parts and Labor 2 Year

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CHEFSSPAN08 10" Stainless Steel Pan
CHEFSSPAN13 16" Round Skillet
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TEPPAN13121 Griddle Style Teppanyaki 13" x 21"
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TEPPAN1013 Gridle Style Teppanyaki 10" x 13"
TEPPAN1016 Gridle Style Teppanyaki 10" x 16"
TCOOKSENSW Wireless Cooking Sensor
TROASTERT Stainless Steel Roaster Pan 10" x 16"
## TECHNICAL DETAILS

### ELEMENT PERFORMANCE
- **Power of Front Left Heating Element**: 2,200 W
- **Power of Front Left Heating Element (In Boost)**: 3,600 W
- **Power of Center Heating Element**: 3,300 W
- **Power of Center Heating Element (In Boost)**: 3,600 W
- **Power of Front Right Heating Element**: 2,200 W
- **Power of Front Right Heating Element (In Boost)**: 3,600 W
- **Power of Back Right Heating Element**: 2,200 W
- **Power of Back Right Heating Element (In Boost)**: 3,600 W
- **Burners With Booster**: All 5

### TECHNICAL DETAILS

#### Watts (W)
- 10,800 W

#### Circuit Breaker (A)
- 50 A

#### Volts (V)
- 208 / 240 V

#### Frequency (Hz)
- 60 Hz

#### Plug Type
- No Plug

#### Conduct
- 39" Flexible 3-Wire

#### Energy Source
- Electric

### ACCESSORIES (OPTIONAL)

#### CHEFSPAN08
10" Stainless Steel Pan

#### TGRILLPANX
Non-Stick Induction Grill 9" x 17"

#### TROASTERT
Stainless Steel Roaster Pan 10" x 16"

#### TEPPAN1013
Griddle Style Teppanyaki 10" x 13"

#### TEPPAN1016
Griddle Style Teppanyaki 10" x 16"

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**THERMADOR® EXCLUSIVE**
CIT367XMS - Titanium Gray Glass, Frameless

CIT367XG - Titanium Gray Glass with Stainless Steel Frame

CIT367XM - Silver Mirrored Finish, Frameless

FEATURES & BENEFITS
- 3 extra-large Liberty® cooking zones allows more space and flexibility in placing larger cookware
- HeatShift® feature has three preset heat zones that allows you to change the power level by simply moving the pot across the cooking zone
- MoveMode® feature allows easy transfer of settings without having to reset power levels when moving a pot across the cooktop
- Silver mirrored finish creates a stunning and unique design statement for the contemporary kitchen
- Connected Experience powered by Home Connect™—easily monitor and view the status of your cooktop from the app, and get remote diagnostics when you need help

ACCESSORIES (OPTIONAL)
- CHEFFPAN8 10" Stainless Steel Pan
- TGRILLPANX Non-Stick Induction Grill 9" x 13" x 7"
- TROASTERT Stainless Steel Roaster Pan 10" x 16"
- TEPPAN1013 Gridline Style Teppanyaki 10" x 13"
- TEPPAN1016 Gridline Style Teppanyaki 10" x 16"
### CIT365TB
#### 36-INCH INDUCTION COOKTOP

**Masterpiece Series, Black Glass, Frameless**

### FEATURES & BENEFITS
- **Large 13” round heating element and the most powerful (5,500 W) in its class**
- **Industry exclusive triple zone element**—allows you to match element size to various sized cookware
- **PowerBoost** feature increases element power by up to 50%, saving time to heat up pots or cook large quantities
- Each element has its own shut-off timer, making it easier to coordinate the cooking of multiple dishes
- **All 5**

### ACCESSORIES (OPTIONAL)

<table>
<thead>
<tr>
<th>Accessory</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEFSAN13</td>
<td>16” Round Skillet</td>
</tr>
<tr>
<td>CHEFSAN08</td>
<td>10” Stainless Steel Pan</td>
</tr>
</tbody>
</table>

### TECHNICAL DETAILS

<table>
<thead>
<tr>
<th>Dimension of Front Heating Element</th>
<th>7”</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimension of Back Heating Element</td>
<td>7”</td>
</tr>
<tr>
<td>Dimension of Center Heating Element</td>
<td>13”, 11”, 9”</td>
</tr>
<tr>
<td>Dimension of Right Heating Element</td>
<td>6”</td>
</tr>
</tbody>
</table>

### DIMENSIONS & WEIGHT

<table>
<thead>
<tr>
<th>Overall Appliance Dimensions (HxWxD) (in)</th>
<th>34 1/8” x 27 3/8” x 30”</th>
</tr>
</thead>
<tbody>
<tr>
<td>Required Cutout Size (HxWxD) (in)</td>
<td>3 1/8” x 34 1/8” x 19 1/2”</td>
</tr>
<tr>
<td>Minimum Distance From Counter Front (in)</td>
<td>2 3/8”</td>
</tr>
<tr>
<td>Minimum Distance From Rear Wall (in)</td>
<td>2 3/8”</td>
</tr>
<tr>
<td>Net Weight (lbs)</td>
<td>52 lbs</td>
</tr>
</tbody>
</table>

**Warranty**

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

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### CIT30XWBB
#### 30-INCH FREEDOM® INDUCTION COOKTOP

**Masterpiece Series, Dark Gray Frameless**

### FEATURES & BENEFITS
- **Largest 30” fully usable cooking surface on the market within its class**
- **48 inductor elements combined with pot detection automatically recognizes the size, shape and position of your cookware on the cooktop**
- **Wi-Fi connectivity allows the cooktop and matching hood to communicate with one another to synchronize turning on task lighting and ventilation**
- **TefannyakiFlex™ function divides a tefannyaki griddle into one heated and one non-heated area**
- **Optional Cooking Sensor allows you to heat food, simmer, boil, cook with a pressure cooker and deep fry in a pot, all at a controlled temperature (sold separately)**

### TECHNICAL DETAILS

<table>
<thead>
<tr>
<th>Watts (W)</th>
<th>3,100</th>
</tr>
</thead>
<tbody>
<tr>
<td>Circuit Breaker (A)</td>
<td>30 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>208 / 240 V</td>
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<tr>
<td>Frequency (Hz)</td>
<td>50 / 60 Hz</td>
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<tr>
<td>Plug Type</td>
<td>No Plug</td>
</tr>
<tr>
<td>Conduit</td>
<td>39” Flexible 3-Wire</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Electric</td>
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### DIMENSIONS & WEIGHT

<table>
<thead>
<tr>
<th>Overall Appliance Dimensions (HxWxD) (in)</th>
<th>29 7/8” x 21”</th>
</tr>
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<tbody>
<tr>
<td>Required Cutout Size (HxWxD) (in)</td>
<td>3 1/4” x 24 1/4” x 17 3/8”</td>
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<tr>
<td>Minimum Distance From Counter Front (in)</td>
<td>2 1/8”</td>
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<tr>
<td>Minimum Distance From Rear Wall (in)</td>
<td>2”</td>
</tr>
<tr>
<td>Net Weight (lbs)</td>
<td>54 lbs</td>
</tr>
</tbody>
</table>

**Warranty**

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

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*Cookware must have a flat bottom in order to utilize the full surface. Only use ferromagnetic cookware for induction cooking.
**General Properties**

<table>
<thead>
<tr>
<th>Feature</th>
<th>CIT304TM 30-INCH INDUCTION COOKTOP</th>
<th>CIT304TB 30-INCH INDUCTION COOKTOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Controls</td>
<td>Touch Controls</td>
<td>Touch Controls</td>
</tr>
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</table>

**Element Performance**

<table>
<thead>
<tr>
<th>Feature</th>
<th>CIT304TM 30-INCH INDUCTION COOKTOP</th>
<th>CIT304TB 30-INCH INDUCTION COOKTOP</th>
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</thead>
<tbody>
<tr>
<td>Power of Front Left Heating Element</td>
<td>1,400 W</td>
<td>1,400 W</td>
</tr>
<tr>
<td>Power of Front Left Heating Element (In Boost)</td>
<td>2,200 W</td>
<td>2,200 W</td>
</tr>
<tr>
<td>Power of Back Left Heating Element</td>
<td>2,200 W</td>
<td>2,200 W</td>
</tr>
<tr>
<td>Power of Back Left Heating Element (In Boost)</td>
<td>3,700 W</td>
<td>3,700 W</td>
</tr>
<tr>
<td>Power of Center Heating Element</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Power of Center Heating Element (In Boost)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Power of Front Right Heating Element</td>
<td>1,400 W</td>
<td>1,400 W</td>
</tr>
<tr>
<td>Power of Front Right Heating Element (In Boost)</td>
<td>2,200 W</td>
<td>2,200 W</td>
</tr>
<tr>
<td>Power of Back Right Heating Element</td>
<td>2,600 W</td>
<td>2,600 W</td>
</tr>
<tr>
<td>Power of Back Right Heating Element (In Boost)</td>
<td>3,700 W</td>
<td>3,700 W</td>
</tr>
</tbody>
</table>

**Burners With Booster**

- All 4

**Element Size**

<table>
<thead>
<tr>
<th>Feature</th>
<th>CIT304TM 30-INCH INDUCTION COOKTOP</th>
<th>CIT304TB 30-INCH INDUCTION COOKTOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimension of Front Left Heating Element</td>
<td>6&quot;</td>
<td>6&quot;</td>
</tr>
<tr>
<td>Dimension of Back Left Heating Element</td>
<td>9&quot;</td>
<td>9&quot;</td>
</tr>
<tr>
<td>Dimension of Center Heating Element</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dimension of Back Right Heating Element</td>
<td>11&quot;</td>
<td>11&quot;</td>
</tr>
<tr>
<td>Dimension of Front Right Heating Element</td>
<td>6&quot;</td>
<td>6&quot;</td>
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</table>

**Technical Details**

<table>
<thead>
<tr>
<th>Feature</th>
<th>CIT304TM 30-INCH INDUCTION COOKTOP</th>
<th>CIT304TB 30-INCH INDUCTION COOKTOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watts (W)</td>
<td>7,200 W</td>
<td>7,200 W</td>
</tr>
<tr>
<td>Circuit Breaker (A)</td>
<td>30 A</td>
<td>30 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>208 / 240 V</td>
<td>208 / 240 V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>50 / 60 Hz</td>
<td>50 / 60 Hz</td>
</tr>
<tr>
<td>Plug Type</td>
<td>No Plug</td>
<td>No Plug</td>
</tr>
<tr>
<td>Conduit</td>
<td>39&quot; Flexible 3-Wire</td>
<td>39&quot; Flexible 3-Wire</td>
</tr>
<tr>
<td>Energy Source</td>
<td>Electric</td>
<td>Electric</td>
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</tbody>
</table>

**Dimensions & Weight**

<table>
<thead>
<tr>
<th>Feature</th>
<th>CIT304TM 30-INCH INDUCTION COOKTOP</th>
<th>CIT304TB 30-INCH INDUCTION COOKTOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
<td>34&quot; x 26 1/4&quot; x 28 3/8&quot;</td>
<td>34&quot; x 26 1/4&quot; x 28 3/8&quot;</td>
</tr>
<tr>
<td>Required Cutout Size (HxWxD) (in)</td>
<td>4&quot; x 20 3/4&quot; x 19 1/2&quot;</td>
<td>4&quot; x 20 3/4&quot; x 19 1/2&quot;</td>
</tr>
<tr>
<td>Minimum Distance From Counter Front (in)</td>
<td>2 1/4&quot;</td>
<td>2 1/4&quot;</td>
</tr>
<tr>
<td>Minimum Distance From Rear Wall (in)</td>
<td>2 3/4&quot;</td>
<td>2 3/4&quot;</td>
</tr>
<tr>
<td>Net Weight (lbs)</td>
<td>41 lbs</td>
<td>40 lbs</td>
</tr>
</tbody>
</table>

**Warranty**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

**Features & Benefits**

- Powerful 3,700 W, 11" element for larger pots and pans
- Silver mirrored finish creates a stunning and unique design statement for the contemporary kitchen
- PowerBoost® feature increases element power by up to 50%, saving time to heat up pots or cook large quantities
- Each element has its own shut-off timer, making it easier to coordinate the cooking of multiple dishes
- Illuminated touch controls with 17 power settings is highly precise and allows for easy cleaning
- Induction cooktops heat faster than traditional gas and electric cooktops
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PLANNING INFORMATION

Induction Cooktops

Model Options

Models are available in our heritage black finish as well as our Freedom® dark grey glass, Liberty® titanium grey glass and silver mirrored finish for those who want a bold, striking alternative that goes perfectly with stainless steel appliances. Be sure to reference the correct model information in this design guide.

Installation Considerations

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

Thermador Masterpiece® Induction Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

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

Model

Approved Cooktops Over Thermador Oven Installation

- CIT304XWB
- CIT304XBB
- CIT307XGS
- CIT307XG
- CIT367XMS
- CIT367XM
- CIT367TB
- CIT304XMB
- CIT304TB

Ventilation Requirements

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

Installation Requirements

For safety reasons, the provided heat shield must be installed when closed cabinets are used. Some solid surface countertops require special installation. For example, heat reflective tape or rounded corners may be necessary. Consult the countertop manufacturer for instructions specific to your countertop.

Warning

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

Electrical Specifications

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

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

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

Model

Required Circuit Breaker

<table>
<thead>
<tr>
<th>Model</th>
<th>240 / 208V, 3-Wire, 50 / 60 Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>CIT304XWB</td>
<td>30 A</td>
</tr>
<tr>
<td>CIT304XBB</td>
<td>30 A</td>
</tr>
<tr>
<td>CIT307XGS</td>
<td>50 A</td>
</tr>
<tr>
<td>CIT307XG</td>
<td>50 A</td>
</tr>
<tr>
<td>CIT367XMS</td>
<td>50 A</td>
</tr>
<tr>
<td>CIT367XM</td>
<td>50 A</td>
</tr>
<tr>
<td>CIT367TB</td>
<td>50 A</td>
</tr>
<tr>
<td>CIT304XMB</td>
<td>30 A</td>
</tr>
<tr>
<td>CIT304TB</td>
<td>30 A</td>
</tr>
</tbody>
</table>

Installation

Induction Cooktops

36-Inch Cooktop and Cutout Dimensions

30-Inch Cooktop and Cutout Dimensions

Plastic flange should be used with a minimum distance of 2" (51 mm) from both side walls and the back wall.

Electrical Location

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

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

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

Electrical Location

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

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

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

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

30-Inch & 36-Inch Induction Cooktop Installation Above a Thermador Built-In Oven

- **30"** (762)
- **37"** (940)
- **21 1/4"** (540) from the edge

- **4 1/8"** (105)
- **28 3/4" - 28 7/8"** (731-734)
- **19 1/8" - 20"** (505-508) setback distance

- **2"** (51)
- **34 3/4" - 34 9/16"** (883-886)

<table>
<thead>
<tr>
<th>Product Type</th>
<th>A inches (mm)</th>
<th>B min. inches (mm)</th>
<th>C max. inches (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conventional Oven</td>
<td>28 1/4 (718)</td>
<td>31 1/4 (794) min.</td>
<td>4 1/4 (112)</td>
</tr>
<tr>
<td>Steam Oven with 4&quot; Storage Drawer*</td>
<td>28 1/4 (718)</td>
<td>32 1/4 (814) min.</td>
<td>4 1/4 (112)</td>
</tr>
<tr>
<td>Microwave / Speed Oven</td>
<td>28 1/4 (718)</td>
<td>32 1/4 (814) min.</td>
<td>4 1/4 (112)</td>
</tr>
<tr>
<td>Microwave / Speed Oven with Warming drawer*</td>
<td>28 1/4 (718)</td>
<td>31 1/4 (794) min.</td>
<td>4 1/4 (112)</td>
</tr>
</tbody>
</table>

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.
Get consistent results for even the most complex recipes. CookSmart includes 4 preset frying levels so each dish is as exceptional as the last.

**Heat Bridge Element**
A Thermador® Exclusive, this unique dual zone bridge element connects two round elements, enabling use of large oval or rectangular cookware to provide even heating, limiting cold spots.

**PowerBoost®**
Designed to bring food to the desired temperature in the shortest amount of time, PowerBoost delivers maximum powerful output.

**Triple Element**
Thermador electric cooktops feature three differently sized elements set in one location to adapt to the size of your cookware.

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**CookSmart®**

**Heat Bridge Element**

**PowerBoost®**

**Triple Element**

---

Thermador® Exclusive

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ELECTRIC COOKTOPS

36-Inch Masterpiece®

- 5 Elements Plus Bridge
- Touch Controls
- CookSmart®
- Full Stainless Steel Frame
- 36-Inch – CET366TB

30-Inch Masterpiece®

- 4 Elements Plus Bridge
- Touch Controls
- CookSmart®
- Frameless Design
- 30-Inch – CET305TB

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ELECTRIC COOKTOPS

30-Inch – CET305TB

- 4 Elements Plus Bridge
- Knob Controls
- Dual Zone Bridge Element
- Frameless Design
- 30-Inch – CET305TB

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ELECTRIC COOKTOPS

36-Inch – CET366TB

- 5 Elements Plus Bridge
- Knob Controls
- Dual Zone Bridge Element
- Full Stainless Steel Frame
- 36-Inch – CEM366TB

---

Visit Thermador.com for complete specifications
<table>
<thead>
<tr>
<th>Feature</th>
<th>CET366TB</th>
<th>CET305TB</th>
<th>CEM366TB</th>
<th>CEM305TB</th>
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<tbody>
<tr>
<td>Overall Appliance Dimensions</td>
<td>37&quot; x 21&quot; x 15 1/4&quot;</td>
<td>21&quot; x 15 1/4&quot;</td>
<td>37&quot; x 21&quot; x 15 1/4&quot;</td>
<td>21&quot; x 15 1/4&quot;</td>
</tr>
<tr>
<td>Required Cutout Size</td>
<td>3 3/4&quot; x 34 3/4&quot; x 9 11/16&quot;</td>
<td>3 3/4&quot; x 34 3/4&quot; x 9 11/16&quot;</td>
<td>3 3/4&quot; x 28 3/4&quot; x 9 11/16&quot;</td>
<td>3 3/4&quot; x 28 3/4&quot; x 9 11/16&quot;</td>
</tr>
<tr>
<td>Power of Front Left Heating Element</td>
<td>3,080 W</td>
<td>2,200 W</td>
<td>3,000 W</td>
<td>2,100 W</td>
</tr>
<tr>
<td>Power of Center Heating Element</td>
<td>1,050 W</td>
<td>1,050 W</td>
<td>700 W</td>
<td>700 W</td>
</tr>
<tr>
<td>Power of Right Heating Element</td>
<td>4,000 W</td>
<td>4,000 W</td>
<td>4,000 W</td>
<td>4,000 W</td>
</tr>
<tr>
<td>Power of Bridge Heating Element</td>
<td>2,100 W</td>
<td>2,100 W</td>
<td>2,100 W</td>
<td>2,100 W</td>
</tr>
<tr>
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<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
</tr>
<tr>
<td>Power of Back Right Heating Element</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
</tr>
<tr>
<td>Power of Bridge Heating Element</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
</tr>
<tr>
<td>Power of Back Right Heating Element</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
</tr>
<tr>
<td>Power of Bridge Heating Element</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
</tr>
<tr>
<td>Power of Back Right Heating Element</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
<td>1,200 W</td>
</tr>
<tr>
<td>Dimensions of Front Heating Element</td>
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<td>21&quot; x 15 1/4&quot;</td>
<td>37&quot; x 21&quot; x 15 1/4&quot;</td>
<td>21&quot; x 15 1/4&quot;</td>
</tr>
<tr>
<td>Dimensions of Center Heating Element</td>
<td>37&quot; x 21&quot; x 15 1/4&quot;</td>
<td>21&quot; x 15 1/4&quot;</td>
<td>37&quot; x 21&quot; x 15 1/4&quot;</td>
<td>21&quot; x 15 1/4&quot;</td>
</tr>
<tr>
<td>Dimensions of Rear Heating Element</td>
<td>37&quot; x 21&quot; x 15 1/4&quot;</td>
<td>21&quot; x 15 1/4&quot;</td>
<td>37&quot; x 21&quot; x 15 1/4&quot;</td>
<td>21&quot; x 15 1/4&quot;</td>
</tr>
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<td>Dimensions of Bridge Heating Element</td>
<td>37&quot; x 21&quot; x 15 1/4&quot;</td>
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</tr>
</tbody>
</table>
### THERMADOR® EXCLUSIVE

#### 36-INCH ELECTRIC COOKTOP

**CEM366TB**

**MASTERPIECE** SERIES

**GENERAL PROPERTIES**

- Controls: Metal Knobs

**ELEMENT PERFORMANCE**

- Power of Front Left Heating Element: 1,700 W
- Power of Back Left Heating Element: 1,700 / 700 W
- Power of Bridge Element: 4,000 W
- Power of Center Heating Element: 3,980 / 2,200 / 1,050 W
- Power of Back Right Heating Element: 1,200 W
- Power of Front Right Heating Element: 2,200 / 1,000 W

**ELEMENT SIZE**

- Dimension of Front Left Heating Element: 7" x 3 1/4" x 3 1/8" x 19 7/8"
- Dimension of Back Left Heating Element: 7", 5" x 3 1/4" x 3 1/8" x 19 7/8"
- Dimension of Center Heating Element: 11", 8", 6" x 3 1/4" x 3 1/8" x 19 7/8"
- Dimension of Back Right Heating Element: 8", 6" x 3 1/4" x 3 1/8" x 19 7/8"
- Dimension of Front Right Heating Element: 8", 6" x 3 1/4" x 3 1/8" x 19 7/8"

**TECHNICAL DETAILS**

- Watts: 10,400 W
- Circuit Breaker (A): 50 / 40 A
- Volts: 240 / 208 V
- Frequency (Hz): 60 Hz
- Plug Type: No Plug
- Conduct: 38" Flexible 3-Wire
- Energy Source: Electric

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD) (in): 37" x 34 1/4" x 21 1/4"
- Required Cutout Size (HxWxD) (in): 3 1/4" x 34 1/4" x 21 1/4"
- Minimum Distance From Counter Front (in): 2 1/4"
- Minimum Distance From Rear Wall (in): 2 3/4"
- Net Weight (lbs): 36 lbs

**WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

---

#### 30-INCH ELECTRIC COOKTOP

**CET305TB**

**MASTERPIECE** SERIES

**GENERAL PROPERTIES**

- Controls: Touch Controls

**ELEMENT PERFORMANCE**

- Power of Front Left Heating Element: 1,700 W
- Power of Back Left Heating Element: 1,700 / 700 W
- Power of Bridge Element: 4,000 W
- Power of Center Heating Element: 3,980 / 2,200 / 1,050 W
- Power of Back Right Heating Element: N/A
- Power of Front Right Heating Element: 1,200 W

**ELEMENT SIZE**

- Dimension of Front Left Heating Element: 7" x 3 1/4" x 3 1/8" x 19 7/8"
- Dimension of Back Left Heating Element: 7", 5" x 3 1/4" x 3 1/8" x 19 7/8"
- Dimension of Center Heating Element: 11", 8", 6" x 3 1/4" x 3 1/8" x 19 7/8"
- Dimension of Back Right Heating Element: N/A
- Dimension of Front Right Heating Element: 6" x 3 1/4" x 3 1/8" x 19 7/8"

**TECHNICAL DETAILS**

- Watts: 7,800 W
- Circuit Breaker (A): 40 / 30 A
- Volts: 240 / 208 V
- Frequency (Hz): 60 Hz
- Plug Type: No Plug
- Conduct: 38" Flexible 3-Wire
- Energy Source: Electric

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD) (in): 37" x 34 1/4" x 21 1/4"
- Required Cutout Size (HxWxD) (in): 3 1/4" x 34 1/4" x 21 1/4"
- Minimum Distance From Counter Front (in): 2 1/4"
- Minimum Distance From Rear Wall (in): 2 3/4"
- Net Weight (lbs): 26 lbs

**WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year

---

**ACCESSORIES (OPTIONAL)**

- CHEFSSPAN08
  - 10" Stainless Steel Pan

---

**FEATURES & BENEFITS**

- **Dual zone bridge element accommodates oblong cookware and multiple diameter sizes**
- **Triple zone center element allows you to match element size to various sized cookware**
- **Variable 9-stage power setting offers a range of power from high heat to simmer**
- **Heavy-duty stainless steel metal knobs provide precise control**
- **Full stainless steel frame surrounds the cooktop surface**

---

**FEATURES & BENEFITS**

- **CookSmart™—with 4 preset frying levels, a sensor controls the temperature of the pan, taking the guesswork out of temperature selection**
- **Dual zone bridge element accommodates oblong cookware and multiple diameter sizes**
- **Cook timer allows you to set a cook time for any element and turns off automatically once time has elapsed**
- **Triple zone center element allows you to match element size to various sized cookware**
- **Illuminated touch control panel offers intuitively simple selection of power levels and allows for easy cleaning**

---

**ACCESSORIES (OPTIONAL)**

- CHEFSSPAN08
  - 10" Stainless Steel Pan
**PLANNING INFORMATION**

**Electric Cooktops**

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

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

Thermador Masterpiece® Electric Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

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

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

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

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

**Dimensions & Weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>Required Circuit Breaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>CET366TB</td>
<td>50 / 40 A</td>
</tr>
<tr>
<td>CEM366TB</td>
<td>50 / 40 A</td>
</tr>
<tr>
<td>CET305TB</td>
<td>40 / 30 A</td>
</tr>
<tr>
<td>CEM305TB</td>
<td>40 / 30 A</td>
</tr>
</tbody>
</table>

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

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

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

---

**GENERAL PROPERTIES**

<table>
<thead>
<tr>
<th>Controls</th>
<th>Metal Knobs</th>
</tr>
</thead>
</table>

**ELEMENT PERFORMANCE**

| Power of Front Left Heating Element | 1,700 W |
| Power of Back Left Heating Element | 1,700 / 700 W |
| Power of Bridge Element | 4,000 W |
| Power of Center Heating Element | 3,080 / 2,200 / 1,050 W |
| Power of Back Right Heating Element | N/A |
| Power of Front Right Heating Element | 1,200 W |

**ELEMENT SIZE**

| Dimension of Front Left Heating Element | 7” |
| Dimension of Back Left Heating Element | 7” |
| Dimension of Center Heating Element | 11”, 8”, 6” |
| Dimension of Back Right Heating Element | N/A |
| Dimension of Front Right Heating Element | 6” |

**TECHNICAL DETAILS**

| Watts (W) | 8,200 W |
| Volts (V) | 240 / 208 V |
| Frequency (Hz) | 60 Hz |
| Plug Type | No Plug |
| Conduit | 38” Flexible 3-Wire |
| Energy Source | Electric |

**DIMENSIONS & WEIGHT**

| Overall Appliance Dimensions (HxWxD) (in) | 31” x 21 1/4” x 19 7/8” |
| Required Cutout Size (HxWxD) (in) | 30” x 21 1/4” x 19 7/8” |
| Minimum Distance From Counter Front (in) | 2 1/4” |
| Minimum Distance From Rear Wall (in) | 2 1/4” |
| Net Weight (lbs) | 31 lbs |

**LIMITED WARRANTY**

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

---

**ACCESSORIES (OPTIONAL)**

- **CHEFSSPAN® 10” Stainless Steel Pan**

---

**Model Options**

<table>
<thead>
<tr>
<th>Model</th>
<th>Approved Cooktop Over Thermador Oven Installation</th>
</tr>
</thead>
<tbody>
<tr>
<td>CET366TB</td>
<td>•</td>
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<tr>
<td>CEM366TB</td>
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<tr>
<td>CET305TB</td>
<td>•</td>
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<tr>
<td>CEM305TB</td>
<td>•</td>
</tr>
</tbody>
</table>

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**Ventilation Requirements**

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

**Warning**

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

---

**FEATURES & BENEFITS**

- Dual zone bridge element accommodates oblong cookware and multiple diameter sizes
- Triple zone center element allows you to match element size to various sized cookware
- Variable 9-stage power setting offers a range of power from high heat to simmer
- Cooktop indicates when elements are still hot
- Heavy-duty stainless steel metal knobs provide precise control
30-Inch & 36-Inch Electric Cooktop and Cutout Dimensions

**INSTALLATION**

**Electric Cooktops**

**36-Inch Electric Cooktop and Cutout Dimensions**

![Diagram of 36-Inch Electric Cooktop]

- **A** (Minimum clearance from the cooktop outlet to the wall)
- **B** (Maximum thickness of wall)
- **C** (Minimum cutout dimensions)

**Cutout dimensions for 36” cooktops**

<table>
<thead>
<tr>
<th>Models: CEM366TB, CET366TB</th>
<th>36-Inch Electric Cooktop Countertop Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Dimensions</strong> (inches (mm))</td>
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<tr>
<td></td>
<td><strong>B</strong> min. (inches (mm))</td>
</tr>
<tr>
<td></td>
<td><strong>C</strong> max. (inches (mm))</td>
</tr>
<tr>
<td></td>
<td><strong>A</strong> (inches (mm))</td>
</tr>
</tbody>
</table>

- **C** (Clearance from front edge)
- **E** (Distance between the cooktop surface and front edge of the exhaust hood)
- **F** (Minimum shavings)
- **G** (Seal cut surfaces)
- **H** (Observe minimum distance between device underside and cabinet surfaces of 3/8" (10 mm))

**30-Inch & 36-Inch Electric Cooktop Installation Above a Thermador Built-In Oven**

<table>
<thead>
<tr>
<th>Product Type</th>
<th><strong>A</strong> (inches (mm))</th>
<th><strong>B</strong> min. (inches (mm))</th>
<th><strong>C</strong> max. (inches (mm))</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conventional Oven</td>
<td>28 1/4 (718)</td>
<td>31 1/4 (794) min.</td>
<td>4 9/16 (121)</td>
</tr>
<tr>
<td>Steam Oven</td>
<td>28 1/4 (718)</td>
<td>31 1/4 (794) min.</td>
<td>4 9/16 (121)</td>
</tr>
<tr>
<td>Steam Oven with 4&quot; Storage Drawer*</td>
<td>28 1/4 (718)</td>
<td>31 1/4 (794) min.</td>
<td>4 9/16 (121)</td>
</tr>
<tr>
<td>Microwave / Speed Oven</td>
<td>28 1/4 (718)</td>
<td>31 1/4 (794) min.</td>
<td>4 9/16 (121)</td>
</tr>
</tbody>
</table>

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.
VENTILATION

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

The perfect complement to the Thermador® cooking collection, newly designed Professional and Masterpiece Ventilation systems adhere to your design aesthetic, while catering to your culinary needs.

Spotlight Feature

Home Connect™ offers custom functionality like automatic start and shut-off, as well as notifications via the mobile app.
WALL HOODS

Create a bold, modern statement with a distinctive wall hood designed to complement our Masterpiece and Professional cooking collections.

Under Cabinet Drawer Hood
Featuring a sleek, slim design that seamlessly incorporates with surrounding cabinetry, these hoods are crafted with stunning gray glass.

Powerfully Quiet
Discover the blower option that will help maximize performance in your kitchen—but not the noise. Available with integral, inline or remote blowers ranging from 600 CFM to 1300 CFM, the Professional Collection of Ventilation is designed for a powerfully quiet cooking experience.

LED Lighting
All Thermador Wall Hoods feature multi-level, vivid LED lighting highlighting your first course to the last.

Delay Shut-Off & Automatic Mode
Thermador hood features include Automatic Mode, that adjusts the fan speed according to your cooking style, as well as delay shut off, which runs the hood 10 minutes after you are done cooking to remove any lingering odors.

Heat Lamp
Keep food warm until it’s ready to be served with infrared heat lamps on either side of the hood. The left and right heat lamps can also be used independently from each other and the hood.

Noise Control Technology
Ventilation should be seen, not heard. Thermador Noise Control and Noise Control Deluxe™ notably reduce noise while hood is in use—so you can keep your focus on entertaining.

Drawer-Style Hoods
Exclusive to Thermador, Masterpiece® Drawer hood options include a chimney drawer hood or under cabinet version, featuring an increased capture area and a design that integrates with surrounding cabinetry.

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

Thermador® Connected Experience
The Thermador Connected Experience by Home Connect™, offered on select models, provides added flexibility and personalization, so you can program custom functionality like automatic start and shut-off, mobile notifications, and more using the mobile app.
**ISLAND HOODS**

**PROFESSIONAL & MASTERPIECE**

Creating a dramatic focal point in your kitchen, Thermador sleek and slim island hoods are purposefully designed to provide powerful performance without obstructing the view.

**Noise Control Technology**

Ventilation should be seen, not heard. Thermador Noise Control and Noise Control Deluxe™ notably reduce noise while hood is in use—so you can keep your focus on entertaining.

**Delay Shut Off & Automatic Mode**

Thermador hood features include Automatic Mode, that adjusts the fan speed according to your cooking style, as well as delay shut off, which runs the hood 10 minutes after you are done cooking to remove any lingering odors.

**Thermador® Connected Experience**

The Thermador Connected Experience by Home Connect™, offered on select models, provides added flexibility and personalization, so you can program custom functionality like automatic start and shut-off, mobile notifications, and more using the mobile app.

**ISLAND**

**Telescopic Design**

Available in two heights, 15” and 18” the telescopic design rises to capture heat, smoke, grease, and steam.

**Powerfully Quiet®**

Powerfully Quiet and efficient in operation at 1.2 sones (UCVP36XS) or 1.5 sones (UCVM30XS, UCVM36XS) on low speed.

**LED Lighting**

Thermador 18” downdraft feature multi-level, vivid LED lighting to help to set the stage for dinner party preparations. (UCVP36XS only)

**Personalization Options**

Masterpiece Downdraft is available with six discharge connections, including front, side, rear and downward exhaust options, as well as recirculation—so you are not limited by kitchen design or pre-determined space.

**Delay Shut Off & Automatic Mode**

Thermador hood features include Automatic Mode, that adjusts the fan speed according to your cooking style, as well as delay shut off, which runs the hood 10 minutes after you are done cooking to remove any lingering odors.
Custom Inserts

Whether you choose to blend in with your surrounding cabinetry or create a statement piece, you can opt for wall or island applications to suit your style and cooking surface.

Custom Hood Insert
Specially designed for custom hood applications to create a concealed ventilation system within your kitchen design.

Push Button Controls
Concealed three-speed, push-button controls easy to operate and integrate seamlessly.

Remote Ventilation Control
Remote controls for customized ventilation applications are easy to use and have a sophisticated and professional style.

Delay Shut Off & Automatic Mode
Thermador hood features include Automatic Mode, that adjusts the fan speed according to your cooking style, as well as delay shut off, which runs the hood 10 minutes after you are done cooking to remove any lingering odors.

Thermador® Connected Experience
The Thermador Connected Experience by Home Connect®, offered on select models, provides added flexibility and personalization, so you can program custom functionality like automatic start and shut-off, mobile notifications, and more using the mobile app.
WALL HOODS
Professional & Masterpiece®

Professional
27-Inch Depth, 18-Inch Tall, Blowers Sold Separately
60-Inch – PH60GWS
54-Inch – PH54GWS
48-Inch – PH48GWS
42-Inch – PH42GWS
36-Inch – PH36GWS

Professional
24-Inch Depth, 18-Inch Tall, Blowers Sold Separately
48-Inch – PH48HWS
36-Inch – PH36HWS
30-Inch – PH30HWS

Masterpiece®
Includes Integrated Blower, 600 CFM
36-Inch – HMWB36WS
30-Inch – HMWB30WS

Masterpiece®
Includes Integrated Blower, 1000 CFM
48-Inch – HMWB48WS
36-Inch – HMWB36WS

Masterpiece®
Drawer-Style Hood with Integrated Blower, 600 CFM
36-Inch – HMDW36WS
30-Inch – HMDW30WS

See pages 274 and 281 for accessories
Visit Thermador.com for complete specifications

CHIMNEY WALL HOODS
Professional & Masterpiece®

Professional
24-Inch Depth, Blowers Sold Separately
48-Inch – HPCN48WS
36-Inch – HPCN36WS

Masterpiece®
Low Profile Design with Integrated Blower, 600 CFM
36-Inch – HMCB36WS
30-Inch – HMCB30WS

Masterpiece®
Low Profile Design with Pull-Out Canopy, 600 CFM
36-Inch – HDDB36WS
30-Inch – HDDB30WS

Masterpiece®
Includes Integrated Blower, 1000 CFM

See pages 269 – 272 for blower and duct accessory selection guide
See pages 274, 281 – 282 and 280 for accessories
Visit Thermador.com for complete specifications

ISLAND HOODS
Professional & Masterpiece®

Professional
Low Profile Design, Blowers Sold Separately
54-Inch – HPIN54WS
42-Inch – HPIN42WS

Masterpiece®
Low Profile Design with Integrated Blower, 600 CFM
42-Inch – HMIB42WS
36-Inch – HMIB36WS

Masterpiece®
Low Profile Design with Pull-Out Canopy, 600 CFM

Masterpiece®
Low Profile Design with Pull-Out Canopy, 1000 CFM
48-Inch – VCIN48WS
36-Inch – VCIN36WS

Masterpiece®
Blowers Sold Separately
48-Inch – VCIN48DS
36-Inch – VCIN36DS
30-Inch – VC130DS

See pages 269 – 272 for blower and duct accessory selection guide
See pages 274, 281 – 282 and 280 for accessories
Visit Thermador.com for complete specifications

DOWNDRAFT
Masterpiece®

Masterpiece®
Deluxe 18-Inch Telescopic Design, Blowers Sold Separately
36-Inch – UCVP36XS
30-Inch – UCVP30XS

Masterpiece®
15-Inch Telescopic Design, Blowers Sold Separately
36-Inch – UCVM36XS
30-Inch – UCVM30XS

CUSTOM INSERTS
Professional & Masterpiece®

Professional
Blowers Sold Separately
60-Inch – VCIN60GWS
54-Inch – VCIN54GWS
48-Inch – VCIN48GWS
42-Inch – VCIN42GWS
36-Inch – VCIN36GWS

Masterpiece®
Blowers Sold Separately
48-Inch – VC1248DS
36-Inch – VC1236DS
30-Inch – VC1230DS

See pages 269 – 272 for blower and duct accessory selection guide
See pages 274, 281 – 282 and 280 for accessories
Visit Thermador.com for complete specifications
# Professional Ventilation Selection Guide

## Professional Collection Ranges and Rangetops

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.

<table>
<thead>
<tr>
<th>36-Inch Pro Grand</th>
<th>48-Inch Pro Grand / Pro Grand Steam</th>
<th>60-Inch Pro Grand / Pro Grand Steam</th>
</tr>
</thead>
<tbody>
<tr>
<td>27-Inch Depth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>27-Inch Depth, 18-Inch Tall Wall Hoods</td>
<td></td>
<td></td>
</tr>
<tr>
<td>36-Inch PH36GWS</td>
<td>✓</td>
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<tr>
<td>42-Inch PH42GWS</td>
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<tr>
<td>48-Inch PH48GWS</td>
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<tr>
<td>54-Inch PH54GWS</td>
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<td></td>
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<tr>
<td>60-Inch PH60GWS</td>
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<tr>
<td>23-Inch Depth, 11-Inch Tall Wall Hoods with Blower</td>
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<td>36-Inch HMWB361WS</td>
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<td>48-Inch HMWB481WS</td>
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<td>24-Inch Depth, 18-Inch Tall Wall Hoods</td>
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<td>30-Inch PH30HWS</td>
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<td>36-Inch PH36HWS</td>
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<td>48-Inch PH48HWS</td>
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<tr>
<td>24-Inch Depth Chimney Wall Hoods</td>
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<td>36-Inch HPCN36WS</td>
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<td>48-Inch HPCN48WS</td>
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<tr>
<td>Island Hoods</td>
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<td>Custom Inserts</td>
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<td>60-Inch VCIN60GWS</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>30-Inch Pro Harmony</th>
<th>36-Inch Pro Harmony</th>
<th>48-Inch Pro Harmony</th>
<th>30-Inch Rangetop</th>
<th>36-Inch Rangetop</th>
<th>48-Inch Rangetop</th>
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<tbody>
<tr>
<td>24-Inch Depth</td>
<td>24-Inch Depth</td>
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</tbody>
</table>

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.
# Masterpiece® Ventilation Selection Guide

**Masterpiece® Collection Cooktops and 30-Inch Professional Ranges and Rangetops**

<table>
<thead>
<tr>
<th>Width</th>
<th>Induction Cooktop</th>
<th>Gas Cooktop</th>
<th>Electric Cooktop</th>
<th>Pro Harmony Range</th>
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- **23-Inch Depth, 11-Inch Tall Wall Hoods with Blower**
  - 30-Inch HMWB30WS†
  - 36-Inch HMWB36WS†

- **Under Cabinet Drawer Wall Hoods with Blower**
  - 30-Inch HMDW30WS†
  - 36-Inch HMDW36WS†

- **Chimney Wall Hoods with Blower**
  - 30-Inch HMCB30WS†
  - 36-Inch HMCB36WS†

- **Chimney Drawer Hoods with Blower**
  - 30-Inch HDDB30WS†
  - 36-Inch HDDB36WS†

- **Island Hoods with Blower**
  - 36-Inch HMIB36WS†
  - 42-Inch HMIB42WS†

- **Custom Inserts**
  - 30-Inch VC230DS†
  - 36-Inch VC236DS†
  - 48-Inch VC248DS

- **Downdrafts**
  - 30-Inch UCVM30XS
  - 36-Inch UCVM36XS / UCVP36XS

---

For optimal performance, the width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador Blowers. With the exception of Downdraft Ventilation, 30-Inch and 36-Inch Masterpiece Ventilation is also compatible with 30-Inch Pro Harmony Ranges and 30-Inch Professional Rangetops.

**Home Connect**

- **NOTE:** Hood Sync between ventilation and cooktops is available only on Thermador Freedom® and Liberty® cooktops that feature Home Connect.

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†With the exception of Downdraft Ventilation, 30-Inch and 36-Inch Masterpiece Ventilation is also compatible with 30-Inch Pro Harmony Ranges and 30-Inch Professional Rangetops.
**PLANNING INFORMATION**

**Installation Considerations**

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

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

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

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

**Choosing the Correct Blower**
A variety of interior and exterior blower options (Remote, Inline or Integrated) are available for Thermador Professional and Masterpiece Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the power of the cooktop or range. These blowers are purchased separately and integrated into the hood independently. The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood. You should also consider the cooking space and cooking style of your client.

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

**Length and Size of Duct Work**
Do not use flexible duct; it creates back pressure / air turbulence and reduces performance.

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

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

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

**SPECIAL NOTE:** Always allow access to the blower for serviceability, should it be needed.

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

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
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**BLOWER AND DUCT SELECTION GUIDE**

**Wall Hoods - Professional**

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<tr>
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<th>Model #</th>
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<th>Max Total Amps (120V, 60Hz)</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
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**Wall Hoods - Masterpiece**

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Visit Thermador.com for complete specifications
# Blower and Duct Selection Guide

## Accessories

### Chimney Wall Hoods - Professional

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

Visit Thermador.com for complete specifications.

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**Chimney Wall Hoods - Professional**

**Island Hoods - Professional**

**Custom Inserts - Professional**

**Custom Inserts - Masterpiece**

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**Accessories**

**Blower Information**

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| Chimney Wall Hoods - Masterpiece | 36" - HMCB36WS 30" - HMCB30WS | Integrated Included 600 4.9 6-Inch Included 6-Inch Vertical | 6-Inch Vertical | 6-Inch Vertical | 6-Inch Vertical | 6-Inch Vertical | 6-Inch Vertical |

| Island Hoods - Professional | 54" - HPI54WS 42" - HPI42WS | Remote | VTR630W | 600 54" - 6.5 42" - 6.5 RFPLT600P 6-Inch | 10-Inch 6-Inch | Vertical 6-Inch | Vertical |

| Island Hoods - Masterpiece | 42" - HMBI42WS 36" - HMBI36WS | Integrated Included 600 5.2 6-Inch Included 6-Inch Vertical | 6-Inch Vertical | 6-Inch Vertical | 6-Inch Vertical | 6-Inch Vertical | 6-Inch Vertical |

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BLOWER AND DUCT SELECTION GUIDE

Accessories

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<th>BLOWER DIMENSIONS</th>
<th>Planning Information</th>
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Remote Blowers  
(Mounted To Roof Or External Wall)

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<td>600</td>
<td>6.7</td>
<td>RFPLT600P</td>
<td>6-Inch</td>
<td>CVTSIDE6*</td>
<td>6-Inch</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td></td>
<td>VTR1030W</td>
<td>1000</td>
<td>8.4</td>
<td>RFPLT1000P</td>
<td>10-Inch</td>
<td>CVTSIDE10*</td>
<td>10-Inch</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td></td>
<td>VTR1330W</td>
<td>1300</td>
<td>11.9</td>
<td>RFPLT1000P</td>
<td>10-Inch</td>
<td>CVTFRONT10</td>
<td>Front</td>
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</table>

Inline Blowers  
(Mounted Between Kitchen and External Wall)

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. Total Amps</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inline</td>
<td>VTI610W</td>
<td>600</td>
<td>6.5</td>
<td>—</td>
<td>6-Inch</td>
<td>CVTFRONT6</td>
<td>Front</td>
<td></td>
</tr>
<tr>
<td></td>
<td>VTI1010W</td>
<td>1000</td>
<td>8.4</td>
<td>—</td>
<td>10-Inch</td>
<td>CVTFRONT10</td>
<td>Front</td>
<td></td>
</tr>
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</table>

Flexible Blowers

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. Total Amps</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction**</th>
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</thead>
<tbody>
<tr>
<td>Flexible</td>
<td>VTD600P</td>
<td>600</td>
<td>4.5</td>
<td>—</td>
<td>8-Inch</td>
<td>CVTFRONT8</td>
<td>8-Inch</td>
<td>Left / Right / Rear</td>
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---

Blower Information

Accessories

Downdraft Hoods – Masterpiece

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. Total Amps</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction**</th>
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</thead>
<tbody>
<tr>
<td>Remote</td>
<td>VTR630W</td>
<td>600</td>
<td>6.7</td>
<td>RFPLT600P</td>
<td>6-Inch</td>
<td>CVTFRONT6*</td>
<td>6-Inch</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td></td>
<td>VTR1030W</td>
<td>1000</td>
<td>8.4</td>
<td>RFPLT1000P</td>
<td>10-Inch</td>
<td>CVTFRONT10*</td>
<td>10-Inch</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td></td>
<td>VTR1330W</td>
<td>1300</td>
<td>11.9</td>
<td>RFPLT1000P</td>
<td>10-Inch</td>
<td>CVTFRONT10</td>
<td>Front</td>
<td></td>
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Inline Blowers

<table>
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<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. Total Amps</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inline</td>
<td>VTI610W</td>
<td>600</td>
<td>6.5</td>
<td>—</td>
<td>6-Inch</td>
<td>CVTFRONT6*</td>
<td>6-Inch</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td></td>
<td>VTI1010W</td>
<td>1000</td>
<td>8.4</td>
<td>—</td>
<td>10-Inch</td>
<td>CVTFRONT10</td>
<td>Front</td>
<td></td>
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Flexible Blowers

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. Total Amps</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flexible</td>
<td>VTD600P</td>
<td>600</td>
<td>4.5</td>
<td>—</td>
<td>8-Inch</td>
<td>CVTFRONT8</td>
<td>8-Inch</td>
<td>Left / Right / Rear</td>
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---

BLOWER DIMENSIONS

Planning Information

Integrated Blowers  
(Mounted in Hood)

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. Total Amps</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Downdraft</td>
<td>VTM360W</td>
<td>600</td>
<td>6.7</td>
<td>RFPLT600P</td>
<td>6-Inch</td>
<td>CVTFRONT6*</td>
<td>6-Inch</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td></td>
<td>VTM360S</td>
<td>600</td>
<td>6.7</td>
<td>—</td>
<td>6-Inch</td>
<td>CVTFRONT6*</td>
<td>6-Inch</td>
<td>Left / Right / Rear</td>
</tr>
</tbody>
</table>

Flexible Blowers

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. Total Amps</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flexible</td>
<td>VTR630W</td>
<td>600</td>
<td>6.7</td>
<td>RFPLT600P</td>
<td>6-Inch</td>
<td>CVTFRONT6*</td>
<td>6-Inch</td>
<td>Left / Right / Rear</td>
</tr>
</tbody>
</table>

---

Visit Thermador.com for complete specifications.
NOTE: All measurements are made with 3 ft. straight duct, 90° bend followed by 1 ft. straight duct. These are NOT free blowing measurements.

*Inline blower can be used as an integrated solution. Refer to installation manual for details.

Remote Blowers (Mounted To Roof Or External Wall):
- VTR630W – 600 CFM, 6" Duct
- VTR1030W – 1000 CFM, 10" Duct
- VTR1330W – 1300 CFM, 10" Duct

Integrated Blowers (Mounted in Hood):
- VTN630W – 600 CFM, 6" Duct*
- VTD600P – 600 CFM

Flexible Blower:
- VTD608P – 600 CFM

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

*Tested in a 30" Wall Hood with 6" duct connection
**Tested in a 48" Wall Hood with 10" duct connection
### EQUIVALENT DUCT LENGTHS FOR COMMONLY USED TRANSITIONS

#### Planning Information

**Duct Piece**

<table>
<thead>
<tr>
<th>Size of Duct Piece (In.)</th>
<th>Equivalent Length (Ft.)</th>
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<tbody>
<tr>
<td>Smooth Straight</td>
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<tr>
<td>6</td>
<td>1.2</td>
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<tr>
<td>7</td>
<td>0.95</td>
</tr>
<tr>
<td>8</td>
<td>0.7</td>
</tr>
<tr>
<td>10</td>
<td>0.6</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; to 90° Elbow</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>10</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; Center Reverse Elbow Left</td>
<td>N/A 15</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; Center Reverse Elbow Right</td>
<td>N/A 25</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; Left Reverse Elbow</td>
<td>N/A 15</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; Right Reverse Elbow</td>
<td>N/A 25</td>
</tr>
<tr>
<td>45° Elbow Round</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>8</td>
</tr>
<tr>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td>6</td>
<td>5</td>
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<tr>
<td>45° Elbow Round</td>
<td></td>
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<tr>
<td>7</td>
<td>4</td>
</tr>
<tr>
<td>8</td>
<td>3</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; 90° Elbow Round</td>
<td>N/A 5</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; 45° Elbow Round</td>
<td>N/A 15</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; Flat Elbow</td>
<td>N/A 20</td>
</tr>
<tr>
<td>Round to 3 1/4&quot; x 10&quot;</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>1</td>
</tr>
<tr>
<td>7</td>
<td>1</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; to Round</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>5</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; to Round</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>3</td>
</tr>
<tr>
<td>Round to 3 1/4&quot; x 10&quot;</td>
<td></td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; 90° Elbow</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>8</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; Flex</td>
<td>N/A 20</td>
</tr>
<tr>
<td>3 1/4&quot; x 10&quot; Backdraft Damper</td>
<td>7</td>
</tr>
<tr>
<td>Round Wall Cap</td>
<td></td>
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<tr>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>7</td>
<td>2</td>
</tr>
<tr>
<td>8</td>
<td>2</td>
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<tr>
<td>10</td>
<td>2</td>
</tr>
<tr>
<td>6</td>
<td>2</td>
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<tr>
<td>Round Roof Cap</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>2</td>
</tr>
<tr>
<td>8</td>
<td>2</td>
</tr>
<tr>
<td>2’ Long 3 1/4” x 10” Flex</td>
<td>N/A 20</td>
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<tr>
<td>3 1/4” x 10” to Round</td>
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<tr>
<td>10</td>
<td>1</td>
</tr>
<tr>
<td>7” Inline Backdraft Damper</td>
<td>7</td>
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</tbody>
</table>

#### Roofplate Material Combinations

- **RFPLT600P**
  - Remote Blower: VTR630W
  - 25 ft. Blower Connector Cable
    - For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTR11010W, VTR610W
- **RFPLT1000P**
  - Remote Blower: VTR1030W, VTR1330W

---

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

Accessories

Built-In Remote Control Panel

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot

REMCBW

Recirculation Kits

For 36" HMWB36WS only
RECHMWB36
For 30" HMWB30WS only
RECHMWB30
For under cabinet drawer hoods only
RECHMDW30 – HMWD30WS
RECHMDW36 – HMWD36WS

Replacement Charcoal Filters

For use with recirculation kit
RECHMWBx
CHFILT3036 – 30" Inch
CHFILT3636 – 36" Inch

25 ft. Blower Connector Cable

For use with the following Inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTR1610W, VTR11010W
EXTNCB25W

ISLAND HOODS

Accessories

Built-In Remote Control Panel

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot

REMCBW

Stainless Steel Island Hood Extension

For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
CHXTHMB

Recirculation Kit

For HMIBxxWS Masterpiece® Island Hoods only
RECHMB

Replacement Charcoal Filter

For use with recirculation kit RECHMB
CHFHMIB

25 ft. Blower Connector Cable

For use with the following Inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTR1610W, VTR11010W
EXTNCB25W

Duct Covers

<table>
<thead>
<tr>
<th>Professional</th>
<th>Masterpiece</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-Inch Tall</td>
<td>8-Foot – 9-Foot Ceiling Telecoping</td>
</tr>
<tr>
<td>48-Inch</td>
<td>DC48W</td>
</tr>
<tr>
<td>42-Inch</td>
<td>DC42W</td>
</tr>
<tr>
<td>36-Inch</td>
<td>DC36W</td>
</tr>
<tr>
<td>30-Inch</td>
<td>DC30W</td>
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Lighting

<table>
<thead>
<tr>
<th>SKU</th>
<th>Included</th>
<th>Bulb Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>HPINWS</td>
<td>Yes</td>
<td>12VDC, 3 W, LED Lamp</td>
</tr>
<tr>
<td>HMBWS</td>
<td>Yes</td>
<td>12VDC, 3 W, LED Lamp</td>
</tr>
</tbody>
</table>

CHIMNEY WALL HOODS

Accessories

Built-In Remote Control Panel

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot

REMCBW

Stainless Steel Chimney Hood Extension

For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
CHXTHMB – For HMCEB36WS and HMCEB36WS only
CHXTHMDD – For HDDB30WS and HDDB36WS only

Recirculation Kits

For HMCEBxxWS Masterpiece® Chimney Wall Hoods only
RECHMCEB
For HDDBxxWS Masterpiece® Chimney Wall Drawer Hoods only
RECHDDB

Replacement Charcoal Filters

For use with recirculation kits RECHMCEB and RECHDDB
CHFHMCD

25 ft. Blower Connector Cable

For use with the following Inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTR1610W, VTR11010W
EXTNCB25W

<table>
<thead>
<tr>
<th>SKU</th>
<th>Included</th>
<th>Bulb Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>HFCNWS</td>
<td>Yes</td>
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</tr>
<tr>
<td>HMCBWS</td>
<td>Yes</td>
<td>12VDC, 3 W, LED Lamp</td>
</tr>
<tr>
<td>HDDBWS</td>
<td>Yes</td>
<td>12VDC, 3 W, LED Lamp</td>
</tr>
</tbody>
</table>

88-Inch Duct Covers

6" Tall Duct Cover
CHMHP486W

Standard duct cover for up to 8-foot ceiling heights

38” – 35” Tall Telecoping Duct Cover
CHMHP48TW
Telescoping design for extension up to 9-foot to 10-foot ceiling heights

42” – 59” Tall Telecoping Duct Cover
CHMHP48XTW
Telescoping design for extension up to 11-foot to 12-foot ceiling heights

60-Inch Duct Covers

6" Tall Duct Cover
CHMHP366W

Standard duct cover for up to 8-foot ceiling heights

38” – 35” Tall Telecoping Duct Cover
CHMHP36TW
Telescoping design for extension up to 9-foot to 10-foot ceiling heights

42” – 59” Tall Telecoping Duct Cover
CHMHP36XTW
Telescoping design for extension up to 11-foot to 12-foot ceiling heights
Important Note:
VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Built-In Remote Control Panels
Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot.

For use with VCIN_GWS custom inserts only
REMCPW

Baffle Filters
- Stainless Steel finish
- Unique low profile design maximizes grease capture
- Dishwasher-safe for easy cleanup

For use with VCI2__DS custom inserts only
BAPFLT8 – 48-Inch Wide
BAPFLT30 – 30-Inch Wide

25 ft. Blower Connector Cable
For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VT1610W, VT1010W, VTD600P
EXTNCB25W
3 Pc. Extension Adaptor Set
EXTNSET4

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Lighting

<table>
<thead>
<tr>
<th>SKU</th>
<th>Included</th>
<th>Bulb Type</th>
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<tbody>
<tr>
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<td>Yes</td>
<td>12VDC, 3 W, LED Lamp</td>
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<tr>
<td>VCI2__DS</td>
<td>Yes</td>
<td>12 V, 20 W – G4 Base</td>
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</tbody>
</table>

Custom Hood Liners
For use with VCI__DS custom inserts only

LINER48 – 48-Inch

LINER36 – 36-Inch

LINER30 – 30-Inch

measurements in inches and mm

Recirculation Kit
Use with induction / electric cooktops only
UCVRECR

Replacement Charcoal Filter
UCVFILTER

25 ft. Blower Connector Cable
For use with the following inline and remote flexible blowers: VTR630W, VTR1030W, VTR1330W, VT1610W, VT1010W, VTD600P
EXTNCB25W

3 ft. Electrical Panel Extension Cable
This cable extends 3 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 6 ft. cable.
EXTNCE3

Remote and Inline Blower Downdraft Transitions
CVTSIDE6 6" Side / Rear Transition
CVTSIDE8 8" Side / Rear or Downward Transition
CVTSIDE10 10" Side / Rear Transition
CVTFRONT6 6" Round Front Plate
CVTFRONT8 8" Round Front Plate
CVTFRONT10 10" Round Front Plate
CVDUCT2 2" Rectangular Duct
CVTRECT2 Transition for Rectangular Duct

Lighting

<table>
<thead>
<tr>
<th>SKU</th>
<th>Included</th>
<th>Bulb Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>VCP36KS</td>
<td>Yes</td>
<td>LED Strip</td>
</tr>
</tbody>
</table>

DOWNDRAFT HOODS

Accessories

Downdraft Gas Cooktop Seal Trim Kits
Required for installation with Gas Cooktops
UCV36ST – 36-Inch
UCV30ST – 30-Inch

6" Side / Rear Transition
8" Side / Rear or Downward Transition
10" Side / Rear Transition
6" Round Front Plate
8" Round Front Plate
10" Round Front Plate
2" Rectangular Duct
Transition for Rectangular Duct

Baffle Filters
- Stainless Steel finish
- Unique low profile design maximizes grease capture
- Dishwasher-safe for easy cleanup

For use with VCI2__DS custom inserts only
BAPFLT8 – 48-Inch Wide
BAPFLT30 – 30-Inch Wide

25 ft. Blower Connector Cable
For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VT1610W, VT1010W, VTD600P
EXTNCB25W
3 Pc. Extension Adaptor Set
EXTNSET4
### DOWN DRAFT HOODS

**Accessories**

- **CVTFRONT6**: 6" front rough-in plate allows for front venting. Use with inline and remote blowers, and ducting with 6" round duct connections.
- **CVTFRONT8**: 8" round front plate allows for front downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.
- **CVDUCT2**: Rectangular 2 ft. long x 1 1/4" in deep x 19" in wide duct. CVDUCT2 transition required to directly connect CVUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTISIDE6, CVTISIDE8, and CVTISIDE10.
- **CVTISIDE6**: 6" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 6" round duct connections.
- **CVTISIDE8**: 8" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 10" round duct connections.
- **CVTISIDE10**: 10" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 10" round duct connections.
- **CVTFRONT10**: 10" front rough-in plate allows for front venting. Use with inline and remote blowers, and ducting with 10" round duct connections.
- **CVTEC2**: Transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right, or rear.

### DESIGN AND PERFORMANCE

**Specifications**

- **Watts (W)**: See Chart on Page 318
- **Current (A)**: See Chart on Page 318
- **Volts (V)**: 120 V
- **Frequency (Hz)**: 60 Hz
- **Plug Type**: 120V-3 Prong

**Dimensions & Weight**

- **Overall Appliance Dimensions** (Width Of Canopy Included) (HxWxD): 18" x 59 11/16" x 27"
- **Minimum Required Distance Above Gas / Electric Cooking Surface**: 30" / 30"
- **Diameter of Air Duct (in) Top**: 10"
- **Diameter of Air Duct (in) Back**: 10"
- **Net Weight (lbs)**: 123 lbs

### INSTALLATION OPTIONS

- **Blower (Sold Separately)**
- **BLOWER OPTIONS**
  - **Remote Blower**: Mounted to Roof or External Wall
    - VTR1030W - 1000 CFM
    - VTR1330W - 1300 CFM
  - **Inline Blower**: Mounted Between Kitchen and External Wall
    - VTI1010W - 1000 CFM
    - VTI1330W - 1300 CFM
  - **Integrated Blower (Mounted in Hood)**
    - VTIN1090R - 1000 CFM

### WARRANTY

- **Limited Warranty**: 2 Year

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**PH60GWS**

**27-INCH DEPTH WALL HOOD (60-INCH WIDTH)**

**PROFESSIONAL SERIES**

**GENERAL PROPERTIES**

- **Features**
  - Multi-Level LED Lights with Fading Transitions
  - Infrared Heat Lamps
  - Automatic Mode
  - Check Filter Reminder Light
  - Delay Shut-Off
- **Operating Mode**: Ducted
- **Number of Speed Settings**: 4-Stage
- **Motor Location**: Blower (Sold Separately)
- **Number Of Lights**: 4
- **Bulb Type**: LED
- **Light Lumens**: 100 – 150
- **Light Color (°K)**: 3500 – 4000
- **Total Power Of The Lamps (W)**: 4.8
- **Damper Included**: Yes
- **Grease Filter Material**: Washable Stainless Steel
- **Grease Filter Type**: Stainless-Steel Commercial Style Baffle Filter

**ACCESSORIES (OPTIONAL)**

- **25 ft. Blower Connector Cable - EXTNCB25W**
- **Roofplates**
  - RFPLT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W
  - Roofplate REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

**TECHNICAL DETAILS**

- **Watts (W)**: See Chart on Page 318
- **Current (A)**: See Chart on Page 318
- **Volts (V)**: 120 V
- **Frequency (Hz)**: 60 Hz
- **Plug Type**: 120V-3 Prong

**ACCESSORIES (REQUIRED)**

- **Blower (Sold Separately)**

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**FEATURES & BENEFITS**

- **27" in depth, a perfect companion to Pro Grand® Professional Ranges**
- **Equipped with the Thermador Connected Experience by Home Connect™**
- **Powerfully Quiet® system accepts integral, inline, and remote blowers**
- **Keep food warm until it’s ready to be served with two independently controlled infrared heat lamps**
- **Beautiful illumination with multi-level, vivid LED lights**

**PH60GWS 27-INCH DEPTH WALL HOOD (60-INCH WIDTH)**

**PROFESSIONAL SERIES**

**THERMADOR EXCLUSIVE**
### PH54GWS 27-INCH DEPTH WALL HOOD (54-INCH WIDTH)

#### GENERAL PROPERTIES

- **Features**
  - Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

- **Operating Mode**
  - Ducted

- **Number of Speed Settings**
  - 4-Stage

- **Motor Location**
  - Blower (Sold Separately)

- **Number Of Lights**
  - 4

- **Baffle Type**
  - LED

- **Light Lumens**
  - 100 – 150

- **Light Color (°K)**
  - 3500 – 4000

- **Total Power Of The Lamps (W)**
  - 4.8

- **Damper Included**
  - Yes

- **Grease Filter Type**
  - Stainless-Steel Commercial-Style Baffle Filter

- **Home Connect™ (Wi-Fi Enabled)**
  - Yes

#### TECHNICAL DETAILS

- **Watts (W)**
  - See Chart on Page 318

- **Current (A)**
  - See Chart on Page 318

- **Volts (V)**
  - 120 V

- **Frequency (Hz)**
  - 60 Hz

- **Plug Type**
  - 120V-3 Prong

#### DIMENSIONS & WEIGHT

- **Overall Appliance Dimensions (Width x Height x Depth)** (in)
  - 18" x 53" x 27" (Width Of Canopy Included) (HxWxD)

- **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30" / 30"

- **Diameter of Air Duct (in) Top**
  - 15"

- **Diameter of Air Duct (in) Back**
  - 15"

- **Net Weight (lbs)**
  - 111 lbs

#### ACCESSORIES (REQUIRED)

- **Blower**
  - (Sold Separately)

#### BLOWER OPTIONS

- **Remote Blower** (Mounted to Roof or External Wall)
  - VTR630W - 600 CFM
  - VTR1030W - 1000 CFM
  - VTR1330W - 1300 CFM

- **Inline Blower** (Mounted Between Kitchen and External Wall)
  - VTR630W - 600 CFM
  - VTR1030W - 1000 CFM
  - VTR1330W - 1300 CFM

- **Integrated Blower (Mounted in Hood)**
  - VTN630W - 600 CFM
  - VTN109R - 1000 CFM

#### WARRANTY

- **Limited Warranty Parts And Labor**
  - 2 Year

### PH48GWS 27-INCH DEPTH WALL HOOD (48-INCH WIDTH)

#### GENERAL PROPERTIES

- **Features**
  - Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

- **Operating Mode**
  - Ducted

- **Number of Speed Settings**
  - 4-Stage

- **Motor Location**
  - Blower (Sold Separately)

- **Number Of Lights**
  - 4

- **Baffle Type**
  - LED

- **Light Lumens**
  - 100 – 150

- **Light Color (°K)**
  - 3500 – 4000

- **Total Power Of The Lamps (W)**
  - 4.8

- **Damper Included**
  - Yes

- **Grease Filter Type**
  - Stainless-Steel Commercial-Style Baffle Filter

- **Home Connect™ (Wi-Fi Enabled)**
  - Yes

#### TECHNICAL DETAILS

- **Watts (W)**
  - See Chart on Page 318

- **Current (A)**
  - See Chart on Page 318

- **Volts (V)**
  - 120 V

- **Frequency (Hz)**
  - 60 Hz

- **Plug Type**
  - 120V-3 Prong

#### DIMENSIONS & WEIGHT

- **Overall Appliance Dimensions (Width x Height x Depth)** (in)
  - 18" x 47" x 27" (Width Of Canopy Included) (HxWxD)

- **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30" / 30"

- **Diameter of Air Duct (in) Top**
  - 15"

- **Diameter of Air Duct (in) Back**
  - 15"

- **Net Weight (lbs)**
  - 98 lbs

#### ACCESSORIES (REQUIRED)

- **Blower**
  - (Sold Separately)

#### BLOWER OPTIONS

- **Remote Blower** (Mounted to Roof or External Wall)
  - VTR630W - 600 CFM
  - VTR1030W - 1000 CFM
  - VTR1330W - 1300 CFM

- **Inline Blower** (Mounted Between Kitchen and External Wall)
  - VTR630W - 600 CFM
  - VTR1030W - 1000 CFM
  - VTR1330W - 1300 CFM

- **Integrated Blower (Mounted in Hood)**
  - VTN630W - 600 CFM
  - VTN109R - 1000 CFM

#### WARRANTY

- **Limited Warranty Parts And Labor**
  - 2 Year
PH42GWS
27-INCH DEPTH WALL HOOD
(42-INCH WIDTH)
PROFESSIONAL® SERIES

FEATURES & BENEFITS
- 27” in depth, a perfect comparison to Pro Grand® Professional Ranges
- Equipped with the Thermador Connected Experience by Home Connect®
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Keep food warm until it’s ready to be served with two independently controlled infrared heat lamps
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)
25 ft. Blower Connector Cable - EXTNCB25W
EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VT1610W, VT11010W
Roofplates RPLT600P - For use with 600 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W
6” Tall Duct Cover, 42” wide DC42W
8” - 9” Ceiling Telescoping Duct Cover, 42” Wide DC428W
Built-In Remote Control Panel REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

GENERAL PROPERTIES
Features
Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
Operating Mode Ducted
Number of Speed Settings 4-Stage
Motor Location Blower (Sold Separately)
Number Of Lights 2
Bulb Type LED
Light Lumens 100 – 150
Light Color (°K) 3500 – 4000
Total Power Of The Lamps (W) 2.4
Damper Included Yes
Grease Filter Material Washable Stainless Steel
Grease Filter Type Stainless-Steel Commercial Style Baffle Filter
Home Connect® (Wi-Fi Enabled) Yes

TECHNICAL DETAILS
Watts (W) See Chart on Page 318
Current (A) See Chart on Page 318
Volts (V) 120 V
Frequency (Hz) 60 Hz
Plug Type 120V-3 Prong

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in) 18” x 41 1/2” x 27”
Minimum Required Distance Above Gas / Electric Cooking Surface 30’ / 30’
Diameter of Air Duct (in) Top 10”
Diameter of Air Duct (in) Back 10”
Net Weight (lbs) 85 lbs

ACCESSORIES (REQUIRED)
Blower (Sold Separately)

BLOWER OPTIONS
Remote Blower (Mounted to Roof or External Wall) VTR630W - 600 CFM
VTR1030W - 1000 CFM
VTR1330W - 1300 CFM
VT1610W - 600 CFM
VT11010W - 1000 CFM
VT610W - 600 CFM
Integrated Blower (Mounted in Hood) VTRN360W - 600 CFM
VTN109R - 1000 CFM

WARRANTY
Limited Warranty Parts And Labor 2 Year

PH36GWS
27-INCH DEPTH WALL HOOD
(36-INCH WIDTH)
PROFESSIONAL® SERIES

FEATURES & BENEFITS
- 27” in depth, a perfect comparison to Pro Grand® Professional Ranges
- Equipped with the Thermador Connected Experience by Home Connect®
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Keep food warm until it’s ready to be served with two independently controlled infrared heat lamps
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)
25 ft. Blower Connector Cable - EXTNCB25W
EXTNCB25W - For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VT1610W, VT11010W
Roofplates RPLT600P - For use with 600 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W
6” Tall Duct Cover, 36” Wide DC36W
8” - 9” Ceiling Telescoping Duct Cover, 36” Wide DC368W
10” - 12” Ceiling Telescoping Duct Cover, 36” Wide DC361012W
Built-In Remote Control Panel REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

GENERAL PROPERTIES
Features
Multi-Level LED Lights with Fading Transitions, Infrared Heat Lamps, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
Operating Mode Ducted
Number of Speed Settings 4-Stage
Motor Location Blower (Sold Separately)
Number Of Lights 2
Bulb Type LED
Light Lumens 100 – 150
Light Color (°K) 3500 – 4000
Total Power Of The Lamps (W) 2.4
Damper Included Yes
Grease Filter Material Washable Stainless Steel
Grease Filter Type Stainless-Steel Commercial Style Baffle Filter
Home Connect® (Wi-Fi Enabled) Yes

TECHNICAL DETAILS
Watts (W) See Chart on Page 318
Current (A) See Chart on Page 318
Volts (V) 120 V
Frequency (Hz) 60 Hz
Plug Type 120V-3 Prong

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in) 18” x 35 1/2” x 27”
Minimum Required Distance Above Gas / Electric Cooking Surface 30’ / 30’
Diameter of Air Duct (in) Top 10”
Diameter of Air Duct (in) Back 10”
Net Weight (lbs) 80 lbs

ACCESSORIES (REQUIRED)
Blower (Sold Separately)

BLOWER OPTIONS
Remote Blower (Mounted to Roof or External Wall) VTR630W - 600 CFM
VTR1030W - 1000 CFM
VTR1330W - 1300 CFM
VT1610W - 600 CFM
VT11010W - 1000 CFM
VT610W - 600 CFM
Integrated Blower (Mounted in Hood) VTRN360W - 600 CFM
VTN109R - 1000 CFM

WARRANTY
Limited Warranty Parts And Labor 2 Year
**Features & Benefits**

- **Pro Harmony** wall hoods add bold, distinct flair to your kitchen and are crafted to complete the ultimate cooking system.
- **24” in depth, a perfect companion to Pro Harmony** Ranges and Rangetops.
- **Powerfully Quiet** system accepts integral, inline, and remote blowers.
- **Dishwasher-safe stainless steel, commercial-style baffle filters**.
- **Beautiful illumination with multi-level, vivid LED lights**.

**Accessories (Optional)**

**25” R. Blower Connector Cable - EXTNCB25W**

**VTR630W** - For use with the following inline and remote blowers: VTR1030W, VTR1330W, VTR1610W, VTR1610W.

**RFPLT1000P** - For use with 1000 CFM remote blower VTR1030W.

**RFPLT600P** - For use with 600 CFM remote blower VTR630W.

**20'-24' Ceiling Telescoping Duct Cover, 48” Wide**

**BLOWER OPTIONS**

- Remote Blower (Mounted to Roof or External Wall)
- Inline Blower (Mounted Between Kitchen and External Wall)
- Integrated Blower (Mounted in Hood)

**Warranty**

Limited Warranty Parts And Labor 2 Year
**PH30HWS**

**24-INCH DEPTH WALL HOOD**

*(30-INCH WIDTH)*

**PROFESSIONAL™ SERIES**

**GENERAL PROPERTIES**

**Features**
- Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

**Operating Mode**
- Ducted

**Number of Speed Settings**
- 4-Stage

**Motor Location**
- Blower (Sold Separately)

**Number Of Lights**
- 2

**Light Type**
- LED

**Light Lumens**
- 100 – 150

**Light Color (°K)**
- 3500 – 4000

**Total Power Of The Lamps (W)**
- 16 W

**Light Color (°K)**
- 3500 – 4000

**Light Lumens**
- 910 W

**Bulb Type**
- LED

**Number Of Lights**
- 4

**Home Connect™ (Wi-Fi Enabled)**
- No

**TECHNICAL DETAILS**

**Watts (W)**
- See Chart on Page 318

**Volts (V)**
- 120 V

**Frequency (Hz)**
- 60 Hz

**Plug Type**
- 120V-3 Prong

**DIMENSIONS & WEIGHT**

**Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)**
- 18" x 29 15/16" x 24

**Minimum Required Distance Above Gas / Electric Cooking Surface**
- 30" / 30"

**Diameter of Air Duct (in) Top**
- 10"

**Diameter of Air Duct (in) Back**
- 10"

**Net Weight (lbs)**
- 68 lbs

**ACCESSORIES (REQUIRED)**

- Remote Blower (Mounted to Roof or External Wall)
- VTR630W - 600 CFM
- VTR1030W - 1000 CFM
- VTR1330W - 1300 CFM

- Inline Blower (Mounted Between Kitchen and External Wall)
- VT610W - 600 CFM
- VT1101W - 1000 CFM

- Integrated Blower (Mounted in Hood)
- VTN630W - 600 CFM
- VTN1090R - 1000 CFM

**WARRANTY**
- Limited Warranty Parts And Labor
- 2 Year

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**HMWB481WS**

**LOW-PROFILE WALL HOOD WITH BLOWER**

*(48-INCH WIDTH)*

**MASTERPIECE™ SERIES**

**GENERAL PROPERTIES**

**Features**
- Cooktop Hood-Sync Enabled, Noise Control Technology ™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

**Operating Mode**
- Ducted

**Maximum CFM**
- 1000 CFM

**Sones**
- 3.1

**Number of Speed Settings**
- 4-Stage

**Motor Location**
- Integrated

**Number Of Lights**
- 4

**Bulb Type**
- LED

**Light Lumens**
- 100 – 150

**Light Color (°K)**
- 3500 – 4000

**Total Power Of The Lamps (W)**
- 4.8

**Diameter of Air Duct (in) Top**
- 10"

**Net Weight (lbs)**
- 68 lbs

**WARRANTY**
- Limited Warranty Parts And Labor
- 2 Year

---

**FEATURES & BENEFITS**

- Pro Harmony™ wall hoods add bold, distinct flair to your kitchen and are crafted to complete the ultimate Thermador cooking system
- 24" in depth, a perfect companion to Pro Harmony™ Ranges and Rangetops
- Powerful Quiet™ system accepts integral, inline, and remote blowers
- Dishwasher-safe stainless steel, commercial-style baffle filters
- Beautiful illumination with multi-level, vivid LED lights

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**ACCESSORIES (OPTIONAL)**

- 25 ft. Blower Connector Cable - EXTNCB25W
- EXTNCB25W - For use with 600 CFM remote blower VTR1030W and 600 CFM remote blower VTR1330W
- VTR1030W and 1300 CFM blower VTR1330W
- RFPLT1000P - For use with 1000 CFM remote blower VTR1030W
- RFPLT600P - For use with 600 CFM remote blower VTR630W
- VTR630W - 600 CFM
- VTR1030W - 1000 CFM
- VTR1330W - 1300 CFM
- VTI1010W - 1000 CFM
- VTI610W - 600 CFM
- VTI1010W - 1000 CFM
- VTI610W - 600 CFM
- VTN630W - 600 CFM
- VTN1090R - 1000 CFM

**ACCESSORIES (OPTIONAL)**

- Built-In Remote Control Panel REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

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**TECHNICAL DETAILS**

**Watts (W)**
- 910 W

**Volts (V)**
- 120 V

**Frequency (Hz)**
- 60 Hz

**Plug Type**
- 120V-3 Prong
**GENERAL PROPERTIES**

**Features**
- Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

**Operating Mode**
- Convertible: Ducted / Recirculating

**Max CFM**
- 1000 CFM

**Sones**
- 2.5

**Number of Speed Settings**
- 4-Stage

**Motor Location**
- Integrated

**Number of Lights**
- 2

**Bulb Type**
- LED

**Light Lumens**
- 100 – 150

**Light Color (°K)**
- 3500 – 4000

**Total Power Of The Lamps (W)**
- 2.4

**Damper Included**
- Yes

**Grease Filter Material**
- Washable Stainless Steel

**Grease Filter Type**
- Hybrid Mesh

**Home Connect™ (Wi-Fi Enabled)**
- Yes

**TECHNICAL DETAILS**

**Watts (W)**
- 905 W

**Current (A)**
- 15 A

**Volts (V)**
- 120 V

**Frequency (Hz)**
- 60 Hz

**Plug Type**
- 120V-3 Prong

**DIMENSIONS & WEIGHT**

**Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)**
- 11" x 35 1/16" x 23 1/4"

**Minimum Required Distance Above Gas / Electric Cooking Surface**
- 30" / 30"

**Diameter of Air Duct (in) Top**
- 10"

**Net Weight (lbs)**
- 58 lbs

**WARRANTY**
- Limited Warranty Parts And Labor 2 Year

---

**ACCESSORIES (OPTIONAL)**

- 16” Tall Duct Cover, 36” Wide
- 28” - 65” Tall Duct Cover, 36” Wide

**Built-In Remote Control Panel**
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

---

**FEATURES & BENEFITS**

- Masterpiece® Series wall hoods add distinct flair to your kitchen and crafted to complete the ultimate Thermador cooking system
- Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

---

**ACCESSORIES (OPTIONAL)**

- 16” Tall Duct Cover, 36” Wide
- 28” - 65” Tall Duct Cover, 36” Wide

**Recirculation Kit**
- RECHMWB36 - For 36" HMWB36WS only

**Replacement Charcoal Filter**
- CHFILT3036 - For use with recirculation kit RECHMWBxx

**Built-In Remote Control Panel**
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

**TECHNICAL DETAILS**

**Watts (W)**
- 455 W

**Current (A)**
- 15 A

**Volts (V)**
- 120 V

**Frequency (Hz)**
- 60 Hz

**Plug Type**
- 120V-3 Prong

**DIMENSIONS & WEIGHT**

**Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)**
- 11" x 35 1/16" x 23 1/4"

**Minimum Required Distance Above Gas / Electric Cooking Surface**
- 30" / 30"

**Diameter of Air Duct (in) Top**
- 10"

**Net Weight (lbs)**
- 54 lbs

**WARRANTY**
- Limited Warranty Parts And Labor 2 Year

---

**FEATURES & BENEFITS**

- Masterpiece® Series wall hoods add distinct flair to your kitchen and crafted to complete the ultimate Thermador cooking system
- Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

---

**ACCESSORIES (OPTIONAL)**

- 16” Tall Duct Cover, 36” Wide
- 28” - 65” Tall Duct Cover, 36” Wide

**Recirculation Kit**
- RECHMWB36 - For 36" HMWB36WS only

**Replacement Charcoal Filter**
- CHFILT3036 - For use with recirculation kit RECHMWBxx

**Built-In Remote Control Panel**
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

**TECHNICAL DETAILS**

**Watts (W)**
- 600 W

**Current (A)**
- 1.9

**Volts (V)**
- 120 V

**Frequency (Hz)**
- 60 Hz

**Plug Type**
- 120V-3 Prong

**DIMENSIONS & WEIGHT**

**Overall Appliance Dimensions (Width Of Canopy Included) (HxWxD) (in)**
- 11" x 35 1/16" x 23 1/4"

**Minimum Required Distance Above Gas / Electric Cooking Surface**
- 30" / 30"

**Diameter of Air Duct (in) Top**
- 10"

**Net Weight (lbs)**
- 54 lbs

**WARRANTY**
- Limited Warranty Parts And Labor 2 Year
HMWB30WS  
LOW-PROFILE WALL HOOD WITH BLOWER  
(30-INCH WIDTH)  
MASTERPIECE® SERIES

GENERAL PROPERTIES
Features
- Convertible Ducted / Recirculating
- Multi-Level LED Lights with Fading Transitions
- Automatic Mode
- Check Filter Reminder Light
- Delay Shut-Off

Operating Mode
- Convertible: Ducted / Recirculating

Maximum CFM
- 600 CFM

Sones*
- 1.9

Number of Speed Settings
- 4-Stage

Motor Location
- Integrated

Number Of Lights
- 2

Bulb Type
- LED

Light Lumens
- 100 – 150

Light Color (°K)
- 3500 – 4000

Total Power Of The Lamps (W)
- 2.4

Damper Included
- Yes

Grease Filter Material
- Washable Stainless Steel

Grease Filter Type
- Hybrid Mesh

Home Connect™ (Wi-Fi Enabled)
- Yes

TECHNICAL DETAILS
Watts (W)
- 455 W

Current (A)
- 15 A

Volts (V)
- 120 V

Frequency (Hz)
- 60 HZ

Plug Type
- 120V-3 Prong

DIMENSIONS & WEIGHT
Overall Appliance Dimensions
- (Width Of Canopy Included) (HxWxD) (in)
  - 11" x 29 15/16" x 23 1/8"

Minimum Required Distance Above Gas / Electric Cooking Surface
- 30" / 30°

Diameter of Air Duct (in) Top
- 10"

Net Weight (lbs)
- 42 lbs

WARRANTY
Limited Warranty Parts And Labor
- 2 Year

*Measured on speed 1 in ducted installation

ACCESSORIES (OPTIONAL)
- Recirculation Kit
  - CHFILT36 - For use with recirculation kit RECHMDW36
- Built-In Remote Control Panel
  - REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

FEATURES & BENEFITS
- Pull canopy open for increased capture, or push back for flush design
- Noise Control Technology™ reduces noise while hood is in use
- Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)
- Recirculation Kit
  - CHFILT36 - For use with recirculation kit RECHMDW36
- Built-In Remote Control Panel
  - REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

FEATURES & BENEFITS
- Masterpiece® Series wall hoods add distinct flair to your kitchen and crafted to complete the ultimate Thermador cooking system
- Noise Control Technology™ reduces noise while hood is in use
- Equipped with the Thermador Connected Experience by Home Connect™
- Cooktop Hood Sync enables control through Freedom® Induction Cooktop
- Beautiful illumination with multi-level, vivid LED lights

HMDW36WS  
UNDER CABINET DRAWER WALL HOOD WITH BLOWER  
(36-INCH WIDTH)  
MASTERPIECE® SERIES

GENERAL PROPERTIES
Features
- Convertible Ducted / Recirculating
- Multi-Level LED Lights with Fading Transitions
- Automatic Mode
- Check Filter Reminder Light
- Delay Shut-Off

Operating Mode
- Convertible: Ducted / Recirculating

Maximum CFM
- 600 CFM

Sones*
- 1.4

Number of Speed Settings
- 4-Stage

Motor Location
- Integrated

Number Of Lights
- 2

Bulb Type
- LED

Light Lumens
- 100 – 150

Light Color (°K)
- 3500 – 4000

Total Power Of The Lamps (W)
- 2.4

Damper Included
- Yes

Grease Filter Material
- Washable Stainless Steel

Grease Filter Type
- Hybrid Mesh

Home Connect™ (Wi-Fi Enabled)
- Yes

TECHNICAL DETAILS
Watts (W)
- 455 W

Current (A)
- 15 A

Volts (V)
- 120 V

Frequency (Hz)
- 60 HZ

Plug Type
- 120V-3 Prong

DIMENSIONS & WEIGHT
Overall Appliance Dimensions
- (Width Of Canopy Included) (HxWxD) (in)
  - 17 7/8" x 35 15/16" x 12 1/8" - 19 7/8"

Minimum Required Distance Above Gas / Electric Cooking Surface
- 30" / 30°

Diameter of Air Duct (in) Top
- 8"

Net Weight (lbs)
- 55 lbs

WARRANTY
Limited Warranty Parts And Labor
- 2 Year

*Measured on speed 1 in ducted installation
### HMDW30WS
**UNDER CABINET DRAWER WALL HOOD WITH BLOWER**

#### GENERAL PROPERTIES
- **Features**
  - Cooktop Hood-Sync Enabled, Noise Control Technology®, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
- **Operating Mode**
  - Convertible: Ducted / Recirculating
- **Maximum CFM**
  - 600 CFM
- **Sones**
  - 1.7
- **Number of Speed Settings**
  - 4-Stage
- **Motor Location**
  - Integrated
- **Number Of Lights**
  - 2
- **Bulb Type**
  - LED
- **Light Lumens**
  - 100 – 150
- **Light Color (°K)**
  - 3500 – 4000
- **Total Power Of The Lamps (W)**
  - 2.4
- **Dampers Included**
  - Yes
- **Grease Filter Material**
  - Washable Stainless Steel
- **Grease Filter Type**
  - Hybrid Mesh
- **Home Connect® (Wi-Fi Enabled)**
  - Yes
- **TECHNICAL DETAILS**
  - **Watts (W)**
    - 455 W
  - **Volts (V)**
    - 120 V
  - **Current (A)**
    - 15 A
  - **Frequency (Hz)**
    - 60 HZ
  - **Plug Type**
    - 120-V Prong

### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions** (Width Of Canopy Included) (HxWxD) (in)
  - 17 1/16" x 29 15/16" x 12" - 19 7/16"
- **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30" / 30"
- **Diameter of Air Duct (in) Top**
  - 8"
- **Net Weight (lbs)**
  - 51 lbs
- **WARRANTY**
  - Limited Warranty Parts And Labor: 2 Year

### ACCESSORIES (OPTIONAL)
- **Recirculation Kit**
  - RECHMDW30 - For HMDW30WS & HMDW36WS under cabinet drawer hoods only
- **Replacement Charcoal Filter**
  - CHFHMDW30 - For use with recirculation kit RECHMDW30
- **Built-in Remote Control Panel**
  - REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

### HPCN48WS
**48-INCH CHIMNEY WALL HOOD**

#### GENERAL PROPERTIES
- **Features**
  - Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
- **Operating Mode**
  - Ducted
- **Maximum CFM**
  - Blower Sold Separately
- **Number of Speed Settings**
  - 4-Stage
- **Motor Location**
  - Integral / Inline / Remote
- **Number of Lights**
  - 4
- **Bulb Type**
  - LED
- **Light Lumens**
  - 100 – 150
- **Light Color (°K)**
  - 3500 – 4000
- **Total Power Of The Lamps (W)**
  - 4.8 W
- **Dampers Included**
  - Yes
- **Grease Filter Material**
  - Washable Stainless Steel
- **Grease Filter Type**
  - Stainless-Steel Commercial Baffle Filter
- **Home Connect® (Wi-Fi Enabled)**
  - No
- **TECHNICAL DETAILS**
  - **Watts (W)**
    - See Chart on Page 322
  - **Volts (V)**
    - See Chart on Page 322
  - **Current (A)**
    - 120 V
  - **Frequency (Hz)**
    - 60 Hz
  - **Plug Type**
    - Fixed Connection, No Plug

### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions** (Width Of Canopy Included) (HxWxD) (in)
  - 18" x 47 1/4" x 24" + 25 ft. Blower Connector Cable - EXTNCB25W
- **Height of the Chimney (in)**
  - 10" - 16" Tall Duct Cover, 48" Wide
  - 15" / 16" x 24" Tall Duct Cover, 48" Wide
- **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30" / 30"
- **Diameter of Air Duct (in) Top**
  - 10"
- **Net Weight (lbs)**
  - 88 lbs

### ACCESSORIES (OPTIONAL)
- **Remote Blower**
  - Remote Blower (Mounted to Roof or External Wall)
  - VTR630W - 600 CFM
  - VTR1030W - 1000 CFM
  - VTR1330W - 1300 CFM
- **Integrated Blower (Mounted in Hood)**
  - Chimney Wall Hood With Blower: VTR630W - 600 CFM
  - Chimney Wall Hood With Blower: VTR1030W - 1000 CFM
  - Chimney Wall Hood With Blower: VTR1330W - 1300 CFM

### WARRANTY
- **Limited Warranty Parts And Labor**
  - 2 Year
HPCN36WS 36-INCH CHIMNEY WALL HOOD

**GENERAL PROPERTIES**

- **Features**
  - Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

- **Operating Mode**
  - Ducted

- **Ducted**

- **455 W**

- **4-Stage**

- **Fixed Connection**

- **2 Year**

- **®**

- **Up to 9’ Ceiling**

- **LED**

- **Convertible: Ducted / Integral / Inline / Recirculating**

- **Net Weight (lbs)**
  - 70 lbs

- **60 Hz**

- **See Chart on Page 322**

- **120 V**

- **3 Prong**

- **3500 – 4000 CFM**

- **100 – 150 Watts (W)**

- **Bulb Type**
  - LED

- **Light Lumens**
  - 100 – 150

- **Light Color (°K)**
  - 3500 – 4000

- **Total Power of the Lamps (W)**
  - 2.4 W

- **Damper Included**
  - Yes

- **Grease Filter Material**
  - Stainless Steel

- **Grease Filter Type**
  - Commercial Style

- **Home Connect™**
  - No

- **®**

- **™**

- **Wi-Fi Enabled**

- **TECHNICAL DETAILS**

- **Watts (W)**
  - See Chart on Page 322

- **Current (A)**
  - See Chart on Page 322

- **Volts (V)**
  - 120 V

- **Frequency (Hz)**
  - 60 Hz

- **Plug Type**
  - Fixed Connection, No Plug

- **DIMENSIONS & WEIGHT**

- **Overall Appliance Dimensions**
  - (Width of Canopy Included) (HxWxD) (in)
  - 18” x 35 1/4” x 24”

- **Height of the Chimney (in)**
  - 23 1/2”

- **Height of the Chimney**
  - 23 1/2”

- **Duct Covers Sold Separately**

- **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30” / 30”

- **Diameter of Air Duct (in) Top**
  - 10”

- **Net Weight (lbs)**
  - 70 lbs

- **BLOWER OPTIONS**

- **Remote Blower**
  - (Mounted to Roof or External Wall)
  - VTR630W - 600 CFM
  - VTR1030W - 1000 CFM
  - VTR1330W - 1300 CFM

- **Inline Blower**
  - (Mounted Between Kitchen and External Wall)
  - VTT610W - 600 CFM
  - VTT1010W - 1000 CFM

- **Integrated Blower**
  - (Mounted in Hood)
  - VTR630W - 600 CFM
  - VTR1090R - 1000 CFM

- **REMOTE®**

- **REMC®**

- **REMC®**

- **LIMITED WARRANTY**

- **Limited Warranty Parts and Labor**
  - 2 Year

---

HMCB36WS 36-INCH CHIMNEY WALL HOOD WITH BLOWER

**GENERAL PROPERTIES**

- **Features**
  - Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

- **Operating Mode**
  - Convertible: Ducted / Recirculating

- **Maximum CFM**
  - 600 CFM

- **Sones***
  - 2.3

- **Number of Speed Settings**
  - 4-Stage

- **Motor Location**
  - Integrated Motor In Hood Body

- **Number of Lights**
  - 2

- **Bulb Type**
  - LED

- **Light Lumens**
  - 100 – 150

- **Light Color (°K)**
  - 3500 – 4000

- **Total Power of the Lamps (W)**
  - 2.4 W

- **Damper Included**
  - Yes

- **Grease Filter Material**
  - Stainless Steel

- **Grease Filter Type**
  - Hybrid Mesh

- **Home Connect™**
  - Yes

- **®**

- **™**

- **Wi-Fi Enabled**

- **TECHNICAL DETAILS**

- **Watts (W)**
  - 455 W

- **Current (A)**
  - 15 A

- **Volts (V)**
  - 120 V

- **Frequency (Hz)**
  - 60 Hz

- **Plug Type**
  - 3 Prong

- **Conduit Length**
  - 60”

- **DIMENSIONS & WEIGHT**

- **Overall Appliance Dimensions**
  - (Width of Canopy Included) (HxWxD) (in)
  - 5” x 35 1/2” x 23 1/4”

- **Height of the Chimney (in)**
  - 25” – 27”

- **Accommodates Ceiling Heights**
  - Up to 9’ Ceiling Height

- **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30” / 30”

- **Diameter of Air Duct (in) Top**
  - 8”

- **Net Weight (lbs)**
  - 69 lbs

- **WARRANTY**

- **Limited Warranty Parts and Labor**
  - 2 Year

---

FEATURES & BENEFITS - Professional Series chimney wall hoods create a crafted, sculpted focal point - Designed to complete the ultimate cooking system with Thermador ranges - Powerfully Quiet® system accepts integral, inline, and remote blowers - Dishwasher-safe stainless steel, commercial-style baffle filters - Beautiful illumination with multi-level, vivid LED lights

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTNCB25W
For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTS610W, VT11010W

Roofplates
RPPT600P - For use with 600 CFM remote blower VTR630W
RPPT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

6” Tall Duct Cover, 36” Wide - CMHP366W
18” - 35” Tall Duct Cover, 36” Wide - CMHP367W
42” - 59” Tall Duct Cover, 36” Wide - CMHP36XTW

Remote Control Panel
REMC® - Ability to vertically install on cabinetry or wall to control hood in a convenient location

*On speed 1 for ducted installation

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**ACCESSORIES (OPTIONAL)**

25 ft. Blower Connector Cable - EXTNCB25W
For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTS610W, VT11010W

Roofplates
RPPT600P - For use with 600 CFM remote blower VTR630W
RPPT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

6” Tall Duct Cover, 36” Wide - CMHP366W
18” - 35” Tall Duct Cover, 36” Wide - CMHP367W
42” - 59” Tall Duct Cover, 36” Wide - CMHP36XTW

Remote Control Panel
REMC® - Ability to vertically install on cabinetry or wall to control hood in a convenient location

**FEATURES & BENEFITS**

- Professional Series chimney wall hoods create a crafted, sculpted focal point
- Designed to complete the ultimate cooking system with Thermador ranges
- Powerfully Quiet® system accepts integral, inline, and remote blowers
- Dishwasher-safe stainless steel, commercial-style baffle filters
- Beautiful illumination with multi-level, vivid LED lights

**ACCESSORIES (OPTIONAL)**

25 ft. Blower Connector Cable - EXTNCB25W
For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTS610W, VT11010W

Roofplates
RPPT600P - For use with 600 CFM remote blower VTR630W
RPPT1000P - For use with 1000 CFM remote blower VTR1030W and 1300 CFM blower VTR1330W

6” Tall Duct Cover, 36” Wide - CMHP366W
18” - 35” Tall Duct Cover, 36” Wide - CMHP367W
42” - 59” Tall Duct Cover, 36” Wide - CMHP36XTW

Remote Control Panel
REMC® - Ability to vertically install on cabinetry or wall to control hood in a convenient location

*On speed 1 for ducted installation
### HMCB30WS
**30-INCH CHIMNEY WALL HOOD WITH BLOWER**

**MASTERPIECE® SERIES**

#### GENERAL PROPERTIES
- **Features**
  - Cooktop Hood-Sync Enabled, Noise Control Technology™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
- **Operating Mode**
  - Convertible: Ducted / Recirculating
- **Maximum CFM**
  - 600 CFM
- **Sones**
  - 1.9
- **Number of Speed Settings**
  - 4-Stage
- **Motor Location**
  - Integrated Motor In Hood Body
- **Number of Lights**
  - 2
- **Bulb Type**
  - LED
- **Light Lumens**
  - 100 – 150
- **Light Color (°K)**
  - 3500 – 4000
- **Total Power of the Lamps (W)**
  - 2.4 W
- **Grease Filter Material**
  - Washable Stainless Steel
- **Grease Filter Type**
  - Hybrid Mesh
- **Home Connect® (Wi-Fi Enabled)**
  - Yes

#### TECHNICAL DETAILS
- **Watts (W)**
  - 455 W
- **Current (A)**
  - 15 A
- **Volts (V)**
  - 120 V
- **Frequency (Hz)**
  - 60 Hz
- **Plug Type**
  - 3 Prong
- **Conduit Length**
  - 60" (Overall Appliance Dimensions (HxWxD) (in)
  - **Width of Canopy Included**
  - 5” x 29 15/16” x 23 3/16"
  - **Height of the Chimney (in)**
  - 25” – 27”
  - **Accommodates Ceiling Heights**
  - Up to 9’ Ceiling Heights
  - **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30” / 30"
  - **Diameter of Air Duct (in) Top**
  - 8"
  - **Net Weight (lbs)**
  - 63 lbs

#### WARRANTY
- **Limited Warranty Parts and Labor**
  - 2 Year

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### HDDB36WS
**36-INCH CHIMNEY WALL DRAWER HOOD**

**MASTERPIECE® SERIES**

#### GENERAL PROPERTIES
- **Features**
  - Cooktop Hood-Sync Enabled, Noise Control Deluxe™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
- **Operating Mode**
  - Convertible: Ducted / Recirculating
- **Maximum CFM**
  - 600 CFM
- **Sones**
  - 1.4
- **Number of Speed Settings**
  - 4-Stage
- **Motor Location**
  - Integrated Motor In Hood Body
- **Number of Lights**
  - 2
- **Bulb Type**
  - LED
- **Light Lumens**
  - 100 – 150
- **Light Color (°K)**
  - 3500 – 4000
- **Total Power of the Lamps (W)**
  - 2.4 W
- **Grease Filter Material**
  - Washable Stainless Steel
- **Grease Filter Type**
  - Hybrid Mesh
- **Home Connect® (Wi-Fi Enabled)**
  - Yes

#### TECHNICAL DETAILS
- **Watts (W)**
  - 476 W
- **Current (A)**
  - 15 A
- **Volts (V)**
  - 120 V
- **Frequency (Hz)**
  - 60 Hz
- **Plug Type**
  - 3 Prong
- **Conduit Length**
  - 60" (Overall Appliance Dimensions (HxWxD) (in)
  - **Width of Canopy Included**
  - 5” x 35 15/16” x 26 3/16"
  - **Height of the Chimney (in)**
  - 26 3/4” – 38 1/4”
  - **Accommodates Ceiling Heights**
  - Up to 9’ Ceiling Heights
  - **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30” / 30"
  - **Diameter of Air Duct (in) Top**
  - 8"
  - **Net Weight (lbs)**
  - 90 lbs

#### WARRANTY
- **Limited Warranty Parts and Labor**
  - 2 Year

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### FEATURES & BENEFITS
- **- Masterpiece® Chimney Wall hoods are sleek, slim, and distinctive in design that add a sophisticated touch to contemporary kitchens**
- **- Noise Control Technology™ reduces noise while hood is in use**
- **- Equipped with the Thermador Connected Experience by Home Connect™**
- **- Cooktop Hood-Sync enables control through Freedom™ Induction Cooktop**
- **- Beautiful illumination with multi-level, vivid LED lights**

### ACCESSORIES (OPTIONAL)
- **Stainless Steel Chimney Hood Extension**
  - CHXTHMCB - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
  - Recirculation Kit
  - RECHMCB - For HMCBxxWS Masterpiece® Chimney Wall Hoods only
  - Replacement Charcoal Filter
  - CHFHMCMD - For use with recirculation kit RECHMCB
  - Remote Control Panel
  - REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location
  - **Recirculating Stainless Steel Chimney Hood Extension**
    - CHXTHDDW - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
  - **Recirculation Kit**
    - RECHDB - For HDDBxxWS Masterpiece
  - **Replacement Charcoal Filter**
    - CHFHMD - For use with recirculation kit RECHDB
  - **Remote Control Panel**
    - REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

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### FEATURES & BENEFITS
- **- Equipped with the Thermador Connected Experience by Home Connect™**
- **- Beautiful illumination with multi-level, vivid LED lights**
- **- Pull canopy open for increased capture, or push back for flush design**
- **- Noise Control Deluxe™ drastically reduces noise while hood is in use**
- **- Equipped with the Thermador Connected Experience by Home Connect™**
- **- Cooktop Hood-Sync enables control through Freedom™ Induction Cooktop**

### ACCESSORIES (OPTIONAL)
- **Stainless Steel Chimney Hood Extension**
  - CHXTHMCB - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
  - Recirculation Kit
  - RECHMCB - For HMCBxxWS Masterpiece® Chimney Wall Hoods only
  - Replacement Charcoal Filter
  - CHFHMCMD - For use with recirculation kit RECHMCB
  - Remote Control Panel
  - REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location
  - **Recirculating Stainless Steel Chimney Hood Extension**
    - CHXTHDDW - For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
  - **Recirculation Kit**
    - RECHDB - For HDDBxxWS Masterpiece
  - **Replacement Charcoal Filter**
    - CHFHMD - For use with recirculation kit RECHDB
  - **Remote Control Panel**
    - REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

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### TECHNICAL DETAILS
- **Watts (W)**
  - 455 W
- **Current (A)**
  - 15 A
- **Volts (V)**
  - 120 V
- **Frequency (Hz)**
  - 60 Hz
- **Plug Type**
  - 3 Prong
- **Conduit Length**
  - 60"
### HDDB30WS 30-INCH CHIMNEY WALL DRAWER HOOD

**GENERAL PROPERTIES**
- **Features**
  - Cooktop Hood-Sync Enabled, Noise Control Deluxe™, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
- **Operating Mode**
  - Convertible: Ducted / Recirculating
- **Maximum CFM**
  - 600 CFM
- **Sones***
  - 1.7
- **Number of Speed Settings**
  - 4-Stage
- **Motor Location**
  - Integrated Motor In Hood Body
- **Number of Lights**
  - 2
- **Bulb Type**
  - LED
- **Light Lumens**
  - 100 – 150
- **Light Color (°K)**
  - 3500 – 4000
- **Total Power of the Lamps (W)**
  - 2.4 W
- **Light Lumens**
  - 600 CFM
- **Conduit Length**
  - 5 ft.
- **Plug Type**
  - 3 Prong
- **Frequency (Hz)**
  - 60 Hz
- **Volts (V)**
  - 120 V
- **Current (A)**
  - 15 A
- **Watts (W)**
  - 461 W
- **Home Connect**
  - Wi-Fi Enabled
- **Sones**
  - 3.4
- **Operating Mode**
  - Ducted
- **Maximum CFM**
  - Blower Sold Separately
- **Number of Speed Settings**
  - 4-Stage
- **Number of Lights**
  - 4
- **Bulb Type**
  - LED
- **Light Lumens**
  - 100 – 150
- **Light Color (°K)**
  - 3500 – 4000
- **Total Power of the Lamps (W)**
  - 4.8 W
- **Dampener Included**
  - Yes
- **Grease Filter Material**
  - Washable Stainless Steel
- **Grease Filter Type**
  - Hybrid Mesh
- **Recirculating**
  - Yes

### HPIN54WS 54-INCH BOX ISLAND HOOD

**GENERAL PROPERTIES**
- **Features**
  - Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
- **Operating Mode**
  - Ducted
- **Maximum CFM**
  - Blower Sold Separately
- **Number of Speed Settings**
  - 4-Stage
- **Number of Lights**
  - 3
- **Bulb Type**
  - LED
- **Light Lumens**
  - 100 – 150
- **Light Color (°K)**
  - 3500 – 4000
- **Total Power of the Lamps (W)**
  - 4.8 W
- **Dampener Included**
  - Yes
- **Grease Filter Material**
  - Washable Stainless Steel
- **Grease Filter Type**
  - Stainless-Steel Commercial Style Baffle Filter
- **Home Connect**
  - Wi-Fi Enabled

**TECHNICAL DETAILS**
- **Watts (W)**
  - See Chart on Page 324
- **Current (A)**
  - See Chart on Page 324
- **Volts (V)**
  - 120 V
- **Frequency (Hz)**
  - 60 Hz
- **Plug Type**
  - Fixed Connection
- **Power Cord / Conduit Length (in)**
  - Direct Wire at Junction Box

**DIMENSIONS & WEIGHT**
- **Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)**
  - 3 1/4” x 29 13/16” x 18 3/4” – 26 1/4”
- **Height of the Chimney (in)**
  - 26 3/4” – 38 3/4”
- **Accommodates Ceiling Heights**
  - Up to 9’ Ceiling Heights
- **Minimum Required Distance Above Gas / Electric Cooking Surface**
  - 30” / 30”
- **Diameter of Air Duct (in) Top**
  - 8”
- **Net Weight (lbs)**
  - 133 lbs

**ACCESSORIES (REQUIRED)**
- **Blower**
  - VTR630W - 600 CFM
  - VTR630W - 600 CFM
  - VTR1030W - 1300 CFM
  - VTR610W - 600 CFM
  - VTR1330W - 1300 CFM
  - VTR1030W - 1000 CFM
  - VTR630W - 600 CFM
  - VTR1090R - 1000 CFM

**WARRANTY**
- **Limited Warranty Parts and Labor**
  - 2 Year
GENERAL PROPERTIES

Features
- Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

Operating Mode
- Ducted

Maximum CFM
- Blower Sold Separately

Number of Speed Settings
- 4-Stage

Number of Lights
- 4

Baffle Type
- LED

Light Lumens
- 100 – 150

Light Color (°K)
- 3500 – 4000

Total Power of the Lamps (W)
- 4.8 W

Damper Included
- Yes

Grease Filter Material
- Washable Stainless Steel

Grease Filter Type
- Stainless Steel Commercial Style Baffle Filter

Home Connect® (Wi-Fi Enabled)
- Yes

TECHNICAL DETAILS

Watts (W)
- See Chart on Page 324

Current (A)
- See Chart on Page 324

Volts (V)
- 120 V

Frequency (Hz)
- 60 Hz

Plug Type
- Fixed Connection

Power Cord / Conduit Length (in)
- Direct Wire at Junction Box

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)
- 5 1/4" x 41 13/16" x 26 11/32"

Height of the Chimney (in)
- 24 3/4" – 36 3/4"

Minimum Ceiling Height Required
- 8'

Minimum Required Distance Above Gas / Electric Cooking Surface
- 30" / 30" min. / 40" / 40" max.

Diameter of Air Duct (in) Top
- 10"

Net Weight (lbs)
- 126 lbs

ACCESSORIES (REQUIRED)

Blower (Sold Separately)

ACCESSORIES (OPTIONAL)

25 ft. Blower Connector Cable - EXTRC85W

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTR610W, VTR1010W

For use with the following inline and remote blowers: VTI610W, VTI1010W, VTR1330W, VTR630W

BLOWER OPTIONS

Remote Blowers
- Mounted to Roof or External Wall

In-Line Blowers
- Mounted Between Kitchen and External Wall

Integrated Blower (Mounted in Hood)

WARRANTY

Limited Warranty Parts and Labor
- 2 Year

** HOME CONNECT**

FEATURES & BENEFITS

- Meticulously sculpted, floating stainless steel Professional® Series island hoods make a dramatic statement in your kitchen.
- Crafted to complete the ultimate cooking system with Thermador ranges.
- Equipped with the Thermador Connected Experience by Home Connect®.
- Powerful Quiet.
- Beautiful illumination with multi-level, vivid LED lights.

ACCESSORIES (OPTIONAL)

CHFHMIB - For up to 12-foot ceiling applications. Stainless Steel Island Hood Extension

Replacement Charcoal Filter

RECHMIB - For use with recirculation kit RECHMIB

CHFHMIB - For use with recirculation kit RECHMIB

WARRANTY

Limited Warranty Parts and Labor
- 2 Year

*Measured at speed 1 in ducted installation

** Home Connect**

Thermador Connected Experience by Home Connect® system accepts integral, inline, and remote blowers. Features:
- Efficient perimeter grease-capturing filters
- Beautiful illumination with multi-level, vivid LED lights
- Noise Control Deluxe™ drastically reduces noise while hood is in use
- Equipped with the Thermador Connected Experience by Home Connect®
- Cooktop Hood-Sync enables control through Freedom® Induction Cooktop
- Efficient perimeter grease-capturing filters
- Check Filter Reminder Light, Delay Shut-Off, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Fixed Connection

ACCESSORIES (OPTIONAL)

Replacement Charcoal Filter

CHXFHMIB - For use with recirculation kit RECHMIB

WARRANTY

Limited Warranty Parts and Labor
- 2 Year

*Measured at speed 1 in ducted installation

** Home Connect**

Thermador Connected Experience by Home Connect® system accepts integral, inline, and remote blowers. Features:
- Efficient perimeter grease-capturing filters
- Beautiful illumination with multi-level, vivid LED lights
- Noise Control Deluxe™ drastically reduces noise while hood is in use
- Equipped with the Thermador Connected Experience by Home Connect®
- Cooktop Hood-Sync enables control through Freedom® Induction Cooktop
- Efficient perimeter grease-capturing filters
- Check Filter Reminder Light, Delay Shut-Off, Multi-Level LED Lights with Fading Transitions, Automatic Mode, Fixed Connection

ACCESSORIES (OPTIONAL)

Replacement Charcoal Filter

CHXFHMIB - For use with recirculation kit RECHMIB

WARRANTY

Limited Warranty Parts and Labor
- 2 Year

*Measured at speed 1 in ducted installation
### HMIB36WS
#### 36-INCH LOW PROFILE ISLAND HOOD
**With Blower**
**MASTERPIECE® Series**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maximum CFM</td>
<td>600 CFM</td>
</tr>
<tr>
<td>Sones*</td>
<td>1.2</td>
</tr>
<tr>
<td>Number of Speed Settings</td>
<td>4-Stage</td>
</tr>
<tr>
<td>Motor Location</td>
<td>Integrated Motor in Hood Chimney</td>
</tr>
<tr>
<td>Number of Lights</td>
<td>4</td>
</tr>
<tr>
<td>Bulb Type</td>
<td>LED</td>
</tr>
<tr>
<td>Light Lumens</td>
<td>100 – 150</td>
</tr>
<tr>
<td>Light Color (°K)</td>
<td>3500 – 4000</td>
</tr>
<tr>
<td>Total Power of the Lamps (W)</td>
<td>4.8 W</td>
</tr>
<tr>
<td>Damper Included</td>
<td>Yes</td>
</tr>
<tr>
<td>Grease Filter Material</td>
<td>Washable Aluminum Mesh</td>
</tr>
<tr>
<td>Grease Filter Type</td>
<td>Perimeter</td>
</tr>
<tr>
<td>Home Connect® (Wi-Fi Enabled)</td>
<td>Yes</td>
</tr>
</tbody>
</table>

**TECHNICAL DETAILS**
- **Watts (W):** 468 W
- **Current (A):** 15 A
- **Frequency (Hz):** 60 Hz
- **Plug Type:** 3 Prong
- **Power Cord Length:** 60”

**DIMENSIONS & WEIGHT**
- **Height of the Hood Chimney (in):** 27 1/4” – 29 1/4”
- **Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in):** 2 3/4” x 36” x 26 1/4”
- **Minimum Ceiling Height Required:** Up to 9” Ceiling Height
- **Minimum Required Distance Above Gas / Electric Cooking Surface:** 30” / 30”
- **Diameter of Air Duct (in) Top:** 8”
- **Net Weight (lbs):** 105 lbs

**WARRANTY**
- Limited Warranty Parts and Labor: 2 Year

*Sound test performed as per HVI standards at independent lab.

### UCVP36XS
#### 36-INCH DELUXE DOWNDRAFT VENTILATION
**MASTERPIECE® Series**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Operating Mode</td>
<td>Convertible Ducted / Recirculating</td>
</tr>
<tr>
<td>Maximum CFM</td>
<td>1050 CFM</td>
</tr>
<tr>
<td>Number of Speed Settings</td>
<td>3-Stage</td>
</tr>
<tr>
<td>Sones*</td>
<td>1.2 LS / 10.5 HS</td>
</tr>
<tr>
<td>Motor Location</td>
<td>External</td>
</tr>
<tr>
<td>Number of Lights</td>
<td>2</td>
</tr>
<tr>
<td>Bulb Type</td>
<td>White LED</td>
</tr>
<tr>
<td>Light Lumens</td>
<td>1520 (500 Lux MIN)</td>
</tr>
<tr>
<td>Light Color (°K)</td>
<td>4000</td>
</tr>
<tr>
<td>Damper Included</td>
<td>No</td>
</tr>
<tr>
<td>Grease Filter Material</td>
<td>Washable Synthetic</td>
</tr>
<tr>
<td>Grease Filter Type</td>
<td>Multilayer Cassette</td>
</tr>
</tbody>
</table>

**BLOWERS AND TRANSITIONS**
- Remote Blowers
  - VTR630W – 600 CFM
  - VTR1030W – 1000 CFM
  - VTR1330W – 1300 CFM
- Inline Blowers
  - VT1610W – 600 CFM
  - VT11010W – 1000 CFM
- Flexible Blower
  - VTD600P – 600 CFM

**TECHNICAL DETAILS**
- **Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in):** 47 1/4” x 37” x 2 1/2”
- **Height of the Rise (in):** 18”
- **Diameter of Air Duct (in) Internal:** 8”
- **Diameter of Air Duct (in) External:** 6”, 8” or 10”
- **Net Weight (lbs):** 47 lbs

**ACCESSORIES (REQUIRED)**
**Blower (Sold Separately)**
- Limited Warranty Parts and Labor: 2 Year

**ACCESSORIES (OPTIONAL)**
- Recirculation Kit – Use with induction/electric cooktops only (UCVRECIRC)
- Replacement Charcoal Filters (UCVFILTER)
- Downdraft Gas Cooktop Seal Trim Kit (Required for Installation with Gas Cooktops) (UCVSTK)
- 5 ft. Electrical Panel Extension Cable (EXTNCES)

**Warranty**
- Roofplates (RPLFLT600P – For Use with Remote Blower VTR630W)
- RPLFLT1000P – For Use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W
- 25 ft. Blower Connector Cable

For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VT6110W, VT11010W, VTD600P

*Sound test performed as per HVI standards at independent lab.*
## UCVM36XS
### 36-INCH DOWNDRAFT VENTILATION
#### MASTERPIECE® SERIES

### GENERAL PROPERTIES
- **Operating Mode**: Convertible Ducted / Recirculating
- **Maximum CFM**: Blower Sold Separately
- **Number of Speed Settings**: 3-Stage
- **Sound**: 1.2 LS / 10.5 HS
- **Motor Location**: External
- **Number of Lights**: N/A
- **Damper Included**: No
- **Grease Filter Material**: Washable Synthetic
- **Grease Filter Type**: Multilayer Cassette

### TECHNICAL DETAILS
- **Current (A)**: 10 A
- **Volts (V)**: 120 V
- **Frequency (Hz)**: 60 Hz
- **Plug Type**: 120V-3 prong
- **Power Cord Length (in)**: 30'

### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)**: 44 4/16' x 31' x 2 45/64'
- **Height of the Rise (in)**: 15'
- **Diameter of Air Duct (in) Internal**: 8'
- **Diameter of Air Duct (in) External**: 6', 8' or 10'
- **Net Weight (lbs)**: 47 lbs

### ACCESSORIES (REQUIRED)
- **Blower (Sold Separately)**

### WARRANTY
- **Limited Warranty Parts and Labor**: 2 Year

### ACCESSORIES (OPTIONAL)
- **Recirculation Kit – Use with induction/electric cooktops only**
  - UCVMRECIRC
- **Replacement Charcoal Filters**
  - UCVMFILTER
- **Downdraft Gas Cooktop Seal Trim Kit (Required for Installation with Gas Cooktops)**
  - UCVMSTK
- **5 ft. Electrical Panel Extension Cable**
  - EXTNCES
- **Randplates**
- **RRPLT600P – For Use with Remote Blower VTR630W**
- **RRPLT1000P – For Use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W**
- **25 ft. Blower Connector Cable**
  - For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTR610W, VTR110W, VTD600P

---

## UCVM30XS
### 30-INCH DOWNDRAFT VENTILATION
#### MASTERPIECE® SERIES

### GENERAL PROPERTIES
- **Operating Mode**: Convertible Ducted / Recirculating
- **Maximum CFM**: Blower Sold Separately
- **Number of Speed Settings**: 3-Stage
- **Sound**: 1.5 LS / 11.1 HS
- **Motor Location**: External
- **Number of Lights**: N/A
- **Damper Included**: No
- **Grease Filter Material**: Washable Synthetic
- **Grease Filter Type**: Multilayer Cassette

### TECHNICAL DETAILS
- **Current (A)**: 10 A
- **Volts (V)**: 120 V
- **Frequency (Hz)**: 60 Hz
- **Plug Type**: 120V-3 prong
- **Power Cord Length (in)**: 30'

### DIMENSIONS & WEIGHT
- **Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)**: 44 4/16' x 31' x 2 45/64'
- **Height of the Rise (in)**: 15'
- **Diameter of Air Duct (in) Internal**: 8'
- **Diameter of Air Duct (in) External**: 6', 8' or 10'
- **Net Weight (lbs)**: 37 lbs

### ACCESSORIES (REQUIRED)
- **Blower (Sold Separately)**

### WARRANTY
- **Limited Warranty Parts and Labor**: 2 Year

### ACCESSORIES (OPTIONAL)
- **Recirculation Kit – Use with induction/electric cooktops only**
  - UCVMRECIRC
- **Replacement Charcoal Filters**
  - UCVMFILTER
- **Downdraft Gas Cooktop Seal Trim Kit (Required for Installation with Gas Cooktops)**
  - UCVMSTK
- **5 ft. Electrical Panel Extension Cable**
  - EXTNCES
- **Randplates**
- **RRPLT600P – For Use with Remote Blower VTR630W**
- **RRPLT1000P – For Use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W**
- **25 ft. Blower Connector Cable**
  - For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTR610W, VTR110W, VTD600P

---

*Sound test performed as per HVI standards at independent lab.*
**Features & Benefits**
- Rave in creative freedom with Professional® Series custom inserts that can blend in with cabinetry or make a bold statement.
- Equipped with the Thermador Connected Experience by Home Connect®.
- Powerfully Quiet® system accepts integral, inline, and remote blowers.
- Beautiful illumination with multi-level, vivid LED lights.
- Features automatic mode, delay shut-off, and check filter light.

**Accessories (Optional)**
- 25 ft. Blower Connector Cable - EXTNCB25W
- For use with the following inline and remote blowers: VTR630W, VTR1330W, VT61010W
- Roofplates: RFPLT1000P - For use with 1000 CFM remote blower VTR630W and 1300 CFM blower VTR1330W
- VCIN Trim Notes
- NOTE: VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

**Accessories (Required)**
- Remote Control Panel
- REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

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**General Properties**

**Features**
- Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

**Operating Mode**
- Ducted

**Maximum CFM**
- Blower Sold Separately

**Number of Speed Settings**
- 4-Stage

**Number of Lights**
- 4

**Bulb Type**
- LED

**Light Lumens**
- 100 – 150

**Light Color (°K)**
- 3500 – 4000

**Total Power of the Lamps (W)**
- 4.8 W

**Damper Included**
- Yes

**Grease Filter Material**
- Washable Stainless Steel

**Grease Filter Type**
- Stainless-Steel Commercial Style Baffle Filter

**Home Connect® (Wi-Fi) Enabled**
- Yes

**Technical Details**

**Watts (W)**
- See Chart on Page 334

**Current (A)**
- See Chart on Page 334

**Volts (V)**
- 120 V

**Frequency (Hz)**
- 60 Hz

**Plug Type**
- Fixed Connection

**Power Cord / Conduit Length (in)**
- Direct Wire at Junction Box

**Dimensions & Weight**

**Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)**
- 12 1/4" x 56 1/8" x 20 7/8"

**Minimum Required Distance Above Gas / Electric Cooking Surface**
- 30" Electric / 30" Gas

**Diameter of Air Duct (in) Top**
- 10"

**Net Weight (lbs)**
- 81 lbs

---

**Accessories (Required)**

**Blower (Sold Separately)**
- Remote Blow (Sold Separately)

**Blower Options**
- Remote Blow (Mounted to Roof or External Wall)
- VTR630W - 600 CFM

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**VCIN54GWS**

**60-INCH CUSTOM INSERT**

**PROFESSIONAL® SERIES**

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**GENERAL PROPERTIES**

**Features**
- Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

**Operating Mode**
- Ducted

**Maximum CFM**
- Blower Sold Separately

**Number of Speed Settings**
- 4-Stage

**Number of Lights**
- 4

**Bulb Type**
- LED

**Light Lumens**
- 100 – 150

**Light Color (°K)**
- 3500 – 4000

**Total Power of the Lamps (W)**
- 4.8 W

**Damper Included**
- Yes

**Grease Filter Material**
- Washable Stainless Steel

**Grease Filter Type**
- Stainless-Steel Commercial Style Baffle Filter

**Home Connect® (Wi-Fi) Enabled**
- Yes

**Technical Details**

**Watts (W)**
- See Chart on Page 334

**Current (A)**
- See Chart on Page 334

**Volts (V)**
- 120 V

**Frequency (Hz)**
- 60 Hz

**Plug Type**
- Fixed Connection

**Power Cord / Conduit Length (in)**
- Direct Wire at Junction Box

**Dimensions & Weight**

**Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)**
- 12 1/2" x 51 3/4" x 22 7/16"

**Minimum Required Distance Above Gas / Electric Cooking Surface**
- 30" Electric / 30" Gas

**Diameter of Air Duct (in) Top**
- 10"

**Net Weight (lbs)**
- 73 lbs

---

**Accessories (Required)**

**Blower (Sold Separately)**
- Remote Blow (Sold Separately)

**Blower Options**
- Remote Blow (Mounted to Roof or External Wall)
- VTR630W - 600 CFM

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**VCIN60GWS**

**54-INCH CUSTOM INSERT**

**PROFESSIONAL® SERIES**

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**GENERAL PROPERTIES**

**Features**
- Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

**Operating Mode**
- Ducted

**Maximum CFM**
- Blower Sold Separately

**Number of Speed Settings**
- 4-Stage

**Number of Lights**
- 4

**Bulb Type**
- LED

**Light Lumens**
- 100 – 150

**Light Color (°K)**
- 3500 – 4000

**Total Power of the Lamps (W)**
- 4.8 W

**Damper Included**
- Yes

**Grease Filter Material**
- Washable Stainless Steel

**Grease Filter Type**
- Stainless-Steel Commercial Style Baffle Filter

**Home Connect® (Wi-Fi) Enabled**
- Yes

**Technical Details**

**Watts (W)**
- See Chart on Page 334

**Current (A)**
- See Chart on Page 334

**Volts (V)**
- 120 V

**Frequency (Hz)**
- 60 Hz

**Plug Type**
- Fixed Connection

**Power Cord / Conduit Length (in)**
- Direct Wire at Junction Box

**Dimensions & Weight**

**Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)**
- 12 1/2" x 51 3/4" x 22 7/16"

**Minimum Required Distance Above Gas / Electric Cooking Surface**
- 30" Electric / 30" Gas

**Diameter of Air Duct (in) Top**
- 10"

**Net Weight (lbs)**
- 73 lbs

---

**Accessories (Required)**

**Blower (Sold Separately)**
- Remote Blow (Sold Separately)

**Blower Options**
- Remote Blow (Mounted to Roof or External Wall)
- VTR630W - 600 CFM
### GENERAL PROPERTIES

**Features**  
Multi-Level LED Lights with Fading Transitions, Automatic Mode, Check Filter Reminder Light, Delay Shut-Off

**Operating Mode**  
Ducted

**Maximum CFM**  
Blower Sold Separately

**Number of Speed Settings**  
4-Stage

**Number of Lights**  
4

**Baffle Type**  
LED

**Light Lumens**  
100 – 150

**Light Color (°K)**  
3500 – 4000

**Total Power of the Lamps (W)**  
4.8 W

**Damper Included**  
Yes

**Grease Filter Material**  
Washable Stainless Steel

**Grease Filter Type**  
Stainless-Steel Commercial Style Baffle Filter

**Home Connect® (Wi-Fi Enabled)**  
Yes

### TECHNICAL DETAILS

**Watts (W)**  
See Chart on Page 334

**Current (A)**  
See Chart on Page 334

**Volts (V)**  
120 V

**Frequency (Hz)**  
60 Hz

**Plug Type**  
Fixed Connection

**Power Cord / Conduit Length (in)**  
Direct Wire at Junction Box

### DIMENSIONS & WEIGHT

**Overall Appliance Dimensions**  
(WIDTH OF CANOPY INCLUDED) (HxWxD) (IN)

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>VTR1030W</td>
<td>12 1/8&quot; x 43 1/2&quot; x 22&quot;</td>
</tr>
<tr>
<td>VTR1330W</td>
<td>12 1/8&quot; x 43 1/2&quot; x 22&quot;</td>
</tr>
</tbody>
</table>

| Minimum Required Distance Above Gas / Electric Cooking Surface | 30° Electric / 30° Gas |
| Diameter of Air Duct (in.) Top | 10" |
| Net Weight (lbs) | 65 lbs |

### ACCESSORIES (REQUIRED)

- Blower (Sold Separately)
- Remote Blowers
- Inline Blowers
- Integrated Blower (Mounted in Hood)

### BLOWER OPTIONS

- Remote Blowers (Mounted to Roof or External Wall)
- Inline Blowers (Mounted Between Kitchen and External Wall)
- Integrated Blower (Mounted in Hood)

### WARRANTY

- Limited Warranty Parts and Labor: 2 Year

---

### FEATURES & BENEFITS

- **Revel in creative freedom with Professional® Series custom inserts that can blend in with cabinetry or make a bold statement**

- **Equipped with the Thermador Connected Experience by Home Connect®**

- **Powerful Quiet® system accepts integral, inline, and remote blowers**

- **Beautiful illumination with multi-level, vivid LED lights**

- **Features automatic mode, delay shut-off, and check filter light**

### ACCESSORIES (OPTIONAL)

- 25 ft. Blower Connector Cable - EXTNCB25W
- For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W

### DIMENSIONS & WEIGHT

- **Overall Appliance Dimensions**  
(WIDTH OF CANOPY INCLUDED) (HxWxD) (IN)

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>VTR1030W</td>
<td>12 1/8&quot; x 43 1/2&quot; x 22&quot;</td>
</tr>
<tr>
<td>VTR1330W</td>
<td>12 1/8&quot; x 43 1/2&quot; x 22&quot;</td>
</tr>
</tbody>
</table>

| Minimum Required Distance Above Gas / Electric Cooking Surface | 30° Electric / 30° Gas |
| Diameter of Air Duct (in.) Top | 10" |
| Net Weight (lbs) | 77 lbs |

### BLOWER OPTIONS

- Remote Blowers (Mounted to Roof or External Wall)
- Inline Blowers (Mounted Between Kitchen and External Wall)
- Integrated Blower (Mounted in Hood)

### WARRANTY

- Limited Warranty Parts and Labor: 2 Year
VCIN36GWS
36-INCH CUSTOM INSERT
PROFESSIONAL SERIES

FEATURES & BENEFITS
- Equipped with Thermador Connected Experience by Home Connect®
- Powerful Quiet® system accepts integral, inline, and remote blowers
- Beautiful illumination with multi-level, vivid LED lights
- Features automatic mode, delay shut-off, and check filter light

ACCESSORIES (OPTIONAL)
25 ft. Blower Connector Cable - EXTNCB25W
For use with the following Inline and Remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W
Roofplates
RFPLT600P - For use with 600 CFM Remote Blower VTR630W
RFPLT1000P - For use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W
VCIN Trim Notes
NOTE: VCIN_GWS series custom insert models include hood trim pieces to complete the installation.
Remote Control Panel
 REMCPW - Ability to vertically install on cabinetry or wall to control hood in a convenient location

GENERAL PROPERTIES
Features
- Multi-Level LED Lights with Fading Transitions
- Automatic Mode, Check Filter Reminder Light, Delay Shut-Off
Operating Mode
Ducted
Maximum CFM
Blower Sold Separately
Number of Speed Settings
4-Stage
Number of Lights
2
Bulb Type
LED
Light Lumens
100 – 150
Light Color (°K)
3500 – 4000
Total Power of the Lamps (W)
2.4
Damper Included
Yes
Grease Filter Material
Washable Stainless Steel
Grease Filter Type
Stainless Steel Commercial Style Baffle Filter
Home Connect® (Wi-Fi Enabled)
Yes

TECHNICAL DETAILS
Watts (W)
See Chart on Page 334
Current (A)
See Chart on Page 334
Volts (V)
120 V
Frequency (Hz)
60 Hz
Plug Type
Fixed Connection
Power Cord / Conduit Length (in)
Direct Wire at Junction Box

DIMENSIONS & WEIGHT
Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)
12 1/4" x 33 3/4" x 22 1/4"
Minimum Required Distance Above Gas / Electric Cooking Surface
30" Electric / 30" Gas
Diameter of Air Duct (in.) Top
10"
Net Weight (lbs)
54 lbs

ACCESSORIES (REQUIRED)
Blower (Sold Separately)
BLOWER OPTIONS
Remote Blowers (Mounted to Roof or External Wall)
VTI610W - 600 CFM
VTI1010W - 1000 CFM
VTI1330W - 1300 CFM
Inline Blowers (Mounted Between Kitchen and External Wall)
VTI610W - 600 CFM
VTI1010W - 1000 CFM
Integrated Blower (Mounted in Hood)
VTI248DS - 48-INCH CUSTOM INSERT
MASTERPIECE SERIES

FEATURES & BENEFITS
- Suitable for wall or island applications
- Three fan speeds
- Built-in ‘clean filter’ reminder light illuminates after 40 hours of operation
- Delayed shut-off tackle lingering odors for up to 10 minutes
- Powerfully quiet® ventilation systems

ACCESSORIES (OPTIONAL)
25 ft. Blower Connector Cable - EXTNCB25W
For use with the following Inline and Remote blowers: VTR630W, VTR1030W, VTR1330W, VT610W, VT11010W
(VT610W and 1300 CFM Blower VTR1330W)
Roofplates
RFPLT600P - For use with 600 CFM Remote Blower VTR630W
RFPLT1000P - For use with 1000 CFM Remote Blower VTR1030W and 1300 CFM Blower VTR1330W
3-Pc Extension Adaptor Set - EXTNSET4
25- ft. Blower Connector Cable - EXTNCB25W
ACCESSORIES (REQUIRED)
Net Weight (lbs)
32 lbs

WARRANTY
Limited Warranty Parts and Labor
2 Year
*Inline blower can be used as an integrated solution. Refer to installation manual for details.
### MASTERPIECE 30-INCH CUSTOM INSERT

**VCI230DS**

**GENERAL PROPERTIES**
- **Operating Mode**: Ducted
- **Number of Speed Settings**: 3-Stage
- **Motor Location**: N/A
- **Number of Lights**: 2
- **Bulb Type**: 20 W - G4 Base
- **Total Power of the Lamps (W)**: 20 W
- **Damper Included**: No
- **Grease Filter Material**: Washable Synthetic
- **Grease Filter Type**: Mesh

**TECHNICAL DETAILS**
- **Watts (W)**: 40 W
- **Current (A)**: 15 A
- **Volts (V)**: 120 V
- **Frequency (Hz)**: 60 Hz
- **Plug Type**: 120V-3 Prong
- **Power Cord / Conduit Length (in)**: 51 1/4" *

**DIMENSIONS & WEIGHT**
- **Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)**: 5 3/4" x 33 1/2" x 18 5/8" *
- **Minimum Required Distance Above Gas / Electric Cooking Surface**: 30" Electric / 30" Gas
- **Diameter of Air Duct (in.) Top**: 10" *
- **Net Weight (lbs)**: 27 lbs

**ACCESSORIES (REQUIRED)**
- **Blower (Sold Separately)**: RPLT1000P - For use with 600 CFM Remote Blower VTR630W and 1300 CFM Blower VTR1330W

**ACCESSORIES (OPTIONAL)**
- **Blower (Sold Separately)**: For use with 600 CFM Remote Blower VTR630W and 1300 CFM Blower VTR1330W

**BLOWER OPTIONS**
- **Remote Blowers (Mounted to Roof or External Wall)**: VTR630W - 600 CFM, VTR1030W - 1000 CFM, VTR1330W - 1300 CFM
- **Inline Blowers (Mounted Between Kitchen and External Wall)**: VTI610W* - 600 CFM, VTI1010W* - 1000 CFM
- **Integrated Blower (Mounted in Hood)**: VTI1010W* - 1000 CFM

**WARRANTY**
- **Limited Warranty Parts and Labor**: 2 Year

---

### MASTERPIECE 36-INCH CUSTOM INSERT

**VCI236DS**

**GENERAL PROPERTIES**
- **Operating Mode**: Ducted
- **Number of Speed Settings**: 3-Stage
- **Motor Location**: N/A
- **Number of Lights**: 2
- **Bulb Type**: 20 W - G4 Base
- **Total Power of the Lamps (W)**: 20 W
- **Damper Included**: No
- **Grease Filter Material**: Washable Synthetic
- **Grease Filter Type**: Mesh

**TECHNICAL DETAILS**
- **Watts (W)**: 40 W
- **Current (A)**: 15 A
- **Volts (V)**: 120 V
- **Frequency (Hz)**: 60 Hz
- **Plug Type**: 120V-3 Prong
- **Power Cord / Conduit Length (in)**: 51 1/4" *

**DIMENSIONS & WEIGHT**
- **Overall Appliance Dimensions (Width of Canopy Included) (HxWxD) (in)**: 5 3/4" x 33 1/2" x 18 5/8" *
- **Minimum Required Distance Above Gas / Electric Cooking Surface**: 30" Electric / 30" Gas
- **Diameter of Air Duct (in.) Top**: 10" *
- **Net Weight (lbs)**: 24 lbs

**ACCESSORIES (REQUIRED)**
- **Blower (Sold Separately)**: RPLT1000P - For use with 600 CFM Remote Blower VTR630W and 1300 CFM Blower VTR1330W

**ACCESSORIES (OPTIONAL)**
- **Blower (Sold Separately)**: For use with 600 CFM Remote Blower VTR630W and 1300 CFM Blower VTR1330W

**BLOWER OPTIONS**
- **Remote Blowers (Mounted to Roof or External Wall)**: VTR630W - 600 CFM, VTR1030W - 1000 CFM, VTR1330W - 1300 CFM
- **Inline Blowers (Mounted Between Kitchen and External Wall)**: VTI610W* - 600 CFM, VTI1010W* - 1000 CFM
- **Integrated Blower (Mounted in Hood)**: VTI1010W* - 1000 CFM

**WARRANTY**
- **Limited Warranty Parts and Labor**: 2 Year

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*Inline blower can be used as an integrated solution. Refer to installation manual for details.*
Model Options
When selecting a ventilation system, choose from one of our two sophisticated appliance collections. Select from the Professional Collection for the ultimate in cooking and venting power or the Masterpiece® Collection for its sleek styling and numerous convenience functions. Thermador Wall Hoods are available in various depths and heights to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

Electrical Specifications
Be sure your Thermador Wall Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes. Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box. Remote blowers require a 5-wire installation.

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

Installation Options
Thermador Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

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

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

<table>
<thead>
<tr>
<th>Electric Load (120V, 60Hz)</th>
<th>Remote Blower</th>
<th>Inline Blower</th>
<th>Integrated Blower</th>
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<tr>
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<td>17J030W</td>
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<td>PH54GWS, PH48GWS</td>
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<td>HMWB36WS, HMWB30WS</td>
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<td>HMWB481WS, HMWB361WS</td>
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<td>HMWD36WS, HMWD30WS</td>
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Included: 3.4

PH54GWS
27-Inch Depth Wall Hood (54-Inch Width):

PH60GWS
27-Inch Depth Wall Hood (60-Inch Width):

PH48GWS
27-Inch Depth Wall Hood (48-Inch Width):

PH42GWS
27-Inch Depth Wall Hood (42-Inch Width):

PH36GWS
27-Inch Depth Wall Hood (36-Inch Width):
Model Options
Thermador Chimney Wall Hoods feature sleek styling and numerous convenience functions. Chimney Wall Hoods are available in 30-inch, 36-inch and 48-inch widths and are adjustable to suit a range of ceiling heights. All stainless steel or stainless steel with glass designs are available. Be sure to reference the correct model information in this design guide.

Electrical Specifications
Be sure your Thermador Chimney Wall Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes. If possible, site the earthed socket directly behind the chimney paneling. The grounded socket should be connected via its own circuit. If the grounded socket is no longer accessible following installation of the hood, ensure that there is a permanently installed disconnector.

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

Installation Options
Thermador Chimney Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility. Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual. An accessory Hood Extension can be used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of the hood.

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<tr>
<th>Chimney Wall Hoods</th>
<th>Remote Blower</th>
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### Planning Information

**Chimney Wall Hoods**

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**Installation Considerations**

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

**Installation Options**

Thermador Chimney Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual. An accessory Hood Extension can be used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of the hood.

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

**Installation Options**

Thermador Chimney Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual. An accessory Hood Extension can be used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of the hood.

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<td>HDDB30WS</td>
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**Installation Considerations**

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

**Installation Options**

Thermador Chimney Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual. An accessory Hood Extension can be used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of the hood.
Installation Considerations
The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Island Hood, be sure to verify the dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Installation Options
Thermador Island Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual.

Thermador Island Hoods are suspended from the ceiling. The minimum ceiling height required is 97 3/16”.

Model Options
Thermador Island Hoods are available in 40-inch, 42-inch and 48-inch widths and feature a stainless steel design and the 40-inch has an elegant glass canopy. All of our island hoods are adjustable to suit ceiling heights of up to 9’.

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

Electric Load (120V, 60Hz)

<table>
<thead>
<tr>
<th>Remote Blower</th>
<th>Inline Blower</th>
<th>Integrated Blower</th>
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<tbody>
<tr>
<td>VTR630H</td>
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<td>HPIN54WS, HPIN42WS</td>
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<tr>
<td>HMB42WS, HMB36WS</td>
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</tr>
</tbody>
</table>
**PLANNING INFORMATION**

**Downdraft**

**Model Options**
Thermador Downdraft Hoods are available in 30 and 36-inch widths to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

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

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

**Installation Options**
The Thermador Downdraft Hood System is available in 30-inch or 36-inch widths and is designed to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this guide for compatibility.

**Electric Load (120V, 60Hz)**

<table>
<thead>
<tr>
<th>Remote Blower</th>
<th>Inline Blower</th>
<th>Flexible Blower</th>
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<tbody>
<tr>
<td>VT1030W</td>
<td>VT3100W</td>
<td>VT1000W*</td>
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</tbody>
</table>

6.7 | 10.2 | 11.9 | 5.8 | 7.6 | 4.5 |

**Flexible Blower Installation – Front Exhaust Example**

**Required Blower**
- VTD600P – 600 CFM flexible blower can be installed as an integrated or inline blower

**Application**
- Front downward application with space under floor line for duct work*
- Integral blower with front downward application can be used with optional recirculation kit*
- Integral blower can rotate for left or right exhaust
- Elbow and duct work are not included

**Optional Accessories**

**Recirculation Kit**
UCVRECIRC Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only

**Replacement Charcoal Filter**
UCVFILTER Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit

**EXTNCE5**
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

**For only front downward ducting applications, electrical panel must be remotely mounted. Optional 5’ extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.**
Flexible Blower Installation – Front Exhaust With Flexible Blower Below Floor Line Example

**Required Blower**

VTD600P – 600 CFM flexible blower can be installed as an integrated or inline blower.

**Optional Accessories**

- Downdraft Gas Cooktop Seal Trim Kit UCVST7
  - Includes trim, seal, metal grill, and fasteners. Required for installations with 30” gas cooktops.

- Downdraft Gas Cooktop Seal Trim Kit UCVST8
  - Includes trim, seal, metal grill, and fasteners. Required for installations with 30” gas cooktops.

- EXTNCE5
  - 8' round front plate allows for front downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.

**Application**

- Front downward application with space under floor line for duct work*
  - Elbow and duct work are not included

**Notes**

- Blower must be accessible for maintenance
- Elbow and duct work are not included

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Flexible Blower Installation – Rear, Downward, Left or Right Side Exhaust Example

**Required Blower**

VTD600P – 600 CFM flexible blower can be installed as an integrated or inline blower.

**Optional Accessories**

- Downdraft Gas Cooktop Seal Trim Kit UCVST8
  - Includes trim, seal, metal grill, and fasteners. Required for installations with 30” gas cooktops.

- Downdraft Gas Cooktop Seal Trim Kit UCVST9
  - Includes trim, seal, metal grill, and fasteners. Required for installations with 30” gas cooktops.

- REVICIRC
  - Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only.

**Application**

- Rear, downward, left or right side exhaust options to preserve precious kitchen storage space or if ducting is more convenient for these configurations*
- Requires at least 18” of clearance to fit the blower and transition
- Blower must be accessible for maintenance
- Elbow and duct work are not included

**Notes**

- For only rear downward ducting applications, electrical panel must be remotely mounted. Optional 5’ extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.
- Optional 5’ extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

*For front downward ducting applications, electrical panel must be remotely mounted. Optional 5’ extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

---

**Required Blower**

- Blower must be accessible for maintenance
- Elbow and duct work are not included

**Optional Accessories**

- Replacement Charcoal Filter UCVFILTER
  - Includes 1 replacement charcoal filter for UCVREICIRC recirculation kit

- Downdraft Gas Cooktop Seal Trim Kit UCVST8
  - Includes trim, seal, metal grill, and fasteners. Required for installations with 36” gas cooktops.

- Downdraft Gas Cooktop Seal Trim Kit UCVST9
  - Includes trim, seal, metal grill, and fasteners. Required for installations with 30” gas cooktops.

**Application**

- Rear, downward, left or right side exhaust options to preserve precious kitchen storage space or if ducting is more convenient for these configurations*
- Requires at least 18” of clearance to fit the blower and transition
- Blower must be accessible for maintenance
- Elbow and duct work are not included

**Notes**

- For only rear downward ducting applications, electrical panel must be remotely mounted. Optional 5’ extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

*For only rear downward ducting applications, electrical panel must be remotely mounted. Electrical panel can still be remotely mounted in other exhaust configurations if desired. Optional 5’ extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

NOTE: Some applications may require deeper cabinets. Side and rear exhaust require at least 18” of clearance to fit the blower and / or duct work. Refer to installation manual.
Flexible Blower Installation - Side Exhaust with Slim 2' Rectangular Duct Example

Application
- Side exhaust option to preserve precious kitchen storage space or if ducting is more convenient for this configuration.
- A slim 2' rectangular duct is available to place flexible blower in areas such as unused corner in island or peninsula applications.
- Blower must be accessible for maintenance.
- Elbow and duct work are not included.

Required Blower
VTDS600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Optional Accessories
CVTSIDE6
8" round transition to connect CVDUTC2 to VTDS600P blower as an inline installation, and ducting with 8" round duct connections.

CVDUTC2
Rectangular 2 ft. long x 1 7/8" in deep x 19 in wide duct. CVDUTC2 transition required to directly connect CVDUTC2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length.

For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8, and CVTSIDE10.

Flexible Blower Installation – Recirculation Example

Application
- Allows for non-ducted downdraft installation by eliminating the need to exhaust to the exterior of the home.
- Recirculation module and metal grill vent plate placement can be noted for flexible exhaust placement.
- Elbow and duct work are not included.
- Use with induction / electric cooktops only.

Required Blower
VTD400P – 400 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Optional Accessories
Replacement Charcoal Filter
UCVREIRC
Includes 1 replacement charcoal filter for UCVREIRC recirculation kit

Downdraft Gas Cooktop Seal Trim Kit
UCV9ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.

Downdraft Gas Cooktop Seal Trim Kit
UCV9ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.

EXTNCES
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

NOTE: Some applications may require deeper cabinets. Refer to installation manual.
Installation Considerations
The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Custom Hood Insert, be sure to verify the dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Installation Options
Thermador Custom Hood Inserts may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility. Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual.

Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

Model Options
Thermador Custom Hood Inserts are available for both professional and non-professional applications. The Professional Custom Hood Inserts are available in 36-inch, 42-inch, 48-inch, 54-inch and 60-inch widths. The Masterpiece® Custom Hood Inserts are available in 30-inch, 36-inch, and 48-inch widths.

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

### Electric Load (120V, 60Hz)

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<td>7.8</td>
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</tbody>
</table>

*Inline blower can be used as an integrated solution. Refer to installation manual for details.

![Table Image]
**Custom Insert Hood Dimensions**

**VCIN42GWS**
- 42-Inch

**VCIN36GWS**
- 36-Inch

**VCIN30DS**
- 30-Inch

**NOTE:** VCIN Custom Insert models include hood trim pieces.

**Cutout For Insert Without Liner Accessory**

**VCIN42GWS**

**VCIN36GWS**

**VCIN30DS**

**NOTE:** VCIN Custom Insert models include hood trim pieces.
The Freedom Refrigeration Collection offers a suite of personalization options—from stainless steel panel columns for your kitchen, to custom panel under-counter refrigeration drawers for your vanity.

**Spotlight Feature**

One size does not fit all—mix and match refrigerator, freezer, and wine column sizes to suit your unique preservation needs.
Cool Air Flow Technology
Thermador refrigerators and freezers have never been more energy efficient. Cool Air Flow—upgraded with a quieter fan—is proprietary Thermador technology that evenly distributes cold air throughout all parts of the unit.

Theater Lighting
Theater-style, diffused lighting, ensures visibility while limiting hot spots.

Open Door Assist
With the flexibility to either push or pull to open, Thermador Auto Door Opening technology adds a luxurious touch.

TFT Display
A touchscreen TFT display panel controls settings, including individual temperature control, lighting and Open Door Assist.

Soft-Close Drawers
Revel in a gentle, quiet glide when you open or close interior drawers.

All-Leg Leveling
All-leg leveling allows for quicker and faster installation.

Thermador® Connected Experience
Select models feature the Thermador Connected Experience by Home Connect®, with capabilities including remote control settings to control temperature, open door notifications and water filter notifications.

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

23.5-Inch Precise Fit Refrigeration
Specially designed 23.5” refrigeration is made for pairing with 18” and 24” freezer columns to accommodate predetermined 42” and 48” spaces.

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

Free Flow® Cold Air System
Free Flow Cold Air System adjusts the temperature of refrigeration doors to help keep items placed on interior shelves cool.

Redesigned Gallon Bins
The shelving system has been redesigned specifically to accommodate gallon-sized containers, and offers a variety of placement options on the refrigerator door.

36-Inch Fresh Food Column
36” columns offer ample space for interior storage, enabling you to customize different sizes for fresh food preservation.

Delicate Produce Bins
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36” columns offer ample space for interior storage, enabling you to customize different sizes for fresh food preservation.
CUSTOMIZE YOUR COOLING

FREEDOM REFRIGERATION

Whether storing fresh herbs and produce from the farmer's market, or pickled vegetables and homemade jams, newly designed shelving and Delicate Produce Bins can be configured to suit your culinary lifestyle.

DAILY CHEF

Not sure where to start? Explore which cooling configuration is right for you.

CONFIGURATION OPTIONS

36-Inch French Door
- 2 Half Gallon Bins
- 2 Small Produce Bins
- 2 Gallon Bins

36-Inch Single Column & 36-Inch Bottom Freezer
- 1 Half Gallon Bin
- 2 Large Produce Bins
- 1 Small Produce Bin
- 1 Gallon Bin

30-Inch Bottom Freezer
- 1 Half Gallon Bin
- 2 Large Produce Bins
- 1 Gallon Bin

23.5-Inch & 24-Inch Single Column (Shown)
- 2 Half Gallon Bins
- 2 Small Produce Bins
- 1 Gallon Bin

30-Inch Single Column
- 2 Half Gallon Bins
- 2 Large Produce Bins
- 1 Gallon Bin

FARMER'S MARKET ENTHUSIAST

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

CONFIGURATION OPTIONS

36-Inch French Door
- 4 Large Produce Bins
- 2 Half Gallon Bins
- 1 Half Gallon Bin
Large Produce Bin – LPRODBIN10
Small Produce Bin – SPRODBIN10
Produce Bin Railing – 36PRODRAIL
Half Gallon Bin – 36HFGALBIN

36-Inch Single Column & 36-Inch Bottom Freezer
- 3 Large Produce Bins
- 2 Small Produce Bins
- 1 Gallon Bin
Large Produce Bin – LPRODBIN10
Small Produce Bin – SPRODBIN10
Produce Bin Railing – 36PRODRAIL
Half Gallon Bin – 36HFGALBIN

30-Inch Bottom Freezer
- 4 Large Produce Bins
- 1 Half Gallon Bin
Large Produce Bin – LPRODBIN10
Small Produce Bin – SPRODBIN10
Produce Bin Railing – 30PRODRAIL
Half Gallon Bin – 30HFGALBIN

23.5-Inch & 24-Inch Single Column (Shown)
- 6 Large Produce Bins
- 1 Half Gallon Bin
Large Produce Bin – LPRODBIN10
Small Produce Bin – SPRODBIN10
Produce Bin Railing – 24PRODRAIL
Half Gallon Bin – 24HFGALBIN

30-Inch Single Column
- 6 Large Produce Bins
- 1 Half Gallon Bin
Large Produce Bin – LPRODBIN10
Small Produce Bin – SPRODBIN10
Produce Bin Railing – 30PRODRAIL
Half Gallon Bin – 30HFGALBIN

PRESERVATIONIST

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

CONFIGURATION OPTIONS

36-Inch French Door
- 6 Half Gallon Bins
Half Gallon Bin – 3DHFGALBIN

36-Inch Single Column & 36-Inch Bottom Freezer
- 3 Half Gallon Bins
Half Gallon Bin – 36HFGALBIN

30-Inch Bottom Freezer
- 4 Large Produce Bins
- 1 Half Gallon Bin
Large Produce Bin – LPRODBIN10
Small Produce Bin – SPRODBIN10
Produce Bin Railing – 30PRODRAIL
Half Gallon Bin – 30HFGALBIN

23.5-Inch & 24-Inch Single Column (Shown)
- 4 Half Gallon Bins
Half Gallon Bin – 24HFGALBIN

30-Inch Single Column
- 4 Half Gallon Bins
Half Gallon Bin – 30HFGALBIN

Visit Thermador.com for complete specifications.
Spotlight Feature

Push to open feature allows you to open doors with a gentle touch—and ability to design with or without handles.

★ Diamond Ice
An eye-catching addition to any party, Thermador Diamond Ice features a unique shape that keeps drinks cold. Use Diamond Ice in your favorite craft cocktails to make a lasting impression.

★ SuperFreeze®
Get cooler, faster. Whether you’re just returning from the market or freezing for future use, SuperFreeze brings food to its ideal preservation temperature after placing it in the freezer.

In-Door Dispenser
With intuitive touch controls and completely integrated installation, the Thermador In-Door Ice and Water Dispenser is sleeker than ever. Proximity Sensor and stunning lighting make for a captivating filtered water solution.

Full Width Ice Drawers
Full-width ice drawers have the capacity to hold more ice to help prepare for larger gatherings.

★ Thermador® Exclusive

FREEZER COLUMNS

Thermador Freezers feature theater lighting for improved visibility, Soft-Close drawers and unique Diamond Ice.

18-INCH 24-INCH 30-INCH 36-INCH
23.5” Replacement Refrigeration Column

DESIGNED with your KITCHEN IN MIND

Specially-designed 23.5” refrigerator unit features the same interior capacity as a 24” column, but has been crafted to seamlessly pair with any 18” or 24” freezer. Together, they will perfectly fit into predetermined 42” or 48” spaces—without the need to adjust existing cabinetry.

Spotlight Feature

The perfect refrigeration replacement solution.

23.5" Replacement Refrigeration Column

18" or 24"

23.5"
An absolute must for wine connoisseurs, Thermador Wine Columns can hold up to 92 bottles (up to 99 bottles with additional shelf*) and offer up to three zones to ensure your wines are stored at the optimum temperature and humidity. Wenge wood diamond dowels cradle each bottle, while a Presenter Shelf puts your favorites on display. Whether you’re hosting a large gathering or simply enjoying a glass of wine at the end of the day, Thermador Wine Columns make every sip exceptional.

**Presenter Shelf**
A newly designed Presenter Shelf made of Wenge wood and aluminum boasts a stylish design allowing you to place your favorite wines front and center.

**Diamond Dowels**
Unique, diamond-shaped wooden dowels help control wine sediment by cradling bottles of every size for stability, as well as offer elegant presentation.

**Hidden Rails**
In these newly designed wine columns, the ball bearings and rails are completely out of sight. All you can see—and feel—is luxury.

**3-Zone Temp Control**
From Chardonnay, to Pinot, to Rosé, store all of your wines at the optimum temperature. The Thermador 24” Wine Column features UV glass and is equipped with three separate zones for individual temperature control.

*Additional shelf sold separately; see accessories section, page 408
GLASS DOOR REFRIGERATORS

UNDER-COUNTER FREEDOM® REFRIGERATION

Our Glass Door Refrigerator, featuring SoftClose® hinges, is ideal for storing sparkling water, beer growlers and charcuterie boards—essentially the perfect companion to any entertainment room.

Adjustable Tempered Glass Shelves
Customize refrigeration storage with adjustable glass shelves to accommodate both food and beverage needs.

Customizable Temperature Management
Enhanced cooling keeps contents at the appropriate temperatures for serving, and provides temperatures as low as 33°.

Glass & Aluminum Trim
Durable glass shelves are trimmed with aluminum, providing a luxurious finish.

SoftClose® Door Hinges & Door Open Alarm
Our innovative door hinge allows for a 115° door opening and can be positioned to stop at a 90° angle, with Door Open Alarm alert if door is left ajar.

LED Lighting
Brighter, whiter, LED lighting illuminates stored items providing visibility to all your culinary needs.

Star-K and ENERGY STAR® Certified
Proudly Star-K and ENERGY STAR® Certified.

GLASS DOOR WINE RESERVES

UNDER-COUNTER FREEDOM® REFRIGERATION

Featuring Wenge wood diamond dowels, SoftClose® hinges and dual zone temperature management, all you need to do is to pick a room to store and preserve your wine collection.

Full Extension Wine Racks
Removable and cantilevered for adjustability, Wenge wood dowels have been redesigned to promote stability and less sediment movement, and full-extension racks enhance the experience of pulling out your favorite vintage.

Dual-Zone Temperature Management
Enhanced adjustable cooling zones are perfect for keeping wine at the appropriate temperatures for serving or aging.

UV Resistant Tempered Glass
UV Resistant Tempered Glass protects your wine collection from dangerous ultraviolet rays that can prematurely age fine wine.

SoftClose® Door Hinges & Door Open Alarm
Our innovative door hinge allows for a 115° door opening and can be positioned to stop at a 90° angle, with Door Open Alarm alert if door is left ajar.

LED Lighting
Brighter, whiter, LED lighting illuminates stored items providing visibility to all your culinary needs.

Star-K Certified
Proudly Star-K Certified.
DOUBLE DRAWERS
UNDER-COUNTER FREEDOM® REFRIGERATION

The ultimate accessory for any kitchen, master suite, or game room, Thermador Double Drawer Refrigerators feature SoftClose® sliders and easy to clean rubber mats.

And with customizable temperature settings, shelving and dividers you can chill everything from cocktail garnishes, to green juice, to organic skin care.

**Customizable Temperature Management**
Refrigerator drawers offer customizable cooling modes—ideal for beverages as well as skin care products requiring storage at cooler temperatures. Drawers also feature a warmer pantry or cellar mode, and a bar mode for super-chilled beverages.

**SoftClose™ Drawers & Drawer Open Alarm**
Innovative sliders provide a new level of luxury with a gentle, automatic close. Also includes Drawer Open Alarm to alert you if drawer is left ajar.

**Removable Drawer Mat**
Each drawer includes a flexible and durable mat to ensure bottles and other delicate items do not slide when the drawer is opened and closed, and is easily removable for easy cleaning.

**Customizable Drawer Dividers & Shelving**
Removable and completely customizable, aluminum dividers keep drawer contents neatly tucked in place. They can also be reconfigured to create custom shelving allowing two levels of drawer storage and room for platters.

**Filtered Automatic Ice Maker**
Automatic filtered ice maker in the freezer drawer ensures you are always prepared for refreshing drinks when entertaining.

**Star-K and ENERGY STAR® Certified**
Proudly Star-K and ENERGY STAR® Certified.
Choose from a variety of sizes, standout stainless steel or custom paneling finishes, as well as interior configuration options to store everything from delicate produce to jarred preserves.

**BUILD YOUR OWN CUSTOM COLUMN**

Our award-winning Freedom Collection offers customized columns in four simple steps.

1. **Choose your unit:** Fresh Food, Freezer, Bottom Freezer or Wine Preservation Column.

2. **Choose your panel:** stainless steel for a standout look, or custom panel for seamless integration with the rest of your cabinetry.*

3. **Choose your handle:** Masterpiece®, Professional, or custom handles. See pages 408 for details.

*Handleless Panels should not be installed on units without the SoftClose® capability. If you are uncertain if you have a refrigerator unit with SoftClose® capability, please contact our customer team by calling 1-800-735-4328.

4. **Customize your interior with various storage options to fit your lifestyle, including produce railings and bins. See pages 408 for details.**

Visit Thermador.com for details on building your custom column.
**FRESH FOOD COLUMNS**

**Freedom® Refrigeration**

- **23.5-Inch Fresh Food Replacement Refrigeration**
  - Specially crafted to pair with any 18" and 24" column to fit predetermined 42" and 48" spaces
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 23.5-Inch – T23R900SP

- **24-Inch Fresh Food**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 24-Inch with Two Deluxe Produce Bins – T24R900SP
  - 24-Inch with Two Standard Bins – T24R902SP

- **30-Inch Fresh Food**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 30-Inch with Two Deluxe Produce Bins – T30R900SP
  - 30-Inch with Two Deluxe Produce Bins and Home Connect™ – T30R901SP
  - 30-Inch with Two Standard Bins and Home Connect™ – T30R902SP

- **36-Inch Fresh Food**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 36-Inch – T36R900SP

**FREEZER COLUMNS EXTERNAL DISPENSER**

**Freedom® Refrigeration**

- **18-Inch Freezer External Ice & Water Dispenser**
  - Build Your Custom Column by Choosing a Panel and Handle
  - 18-Inch with Left-Hand Door Swing – T18D900LP
  - 18-Inch with Right-Hand Door Swing – T18D900RP

- **24-Inch Freezer External Ice & Water Dispenser**
  - Build Your Custom Column by Choosing a Panel and Handle
  - 24-Inch with Left-Hand Door Swing – T24D900LP
  - 24-Inch with Right-Hand Door Swing – T24D900RP

**FREEZER COLUMNS INTERNAL ICE MAKER**

**Freedom® Refrigeration**

- **18-Inch Freezer Internal Diamond Ice Maker**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 18-Inch – T18I900SP
  - 18-Inch with Home Connect™ – T18I901SP

- **24-Inch Freezer Internal Diamond Ice Maker**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 24-Inch – T24I900SP

- **30-Inch Freezer Internal Diamond Ice Maker**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 30-Inch – T30I900SP

- **36-Inch Freezer Internal Diamond Ice Maker**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 36-Inch – T36I900SP

**WINE PRESERVATION COLUMNS**

**Freedom® Refrigeration**

- **18-Inch Wine Preservation**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 18-Inch – T18W900SP

- **24-Inch Wine Preservation**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 24-Inch – T24W900SP
  - 24-Inch with Home Connect™ – T24W901SP

**ALL MODELS EXCEPT T18IF901SP**

See page 408 for accessories

Visit Thermador.com for complete specifications
36-Inch Bottom Freezer 2 Door
- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle
36-Inch – T36IB900SP

36-Inch Bottom Freezer French Door
- Build Your Custom Column by Choosing a Panel and Handle
36-Inch with Two Delicate Produce Bins – T36IB900NP
36-Inch with Two Standard Bins – T36IB902NP

36-Inch Bottom Freezer Pre-Assembled French Door
- Pre-assembled with Stainless Steel Panels and Home Connect™
36-Inch – T36BT900NS

36-Inch Bottom Freezer Pre-Assembled 2 Door
- Reversible Door Swing
- Pre-assembled with Stainless Steel Panels and Professional Handles
36-Inch – T36BB920SS

36-Inch Bottom Freezer Pre-Assembled French Door
- Pre-assembled with Stainless Steel Panels and Home Connect™
36-Inch – T36BT901NP

36-Inch Bottom Freezer Pre-Assembled 2 Door
- Reversible Door Swing
- Pre-assembled with Stainless Steel Panels and Professional Handles
36-Inch – T36BB920NP

30-Inch Bottom Freezer
- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle
30-Inch – T30BB900SP

30-Inch Bottom Freezer Pre-Assembled 2 Door
- Reversible Door Swing
- Pre-assembled with Stainless Steel Panels and Professional Handles
30-Inch – T30BB910SS

30-Inch Bottom Freezer Pre-Assembled French Door
- Pre-assembled with Stainless Steel Panels and Home Connect™
30-Inch – T30BT900NS

30-Inch Bottom Freezer Pre-Assembled 2 Door
- Reversible Door Swing
- Pre-assembled with Stainless Steel Panels and Masterpiece® Handles
30-Inch – T30BB910NP

30-Inch Bottom Freezer Pre-Assembled French Door
- Pre-assembled with Stainless Steel Panels and Masterpiece® Handles
30-Inch – T30BT910NP

*All models except T36IB902NP, T36IT901NP and T36IT902NP
See page 48 for accessories
Visit Thermador.com for complete specifications

See page 48 for accessories
Visit Thermador.com for complete specifications
**REFRIGERATORS WITH GLASS DOOR**
*Under-Counter Freedom Refrigeration*

**Features**
- Customizable Cooling Modes (Fridge, Pantry and Bar)
- SoftClose® Door
- Fully Adjustable Tempered Glass Shelves
- Door Open Alarm
- LED Theater Lighting
- Touch Electronic Controls
- 24-Inches

**WINE RESERVES WITH GLASS DOOR**
*Under-Counter Freedom Refrigeration*

**Features**
- Dual Zone Wine Storage
- Adjustable Temperature Zones
- UV Resistant Tempered Glass Door
- SoftClose® Door
- LED Theater Lighting
- Touch Electronic Controls
- 24-Inches

**DOUBLE DRAWER REFRIGERATORS**
*Under-Counter Freedom Refrigeration*

**Features**
- Customizable Cooling Modes (Fridge, Pantry and Bar)
- SoftClose® Drawers
- Customizable Drawer Dividers and Shelving
- Quick Chill
- LED Lighting
- Drawer Mats
- Touch Electronic Controls
- 24-Inches

**DOUBLE DRAWERS REFRIGERATOR/FREEZER**
*Under-Counter Freedom Refrigeration*

**Features**
- Customizable Cooling Modes in Refrigerator Drawer (Fridge, Pantry and Bar)
- Freezer Drawer with Filtered Automatic Ice Maker
- SoftClose® Drawers
- Customizable Drawer Dividers and Shelving
- LED Lighting
- Drawer Mats
- Touch Electronic Controls
- 24-Inches
### FRESH FOOD COLUMNS QUICK REFERENCE CHART

**Freedom® Refrigeration**

**Key Features**
- TFT Control Panel
- ThermalFresh System
- LED Sidewall and Theater Lighting
- Carbon Air Filter
- Adjustable Shelves

**General Properties**
- Home Connect® (Wi-Fi Enabled)
- Panel Ready
- Reversible Door Swing
- SoftClose® Door
- SoftClose® Drawers
- Refrigerator Shelves
- Door Bins
- Gallon Door Bins
- Delicate Produce Bins
- Door Open Alarm
- Door Open Assist
- LED Sidewall and Theater Lighting

**Dimensions**
- Appliance Dimensions (H x W x D) (in.)
- Refrigerator Shelves
- Door Bins
- Gallon Door Bins
- Delicate Produce Bins
- Door Open Alarm
- Door Open Assist
- LED Sidewall and Theater Lighting

### WINE PRESERVATION COLUMNS QUICK REFERENCE CHART

**Freedom® Refrigeration**

**Key Features**
- Independent Temperature Zones
- TFT Control Panel
- Diamond Dowels
- Hidden Rack

**General Properties**
- Home Connect® (Wi-Fi Enabled)
- Panel Ready
- Reversible Door Swing
- SoftClose® Door
- SoftClose® Drawers
- Refrigerator Shelves
- Door Bins
- Gallon Door Bins
- Delicate Produce Bins
- Door Open Alarm
- Door Open Assist
- Door Open Assist
- LED Sidewall and Theater Lighting

**Dimensions**
- Appliance Dimensions (H x W x D) (in.)
- Refrigerator Shelves
- Door Bins
- Gallon Door Bins
- Delicate Produce Bins
- Door Open Alarm
- Door Open Assist
- LED Sidewall and Theater Lighting
<table>
<thead>
<tr>
<th>Models</th>
<th>Width (in.)</th>
<th>Door Swing</th>
<th>Reversible Door Swing</th>
<th>General Connect</th>
<th>Defrost Process</th>
<th>Smart Capabilities</th>
<th>Total Capacity (cu. ft.)</th>
<th>Dimensions (H x W x D) (in.)</th>
<th>Special Modes</th>
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<td>No</td>
<td>Yes</td>
<td>7.8 cu. ft.</td>
<td>84&quot; x 24&quot; x 25&quot;</td>
<td>Sabbath, Economy, Vacation</td>
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<td>T18ID901SP</td>
<td>18-Inch</td>
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<td>11.2 cu. ft.</td>
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<td>Yes</td>
<td>Yes</td>
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<td>T30IF900SP</td>
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<td>15.8 cu. ft.</td>
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<td>T30IF901SP</td>
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<td>15.8 cu. ft.</td>
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<td>Sabbath, Economy, Vacation</td>
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<td>Yes</td>
<td>19.4 cu. ft.</td>
<td>84&quot; x 36&quot; x 25&quot;</td>
<td>Sabbath, Economy, Vacation</td>
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**BOTTOM FREEZERS QUICK REFERENCE CHART**

**General Properties**

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<th>T30BB900SP</th>
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<th>T36TB901NP</th>
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<td>36-Inch 2-Door</td>
<td>36-Inch French Door</td>
<td>36-Inch French Door</td>
<td>36-Inch French Door</td>
</tr>
</tbody>
</table>

**Home Connect® (Wi-Fi Enabled)**

- No
- No
- No
- No
- Yes
- Yes

**Panel Ready**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Reversible Door Swing**

- Yes
- Yes
- No
- No
- Yes
- Yes

**SoftClose® Door**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**SoftClose® Drawers**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Carbon Air Filter**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Lighting**

- LED Sidewall and Theater Lighting

**Refrigerator Shelves**

- 3
- 3
- 3
- 3
- 3
- 3

**Adjustable Shelves – Refrigerator**

- 2
- 2
- 2
- 2
- 2
- 2

**Shelf Material**

- Glass w/Aluminum Profile

**Adjustable Temperature Drawer**

- 1
- 1
- 1
- 1
- 1
- 1

**Humidity Managed Drawer**

- 1
- 1
- 1
- 1
- 1
- 1

**Door Bin – Refrigerator**

- 1
- 1
- 2
- 2
- 2
- 2

**Gallon Door Bin – Refrigerator**

- 1
- 1
- 2
- 2
- 2
- 2

**Delicate Produce Bins**

- 2 Large, 1 Small
- 2 Large, 1 Small
- N/A
- 2 Small
- 2 Small
- N/A

**Defrost Process – Freezer**

- Frost-Free
- Frost-Free
- Frost-Free
- Frost-Free
- Frost-Free
- Frost-Free

**Freezer Baskets**

- 2
- 2
- 2
- 2
- 2
- 2

**Ice Maker with Diamond Ice System**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Door Open Alarms**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Open Door Assist**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**SuperCool**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**SuperFreeze®**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Special Modes**

- Sabbath, Economy, Vacation

**Capacity**

**Total Capacity (cu. ft.)**

- 16.0 cu. ft.
- 16.0 cu. ft.
- 19.6 cu. ft.
- 19.6 cu. ft.
- 19.6 cu. ft.
- 19.6 cu. ft.
- 19.4 cu. ft.
- 19.4 cu. ft.
- 19.4 cu. ft.
- 19.4 cu. ft.

**Freezer Capacity (cu. ft.)**

- 4.5 cu. ft.
- 4.5 cu. ft.
- 5.6 cu. ft.
- 5.6 cu. ft.
- 5.6 cu. ft.
- 5.6 cu. ft.
- 5.6 cu. ft.
- 5.6 cu. ft.
- 5.6 cu. ft.
- 5.6 cu. ft.

**Refrigerator Capacity (cu. ft.)**

- 11.5 cu. ft.
- 14.0 cu. ft.
- 13.9 cu. ft.
- 13.9 cu. ft.
- 13.9 cu. ft.
- 13.9 cu. ft.

**Efficiency**

**ENERGY STAR® Certified**

- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Annual Energy Consumption**

- 499 kWh
- 531 kWh
- 531 kWh
- 585 kWh
- 585 kWh
- 585 kWh

**Dimensions**

**Appliance Dimensions (H x W x D) (in.)**

- 83” x 29” x 24”
- 83” x 29” x 24”
- 83” x 30” x 24”
- 83” x 30” x 24”
- 83” x 29” x 24”
- 83” x 29” x 24”
- 83” x 30” x 24”
- 83” x 30” x 24”
- 83” x 30” x 24”
- 83” x 30” x 24”

**Required Cutout Size (H x W x D) (in.)**

- 84” x 30” x 25”
- 84” x 30” x 25”
- 84” x 36” x 25”
- 84” x 36” x 25”
- 84” x 36” x 25”
- 84” x 36” x 25”
- 84” x 36” x 25”
- 84” x 36” x 25”
- 84” x 36” x 25”
- 84” x 36” x 25”

*Height adjustable + / - 1/2” (+/- 13 mm)

To verify if your refrigerator unit has SoftClose® capability, please contact our customer service by calling 1-800-735-4328.
### GENERAL PROPERTIES

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Panel Ready</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Reversible Door Swing</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SoftClose® Door</td>
<td>Yes*</td>
<td>Yes*</td>
</tr>
<tr>
<td>SoftClose® Drawers</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Carbon Air Filter</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Lighting</td>
<td>LED SideWall and Theater Lighting</td>
<td>LED SideWall and Theater Lighting</td>
</tr>
<tr>
<td>Refrigerator Shelves</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Adjustable Shelves</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Shelf Material</td>
<td>Glass w/Aluminum Profile</td>
<td>Glass w/Aluminum Profile</td>
</tr>
<tr>
<td>Full Extension Drawers @ 115° Door Opening Angle</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Full Extension Drawers @ 90° Door Opening Angle</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>General Use Drawer</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Humidity Managed Drawer</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Temperature Controlled Drawer</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Door Bins</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Gallon Door Bins</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Dedicated Produce Bins</td>
<td>2 Small</td>
<td>2 Small</td>
</tr>
<tr>
<td>Door Open Alarm</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Open Door Assist</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Special Modes</td>
<td>Sabbath, Economy, Vacation</td>
<td>Sabbath, Economy, Vacation</td>
</tr>
</tbody>
</table>

### CAPACITY

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Capacity (cu. ft.)</td>
<td>13.0</td>
<td>13.0</td>
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</tbody>
</table>

### PERFORMANCE

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dedicated Evaporator &amp; Compressor System</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Freeflow® Cold Air System</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SuperCool</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

### TECHNICAL DETAILS

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watts (W)</td>
<td>350 W</td>
<td>350 W</td>
</tr>
<tr>
<td>Current (A)</td>
<td>15 A</td>
<td>15 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>110-120 V</td>
<td>110-120 V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60 Hz</td>
<td>60 Hz</td>
</tr>
<tr>
<td>Power Cord Length (in.)</td>
<td>118</td>
<td>118</td>
</tr>
<tr>
<td>Plug Type</td>
<td>120V-3 Prong</td>
<td>120V-3 Prong</td>
</tr>
</tbody>
</table>

### DIMENSIONS & WEIGHT

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance Dimensions (H x W x D) (in.)</td>
<td>83 3/4&quot; x 23 1/4&quot; x 24&quot;</td>
<td>83 3/4&quot; x 23 1/4&quot; x 24&quot;</td>
</tr>
<tr>
<td>Required Cutout Size (H x W x D) (in.)</td>
<td>84&quot; x 23 1/4&quot; x 25&quot;</td>
<td>84&quot; x 23 1/4&quot; x 25&quot;</td>
</tr>
<tr>
<td>Net / Gross Weight (lbs)</td>
<td>320 / 351 lbs</td>
<td>330 / 352 lbs</td>
</tr>
</tbody>
</table>

### EFFICIENCY

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENERGY STAR® Certified</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Annual Energy Consumption</td>
<td>281 kWh</td>
<td>264 kWh</td>
</tr>
</tbody>
</table>

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer service team by calling 1-800-735-4328.
**Height adjustable +/− 1/4" (±13 mm)

---

### FEATURES & BENEFITS

- **Freedom® Hinge** enables true flush design
- **Auto Door Opening** provides the opening of the door with just a slight push or pull
- **Delicate Produce Bins** for expanded storage
- **Thermasense System, Humidity and Temperature controlled drawers**
- **SoftClose® Drawers and Produce Bins** for easy and controlled storage
- **Sleek clean design for the perfect symmetry when paired with additional columns**
- **TFT control panel managing all your columns functions**

---

### TEMPERATURE RANGES

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigerator</td>
<td>36°F (2°C) to 46°F (8°C)</td>
<td>36°F (2°C) to 46°F (8°C)</td>
</tr>
<tr>
<td>Temperature Controlled Drawer</td>
<td>30°F (-1°C) to 38°F (3°C)</td>
<td>30°F (-1°C) to 38°F (3°C)</td>
</tr>
<tr>
<td>SuperCool</td>
<td>36°F (2°C) for approximately 6 hours</td>
<td>36°F (2°C) for approximately 6 hours</td>
</tr>
<tr>
<td>Energy Saving (Economy) Mode</td>
<td>43°F (6°C)</td>
<td>43°F (6°C)</td>
</tr>
</tbody>
</table>

---

### DIMENSIONS & WEIGHT

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance Dimensions (H x W x D) (in.)</td>
<td>83 3/4&quot; x 23 1/4&quot; x 24&quot;</td>
<td>83 3/4&quot; x 23 1/4&quot; x 24&quot;</td>
</tr>
<tr>
<td>Required Cutout Size (H x W x D) (in.)</td>
<td>84&quot; x 23 1/4&quot; x 25&quot;</td>
<td>84&quot; x 23 1/4&quot; x 25&quot;</td>
</tr>
<tr>
<td>Net / Gross Weight (lbs)</td>
<td>320 / 351 lbs</td>
<td>330 / 352 lbs</td>
</tr>
</tbody>
</table>

### EFFICIENCY

<table>
<thead>
<tr>
<th>Feature</th>
<th>T23IR900SP</th>
<th>T24IR900SP</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENERGY STAR® Certified</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Annual Energy Consumption</td>
<td>281 kWh</td>
<td>264 kWh</td>
</tr>
</tbody>
</table>
**T24IR902SP**

24-INCH BUILT-IN FRESH FOOD COLUMN

**FREEDOM® COLLECTION, PANEL-READY**

---

### GENERAL PROPERTIES

- Panel Ready: Yes
- Reversible Door Swing: Yes
- SoftClose® Door: Yes*
- SoftClose® Drawers: Yes
- Carbon Air Filter: Yes
- Lighting: LED SideWall and Theater Lighting
- Refrigerator Shelves: 4
- Adjustable Shelves: 3
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- Full Extension Drawers @ 90° Door Opening Angle: Yes
- General Use Drawer: 1
- Humidity Managed Drawer: 1
- Temperature Controlled Drawer: 1
- Door Bins: 3
- Gallon Door Bins: 1
- Door Open Alarm: Yes
- Door Open Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

### CAPACITY

- Total Capacity (cu. ft.): 13.0 cu. ft.

### PERFORMANCE

- Dedicated Evaporator & Compressor System: Yes
- Freeflex® Cold Air System: Yes
- SuperCool: Yes

### TECHNICAL DETAILS

- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

### DIMENSIONS & WEIGHT

- Appliance Dimensions (H x W x D) (in.): 38 3/4" **x** 23 3/4" **x** 24"
- Refrigerator: 36°F (-2°C) to 46°F (8°C)
- Temperature Controlled Drawer: 30°F (-1°C) to 38°F (3°C)
- SuperCool: 36°F (2°C) for approximately 6 hours
- Energy Saving (Economy) Mode: 43°F (6°C)

### SPECIAL OPTIONS

- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 264 kWh

---

**T30IR900SP**

30-INCH BUILT-IN FRESH FOOD COLUMN

**FREEDOM® COLLECTION, PANEL-READY**

---

### GENERAL PROPERTIES

- Panel Ready: Yes
- Reversible Door Swing: Yes
- SoftClose® Door: Yes*
- SoftClose® Drawers: Yes
- Carbon Air Filter: Yes
- Lighting: LED SideWall and Theater Lighting
- Refrigerator Shelves: 4
- Adjustable Shelves: 3
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- Full Extension Drawers @ 90° Door Opening Angle: Yes
- General Use Drawer: 1
- Humidity Managed Drawer: 1
- Temperature Controlled Drawer: 1
- Door Bins: 2
- Gallon Door Bins: 1
- Door Open Alarm: Yes
- Door Open Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

### CAPACITY

- Total Capacity (cu. ft.): 16.8 cu. ft.

### PERFORMANCE

- Dedicated Evaporator & Compressor System: Yes
- Freeflex® Cold Air System: Yes
- SuperCool: Yes

### TECHNICAL DETAILS

- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

### DIMENSIONS & WEIGHT

- Appliance Dimensions (H x W x D) (in.): 83 3/4" **x** 29 3/4" **x** 24"
- Refrigerator: 36°F (-2°C) to 46°F (8°C)
- Temperature Controlled Drawer: 30°F (-1°C) to 38°F (3°C)
- SuperCool: 36°F (2°C) for approximately 6 hours
- Energy Saving (Economy) Mode: 43°F (6°C)

### SPECIAL OPTIONS

- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 289 kWh

---

*If you verify if you have a refrigerator unit with Soft-Close capability please contact our customer service team by calling 1-800-735-4328.

**Height adjustable + / - 2 1/2” (+ / -13 mm)

**Width adjustable + / - 2” (+ / -13 mm)
**FREEDOM COLLECTION, PANEL-READY**

### T30IR901SP

#### 30-INCH BUILT-IN FRESH FOOD COLUMN

**GENERAL PROPERTIES**

- Home Connect™ (*Wi-Fi Enabled*)
- Panel Ready
- Reversible Door Swing
- SoftClose® Door
- SoftClose® Drawers
- Carbon Air Filter
- Lighting: LED SideWall and Theater Lighting
- Refrigerator Shelves: 4
- Adjustable Shelves: 3
- Shelf Material: Glass w/Aluminum Profile

**TECHNICAL DETAILS**

- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**

- Appliance Dimensions (H x W x D) (in.): 372 x 405 x 24" (942 x 1029 x 61 cm)
- Required Cutout Size (H x W x D) (in.): 36" x 30" x 25 1/2"
- Net / Gross Weight (lbs): 368 / 405 lbs

**EFFICIENCY**

- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 289 kWh

---

**FREEDOM COLLECTION, PANEL-READY**

### T30IR902SP

#### 30-INCH BUILT-IN FRESH FOOD COLUMN

**GENERAL PROPERTIES**

- Home Connect™ (*Wi-Fi Enabled*)
- Panel Ready
- Reversible Door Swing
- SoftClose® Door
- SoftClose® Drawers
- Carbon Air Filter
- Lighting: LED SideWall and Theater Lighting
- Refrigerator Shelves: 4
- Adjustable Shelves: 3
- Shelf Material: Glass w/Aluminum Profile

**TECHNICAL DETAILS**

- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**

- Appliance Dimensions (H x W x D) (in.): 373 x 405 x 24" (947 x 1029 x 61 cm)
- Required Cutout Size (H x W x D) (in.): 36" x 30" x 25 1/2"
- Net / Gross Weight (lbs): 368 / 405 lbs

**EFFICIENCY**

- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 289 kWh

---

*To verify if you have a refrigeration unit with SoftClose capability please contact our customer team by calling 1-800-735-4328.*

**Home Connect**

- TFT control panel managing all your columns functions
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

**TEMPERATURE RANGES**

- Refrigerator: 36°F (2°C) to 46°F (8°C)
- Temperature Controlled Drawer: 30°F (-1°C) to 38°F (3°C)
- SuperCool: 38°F (3°C)
- Energy Saving (Economy) Mode: 43°F (6°C)

**CAPACITY**

- Total Capacity (cu. ft.): 16.8 cu. ft.
- SuperCool: Yes

**PERFORMANCE**

- Dedicated Evaporator & Compressor System: Yes
- Freeflow® Cold Air System: Yes
- Vacation: Yes
- Door Open Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

**FREEDOM® Hinge enables true flush design**

- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for easy and controlled storage
- Hinge enables true flush design
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

---

See page 408 for accessories.
### T36IR900SP
36-INCH BUILT-IN FRESH FOOD COLUMN
FREEDOM® COLLECTION, PANEL-READY

**GENERAL PROPERTIES**
- Panel Ready: Yes
- Reversible Door Swing: Yes
- SoftClose® Door: Yes
- SoftClose® Drawers: Yes
- Carbon Air Filter: Yes
- Lighting: LED SideWall and Theater Lighting
- Refrigerator Shelves: 4
- Adjustable Shelves: 3
- Shelf Material: Glass w/Aluminum
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- General Use Drawer: 1
- Humidity Managed Drawer: 1
- Temperature Controlled Drawer: 1
- Door Bins: 2
- Gallon Door Bins: 1
- Delicate Produce Bins: 1, Small, 2 Large
- Door Open Alarm: Yes
- Open Door Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

**CAPACITY**
- Total Capacity (cu. ft.): 20.6 cu. ft.

**PERFORMANCE**
- Dedicated Evaporator & Compressor System: Yes
- FreeFlow® Cold Air System: Yes
- SuperCool: Yes

**TECHNICAL DETAILS**
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 115
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.): 43" x 36" x 25"
- Energy Saving (Economy) Mode: 3°F (-2°C)
- Refrigerator: Yes
- Freestanding: Yes
- Counter Depth: Yes
- Undercounter: Yes
- Refrigeration: Yes

**EFFICIENCY**
- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 313 kWh

---

### T18ID900LP
18-INCH BUILT-IN FREEZER COLUMN WITH ICE & WATER DISPENSER
FREEDOM® COLLECTION, PANEL-READY, LEFT-HAND DOOR SWING

**GENERAL PROPERTIES**
- Panel Ready: Yes
- Reversible Door Swing: No
- SoftClose® Door: Yes
- SoftClose® Drawers: Yes
- Lighting: LED SideWall and Theater Lighting
- Freezer Shelves: 4
- Adjustable Shelves: 2
- Shelf Material: Glass w/Aluminum
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- General Use Drawer: 2
- Door Bins: 0
- External LED Proximity Sensor: Yes
- Overized Dispenser Opening: Yes
- Chilled Water, Crushed and Cubed Ice: Yes
- Rapid Water Replacement System: Yes
- Ice Maker with Diamond Ice System: Yes
- Door Open Alert: Yes
- Open Door Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

**CAPACITY**
- Total Capacity (cu. ft.): 7.8 cu. ft.

**PERFORMANCE**
- Dedicated Evaporator & Compressor System: Yes
- SuperFreeze*: Yes
- Defrost Process: Frost-Free

**TECHNICAL DETAILS**
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 115
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.): 34 ¾” x 17 ¾” x 24”
- Required Cutout Size (H x W x D) (in.): 34” x 16” x 24”
- Net / Gross Weight (lbs): 289 / 319 lbs

**STORAGE**
- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 428 kWh

---

*If you have a refrigeration unit with SoftClose capability please contact our customer team by calling 1-800-735-4328.
**Height adjustable + / -13 mm (+ / -1/2 in.)
**Height adjustable + / -13 mm (+ / -1/2 in.)

See page 408 for accessories.
### T18ID900RP
**18-INCH BUILT-IN FREEZER COLUMN WITH ICE & WATER DISPENSER**
**FREEDOM® COLLECTION, PANEL-READY, RIGHT-HAND DOOR SWING**

**GENERAL PROPERTIES**
- Panel Ready: Yes
- Reversible Door Swing: No
- SoftClose® Door: Yes
- SoftClose® Drawers: Yes
- Lighting: LED Soleil and Theater Lighting
- Freezer Shelves: 4
- Adjustable Shelves: 2
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- General Use Drawer: 2
- Door Bia: 0
- External LED Proximity Sensor: Yes
- Oversized Dispenser Opening: Yes
- Chilled Water, Crushed and Cubed Ice: Yes
- Rapid Water Replacement System: Yes
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarm: Yes
- Open Door Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

**CAPACITY**
- Total Capacity (cu. ft.): 7.8 cu. ft.

**PERFORMANCE**
- Dedicated Evaporator & Compressor System: Yes
- SuperFreeze®: Yes
- Defrost Process: Frost-Free

**TECHNICAL DETAILS**
- Watts (W): 350 W
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.): 83 3/4" x 17 3/4" x 24" for approximately 2.72 cu. ft.
- Appliance Dimensions (H x W x D) (in.): 84" x 18" x 25" for approximately 2.88 cu. ft.
- Net / Gross Weight (lbs): 289 / 319 lbs

**STORING**
- Energy Star® Certified: Yes
- Annual Energy Consumption: 428 kWh

*For verification, if you own a refrigerator unit with SoftClose® capability please contact our customer service team by calling 1-800-735-4328.

**T24ID900LP**
**24-INCH BUILT-IN FREEZER COLUMN WITH ICE & WATER DISPENSER**
**FREEDOM® COLLECTION, PANEL-READY, LEFT-HAND DOOR SWING**

**GENERAL PROPERTIES**
- Panel Ready: Yes
- Reversible Door Swing: No
- SoftClose® Door: Yes
- SoftClose® Drawers: Yes
- Lighting: LED Soleil and Theater Lighting
- Freezer Shelves: 4
- Adjustable Shelves: 2
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- General Use Drawer: 2
- Door Bia: 0
- External LED Proximity Sensor: Yes
- Oversized Dispenser Opening: Yes
- Chilled Water, Crushed and Cubed Ice: Yes
- Rapid Water Replacement System: Yes
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarm: Yes
- Open Door Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

**CAPACITY**
- Total Capacity (cu. ft.): 11.2 cu. ft.

**PERFORMANCE**
- Dedicated Evaporator & Compressor System: Yes
- SuperFreeze®: Yes
- Defrost Process: Frost-Free

**TECHNICAL DETAILS**
- Watts (W): 350 W
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.): 84" x 24" x 25" for approximately 2.72 cu. ft.
- Appliance Dimensions (H x W x D) (in.): 84" x 24" x 25" for approximately 2.88 cu. ft.
- Net / Gross Weight (lbs): 342 / 364 lbs

**STORING**
- Energy Star® Certified: Yes
- Annual Energy Consumption: 457 Wh

*For verification, if you own a refrigerator unit with SoftClose® capability please contact our customer service team by calling 1-800-735-4328.

**Vacation**
- Yes
- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Door Open**
- Yes
- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Defrost**
- Automatic
- Yes
- Yes
- Yes
- Yes
- Yes
- Yes
- Yes

**Special Modes**
- Sabbath, Economy, Vacation

**Shelf Material**
- Adjustable Shelves: Glass w/Aluminum
- Shelf Material: Glass w/Aluminum Profile

**Volts**
- 110-120 V

**Frequency**
- 60 Hz

**Plug Type**
- 120V-3 Prong
T24ID900LP 24-INCH BUILT-IN FREEZER COLUMN WITH ICE & WATER DISPENSER
FREEDOM® COLLECTION, PANEL-READY, RIGHT-HAND DOOR SWING

GENERAL PROPERTIES
- Panel Ready: Yes
- Reversible Door Swing: No
- SoftClose® Door: Yes*
- SoftClose® Drawers: Yes
- Lighting: LED Sollelum and Theater Lighting
- Freezer Shelves: 4
- Adjustable Shelves: 2
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- General Use Drawer: 2
- Door Bin: 0
- External LED Proximity Sensor: Yes
- Ovenized Dispenser Opening: Yes
- Chilled Water, Crushed and Cubed Ice: Yes
- Rapid Water Replenishment System: Yes
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarm: Yes
- Open Door Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

CAPACITY
- Total Capacity (cu. ft.): 11.2 cu. ft.

TECHNICAL DETAILS
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

DEFROSTING
- Defrost Process: Frost-Free

APPLIANCE DIMENSIONS (INCHES)
- Required Cutout Size (H x W x D): 38 3/4" x 24" x 25"
- Overall Dimensions (H x W x D): 38 3/4" x 24" x 25"
- Net / Gross Weight (lbs): 342 / 364 lbs

ENERGY STAR® Certified: Yes
Annual Energy Consumption: 457 Wh

Also Available In:
T24ID900LP – Left-Hand Door Swing

T18IF900SP 18-INCH BUILT-IN FREEZER COLUMN WITH INTERNAL ICE MAKER
FREEDOM® COLLECTION, PANEL-READY

GENERAL PROPERTIES
- Panel Ready: Yes
- Reversible Door Swing: Yes
- SoftClose® Door: Yes*
- SoftClose® Drawers: Yes
- Lighting: LED Sollelum and Theater Lighting
- Freezer Shelves: 4
- Adjustable Shelves: 3
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- General Use Drawer: 2
- Door Bin: 4
- External LED Proximity Sensor: No
- Ovenized Dispenser Opening: No
- Chilled Water, Crushed and Cubed Ice: No
- Rapid Water Replenishment System: No
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarm: Yes
- Open Door Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

CAPACITY
- Total Capacity (cu. ft.): 8.6 cu. ft.

TECHNICAL DETAILS
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

APPLIANCE DIMENSIONS (INCHES)
- Required Cutout Size (H x W x D): 38 3/4" x 17 3/4" x 24"
- Overall Dimensions (H x W x D): 38 3/4" x 17 3/4" x 24"
- Net / Gross Weight (lbs): 273 / 302 lbs

ENERGY STAR® Certified: Yes
Annual Energy Consumption: 418 Wh

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
**Weight adjustable +/-13 mm (+/-0.5"") (w/-13 mm)

See page 408 for accessories.
### FEATURES & BENEFITS
- **Freedom® Hinge** enables true flush design
- **Auto Door Opening** provides the opening of the door with just a slight push or pull
- Energy Efficient Diamond Ice made with twist tray technology
- **Smooth Filtered Lighting** for clear and easy viewing of all product
- **SoftClose® Drawers** for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

### PERFORMANCE
- **Defrost Process**
  - SuperFreeze®
  - Dedicated Evaporator & Compressor System
  - Defrost Process
    - Frost-Free

### TECHNICAL DETAILS
- **Power Cord Length** (in.):
  - 118
  - 120V-3 Prong

### DIMENSIONS & WEIGHT
- **Appliance Dimensions** (H x W x D) (in.)
  - 83 ¾” x 17 ¾” x 24”
- **Required Cutout Size** (H x W x D) (in.)
  - 84” x 18” x 25”
- **Net / Gross Weight** (lbs)
  - 275 / 304 lbs

### EFFICIENCY
- **ENERGY STAR® Certified**
  - Yes
- **Annual Energy Consumption**
  - 418 Wh

---

### FEATURES & BENEFITS
- **Freedom® Hinge** enables true flush design
- **Auto Door Opening** provides the opening of the door with just a slight push or pull
- Energy Efficient Diamond Ice made with twist tray technology
- **Smooth Filtered Lighting** for clear and easy viewing of all product
- **SoftClose® Drawers** for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

### PERFORMANCE
- **Defrost Process**
  - SuperFreeze®
  - Dedicated Evaporator & Compressor System
  - Defrost Process
    - Frost-Free

### TECHNICAL DETAILS
- **Power Cord Length** (in.):
  - 118
  - 120V-3 Prong

### DIMENSIONS & WEIGHT
- **Appliance Dimensions** (H x W x D) (in.)
  - 84” x 24” x 24”
- **Required Cutout Size** (H x W x D) (in.)
  - 84” x 24” x 24”
- **Net / Gross Weight** (lbs)
  - 327 / 349 lbs

### EFFICIENCY
- **ENERGY STAR® Certified**
  - Yes
- **Annual Energy Consumption**
  - 443 Wh

---

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.
### T30IF900SP
**30-INCH BUILT-IN FREEZER COLUMN WITH INTERNAL ICE MAKER**
**FREEDOM® COLLECTION, PANEL-READY**

#### GENERAL PROPERTIES
- Panel Ready: Yes
- Reversible Door Swing: Yes
- SoftClose® Door: Yes*
- SoftClose® Drawers: Yes
- Lighting: LED Soliwald and Theater Lighting
- Freezer Shelves: 4
- Adjustable Shelves: 3
- Shelf Material: Glass w/ Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- General Use Drawer: 2
- Door Bins: 4
- External LED Proximity Sensor: No
- Overized Dispenser Opening: No
- Chilled Water, Crushed and Cubed Ice: No
- Rapid Water Replenishment System: No
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarm: Yes
- Open Door Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

#### CAPACITY
- Total Capacity (cu. ft.): 15.8 cu. ft.

#### PERFORMANCE
- Dedicated Evaporator & Compressor System: Yes
- SuperFreeze®*: Yes
- Defrost Process: Frost-Free

#### TECHNICAL DETAILS
- Watts (W): 350 W
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

#### DIMENSIONS & WEIGHT
- Appliance Dimensions (H x W x D) (in.): 84" x 29 3/4" x 24"
- Required Cutout Size (H x W x D) (in.): 84" x 30" x 25"
- Net / Gross Weight (lbs): 362 / 398 lbs

#### FREEZING
- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 493 Wh

---

### T36IF900SP
**36-INCH BUILT-IN FREEZER COLUMN WITH INTERNAL ICE MAKER**
**FREEDOM® COLLECTION, PANEL-READY**

#### GENERAL PROPERTIES
- Panel Ready: Yes
- Reversible Door Swing: Yes
- SoftClose® Door: Yes*
- SoftClose® Drawers: Yes
- Lighting: LED Soliwald and Theater Lighting
- Freezer Shelves: 4
- Adjustable Shelves: 3
- Shelf Material: Glass w/ Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- General Use Drawer: 2
- Door Bins: 3
- External LED Proximity Sensor: No
- Overized Dispenser Opening: No
- Chilled Water, Crushed and Cubed Ice: No
- Rapid Water Replenishment System: No
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarm: Yes
- Open Door Assist: Yes
- Special Modes: Sabbath, Economy, Vacation

#### CAPACITY
- Total Capacity (cu. ft.): 19.4 cu. ft.

#### PERFORMANCE
- Dedicated Evaporator & Compressor System: Yes
- SuperFreeze®*: Yes
- Defrost Process: Frost-Free

#### TECHNICAL DETAILS
- Watts (W): 350 W
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

#### DIMENSIONS & WEIGHT
- Appliance Dimensions (H x W x D) (in.): 83 3/4" x 35 3/8" x 24"
- Required Cutout Size (H x W x D) (in.): 84" x 36" x 25"
- Net / Gross Weight (lbs): 395 / 437 lbs

#### FREEZING
- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 543 Wh

---

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.

**Weight adjustable + / - 13 mm**

*See page 408 for accessories.

**Frost-Free**

**LED Sidewall and Internal Lighting**

**Vacation**

**Energy Saving (Economy) Mode**

**Defrost Process**

**SuperFreeze**

**Required Cutout Size (H x W x D) (in.):**

**NET / GROSS WEIGHT (lbs):**

**Shelf Material:**

**Adjustable Shelves:**

**Special Modes:**

**Annual Energy Consumption:**

**Current (A):**

**Frequency (Hz):**

**Watts (W):**

**Defrost Process:**

**Door Open Alarm:**

**Panel Ready:**

**Reversible Door Swing:**

**SoftClose® Door:**

**SoftClose® Drawers:**

**Lighting:**

**Freezer Shelves:**

**Adjustable Shelves:**

**Shelf Material:**

**Full Extension Drawers @ 115° Door Opening Angle:**

**General Use Drawer:**

**Door Bins:**

**External LED Proximity Sensor:**

**Overized Dispenser Opening:**

**Chilled Water, Crushed and Cubed Ice:**

**Rapid Water Replenishment System:**

**Ice Maker with Diamond Ice System:**

**Door Open Alarm:**

**Open Door Assist:**

**Special Modes:**

**Sabbath, Economy, Vacation**

**CAPACITY:**

**Total Capacity (cu. ft.):**

**PERFORMANCE:**

**Dedicated Evaporator & Compressor System:**

**SuperFreeze®:**

**Defrost Process:**

**Frost-Free**

**TECHNICAL DETAILS:**

**Watts (W):**

**Volts (V):**

**Frequency (Hz):**

**Power Cord Length (in.):**

**Plug Type:**

**Appliance Dimensions (H x W x D) (in.):**

**Required Cutout Size (H x W x D) (in.):**

**Net / Gross Weight (lbs):**

**ENERGY STAR® Certified:**

**Annual Energy Consumption:**

**DIMENSIONS & WEIGHT:**

**Appliance Dimensions (H x W x D) (in.):**

**Required Cutout Size (H x W x D) (in.):**

**Net / Gross Weight (lbs):**

**ENERGY STAR® CERTIFIED:**

**Annual Energy Consumption:**

**TEAM BY CALLING 1-800-735-4328.**
**T18IW900SP**
18-INCH BUILT-IN WINE PRESERVATION COLUMN
FREEDOM® COLLECTION, PANEL-READY

**FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Two Independent Temperature Zones for your entire collection
- Smooth Filtered Lighting for clear and easy viewing of all product
- TFT control panel managing all your columns functions
- Sleek clean design for the perfect symmetry when paired with additional columns

**GENERAL PROPERTIES**
- Panel Ready: Yes
- Reversible Door Swing: Yes
- SoftClose® Door: Yes
- Carbon Air Filter: Yes
- Lighting: LED Solenoid and Theater Lighting

**CAPACITY**
- Bottle Capacity (750 ml): 58
- Bottle Capacity (750 ml) with Additional Accessory Shell (Sold Separately): 62

**TEMPERATURE RANGES**
- Zone 1 (Upper Zone): 41°F (5°C) to 68°F (20°C)
- Zone 2 (Lower Zone): 41°F (5°C) to 68°F (20°C)

**TECHNICAL DETAILS**
- Watts (W): 350W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.): 38 3/4” x 17 3/4” x 24”
- Required Cutout Size (H x W x D) (in.): 84” x 18” x 25”
- Net / Gross Weight (lbs): 288 / 317 lbs

**EFFICIENCY**
- ENERGY STAR® Certified: No
- Annual Energy Consumption: 330 kWh

---

**T24IW900SP**
24-INCH BUILT-IN WINE PRESERVATION COLUMN
FREEDOM® COLLECTION, PANEL-READY

**FEATURES & BENEFITS**
- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Three Independent Temperature Zones for your complete collection
- Smooth Filtered Lighting for clear and easy viewing of all product
- TFT control panel managing all your columns functions
- Sleek clean design for the perfect symmetry when paired with additional columns

**GENERAL PROPERTIES**
- Panel Ready: Yes
- Reversible Door Swing: Yes
- SoftClose® Door: Yes
- Carbon Air Filter: Yes
- Lighting: LED Solenoid and Theater Lighting

**CAPACITY**
- Bottle Capacity (750 ml): 92
- Bottle Capacity (750 ml) with Additional Accessory Shell (Sold Separately): 99

**TEMPERATURE RANGES**
- Zone 1 (Upper Zone): 41°F (5°C) to 68°F (20°C)
- Zone 2 (Middle Zone): 41°F (5°C) to 68°F (20°C)
- Zone 3 (Lower Zone): 41°F (5°C) to 68°F (20°C)

**TECHNICAL DETAILS**
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.): 38 3/4” x 23 3/4” x 24”
- Required Cutout Size (H x W x D) (in.): 84” x 24” x 25”
- Net / Gross Weight (lbs): 344 / 366 lbs

**EFFICIENCY**
- ENERGY STAR® Certified: No
- Annual Energy Consumption: 410 kWh

---

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.

**See page 408 for accessories.**
**T24IW901SP**
24-INCH BUILT-IN WINE PRESERVATION COLUMN
FREEDOM® COLLECTION, PANEL-READY

### GENERAL PROPERTIES
- Home Connect® (Wi-Fi-Enabled)
- Yes
- Panel Ready
- Yes
- Reversible Door Swings
- Yes
- SoftClose® Door
- Yes*
- Carbon Air Filter
- Yes
- Lighting
- LED Sidewall and Theater Lighting

### CAPACITY
- Bottle Capacity (750 ml)
- 92
- Bottle Capacity (750 ml) with Additional Accessory Shelf (Sold Separately)
- 99

### TEMPERATURE RANGES
- Zone 1 (Upper Zone)
  - 41°F (5°C) to 68°F (20°C)
- Zone 2 (Middle Zone)
  - 41°F (5°C) to 68°F (20°C)
- Zone 3 (Lower Zone)
  - 41°F (5°C) to 68°F (20°C)

### TECHNICAL DETAILS
- Watts (W)
  - 350 W
- Current (A)
  - 15 A
- Volts (V)
  - 110-120 V
- Frequency (Hz)
  - 60 Hz
- Power Cord Length (in.)
  - 118
- Plug Type
  - 120-208/240 Volt / 208/240 Volt

### DIMENSIONS & WEIGHT
- Appliance Dimensions (H x W x D) (in.)
  - 38 3/4” x 23 3/4” x 24”
- Required Cutout Size (H x W x D) (in.)
  - 34 5/8” x 24” x 25 7/8”
- Net / Gross Weight (lbs)
  - 344 / 366 lbs

### EFFICIENCY
- ENERGY STAR® Certified
  - No
- Annual Energy Consumption
  - 410 Whh

---

**T30IB900SP**
30-INCH BUILT-IN 2-DOOR BOTTOM FREEZER
FREEDOM® COLLECTION, PANEL-READY

### GENERAL PROPERTIES
- Panel Ready
  - Yes
- Reversible Door Swings
  - Yes
- SoftClose® Door
  - Yes*
- SuperFresh® Drawers
  - Yes
- Carbon Air Filter
  - Yes
- Lighting
  - LED Sidewall and Theater Lighting
- Refrigerator Shelves
  - 3
- Adjustable Shelves – Refrigerator
  - 2
- Shelf Material
  - Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle
  - Yes
- Full Extension Drawers @ 90° Door Opening Angle
  - Yes
- Adjustable Temperature Drawer
  - 1
- Humidity Managed Drawer
  - 1
- Door Bins – Refrigerator
  - 1
- Gallon Door Bins – Refrigerator
  - 1
- Deluxe Produce Bins
  - 2
- Defrost Process – Freezer
  - Frost-Free
- Ice Maker with Diamond Ice System
  - Yes
- Door Open Alarms
  - Yes
- Open Door Assist
  - Yes
- SuperCool
  - Yes
- SuperFresh®
  - Yes
- Special Modes
  - Sabbath, Economy, Vacation

### CAPACITY
- Total Capacity (cu. ft.)
  - 16.0 cu. ft.
- Refrigerator Capacity (cu. ft.)
  - 11.5 cu. ft.
- Freezer Capacity (cu. ft.)
  - 4.5 cu. ft.

### TECHNICAL DETAILS
- Watts (W)
  - 350 W
- Current (A)
  - 15 A
- Volts (V)
  - 110-120 V
- Frequency (Hz)
  - 60 Hz
- Power Cord Length (in.)
  - 118
- Plug Type
  - 120-3 Prong

### DIMENSIONS & WEIGHT
- Appliance Dimensions (H x W x D) (in.)
  - 38 3/4” x 29 3/4” x 24”
- Required Cutout Size (H x W x D) (in.)
  - 34 1/2” x 30” x 25 1/2”
- Net / Gross Weight (lbs)
  - 407 / 444 lbs

### EFFICIENCY
- ENERGY STAR® Certified
  - Yes
- Annual Energy Consumption
  - 499 kWh

---

*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer team by calling 1-800-735-4328.

**Height adjustable + / -

** See page 408 for accessories.

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** To verify if you have a refrigeration unit with SuperFresh® capability please contact our customer team by calling 1-800-735-4328.

**Height adjustable + / -

---

See page 408 for accessories.
**T36IB900SP**

**36-INCH BUILT-IN 2-DOOR BOTTOM FREEZER**

**FREEDOM® COLLECTION, PANEL-READY**

---

**GENERAL PROPERTIES**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Refrigerator</th>
<th>Freezer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Panel Ready</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Reversible Door Swing</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SoftClose® Door</td>
<td>Yes*</td>
<td>Yes*</td>
</tr>
<tr>
<td>SoftClose® Drawers</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Carbon Air Filter</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Lighting</td>
<td>LED Sidewall and Theater Lighting</td>
<td>LED Sidewall and Theater Lighting</td>
</tr>
<tr>
<td>Refrigerator Shelves</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Adjustable Shelves - Refrigerator</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Shelf Material</td>
<td>Glass w/Aluminum Profile</td>
<td>Glass w/Aluminum Profile</td>
</tr>
<tr>
<td>Full Extension Drawers @ 115° Door Opening Angle</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Full Extension Drawers @ 90° Door Opening Angle</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Adjustable Temperature Drawer</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Humidity Managed Drawer</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Door Bins – Refrigerator</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Gallon Door Bins – Refrigerator</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Deluxe Produce Bins</td>
<td>2 Large, 1 Small</td>
<td>2 Large, 1 Small</td>
</tr>
<tr>
<td>Defrost Process – Freezer</td>
<td>Frost-Free</td>
<td>Frost-Free</td>
</tr>
<tr>
<td>Freezer Baskets</td>
<td>2</td>
<td>2</td>
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<tr>
<td>Ice Maker with Diamond Ice System</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Door Open Alarms</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Open Door Assist</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SuperCool</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SuperFreeze®</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Special Modes</td>
<td>Sabbath, Economy, Vacation</td>
<td>Sabbath, Economy, Vacation</td>
</tr>
</tbody>
</table>

---

**CAPACITY**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Refrigerator (cu. ft.)</th>
<th>Freezer (cu. ft.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Capacity</td>
<td>19.6 cu. ft.</td>
<td>5.6 cu. ft.</td>
</tr>
<tr>
<td>Refrigerator Capacity</td>
<td>14.0 cu. ft.</td>
<td>5.6 cu. ft.</td>
</tr>
<tr>
<td>Freezer Capacity</td>
<td>5.6 cu. ft.</td>
<td>-</td>
</tr>
</tbody>
</table>

---

**TECHNICAL DETAILS**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watts (W)</td>
<td>350 W</td>
</tr>
<tr>
<td>Current (A)</td>
<td>15 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>110-120 V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60 Hz</td>
</tr>
<tr>
<td>Power Cord Length (in.)</td>
<td>118</td>
</tr>
<tr>
<td>Plug Type</td>
<td>120V-3 Prong</td>
</tr>
</tbody>
</table>

---

**DIMENSIONS & WEIGHT**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Refrigerator</th>
<th>Freezer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance Dimensions (H x W x D) (in.)</td>
<td>33 3/4” x 35 1/8” x 48”</td>
<td>34 3/8” x 35 1/8” x 30 1/8”</td>
</tr>
<tr>
<td>Required Cutout Size (H x W x D) (in.)</td>
<td>32 3/4” x 36” x 25”</td>
<td>32 3/4” x 36” x 25”</td>
</tr>
<tr>
<td>Net / Gross Weight (lbs)</td>
<td>456 / 499 lbs</td>
<td>456 / 499 lbs</td>
</tr>
</tbody>
</table>

---

**EFFICIENCY**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENERGY STAR® Certified</td>
<td>Yes</td>
</tr>
<tr>
<td>Annual Energy Consumption</td>
<td>531 kWh</td>
</tr>
</tbody>
</table>

---

**T36IB902SP**

**36-INCH BUILT-IN 2-DOOR BOTTOM FREEZER**

**FREEDOM® COLLECTION, PANEL-READY**

---

**GENERAL PROPERTIES**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Refrigerator</th>
<th>Freezer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Panel Ready</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Reversible Door Swing</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SoftClose® Door</td>
<td>Yes*</td>
<td>Yes*</td>
</tr>
<tr>
<td>SoftClose® Drawers</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Carbon Air Filter</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Lighting</td>
<td>LED Sidewall and Theater Lighting</td>
<td>LED Sidewall and Theater Lighting</td>
</tr>
<tr>
<td>Refrigerator Shelves</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Adjustable Shelves - Refrigerator</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Shelf Material</td>
<td>Glass w/Aluminum Profile</td>
<td>Glass w/Aluminum Profile</td>
</tr>
<tr>
<td>Full Extension Drawers @ 115° Door Opening Angle</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Full Extension Drawers @ 90° Door Opening Angle</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Adjustable Temperature Drawer</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Humidity Managed Drawer</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Door Bins – Refrigerator</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Gallon Door Bins – Refrigerator</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Deluxe Produce Bins</td>
<td>2 Large, 1 Small</td>
<td>2 Large, 1 Small</td>
</tr>
<tr>
<td>Defrost Process – Freezer</td>
<td>Frost-Free</td>
<td>Frost-Free</td>
</tr>
<tr>
<td>Freezer Baskets</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Ice Maker with Diamond Ice System</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Door Open Alarms</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Open Door Assist</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SuperCool</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>SuperFreeze®</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Special Modes</td>
<td>Sabbath, Economy, Vacation</td>
<td>Sabbath, Economy, Vacation</td>
</tr>
</tbody>
</table>

---

**CAPACITY**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Refrigerator (cu. ft.)</th>
<th>Freezer (cu. ft.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Capacity</td>
<td>19.6 cu. ft.</td>
<td>5.6 cu. ft.</td>
</tr>
<tr>
<td>Refrigerator Capacity</td>
<td>14.0 cu. ft.</td>
<td>5.6 cu. ft.</td>
</tr>
<tr>
<td>Freezer Capacity</td>
<td>5.6 cu. ft.</td>
<td>-</td>
</tr>
</tbody>
</table>

---

**TECHNICAL DETAILS**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watts (W)</td>
<td>350 W</td>
</tr>
<tr>
<td>Current (A)</td>
<td>15 A</td>
</tr>
<tr>
<td>Volts (V)</td>
<td>110-120 V</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60 Hz</td>
</tr>
<tr>
<td>Power Cord Length (in.)</td>
<td>118</td>
</tr>
<tr>
<td>Plug Type</td>
<td>120V-3 Prong</td>
</tr>
</tbody>
</table>

---

**DIMENSIONS & WEIGHT**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Refrigerator</th>
<th>Freezer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance Dimensions (H x W x D) (in.)</td>
<td>33 3/4” x 35 1/8” x 48”</td>
<td>34 3/8” x 35 1/8” x 30 1/8”</td>
</tr>
<tr>
<td>Required Cutout Size (H x W x D) (in.)</td>
<td>32 3/4” x 36” x 25”</td>
<td>32 3/4” x 36” x 25”</td>
</tr>
<tr>
<td>Net / Gross Weight (lbs)</td>
<td>456 / 499 lbs</td>
<td>456 / 499 lbs</td>
</tr>
</tbody>
</table>

---

**EFFICIENCY**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENERGY STAR® Certified</td>
<td>Yes</td>
</tr>
<tr>
<td>Annual Energy Consumption</td>
<td>531 kWh</td>
</tr>
</tbody>
</table>

---

See page 408 for accessories.
T36IT900NP
36-INCH BUILT-IN FRENCH DOOR BOTTOM FREEZER
FREEDOM® COLLECTION, PANEL-READY

GENERAL PROPERTIES
- Panel Ready: Yes
- Reversible Door Swing: No
- SoftClose® Door: Yes
- SoftClose® Drawers: Yes
- Carbon Air Filter: Yes
- Lighting: LED Sidewall and Theater Lighting
- Refrigerator Shelves: 3
- Adjustable Shelves – Refrigerator: 2
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- Full Extension Drawers @ 90° Door Opening Angle: Yes
- Adjustable Temperature Drawer: 1
- Humidity Managed Drawer: 1
- Door Bins – Refrigerator: 2
- Gallon Door Bins – Refrigerator: 2
- Delicate Produce Bins: 2 Small
- Defrost Process – Freezer: Frost-Free
- Freezer Baskets: 2
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarms: Yes
- Open Door Assist: Yes
- SuperCool: Yes
- SuperFreeze®: Yes
- Special Modes: Sabbath, Economy, Vacation

CAPACITY
- Total Capacity (cu. ft.): 19.4 cu. ft.
- Refrigerator Capacity (cu. ft.): 13.9 cu. ft.
- Freezer Capacity (cu. ft.): 5.5 cu. ft.

TECHNICAL DETAILS
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

DIMENSIONS & WEIGHT
- Appliance Dimensions (H x W x D) (in.): 39 1/4” x 35 3/4” x 24”
- SuperFreeze®: -22°F (-30°C) for approximately 52 hours
- Net / Gross Weight (lbs): 468 / 510 lbs

EFFICIENCY
- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 385 kWh

FEATURES & BENEFITS
- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for easy and controlled storage
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

See page 408 for accessories.

T36IT902NP
36-INCH BUILT-IN FRENCH DOOR BOTTOM FREEZER
FREEDOM® COLLECTION, PANEL-READY

GENERAL PROPERTIES
- Panel Ready: Yes
- Reversible Door Swing: No
- SoftClose® Door: Yes
- SoftClose® Drawers: Yes
- Carbon Air Filter: Yes
- Lighting: LED Sidewall and Theater Lighting
- Refrigerator Shelves: 3
- Adjustable Shelves – Refrigerator: 2
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- Full Extension Drawers @ 90° Door Opening Angle: Yes
- Adjustable Temperature Drawer: 1
- Humidity Managed Drawer: 1
- Door Bins – Refrigerator: 4
- Gallon Door Bins – Refrigerator: 2
- Defrost Process – Freezer: Frost-Free
- Freezer Baskets: 2
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarms: Yes
- Open Door Assist: Yes
- SuperCool: Yes
- SuperFreeze®: Yes
- Special Modes: Sabbath, Economy, Vacation

CAPACITY
- Total Capacity (cu. ft.): 19.4 cu. ft.
- Refrigerator Capacity (cu. ft.): 13.9 cu. ft.
- Freezer Capacity (cu. ft.): 5.5 cu. ft.

TECHNICAL DETAILS
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

DIMENSIONS & WEIGHT
- Appliance Dimensions (H x W x D) (in.): 39 1/4” x 35 3/4” x 24”
- SuperFreeze®: -22°F (-30°C) for approximately 52 hours
- Net / Gross Weight (lbs): 468 / 510 lbs

EFFICIENCY
- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 385 kWh

FEATURES & BENEFITS
- Freedom® Hinge enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

See page 408 for accessories.
THERMADOR
FREEDOM
REFRIGERATION
T36IT901NP
36-INCH BUILT-IN FRENCH DOOR BOTTOM FREEZER
FREEDOM® COLLECTION, PANEL-READY

FEATURES & BENEFITS
- Freedom® Door enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES
Refrigerator 36°F (2°C) to 46°F (8°C)
SuperCool 36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode Refrigerator 45°F (7°C) Freezer 3°F (-16°C)
Freezer -11°F (-24°C) to 7°F (-14°C)
SuperFreeze® -22°F (-30°C) for approximately 52 hours

CAPACITY
Refrigerator Capacity (cu. ft.) 19.4 cu. ft.
Refrigerator Capacity (cu. ft.) 13.9 cu. ft.
Freezer Capacity (cu. ft.) 5.5 cu. ft.

TECHNICAL DETAILS
Watts (W) 350 W
Current (A) 15 A
Volts (V) 110-120 V
Frequency (Hz) 60 Hz
Power Cord Length (in.) 118
Plug Type 120V-3 Prong

DIMENSIONS & WEIGHT
Appliance Dimensions (H x W x D) (in.) 43 1/4” x 35 1/4” x 24”
Required Cutout Size (H x W x D) (in.) 44” x 36” x 23”
Net / Gross Weight (lbs) 468 / 510 lbs

EFFICIENCY
ENERGY STAR® Certified Yes
Annual Energy Consumption 585 kWh

*TFT control panel managing all your columns functions
*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer service team by calling 1-800-735-4328.
**Height adjustable + / - (±13 mm)

Also Available In:
T30BB910SS – Masterpiece® Series Handles

THERMADOR
FREEDOM
REFRIGERATION
T30BB920SS
30-INCH STAINLESS STEEL BUILT-IN 2-DOOR BOTTOM FREEZER, PRE-ASSEMBLED
FREEDOM® COLLECTION, PROFESSIONAL SERIES HANDLES

FEATURES & BENEFITS
- Freedom® Door enables true flush design
- Auto Door Opening provides the opening of the door with just a slight push or pull
- Delicate Produce Bins for expanded storage
- ThermaFresh System, Humidity and Temperature controlled drawers
- SoftClose® Drawers and Produce Bins for easy and controlled storage
- Sleek clean design for the perfect symmetry when paired with additional columns
- TFT control panel managing all your columns functions

TEMPERATURE RANGES
Refrigerator 36°F (2°C) to 46°F (8°C)
SuperCool 36°F (2°C) for approximately 6 hours
Energy Saving (Economy) Mode Refrigerator 45°F (7°C) Freezer 3°F (-16°C)
Freezer -11°F (-24°C) to 7°F (-14°C)
SuperFreeze® -22°F (-30°C) for approximately 52 hours

CAPACITY
Total Capacity (cu. ft.) 16.0 cu. ft.
Refrigerator Capacity (cu. ft.) 11.5 cu. ft.
Freezer Capacity (cu. ft.) 4.5 cu. ft.

TECHNICAL DETAILS
Watts (W) 350 W
Current (A) 15 A
Volts (V) 110-120 V
Frequency (Hz) 60 Hz
Power Cord Length (in.) 118
Plug Type 120V-3 Prong

DIMENSIONS & WEIGHT
Appliance Dimensions (H x W x D) (in.) 43 1/4” x 35 1/4” x 24 1/4”
Required Cutout Size (H x W x D) (in.) 44” x 36” x 23”
Net / Gross Weight (lbs) 481 / 523 lbs

EFFICIENCY
ENERGY STAR® Certified Yes
Annual Energy Consumption 499 kWh

*TFT control panel managing all your columns functions
*To verify if you have a refrigeration unit with Soft-Close capability please contact our customer service team by calling 1-800-735-4328.
**Height adjustable + / - (±13 mm)
### T36BB920SS

#### 36-INCH STAINLESS STEEL BUILT-IN 2-DOOR BOTTOM FREEZER, PRE-ASSEMBLED

**FREEDOM® COLLECTION, PROFESSIONAL SERIES HANDLES**

**GENERAL PROPERTIES**
- Refrigerator Swings
- Yes
- SoftClose® Door
- Yes*
- SoftClose® Drawers
- Yes
- Carbon Air Filter
- Yes
- Lighting
- LED Sidewall and Theater Lighting
- Refrigerator Shelves
- 3
- Adjustable Shelves – Refrigerator
- 2
- Shelf Material
- Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle
- Yes
- Full Extension Drawers @ 90° Door Opening Angle
- Yes
- Adjustable Temperature Drawer
- 1
- Humidity Managed Drawer
- 1
- Door Bins – Refrigerator
- 1
- Gallon Door Bins – Refrigerator
- 1
- Delicate Produce Bins
- 2 Large, 1 Small
- Defrost Process – Freezer
- Frost-Free
- Freezer Baskets
- 2
- Ice Maker with Diamond Ice System
- Yes
- Door Open Alarms
- Yes
- Open Door Assist
- Yes
- SuperCool
- Yes
- SuperFreeze®
- Yes
- Special Modes
- Sabbath, Economy, Vacation

**TECHNICAL DETAILS**
- Total Capacity (cu. ft.)
- 19.6 cu. ft.
- Refrigerator Capacity (cu. ft.)
- 14.0 cu. ft.
- Freezer Capacity (cu. ft.)
- 5.6 cu. ft.
- Voltage (V)
- 110-120 V
- Frequency (Hz)
- 60 Hz
- Power Cord Length (in.)
- 118
- Plug Type
- 120-3 Prong

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.)
  - Refrigerator: 36” (91.4 cm) x 30” (76.2 cm) x 25” (63.5 cm)
  - Freezer: 36” (91.4 cm) x 30” (76.2 cm) x 25” (63.5 cm)
- Net / Gross Weight (lbs)
  - 335 / 583 lbs

**ENERGY STAR®**
- Yes
- Annual Energy Consumption
- 531 kWh

---

### T36BT920NS

#### 36-INCH STAINLESS STEEL BUILT-IN FRENCH DOOR BOTTOM FREEZER, PRE-ASSEMBLED

**FREEDOM® COLLECTION, PROFESSIONAL SERIES HANDLES**

**GENERAL PROPERTIES**
- Refrigerator Swings
- No
- SoftClose® Door
- Yes*
- SoftClose® Drawers
- Yes
- Carbon Air Filter
- Yes
- Lighting
- LED Sidewall and Theater Lighting
- Refrigerator Shelves
- 3
- Adjustable Shelves – Refrigerator
- 2
- Shelf Material
- Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle
- Yes
- Full Extension Drawers @ 90° Door Opening Angle
- Yes
- Adjustable Temperature Drawer
- 1
- Humidity Managed Drawer
- 1
- Door Bins – Refrigerator
- 2
- Gallon Door Bins – Refrigerator
- 2
- Delicate Produce Bins
- 2 Small
- Defrost Process – Freezer
- Frost-Free
- Freezer Baskets
- 2
- Ice Maker with Diamond Ice System
- Yes
- Door Open Alarms
- Yes
- Open Door Assist
- Yes
- SuperCool
- Yes
- SuperFreeze®
- Yes
- Special Modes
- Sabbath, Economy, Vacation

**TECHNICAL DETAILS**
- Total Capacity (cu. ft.)
- 19.4 cu. ft.
- Refrigerator Capacity (cu. ft.)
- 13.9 cu. ft.
- Freezer Capacity (cu. ft.)
- 5.5 cu. ft.
- Voltage (V)
- 110-120 V
- Frequency (Hz)
- 60 Hz
- Power Cord Length (in.)
- 118
- Plug Type
- 120-3 Prong

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.)
  - Refrigerator: 36” (91.4 cm) x 30” (76.2 cm) x 25” (63.5 cm)
  - Freezer: 36” (91.4 cm) x 30” (76.2 cm) x 25” (63.5 cm)
- Net / Gross Weight (lbs)
  - 551 / 598 lbs

**ENERGY STAR®**
- Yes
- Annual Energy Consumption
- 585 kWh

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**See page 408 for accessories.**
**GENERAL PROPERTIES**
- Reversible Door Swing: Yes
- SoftClose® Door: Yes* 
- SoftClose® Drawers: Yes
- Carbon Air Filter: Yes
- Lighting: LED Sidewall and Theater Lighting
- Refrigerator Shelves: 3
- Adjustable Shelves – Refrigerator: 2
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- Full Extension Drawers @ 90° Door Opening Angle: Yes
- Adjustable Temperature Drawer: 1
- Humidity Managed Drawer: 1
- Door Bins – Refrigerator: 1
- Gallon Door Bins – Refrigerator: 1
- Delicate Produce Bins: 2 Large
- Defrost Process – Freezer: Frost-Free
- Freezer Baskets: 2
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarms: Yes
- Open Door Assist: Yes
- SuperCool: Yes
- SuperFreeze*: Yes
- Special Modes: Sabbath, Economy, Vacation

**CAPACITY**
- Total Capacity (cu. ft.): 16.0 cu. ft.
- Refrigerator Capacity (cu. ft.): 11.5 cu. ft.
- Freezer Capacity (cu. ft.): 4.5 cu. ft.

**TECHNICAL DETAILS**
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 114
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**
- Refrigerator: 36°F (2°C) to 46°F (8°C)
- SuperCool: 36°F (2°C) for approximately 6 hours
- Energy Saving (Economy) Mode: Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
- Defrost Process: 3°F (-16°C)
- Freezer: -11°F (-24°C) to 7°F (-14°C)
- SuperFreeze*: -22°F (-30°C) for approximately 52 hours

**ENERGY STAR® Certified**: Yes

**Annual Energy Consumption**: 499 kWh

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**GENERAL PROPERTIES**
- Reversible Door Swing: Yes
- SoftClose® Door: Yes* 
- SoftClose® Drawers: Yes
- Carbon Air Filter: Yes
- Lighting: LED Sidewall and Theater Lighting
- Refrigerator Shelves: 3
- Adjustable Shelves – Refrigerator: 2
- Shelf Material: Glass w/Aluminum Profile
- Full Extension Drawers @ 115° Door Opening Angle: Yes
- Full Extension Drawers @ 90° Door Opening Angle: Yes
- Adjustable Temperature Drawer: 1
- Humidity Managed Drawer: 1
- Door Bins – Refrigerator: 1
- Gallon Door Bins – Refrigerator: 1
- Delicate Produce Bins: 2 Large, 1 Small
- Defrost Process – Freezer: Frost-Free
- Freezer Baskets: 2
- Ice Maker with Diamond Ice System: Yes
- Door Open Alarms: Yes
- Open Door Assist: Yes
- SuperCool: Yes
- SuperFreeze*: Yes
- Special Modes: Sabbath, Economy, Vacation

**CAPACITY**
- Total Capacity (cu. ft.): 19.6 cu. ft.
- Refrigerator Capacity (cu. ft.): 14.0 cu. ft.
- Freezer Capacity (cu. ft.): 5.6 cu. ft.

**TECHNICAL DETAILS**
- Watts (W): 350 W
- Current (A): 15 A
- Volts (V): 110-120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 118
- Plug Type: 120V-3 Prong

**DIMENSIONS & WEIGHT**
- Refrigerator: 36°F (2°C) to 46°F (8°C)
- SuperCool: 36°F (2°C) for approximately 6 hours
- Energy Saving (Economy) Mode: Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)
- Defrost Process: 3°F (-16°C)
- Freezer: -11°F (-24°C) to 7°F (-14°C)
- SuperFreeze*: -22°F (-30°C) for approximately 52 hours

**ENERGY STAR® Certified**: Yes

**Annual Energy Consumption**: 531 kWh
**T36BT910NS**

36-INCH STAINLESS STEEL BUILT-IN FRENCH DOOR BOTTOM FREEZER, PRE-ASSEMBLED

**FREEDOM® COLLECTION, MASTERPIECE® SERIES HANDLES**

---

### GENERAL PROPERTIES

- **Reversible Door Swing**: No
- **SoftClose® Door**: Yes*
- **SoftClose® Drawers**: Yes
- **Carbon Air Filter**: Yes
- **Lighting**: LED Sidewall and Theater Lighting
- **Refrigerator Shelves**: 3
- **Adjustable Shelves – Refrigerator**: 2
- **Shelf Material**: Glass w/Aluminum Profile
- **Full Extension Drawers @ 115° Door Opening Angle**: Yes
- **Full Extension Drawers @ 90° Door Opening Angle**: Yes
- **Adjustable Temperature Drawer**: 1
- **Humidity Managed Drawer**: 1
- **Door Bins – Refrigerator**: 2
- **Gallon Door Bins – Refrigerator**: 2
- **Delicate Produce Bins**: 2 Small
- **Defrost Process – Freezer**: Frost-Free
- **Freezer Baskets**: 2
- **Ice Maker with Diamond Ice System**: Yes
- **Door Open Alarms**: Yes
- **Open Door Assist**: Yes
- **SuperCool**: Yes
- **SuperFreeze®**: Yes
- **Special Modes**: Sabbath, Economy, Vacation

### CAPACITY

- **Total Capacity (cu. ft.)**: 19.4 cu. ft.
- **Refrigerator Capacity (cu. ft.)**: 13.9 cu. ft.
- **Freezer Capacity (cu. ft.)**: 5.5 cu. ft.

### TECHNICAL DETAILS

- **Watts (W)**: 350 W
- **Volts (V)**: 110-120 V
- **Frequency (Hz)**: 60 Hz
- **Current (A)**: 15 A
- **Power Cord Length (in.)**: 118
- **Plug Type**: 120V-3 Prong

### DIMENSIONS & WEIGHT

- **Appliance Dimensions (H x W x D) (in.)**: 33 7/8" x 35 1/2" x 24 1/4"*
- **Required Cutout Size (H x W x D) (in.)**: 84" x 36" x 25"*
- **Net / Gross Weight (lbs)**: 351 / 598 lbs

### EFFICIENCY

- **ENERGY STAR® Certified**: Yes
- **Annual Energy Consumption**: 585 kWh

---

This custom product requires attention to the finest details. Did you remember to…?

- **Choose a desired configuration – side-by-side or stand-alone columns (See pages 414–417 for details)**
- **Plan the cutout height(s) – 84” (See pages 414–417 for details)**
- **Plan the cutout width(s) – depends on configuration and column width (See pages 414–417 for details)**
- **Plan the cutout depth – 25” for North American style cabinets, 24” with installation frame accessory, 24” for European style cabinets (See pages 414–417 for details)**
- **Ensure the cutout interior (top and sides) is flush to the appliance at a depth of min. 4", preferably 6” from face frame (See pages 414–417 for details)**
- **Ensure the cutout interior returns (top and sides) are finished to match exterior at a depth of min. 4", preferably 6” from face frame (See pages 414–417 for details)**
- **Ensure proper clearance for appliance doors including handle(s) – check for interference with other appliances, open or closed cabinets and doors, nearby wall(s) (See page 410 for details)**
- **Properly site the electrical outlet and (if applicable) water box (See pages 412–413 for details)**
- **Ensure the reverse of any custom panel is finished to match the exterior (See pages 412–413 for details)**
- **Choose the handle style – Professional, Masterpiece®, or custom (See page 416 for details)**
- **Choose the correct handle length. Typically, all columns would use a 36” handle. The 30” handle must be used on the 30” bottom freezer drawer. (SCRNFLTR10) for in-home water filtration system (See page 408 for details)**

If applicable, procure the proper water filter accessories – additional replacement filters (REPLFLTR10), filter by-pass (SCRNFLTR10) for in-home water filtration system (See page 408 for details)

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See page 408 for accessories.
**Planning Tip**

A Frame Kit enables installation of all Freedom Columns in 24-inch deep cutouts. See page 407 for details.
### BUILDING YOUR CUSTOM COLUMN

**Freedom Collection**

#### Choose Panel

<table>
<thead>
<tr>
<th>Choose Panel</th>
<th>Fresh Food Column • Fully Flush Collection</th>
<th>Freezer Column with External Dispenser • Fully Flush Collection</th>
<th>Wine-Preservation • Fully Flush Collection</th>
</tr>
</thead>
<tbody>
<tr>
<td>T23R900SP</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
</tr>
<tr>
<td>T24R900SP &amp; T24R902SP</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
</tr>
<tr>
<td>T30R900SP &amp; T30R902SP**</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
</tr>
<tr>
<td>36-Inch</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
</tr>
<tr>
<td>Masterpiece® M36H9020 – 36-Inch Masterpiece</td>
<td>Freedom® Frame Kit FRAMEKIT10</td>
<td>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 unfished cabinet returns.</td>
<td>Freedom® Frame Kit FRAMEKIT10</td>
</tr>
</tbody>
</table>

#### Choose Handle and Optional Frame

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<tr>
<th>Choose Handle and Optional Frame</th>
<th>Choose Panel</th>
<th>Choose Panel</th>
</tr>
</thead>
<tbody>
<tr>
<td>Professional PR36HNDL20 – 36-Inch Professional</td>
<td>T18BP905P &amp; T18BP901SP**</td>
<td>T18BP905P &amp; T18BP901SP**</td>
</tr>
<tr>
<td>Masterpiece® M36H90D20 – 36-Inch Masterpiece</td>
<td>T24BP900P</td>
<td>T24BP900P</td>
</tr>
<tr>
<td>24-Inch</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
</tr>
<tr>
<td>30-Inch</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
</tr>
<tr>
<td>36-Inch</td>
<td>Flat Stainless Steel Door Panel</td>
<td>Flat Stainless Steel Door Panel</td>
</tr>
<tr>
<td>Right-Hand Door Swing</td>
<td>T30BP900P</td>
<td>T30BP900P</td>
</tr>
<tr>
<td>Left-Hand Door Swing</td>
<td>T36BP900P</td>
<td>T36BP900P</td>
</tr>
<tr>
<td>Door Swing</td>
<td>T24BP905P</td>
<td>T24BP905P</td>
</tr>
</tbody>
</table>

#### Important Notes

- **Fresh Food Column** with SoftClose capability. If you are uncertain if you have a refrigeration unit with SoftClose capability, please contact our customer team by calling 1-800-735-4328.
- **THERMADOR™** includes 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 unfished cabinet returns.

**IMPORTANT:** When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is included. For all other (non-traditional), i.e. two side-by-side columns, two bottom freezers, etc. side-by-side combinations or instances where any appliances are installed less than 4-inches (102 mm) apart from another but not connected side-by-side, Master kit W60ID020 (W116) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 407 for details.
Choose Unit
Bottom Freezer – Fully Flush Collection

Choose Panel
(All units are panel ready for custom panel installation)

Choose Handle and Optional Frame
NOTE: Choose your handle style and then 2 handles for each 2-door bottom freezer and 3 handles for each French Door bottom freezer.

T36F920SP
- 2-Door
- Reversible Door Swing
- Custom Column

FLAT STAINLESS STEEL DOOR PANEL
- TFL36F905 – Handleless

T36F720SP
- 2-Door
- Reversible Door Swing
- Custom Column

FLAT STAINLESS STEEL DOOR PANEL
- TFL36F905 – Handleless

T36F820SP
- 2-Door
- Reversible Door Swing
- Custom Column

FLAT STAINLESS STEEL DOOR PANEL
- TFL36F905 – Handleless

T36F920SP
- 2-Door
- Reversible Door Swing
- Custom Column

FLAT STAINLESS STEEL DOOR PANEL
- TFL36F905 – Handleless

FREEDOM FRAME KIT
FRAM3K10
Included with all pre-assembled bottom freezers, this adjustable frame is also available as an optional accessory for use with any custom columns 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.

30-Inch 2-Door Bottom Freezers
Choose One 36" Handle and One 30" Handle

 masters
- Handleless

36-Inch 2-Door Bottom Freezers
Choose Two 36" Handles

 masters
- Handleless

36-Inch French Door Bottom Freezers
Choose Three 36" Handles

 masters
- Handleless

NOTE: Handleless Panels should not be installed on units without the SoftClose® capability. If you are uncertain if your own refrigerator unit has SoftClose capability please contact our customer team by calling 1-800-735-4328.

IMPORTANT: When two appliances are installed side-by-side a sealing kit must be used. For combinations that include a freezer column, a kit is included. For all other (nontraditional), i.e. two wine columns, two bottom freezers, etc. side-by-side combinations or situations where any appliance is installed less than 18 inches (457 mm) apart from one another but not connected side-by-side, Hotel Kit HE447KIT030 (36” @ 120º) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity or located next to an outside wall. See page 407 for details.

Optional Storage/Accessories

WINE PRESERVATION

 When two appliances are installed side-by-side a sealing kit must be used. For combinations that include a freezer column, a kit is included. For all other (nontraditional), i.e. two wine columns, two bottom freezers, etc. side-by-side combinations or situations where any appliance is installed less than 18 inches (457 mm) apart from one another but not connected side-by-side, Hotel Kit HE447KIT030 (36” @ 120º) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity or located next to an outside wall. See page 407 for details.
The Thermador® Freedom® Collection uses independent columns that create unlimited flexibility in both function and design. Some suggested pairings are listed below. A special kit is included with all freezer columns to simplify traditional side-by-side refrigerator / freezer combinations. When combining two appliances where one is not a freezer column or if any two units are installed less than 6” (152 mm) apart from one another but not connected side-by-side, always use the Heater Kit (HEATRKIT20) to guard against damaging condensation build-up.

**COMMON CONFIGURATIONS**

**Freedom Collection**

<table>
<thead>
<tr>
<th>Frame Kit</th>
<th>42&quot; Common Configurations</th>
<th>48&quot; Common Configurations</th>
<th>54&quot; Common Configurations</th>
<th>60&quot; Common Configurations</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRAMEKIT10</td>
<td><strong>42&quot; (31.5-Inch Predetermined Spaces / Replacement Installation)</strong></td>
<td><strong>48&quot; (37.5-Inch Predetermined Spaces / Replacement Installation)</strong></td>
<td><strong>60&quot; Predetermined Spaces / Replacement Installation</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>16-Inch Frezer Column T18F900SP</td>
<td>16-Inch Frezer Column T18F900SP</td>
<td>24-Inch Frezer Column T24F900SP</td>
<td>30-Inch Frezer Column T30F900SP</td>
</tr>
<tr>
<td></td>
<td>24-Inch Fresh Food Column T24R900SP</td>
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<td></td>
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<tr>
<td></td>
<td>Shown with FRAMEKIT10</td>
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</tr>
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</table>

**Installation Accessories**

- **FRAMEKIT10**
  - Freedom Frame Kit
  - Included with all pre-assembled bottom freezers, this adjustable frame is also available as an optional accessory for use with any custom column for installation in 24-inch (610 mm) deep cutouts. The kit includes two identical and reversible metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.

- **HEATRKIT20 - 15W @ 120V**
  - Freedom Heater Kit
  - When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is included. For all other (non-traditional, i.e. two wine columns, two bottom freezers, etc.) side-by-side combinations or instances where any appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side, purchase this kit. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall.
PLANNING INFORMATION
Freedom Collection

**Handleless Panels should not be installed on units without the SoftClose® capability. If you are uncertain if you have a refrigeration unit with SoftClose® capability please contact our customer team by calling 1-800-572-4336.

NOTE: Choose one handle for each column or glass door under-counter model, choose 2 handles for each 2-door bottom freezer or double drawer under-counter model and choose 3 handles for each French Door bottom freezer. Download spec sheet for details.

Furniture / Fixtures
During installation, the appliance is fastened to adjacent and overhead furniture / fixtures and it is therefore essential that all such furniture / fixtures are well secured to the substructure or adjacent wall.

Flooring / Substructure
During installation, the appliance is fastened to adjacent and overhead furniture / fixtures and it is therefore essential that all such furniture / fixtures are well secured to the substructure or adjacent wall.

** Load Bearing Capacity

<table>
<thead>
<tr>
<th>Appliance</th>
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<tr>
<td>23.5-Inch Fresh Food Column</td>
<td>945 lbs. / 429 kg</td>
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</tr>
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<tr>
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<td>1,135 lbs. / 515 kg**</td>
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<td>1,399 lbs. / 635 kg**</td>
</tr>
<tr>
<td>34-Inch Bottom Freezer, French Door</td>
<td>1,382 lbs. / 627 kg**</td>
</tr>
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</table>

*All Exact water dispenser     **Pre-assembled units

Location
The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F (13°C) and 100°F (43°C).

The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1 1/4” (30 mm) from an electric cooking appliance,
- 11 11/8” (300 mm) from an oil or solid-fuel cooking appliance.

Installation and Cutout Dimensions
Please see pages 414–417 for complete cutout planning information.

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.

- In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
- The side walls of the cutout must be flush. The minimum thickness of the side and top walls is 1 1/8” (16 mm). The minimum thickness of toekick panel is 1 1/4” (6 mm).
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*All Exact water dispenser     **Pre-assembled units

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*All Exact water dispenser     **Pre-assembled units
The Freedom® Collection offers a variety of installation possibilities*. In some instances, special accessories are required.

**Recommended Installations**

**Stand-Alone**

Any Freedom appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4” (102 mm), preferably 6” (152 mm) on the top and sides.

**Side-By-Side**

When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is provided. For all other (non-traditional) side-by-side combinations or instances where any appliances are installed less than 6” (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (HEATRKIT20).

**Split Columns with Partition**

When dimensioning the partition, note the thickness of the door panel (including handles) as well as the swivel range to prevent damage if the doors are opened at the same time. (See page 419 for details on door swivel range dimensions.)

Three appliances can be installed together only if a partition—minimum 32” (16 mm)—is placed between two of the appliances. Ensure that door panel thickness (including handles) as well as the swivel range are accounted for.

**At The End of a Cabinetry Run**

All Freedom appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used. The side panel must be connected firmly to the wall, the floor and any overhead furniture/structures before the appliance is placed in the cutout.

**Recommended Installations**

**Concerns**

It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements. (See page 419 for details on door swivel range dimensions.)

A partition—minimum 32” (16 mm)—is required to ensure the doors do not interfere with one another when opened. Use a partition to separate appliances and observe the door swivel range. (See page 419 for details on door swivel range dimensions.)

A Thermador French Door Bottom Freezer cannot be connected side-by-side with any other appliance. Use a partition to separate appliances and observe the door swivel range. (See page 419 for details on door swivel range dimensions.)

Each Freedom® Collection refrigeration appliance is designed to be equipped with a decorative door panel. A panel can be custom-made or purchased as a stainless steel accessory. The table below illustrates the dimensions of the stainless steel panel accessories and can be used as a guide in creating custom panels. At 79 7/8” (2029 mm) tall, they are designed for a toekick height of 4” (102 mm), and a total cutout height of 84” (2134 mm) yielding 7 3/4” (3 mm) reveals. At 34 3/4” (93 mm) deep, they are designed to attach to the 24” (610 mm) deep appliance for an overall depth of 24” (610 mm) (257 mm). See page 415 for cutout planning.

When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is open.

**IMPORTANT:** While these sketches can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toekick height, etc. Please ensure careful planning based on the specific kitchen design.

### DOOR PANEL DIMENSIONS

**Single Door**

**Dispenser**

**Bottom Freezer**

**Wine Preservation**

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*The Thermador warranty shall apply only to recommended installations.

**NOTE #1:** This cutout for the dispenser unit must be horizontally and vertically centered in the panel.

**NOTE #2:** For custom wine preservation column door panels, the width of the two lateral flanges of the frame may vary between 2 1/4” (64 mm) and 3 3/4” (95 mm).
**Electrical Specifications**

The appliance comes with a 3-wire power supply cord. UL listed in the USA.

Each appliance requires a separate 3-wire receptacle that is fitted with a 15 Amp fuse or higher. Refer to the following table for max load details.

<table>
<thead>
<tr>
<th>Appliance</th>
<th>Max load</th>
</tr>
</thead>
<tbody>
<tr>
<td>23.5-Inch Fresh Food Column</td>
<td>15 A</td>
</tr>
<tr>
<td>24-Inch Fresh Food Column</td>
<td>15 A</td>
</tr>
<tr>
<td>30-Inch Fresh Food Column</td>
<td>15 A</td>
</tr>
<tr>
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<tr>
<td>36-Inch 2-Door Bottom Freezer*</td>
<td>15 A</td>
</tr>
<tr>
<td>36-Inch French Door Bottom Freezer*</td>
<td>15 A</td>
</tr>
</tbody>
</table>

*Including ice maker

The receptacle must be installed by a licensed electrician only.

For the installation position of the receptacle refer to diagram in "Electrical Location".

**Grounding Instruction**

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

**Additional Grounding Procedure**

Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

---

**Water Location**

A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.

The water pressure must be between 40 and 120 p.s.i. (2.75-8.25 bar). The installation must comply with local plumbing regulations.

A separate shut-off valve must be installed for the appliance water connection.

The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location.

When installing the water connection, observe the permitted installation areas for the water supply line. The supply line can be located to the right (a), to the left (b), or underneath (c).
CABINETRY PLANNING INFORMATION
Freedom Collection

Cabinet Terms & Basic Requirements
To clarify the terms that are used in this design guide, please refer to the following definitions:

Case
This is the main body of a kitchen cabinet.

Cabinet Face Frame
This is a decorative frame at the front of a kitchen cabinet representing the space between cabinet doors or drawers and is typical for North America. European style cabinets (frameless cabinetry) typically do not have a face frame.

Door Panel
Able to be fully flush integrated when installed in a 25" (635 mm) deep cabinet, Freedom® Collection refrigerators are intentionally designed to be equipped with custom door panels that perfectly match surrounding kitchen cabinetry. Typical panel thickness is 3/8" (19 mm). However, thicker panels can be accommodated to emulate the look of the visible face frame (as in overlay) or to match existing kitchen cabinet doors. When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel will be visible when the refrigerator door is opened.

Kitchen Cabinet Illustration

Cutout (Style)
The cutout is the cavity in which a Freedom® Collection appliance is installed. The width of the cutout (18-inch, 23.5-inch, 24-inch, 30-inch or 36-inch) is dependent on the appliance(s). The total depth of the cutout is equal to the depth of the case plus face frame. It does not necessarily include the thickness of the door panel. For proper planning of cutout depth, please refer to pages 414–417.

Typically, the cutout for a Freedom® Collection appliance will be 25" (635 mm) deep. When planning the cutout, it is essential that the top and side interior walls be flush to the appliance at a minimum depth of 4" (102 mm) from the outer edge of the face frame and composed of thick (16 mm) material for secure installation. Also, because the case interior will be partially visible when the refrigerator door is opened, always ensure that the top and side returns are finished to match the exterior furniture at the same minimum depth of 4" (102 mm).

A) Standard Overlay Design – 25" (635 Mm) Cutout Depth
With standard overlay kitchen cabinetry the face frame is an important design element. In order to emulate this aesthetic for the refrigerator, one must account for the door panel thickness (typically 3/8" (19 mm)) as well as the face frame thickness (here, also 3/8" (19 mm)). The resulting thickness of the custom door panel is therefore 3/8" (19 mm) + 3/8" (19 mm) = 11/16" (18 mm). The cumulative thickness of the custom door panel requires additional depth in the cutout so 25" (635 mm) is recommended (see sketch).

B) Full Overlay Design – 25" (635 Mm) Cutout Depth
The requirements for standard overlays are also valid for full overlay designs so 25" (635 mm) cutout depth is recommended. However, especially if kitchen cabinet doors are thinner than 3/8" (19 mm) or reveals are 3/16" (5 mm) or smaller, a 24" (610 mm) cutout depth may also be acceptable. In this execution both the cabinet door and the small reveal of the fully overlaid face frame must be emulated within the typical appliance door panel thickness of 3/8" (19 mm). This can be done either by simply ignoring the visible area of the face frame (very small reveals show virtually no face frame) or b) by creating a “nose” on the custom door panel to emulate a small visible face frame (see sketch).

C & D) Offset & Flush Inset – 25" (635 Mm) Cutout Depth
Here, kitchen cabinet door panels do not rest atop the cabinet face frame (overlay), but are instead inserted partially (offset) or fully flush (inset) into the face frame. Such offset or flush-inset door panels require additional depth in the cutout. Using the example of a 3/8" (19 mm) thick panel, the complete cutout depth would be 24" (610 mm) + 3/8" (19 mm) = 24 3/8" (629 mm) and in this example 25" (635 mm) is recommended.

E) Framed – 24" (610 Mm) Cutout Depth
For Freedom® Collection refrigeration appliances, a metal frame (FRAMEKIT10) may be affixed to the side of the cabinet which conveniently hides unfinished case returns and provides a classic built-in look. This is particularly relevant for existing cabinetry that has not been custom-built to accommodate these appliances. A 24" (610 mm) cutout will result in a slightly protruding door panel for a typical built-in look.

F) European Style Kitchen Cabinetry – 23" (580 Mm) Cutout Depth
If the kitchen design is based on European style cabinetry, there is no need to emulate the look of a face frame, as such a frame is not an element of the kitchen cabinetry design. Therefore a 23" (580 mm) deep cutout with accompanying custom panel will always be sufficient.

A) Standard Overlay Design

B) Full Overlay Design

C & D) Offset & Flush Inset

E) Framed

F) European Style Kitchen Cabinetry

Important
It is strongly recommended the top interior of the cutout be of solid material (3/8" (16 mm) thickness). Ensure that the top well is completely flush for a depth of at least 4" (102 mm).

Ensure that the side walls of the cutout are also completely flush to a depth of at least 4" (102 mm).

If, for some reason, a separate cutout cabinet is created, ensure that the furniture return is at least 4" (102 mm) deep for proper installation.
Planning Example #2: Standard Overlay Cabinetry

Custom Door Panel (3/4"") (38 mm)
Cutout Cutting Cabinet

Countertop
Min. 4" (102 mm)

Installation Cutout (Created by a Separate Cutout)

Cutout For 42" Side-By-Side Appliance Combination, Standard Overlay Cabinetry:
In this example, the installation cutout is formed by creating a separate cutout around the appliances. It yields a look that deviates from the general kitchen design.

- cutout width is exactly 42" (1067 mm)
- cutout (case) depth is 25" (635 mm) deep
- any furniture return must be at least 4" (102 mm) deep, on interior top and sides, of solid material and should be finished to match the exterior at the same depth (4" or 102 mm)

The custom door panel has a cumulative thickness of 1 1/4" (38 mm), 3/4" (19 mm) emulating the face frame and 3/4" (19 mm) for the actual door panel. Thus, a 25" (635 mm) deep installation cutout is required.

Planning Example #1: Frameless (European) Cabinetry

Cutout For 30" Appliance, Frameless Cabinetry:
In this example, the installation cutout is formed by simply leaving a gap between two kitchen cabinets.

- cutout width is exactly 30" (762 mm)
- cutout (case) depth is 24" (610 mm) — does not include door panel
- top and side walls of cutout interior are completely flush, of solid material and at least 4" (102 mm) deep

The custom door panel 3/4" (19 mm) will be identical in appearance and thickness to the surrounding kitchen cabinetry panels.
**INSTALLATION**

**Freedom Collection**

**Toekick & Venting Grille**

Each Freedom Collection refrigerator appliance comes with a 4" (102 mm) tall stainless steel toekick. A custom-made toekick that matches the surrounding cabinetry may be applied instead. While standard toekick height is 4" (102 mm), depending on the usage of the leveling legs, the toekick height could vary. Regardless of toekick height, it is imperative that the venting grille remain unblocked to ensure proper functionality of the appliance. Decorative toekicks should be removable to allow for servicing.

Typical 4" (102 mm) toekick height. Velcro adhesive strips are used to fasten the toekick to the appliance. Venting grille and (if applicable) the water filter cavity are located above the toekick area.

**Upper Molding**

The planning of decorative upper molding above the cutout requires taking into account the actual or desired height of the door panel.

The overall height of the door panel will depend on:

- the height of the appliance, typically 84" (2134 mm)—leveling legs allow height adjustment ranging from -1 1/8" (-13 mm) to +1 3/8" (+35 mm)
- the installed height of the door panel (distance from the bottom edge of the door panel to the floor, typically 4" (102 mm), and, if desired, any extension of the custom panel above the appliance cutout)
- the appliance type (single door or bottom freezer)

**Important**

Please recall that a panel should be installed at a minimum height of 4" (102 mm) from the floor to allow proper ventilation of the appliance.

Always ensure that the top of the cutout or upper decorative molding is at least 4" (102 mm) deep, so that the refrigerator can be properly secured to the cutout wall. This is particularly important if a protruding cutout is specially created and configured with a face frame. Furniture returns for any face frame must be a minimum of 4" (102 mm) deep.

If required by the surrounding cabinetry design, the distance between the bottom edge of the door panel and the floor can be increased from approx. 4" (102 mm) up to 7 1/4" (181 mm), but should not be decreased. Note, however, that the venting grille and (if applicable) water filter cavity will be visible, even if the door is closed.

**Vertical Section, Side-View:**

Possible Extension of the Door Panel

<table>
<thead>
<tr>
<th>Door Panel</th>
<th>Decorative Molding</th>
<th>Appliance Door</th>
<th>Appliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>84&quot; (2134 mm)</td>
<td>78 7/8&quot; (2039 mm)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Adjustment in leveling legs: -1 1/8" (-13 mm) to +1 3/8" (+35 mm)

**Door Swivel Range**

It is absolutely essential to ensure that the appliance is installed in such a way that the doors (including handles) and adjacent cabinets, countertops, pilasters, walls or other kitchen elements do not interfere with one another when opened. The illustrations below depict the swivel range of the Freedom Collection refrigerator doors including mounted door panels of both 1 1/4" (19 mm) and 1 1/2" (38 mm) thickness. In the event of door interference the following solutions may be employed:

- Limit the refrigerator door opening angle to 90° with a door stop pin inserted into the hinge.
- Reduce the door panel thickness (if larger than 1 1/4" (19 mm)).
- Install a spacer between the appliance and the kitchen element that creates the interference.
- Rearrange the opposing kitchen element that creates the problem.
- Create a protruding cutout for the appliance.

**Handle Installation And Dimensions**

**Professional Handle**

*For use with 30" bottoms these PR36NHD and PR36NHD20 drawer only.

**Masterpiece Handle**

*For use with 30" bottoms these MS36NHD and MS36NHD20 drawer only.

**Flush Appliance Door Panel**

Door Swivel Range – 3 1/4" (19 Mm)

Door Swivel Range – 1 1/2" (38 Mm)

**Door Panel**

**Possible Extension**

<table>
<thead>
<tr>
<th>Door Panel</th>
<th>Decorative Molding</th>
<th>Appliance Door</th>
<th>Appliance</th>
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<td></td>
<td></td>
</tr>
</tbody>
</table>

Adjustment in leveling legs: -1 1/8" (-13 mm) to +1 3/8" (+35 mm)
INSTALLATION
Freedom® Collection

23.5-Inch Built-In Fresh Food Column – T23HR900SP

Cutout Dimensions

Furniture return

23½" (601 mm)

84°-85¼" (2134 mm - 2164 mm)

½" (3 mm)

½" (3 mm)

23½" (591 mm)

90°

Top View Clearance

** Door handle must be added to this measurement

A: Area for installation of power connection.
B: Recess depth depends on kitchen design.

Depends on the thickness of the furniture door. 
¾" (19 mm) is relevant for the stainless steel door. (Special Accessory).

Panel Dimensions

23½" (591 mm)

24" (610 mm)

23½" (591 mm)

24" (610 mm)

84° (2134 mm)

79½" (2029 mm)

7½" (181 mm)

2½" (64 mm)

7¼" (183 mm)

2½" (64 mm)

24" (610 mm)

79½" (2029 mm)

23½" (601 mm)

24" (610 mm)

23½" (601 mm)

24" (610 mm)

84° (2134 mm)

79½" (2029 mm)

7½" (181 mm)

2½" (64 mm)

7¼" (183 mm)

2½" (64 mm)

24" (610 mm)

79½" (2029 mm)

** Door handle must be added to this measurement

A: Area for installation of power connection.
B: Recess depth depends on kitchen design.

* Depends on the thickness of the furniture door. 
¾" (19 mm) is relevant for the stainless steel door. (Special Accessory).

Panel Dimensions

23½" (601 mm)

24" (610 mm)

23½" (601 mm)

24" (610 mm)

84° (2134 mm)

79½" (2029 mm)

7½" (181 mm)

2½" (64 mm)

7¼" (183 mm)

2½" (64 mm)

24" (610 mm)

79½" (2029 mm)

23½" (601 mm)

24" (610 mm)

23½" (601 mm)

24" (610 mm)
INSTALLATION
Freedom Collection

30-Inch Built-In Fresh Food Columns – T30IR900SP / T30IR901SP / T30IR902SP
Cutout Dimensions

Furniture return

A: Area for installation of power connection.
B: Recess depth depends on kitchen design.

Top View Clearance

** Door handle must be added to this dimension

* Depends on the thickness of the furniture door. 13/16” (19 mm) is relevant for the stainless steel door, (optional accessory).

Panel Dimensions

36-Inch Built-In Fresh Food Column – T36IR900SP
Cutout Dimensions

Furniture return

A: Area for installation of power connection.
B: Area for running the water line. It is recommended that the waterbox is placed adjacent to the installation cavity, so that it can be accessed for service without unstacking the appliance. If this is not possible, place the recessed waterbox adjacent to the water supply socket elevated at the heights as referenced in areas A and B.
C: Recess depth depends on kitchen design. For a flush installation, the depth needs to be at least 24 inches plus the thickness of the door panel.

Stainless steel models contain a panel-ready base unit, ready-to-install stainless steel door(s) with a right or left door swing and handle(s).

Top View Clearance

** Door handle must be added to this measurement

* Depends on the thickness of the unit door. 13/16” (19 mm) refers to the stainless steel door, (optional accessory).

Panel Dimensions
**Cutout Dimensions**

18-Inch Built-In Freezer Column With Ice & Water Dispenser  
T18ID900RP / T18ID900LP

**Panel Dimensions**

24-Inch Built-In Freezer Column With Ice & Water Dispenser  
T24ID900RP / T24ID900LP

**Top View Clearance**

- **A**: Area for installation of power connection.
- **B**: Area for running the water line. It is recommended that the waterbox is placed adjacent to the installation cavity, so that it can be accessed for service without uninstalling the appliance. If this is not possible, place the recessed waterbox adjacent to the water supply socket elevated at the heights as referenced in areas A and B.
- **C**: Clearance depth depends on kitchen design. Note: The cutout for the dispenser unit must be horizontal and vertically aligned (centred).

- **Door handle must be added to this dimension**
- **Depends on the thickness of the furniture door.**
- **A** (19 mm) is relevant for the stainless steel door (special Accessory).

**Variable Water Connection on the Appliance**

- **A**: Area for installation of power connection.
- **B**: Area for running the water line. It is recommended that the waterbox is placed adjacent to the installation cavity, so that it can be accessed for service without uninstalling the appliance. If this is not possible, place the recessed waterbox adjacent to the water supply socket elevated at the heights as referenced in areas A and B.
- **C**: Clearance depth depends on kitchen design. Note: The cutout for the dispenser unit must be horizontal and vertically aligned (centred).
**INSTALLATION**

**Freedom Collection**

### Cutout Dimensions

#### 18-Inch Built-In Freezer Columns With Internal Ice Maker – T18IF900SP / T18IF901SP

- **Top View Clearance**
  - Furniture return
  - A: Area for installation of power connection.
  - B: Area for running the water line. It is recommended that the waterbox is placed adjacent to the installation cavity, so that it can be accessed for service without uninstalling the appliance. If this is not possible, place the recessed waterbox adjacent to the water supply socket elevated at the heights as referenced in areas A and B.
  - C: Recess depth depends on kitchen design. For a flush installation, the depth needs to be at least 24 inches plus the thickness of the door panel.
  - Stainless steel models contain a panel-ready base unit, ready-to-install stainless steel door(s) with a right or left door swing and handle(s).

#### Panel Dimensions

- **Variables water-connection at the appliance**
- Variable water-connection at the appliance
- **3/4" (19 mm)** is relevant for the stainless steel door. (special accessory)

---

### Cutout Dimensions

#### 24-Inch Built-In Freezer Column With Internal Ice Maker – T24IF900SP

- **Top View Clearance**
  - Door handle must be added to this measurement
  - **Variable water-connection at the appliance**
  - **3/4" (19 mm)**

#### Panel Dimensions

- **Variables water-connection at the appliance**
- Variable water-connection at the appliance

---

* Depends on the thickness of the unit door.

**旷 (19 mm) refers to the stainless steel door. (special accessory).**

**旷 (19 mm) is relevant for the stainless steel door. (special Accessory).**
**INSTALLATION**

**Freedom Collection**

---

### 30-Inch Built-In Freezer Column With Internal Ice Maker – T30IF900SP

#### Cutout Dimensions

- **Top View Clearance**
  - Furniture return
  - A: Area for installation of power connection.
  - B: Area for running the water line. It is recommended that the waterbox is placed adjacent to the installation cavity, so that it can be accessed for service without uninstalling the appliance. If this is not possible, place the recessed waterbox adjacent to the water supply socket elevated at the heights as referenced in areas A and B.
  - C: recess depth depends on kitchen design. For a flush installation, the depth needs to be at least 24 inches plus the thickness of the door panel.
  - Stainless steel models contain a panel-ready base unit, ready-to-install stainless steel door(s) with a right or left door swing and handle(s).

- **Panel Dimensions**
  - Variable water-connection at the appliance
  - 3/4" (19 mm)*

---

### 36-Inch Built-In Freezer Column With Internal Ice Maker – T36IF900SP

#### Cutout Dimensions

- **Top View Clearance**
  - Furniture return
  - A: Area for installation of power connection.
  - B: Area for running the water line. It is recommended that the waterbox is placed adjacent to the installation cavity, so that it can be accessed for service without uninstalling the appliance. If this is not possible, place the recessed waterbox adjacent to the water supply socket elevated at the heights as referenced in areas A and B.
  - C: recess depth depends on kitchen design. For a flush installation, the depth needs to be at least 24 inches plus the thickness of the door panel.
  - Stainless steel models contain a panel-ready base unit, ready-to-install stainless steel door(s) with a right or left door swing and handle(s).

- **Panel Dimensions**
  - Variable water-connection at the appliance
  - 3/4" (19 mm)*
**T24UR920LS UNDER-COUNTER GLASS DOOR REFRIGERATOR**

**PROFESSIONAL SERIES HANDLE – LEFT HINGED**

![Image](image1.png)

**GENERAL PROPERTIES**

- SoftClose® Door
- Yes
- LED Lighting
- Yes
- Tempered Glass Shelves
- 4
- Pre-Set Cooling Modes
- Refrigerator 37°F (3°C) Pantry 57°F (12°C)
- Quick Chill
- Refrigerator 33°F (0.5°C) for approximately 24 hours

**CAPACITY**

- Total Capacity (cu. ft.): 5.1 cu. ft.

**TEMPERATURE RANGES**

- Refrigerator: 33°F (0.5°C) to 58°F (14.5°C)
- Pre-Set Cooling Modes: Refrigerator 37°F (3°C) Pantry 57°F (12°C)
- Quick Chill: Refrigerator 33°F (0.5°C)

**TECHNICAL DETAILS**

- Watts (W): 150 W
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 120V 3-Wire
- Dimensions (H x W x D) (in.):
  - Appliance Dimensions: 34 1/4" x 23 7/8" x 24"*
  - Required Cutout Size: 35" x 24 1/4" x 24 1/8"*
  - Net / Gross Weight (lbs.): 190 / 205 lbs.

**ENERGY STAR® Certified**

- Yes

**ANNUAL ENERGY CONSUMPTION**

- 274 kWh

**WARRANTY**

- Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
  - 2 Year
- Limited Warranty for Sealed Refrigeration System®, Parts and Labor
  - 3rd to 6th Year
- Limited Warranty for Sealed Refrigeration System®, Parts Only
  - 7th to 12th Year

**FEATURES & BENEFITS**

- Customizable cooling modes — Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management
- Customizable cooling modes — Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

**ACCESSORIES (OPTIONAL)**

**HANDLES**

**NOTE:** Choose one handle for each glass door model, choose 2 handles for each double drawer model.

![Image](image2.png)

**HANDEL PR22HNGL20 22-Inch Professional Series Handle**

---

**T24UR920RS UNDER-COUNTER GLASS DOOR REFRIGERATOR**

**PROFESSIONAL SERIES HANDLE – RIGHT HINGED**

![Image](image3.png)

**GENERAL PROPERTIES**

- SoftClose® Door
- Yes
- LED Lighting
- Yes
- Tempered Glass Shelves
- 4
- Pre-Set Cooling Modes
- Refrigerator 37°F (3°C) Pantry 57°F (12°C)
- Quick Chill
- Refrigerator 33°F (0.5°C) for approximately 24 hours

**CAPACITY**

- Total Capacity (cu. ft.): 5.1 cu. ft.

**TEMPERATURE RANGES**

- Refrigerator: 33°F (0.5°C) to 58°F (14.5°C)
- Pre-Set Cooling Modes: Refrigerator 37°F (3°C) Pantry 57°F (12°C)
- Quick Chill: Refrigerator 33°F (0.5°C)

**TECHNICAL DETAILS**

- Watts (W): 150 W
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 120V 3-Wire
- Dimensions (H x W x D) (in.):
  - Appliance Dimensions: 34 1/4" x 23 7/8" x 24"*
  - Required Cutout Size: 35" x 24 1/4" x 24 1/8"*
  - Net / Gross Weight (lbs.): 190 / 205 lbs.

**ENERGY STAR® Certified**

- Yes

**ANNUAL ENERGY CONSUMPTION**

- 274 kWh

**WARRANTY**

- Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
  - 2 Year
- Limited Warranty for Sealed Refrigeration System®, Parts and Labor
  - 3rd to 6th Year
- Limited Warranty for Sealed Refrigeration System®, Parts Only
  - 7th to 12th Year

**FEATURES & BENEFITS**

- Customizable cooling modes — Fridge, Pantry and Bar
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- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management
- Customizable cooling modes — Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

**ACCESSORIES (OPTIONAL)**

**HANDLES**

**NOTE:** Choose one handle for each glass door model, choose 2 handles for each double drawer model.

![Image](image4.png)

**HANDEL PR22HNGL20 22-Inch Professional Series Handle**

---
**T24UR910LS UNDER-COUNTER GLASS DOOR REFRIGERATOR**

**MASTERPIECE® SERIES HANDLE – LEFT HINGED**

### GENERAL PROPERTIES

- **SoftClose® Door**: Yes
- **Lighting**: LED Lighting
- **Tempered Glass Shelves**: 4
- **Door Open Alarm**: Yes
- **Quick Chill**: Yes
- **Touch Electronic Controls**: Yes
- **STAR-K Certified Sabbath Mode**: Yes

### CAPACITY

- **Total Capacity (cu. ft.)**: 5.1 cu. ft.

### TEMPERATURE RANGES

- **Refrigerator**: 33°F (0.5°C) to 58°F (14.5°C)
- **Pre-Set Cooling Modes**: Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
- **Quick Chill**: Refrigerator 33°F (0.5°C) for approximately 24 hours

### TECHNICAL DETAILS

- **Watts (W)**: 150 W
- **Current (A)**: 15 Amp
- **Volts (V)**: 115 V
- **Frequency (Hz)**: 60 Hz
- **Power Cord Length (in.)**: 120 V 3-Wire

### DIMENSIONS & WEIGHT

- **Appliance Dimensions (H x W x D) (in.)**: 34 1/4" x 23 7/8" x 24"*
- **Required Cutout Size (H x W x D) (in.)**: 35" x 24 1/4" x 24 7/8"*
- **Net / Gross Weight (lbs.)**: 190 / 205 lbs.

### EFFICIENCY

- **ENERGY STAR® Certified**: Yes
- **Annual Energy Consumption**: 274 kWh

### WARRANTY

- **Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect**: 2 Year
- **Limited Warranty for Sealed Refrigeration System*, Parts and Labor**: 3rd to 6th Year
- **Limited Warranty for Sealed Refrigeration System*, Parts Only**: 7th to 12th Year

**ACCESSORIES (OPTIONAL)**

**HANDLES**

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

<table>
<thead>
<tr>
<th>HANDLE</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>MS22HNDL20</td>
<td>22-Inch Masterpiece® Series Handle</td>
</tr>
</tbody>
</table>

---

**T24UR910RS UNDER-COUNTER GLASS DOOR REFRIGERATOR**

**MASTERPIECE® SERIES HANDLE – RIGHT HINGED**

### GENERAL PROPERTIES

- **SoftClose® Door**: Yes
- **Lighting**: LED Lighting
- **Tempered Glass Shelves**: 4
- **Door Open Alarm**: Yes
- **Quick Chill**: Yes
- **Touch Electronic Controls**: Yes
- **STAR-K Certified Sabbath Mode**: Yes

### CAPACITY

- **Total Capacity (cu. ft.)**: 5.1 cu. ft.

### TEMPERATURE RANGES

- **Refrigerator**: 33°F (0.5°C) to 58°F (14.5°C)
- **Pre-Set Cooling Modes**: Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
- **Quick Chill**: Refrigerator 33°F (0.5°C) for approximately 24 hours

### TECHNICAL DETAILS

- **Watts (W)**: 150 W
- **Current (A)**: 15 Amp
- **Volts (V)**: 115 V
- **Frequency (Hz)**: 60 Hz
- **Power Cord Length (in.)**: 120 V 3-Wire

### DIMENSIONS & WEIGHT

- **Appliance Dimensions (H x W x D) (in.)**: 34 1/4" x 23 7/8" x 24"*
- **Required Cutout Size (H x W x D) (in.)**: 35" x 24 1/4" x 24 7/8"*
- **Net / Gross Weight (lbs.)**: 190 / 205 lbs.

### EFFICIENCY

- **ENERGY STAR® Certified**: Yes
- **Annual Energy Consumption**: 274 kWh

### WARRANTY

- **Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect**: 2 Year
- **Limited Warranty for Sealed Refrigeration System*, Parts and Labor**: 3rd to 6th Year
- **Limited Warranty for Sealed Refrigeration System*, Parts Only**: 7th to 12th Year

**ACCESSORIES (OPTIONAL)**

**HANDLES**

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

<table>
<thead>
<tr>
<th>HANDLE</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>MS22HNDL20</td>
<td>22-Inch Masterpiece® Series Handle</td>
</tr>
</tbody>
</table>
### T24UR900LP — UNDER-COUNTER GLASS DOOR REFRIGERATOR

**CUSTOM PANEL-READY – LEFT HINGED**

<table>
<thead>
<tr>
<th>Feature/Accessory</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GENERAL PROPERTIES</strong></td>
<td>Custom Panel-Ready</td>
</tr>
<tr>
<td></td>
<td>SoftClose® Door</td>
</tr>
<tr>
<td></td>
<td>Lighting</td>
</tr>
<tr>
<td></td>
<td>Tempered Glass Shelves</td>
</tr>
<tr>
<td></td>
<td>Door Open Alarm</td>
</tr>
<tr>
<td></td>
<td>Quick Chill</td>
</tr>
<tr>
<td></td>
<td>Touch Electronic Controls</td>
</tr>
<tr>
<td><strong>CAPACITY</strong></td>
<td>Total Capacity (cu. ft.)</td>
</tr>
<tr>
<td><strong>TEMPERATURE RANGES</strong></td>
<td>Refrigerator</td>
</tr>
<tr>
<td></td>
<td>Pre-Set Cooling Modes</td>
</tr>
<tr>
<td><strong>TECHNICAL DETAILS</strong></td>
<td>Watts (W)</td>
</tr>
<tr>
<td></td>
<td>Current (A)</td>
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<td>Power Cord Length (in.)</td>
</tr>
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<td>Plug Type</td>
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### T24UR900RP — UNDER-COUNTER GLASS DOOR REFRIGERATOR

**CUSTOM PANEL-READY – RIGHT HINGED**

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<td>Plug Type</td>
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**FEATURES & BENEFITS**

- Customizable cooling modes — Fridge, Pantry and Bar
- SoftClose® door hinges for ultra-smooth closing
- Fully adjustable tempered glass shelves
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management
- SoftClose
- Customizable cooling modes — Fridge, Pantry and Bar
- Door Open Alarm
- LED theater Lighting
- Sabbath Mode
- Touch electronic controls for temperature management

**ACCESSORIES (OPTIONAL)**

**HANDLES**

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

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<tr>
<th>Handle</th>
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<tr>
<td>MS20HNDL20</td>
<td>20-Inch Masterpiece® Series Handle</td>
</tr>
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**ACCESSORIES (OPTIONAL)**

**HANDLES**

NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

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<td>20-Inch Masterpiece® Series Handle</td>
</tr>
</tbody>
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**T24UW920LS**
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
PROFESSIONAL SERIES HANDLE – LEFT HINGED

**GENERAL PROPERTIES**
- UV Resistant Glass Door
- Reversible Door Swing
- SoftClose® Door Hinges
- Lighting
- Bottle Shelves
- Shelf Material
- Full Extension Wine Racks
- Dual Zone Wine Storage
- Door Open Alarm
- Touch Electronic Controls
- STAR-K Certified Sabbath Mode

**CAPACITY**
- Number of Bottles: 41

**TECHNICAL DETAILS**
- Watts (W): 150 W
- Current (A): 15 Amp
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 60" (152.4 cm)

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.):
  - Upper Zone: 40°F (3°C) to 52°F (10°C)
  - Lower Zone: Above 52°F (11°C) to 64°F (18°C)
- Required Cutout Size (H x W x D) (in.): 34 3/4" x 23 7/8" x 24 3/4"
- Net / Gross Weight (lbs.): 190 / 205 lbs.

**EFFICIENCY**
- Annual Energy Consumption: 426 kWh

**WARRANTY**
- Limited Warranty for Complete Unit**: 2 Year
- Limited Warranty for Sealed Refrigeration System**: 5 Year

**FEATURES & BENEFITS**
- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- LED theater lighting
- Adjustable LED Lighting
- Door Open Alarm
- Touch Electronic Controls

**ACCESSORIES (OPTIONAL)**
**HANDES**
NOTE: Choose one handle for each glass door model.
- PR22HNDL20

**T24UW920RS**
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
PROFESSIONAL SERIES HANDLE – RIGHT HINGED

**GENERAL PROPERTIES**
- UV Resistant Glass Door
- Reversible Door Swing
- SoftClose® Door Hinges
- Lighting
- Bottle Shelves
- Shelf Material
- Full Extension Wine Racks
- Dual Zone Wine Storage
- Door Open Alarm
- Touch Electronic Controls
- STAR-K Certified Sabbath Mode

**CAPACITY**
- Number of Bottles: 41

**TECHNICAL DETAILS**
- Watts (W): 150 W
- Current (A): 15 Amp
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 60" (152.4 cm)

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.):
  - Upper Zone: 40°F (3°C) to 52°F (10°C)
  - Lower Zone: Above 52°F (11°C) to 64°F (18°C)
- Required Cutout Size (H x W x D) (in.): 34 3/4" x 23 7/8" x 24 3/8"
- Net / Gross Weight (lbs.): 190 / 205 lbs.

**EFFICIENCY**
- Annual Energy Consumption: 426 kWh

**WARRANTY**
- Limited Warranty for Complete Unit**: 2 Year
- Limited Warranty for Sealed Refrigeration System**: 5 Year

**FEATURES & BENEFITS**
- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- LED theater lighting
- Adjustable LED Lighting
- Door Open Alarm
- Touch Electronic Controls

**ACCESSORIES (OPTIONAL)**
**HANDES**
NOTE: Choose one handle for each glass door model.
- PR22HNDL20

*Weight adjustable = 1/2" (13 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing
*Height adjustable = 1/8" (3 mm) with legs fully extended
T24UW910LS
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
MASTERPIECE® SERIES HANDLE – LEFT HINGED

ACCESSORIES (OPTIONAL)
NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

Handles
MS22HNDL20 22-Inch Masterpiece® Series Handle

THERMADOR
FREEDOM
REFRIGERATION

THERMADOR
FREEDOM
REFRIGERATION

GENERAL PROPERTIES
UV Resistant Glass Door
Yes
Reversible Door Swing
Left and Right Available
SoftClose® Door Hinges
Yes
Lighting
Adjustable LED Lighting
Bottle Shelves
6
Wenge Triangular Hardwood dowels w/ Aluminum Front Caps

TECHNICAL DETAILS
Watts (W)
150 W
Current (A)
15 Amp
Volts (V)
115 V
Frequency (Hz)
60 Hz
Power Cord Length (in.)
60"*
Plug Type
120V 3-Wire

DIMENSIONS & WEIGHT
Appliance Dimensions (H x W x D) (in.)
34 5/16" x 23 7/8" x 24"*
Required Cutout Size (H x W x D) (in.)
34 5/16" - 35 1/4" x 24 11/16" x 24 11/16"*
Net / Gross Weight (lbs.)
190 / 205 lbs.

EFFICIENCY
Annual Energy Consumption
426 kWh

WARRANTY
Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
2 Year
Limited Warranty for Sealed Refrigeration System*, Parts and Labor
3rd to 6th Year
Limited Warranty for Sealed Refrigeration System*, Parts Only
7th to 12th Year
*Height adjustable = 9 1/2" (24 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / drain and connection tubing

T24UW910RS
UNDER-COUNTER WINE RESERVE WITH GLASS DOOR
MASTERPIECE® SERIES HANDLE – RIGHT HINGED

ACCESSORIES (OPTIONAL)
NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

Handles
MS22HNDL20 22-Inch Masterpiece® Series Handle

GENERAL PROPERTIES
UV Resistant Glass Door
Yes
Reversible Door Swing
Left and Right Available
SoftClose® Door Hinges
Yes
Lighting
Adjustable LED Lighting
Bottle Shelves
6
Wenge Triangular Hardwood dowels w/ Aluminum Front Caps

TECHNICAL DETAILS
Watts (W)
150 W
Current (A)
15 Amp
Volts (V)
115 V
Frequency (Hz)
60 Hz
Power Cord Length (in.)
60"*
Plug Type
120V 3-Wire

DIMENSIONS & WEIGHT
Appliance Dimensions (H x W x D) (in.)
34 5/16" x 23 7/8" x 24"*
Required Cutout Size (H x W x D) (in.)
34 5/16" - 35 1/4" x 24 11/16" x 24 11/16"*
Net / Gross Weight (lbs.)
190 / 205 lbs.

EFFICIENCY
Annual Energy Consumption
426 kWh

WARRANTY
Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
2 Year
Limited Warranty for Sealed Refrigeration System*, Parts and Labor
3rd to 6th Year
Limited Warranty for Sealed Refrigeration System*, Parts Only
7th to 12th Year
*Height adjustable = 9 1/2" (24 mm) with legs fully extended
**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / drain and connection tubing

Also Available:
T24UW910LS – Right Hinged with Masterpiece® Series Handle
T24UW920LS – Left Hinged with Masterpiece® Series Handle
T24UW900LP – Left Hinged Custom Panel-Ready
T24UW900RP – Right Hinged Custom Panel-Ready

FEATURES & BENEFITS
- Dual zone wine storage with adjustable temperature zones
- Full-extension wine racks
- UV resistant tempered glass door
- SoftClose® door hinges for ultra-smooth closing of the door
- LED theater lighting
- Touch electronic controls for precise temperature management

STAR-K Certified Sabbath Mode
Touch Electronic Controls
Door Open Alarm
Dual Zone Wine Storage
Full Extension Wine Racks
Reversible Door Swing
UV Resistant Glass Door
Lighting
Refrigeration System
Wine Racks
Wine Storage
Amp
Aluminum Front Caps
Hardwood dowels w/
### T24UW900LP UNDER-COUNTER WINE RESERVE WITH GLASS DOOR

**CUSTOM PANEL-READY – LEFT HINGED**

**ACCESSORIES (OPTIONAL)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>60&quot;</td>
<td>Yes</td>
</tr>
<tr>
<td>34</td>
<td>34</td>
</tr>
<tr>
<td>15 Amp</td>
<td>6</td>
</tr>
<tr>
<td>190 / 205 lbs.</td>
<td>34</td>
</tr>
<tr>
<td>426 kWh</td>
<td>426 kWh</td>
</tr>
<tr>
<td>60 Hz</td>
<td>120V 3-Wire</td>
</tr>
<tr>
<td>40°F (3°C) to 52°F (10°C)</td>
<td>Yes</td>
</tr>
<tr>
<td>15 Amp</td>
<td>Yes</td>
</tr>
<tr>
<td>40°F (3°C) to 52°F (10°C)</td>
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</tr>
<tr>
<td>60 Hz</td>
<td>Yes</td>
</tr>
<tr>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

**FEATURES & BENEFITS**
- Touch electronic controls for precise temperature management
- LED theater lighting
- Full-extension wine racks
- Dual zone wine storage with adjustable temperature zones
- SoftClose® door hinges for ultra-smooth closing of the door
- Glass door with UV resistant glass
- Custom panel-ready
- Shelf Material: Wenge Triangular Full-Extension Wine Racks
- Dual Zone Wine Storage
- Door Open Alarm
- Touch Electronic Controls
- STAR-K Certified Sabbath Mode

**APPLIANCE DIMENSIONS (H x W x D) (in.):**
- Upper Zone: 40°F (3°C) to 52°F (10°C)
- Lower Zone: 52°F (11°C) to 64°F (18°C)

**TECHNICAL DETAILS**
- Watts (W): 150 W
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 60”
- Plug Type: 120V 3-Wire

**DRAINAGE & CONNECTING TUBING**:
- One 1/4” (6.4 mm) with legs fully extended
- One 3/8” (10 mm) with legs fully extended

**ACCESSORIES (OPTIONAL)**

**HANDES**

**NOTE:** Choose one handle for each glass door model, choose 2 handles for each double drawer model.

- PR20HNDL20 - 20-Inch Professional Series Handle
- MS20HNDL20 - 20-Inch Masterpiece® Series Handle

### T24UW900RP UNDER-COUNTER WINE RESERVE WITH GLASS DOOR

**CUSTOM PANEL-READY – RIGHT HINGED**

**ACCESSORIES (OPTIONAL)**

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</tr>
<tr>
<td>60 Hz</td>
<td>Yes</td>
</tr>
<tr>
<td>Yes</td>
<td>Yes</td>
</tr>
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</table>

**FEATURES & BENEFITS**
- Touch electronic controls for precise temperature management
- LED theater lighting
- Full-extension wine racks
- Dual zone wine storage with adjustable temperature zones
- SoftClose® door hinges for ultra-smooth closing of the door
- Glass door with UV resistant glass
- Custom panel-ready
- Shelf Material: Wenge Triangular Full-Extension Wine Racks
- Dual Zone Wine Storage
- Door Open Alarm
- Touch Electronic Controls
- STAR-K Certified Sabbath Mode

**APPLIANCE DIMENSIONS (H x W x D) (in.):**
- Upper Zone: 40°F (3°C) to 52°F (10°C)
- Lower Zone: 52°F (11°C) to 64°F (18°C)

**TECHNICAL DETAILS**
- Watts (W): 150 W
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 60”
- Plug Type: 120V 3-Wire

**DRAINAGE & CONNECTING TUBING**:
- One 1/4” (6.4 mm) with legs fully extended
- One 3/8” (10 mm) with legs fully extended

**ACCESSORIES (OPTIONAL)**

**HANDES**

**NOTE:** Choose one handle for each glass door model, choose 2 handles for each double drawer model.

- PR20HNDL20 - 20-Inch Professional Series Handle
- MS20HNDL20 - 20-Inch Masterpiece® Series Handle
### T24UR920DS
**UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR**

**PROFESSIONAL SERIES HANDLE**

**GENERAL PROPERTIES**
- SoftClose® Drawers: Yes
- Lighting: LED Lighting
- Customizable Aluminum Dividers / Shelving: Yes
- Removable Drawer Mats: Yes
- Full Extension Drawers: Yes
- Drawer Open Alarm: Yes
- Quick Chill: Yes
- Touch Electronic Controls: Yes
- STAR-K Certified Sabbath Mode: Yes

**CAPACITY**
- Total Capacity (cu. ft.): 5.0 cu. ft.

**TECHNICAL DETAILS**
- Watts (W): 150 W
- Current (A): 15 Amp
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 60"
- Plug Type: 120V 3-Wire

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.): 34 3/4" x 23 3/4" x 24"*
- Required Cutout Size (H x W x D) (in.): 35" x 24 1/4" x 24 1/4"*
- Net / Gross Weight (lbs.): 160 / 174 lbs.

**EFFICIENCY**
- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 274 kWh

**WARRANTY**
- Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect: 2 Year
- Limited Warranty for Sealed Refrigeration System*: Parts and Labor: 3rd to 6th Year
- Limited Warranty for Sealed Refrigeration System*: Parts Only: 7th to 12th Year

*Height adjustable 3/4" (19 mm) with legs fully extended.

**FEATURES & BENEFITS**
- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® drawers for ultra-smooth closing
- Customizable drawer dividers and shelving
- Quick Chill
- LED Lighting
- Drawer mats keep items from sliding and remove for easy cleaning
- Touch electronic controls for temperature management

**ACCESSORIES (OPTIONAL)**

**HANDLES**
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

### T24UR910DS
**UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR**

**MASTERPIECE® SERIES HANDLE**

**GENERAL PROPERTIES**
- SoftClose® Drawers: Yes
- Lighting: LED Lighting
- Customizable Aluminum Dividers / Shelving: Yes
- Removable Drawer Mats: Yes
- Full Extension Drawers: Yes
- Drawer Open Alarm: Yes
- Quick Chill: Yes
- Touch Electronic Controls: Yes
- STAR-K Certified Sabbath Mode: Yes

**CAPACITY**
- Total Capacity (cu. ft.): 5.0 cu. ft.

**TECHNICAL DETAILS**
- Watts (W): 150 W
- Current (A): 15 Amp
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 60"
- Plug Type: 120V 3-Wire

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.): 34 3/16" x 23 15/16" x 24 3/16"*
- Required Cutout Size (H x W x D) (in.): 35" x 24 1/8" x 24 1/8"*
- Net / Gross Weight (lbs.): 160 / 174 lbs.

**EFFICIENCY**
- ENERGY STAR® Certified: Yes
- Annual Energy Consumption: 274 kWh

**WARRANTY**
- Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect: 2 Year
- Limited Warranty for Sealed Refrigeration System*: Parts and Labor: 3rd to 6th Year
- Limited Warranty for Sealed Refrigeration System*: Parts Only: 7th to 12th Year

*Height adjustable 3/4" (19 mm) with legs fully extended.

**FEATURES & BENEFITS**
- Customizable cooling modes—Fridge, Pantry and Bar
- SoftClose® drawers for ultra-smooth closing
- Customizable drawer dividers and shelving
- Quick Chill
- LED Lighting
- Drawer mats keep items from sliding and remove for easy cleaning
- Touch electronic controls for temperature management

**ACCESSORIES (OPTIONAL)**

**HANDLES**
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

### THERMADOR FREEDOM REFRIGERATION

Also Available:
- T24UR920DS – With Masterpiece® Series Handle
- T24UR900DP – Custom Panel-Ready

Also Available:
- T24UR920DS – With Professional Series Handle
- T24UR900DP – Custom Panel-Ready

**HANDLES**
- 20-Inch Masterpiece® Series Handle
- 20-Inch Professional Series Handle

**FEATURES & BENEFITS**
- Touch electronic controls for temperature management
- Full Extension Drawers
- Removable Drawer Mats
- Customizable Aluminum Dividers / Shelving
- Lighting
- SoftClose®
- Customizable cooling modes — Fridge, Pantry and Bar

**ACCESSORIES (OPTIONAL)**

**HANDLES**
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.
T24UR900DP
UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR
CUSTOM PANEL-READY

GENERAL PROPERTIES
- Custom Panel-Ready
- SoftClose® Drawers
- LED Lighting
- Customizable Aluminum Dividers / Shelving
- Removable Drawer Mats
- Full Extension Drawers
- Drawer Open Alarm
- Quick Chill
- Touch Electronic Controls
- STAR-K Certified Sabbath Mode

CAPACITY
- Total Capacity (cu. ft.): 5.0 cu. ft.

TEMPERATURE RANGES
- Refrigerator: 33°F (0.5°C) to 58°F (14.5°C)
- Pre-Set Cooling Modes: Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
- Quick Chill: Refrigerator 33°F (0.5°C) for approximately 24 hours Freezer -5°F (-21°C) for approximately 24 hours

TECHNICAL DETAILS
- Watts (W): 150 W
- Current (A): 15 A
- Volts (V): 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 60”
- Plug Type: 120V 3-Wire

DIMENSIONS & WEIGHT
- Appliance Dimensions (H x W x D) (in.): 34 1/4” x 23 7/8” x 24”
- Required Cutout Size (H x W x D) (in.): 35” x 24 1/16” x 24 15/16”
- Net / Gross Weight (lbs.): 160 / 174 lbs.

EFFICIENCY
- ENERGY STAR® Certified
- Annual Energy Consumption: 274 kWh

WARRANTY
- Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
- 2 Year
- Limited Warranty for Sealed Refrigeration System®, Parts and Labor
- 3rd to 6th Year
- Limited Warranty for Sealed Refrigeration System®, Parts Only
- 7th to 12th Year

ACCESSORIES (OPTIONAL)
HANDLES
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.
- Also Available: T24UR910DS – With Masterpiece® Series Handle
- Also Available: T24UR910SD – With Masterpiece® Series Handle

FILTERS
- UCTRFLTR10 Water Filter

T24UC920DS
UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR / FREEZER
PROFESSIONAL SERIES HANDLE

GENERAL PROPERTIES
- SoftClose® Drawers
- LED Lighting
- Customizable Aluminum Dividers / Shelving
- Removable Drawer Mats
- Filtered Automatic Ice Maker
- Full Extension Drawers
- Drawer Open Alarm
- Quick Chill
- Touch Electronic Controls
- STAR-K Certified Sabbath Mode

CAPACITY
- Total Capacity (cu. ft.): 4.7 cu. ft.

TEMPERATURE RANGES
- Refrigerator: 33°F (0.5°C) to 58°F (14.5°C)
- Pre-Set Cooling Modes: Refrigerator 37°F (3°C) Pantry 53°F (12°C) Bar 34°F (1°C)
- Quick Chill: Refrigerator 33°F (0.5°C) for approximately 24 hours Freezer -5°F (-21°C) for approximately 24 hours

TECHNICAL DETAILS
- Watts (W) / Current (A) / Volts (V): 150 W / 15 Amp / 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 60”
- Plug Type: 120V 3-Wire

DIMENSIONS & WEIGHT
- Appliance Dimensions (H x W x D) (in.): 34 1/4” x 23 7/8” x 24”
- Required Cutout Size (H x W x D) (in.): 35” x 24 1/16” x 24 15/16”
- Net / Gross Weight (lbs.): 160 / 174 lbs.

EFFICIENCY
- ENERGY STAR® Certified
- Annual Energy Consumption: 274 kWh

WARRANTY
- Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
- 2 Year
- Limited Warranty for Sealed Refrigeration System®, Parts and Labor
- 3rd to 6th Year
- Limited Warranty for Sealed Refrigeration System®, Parts Only
- 7th to 12th Year

ACCESSORIES (OPTIONAL)
HANDLES
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.
- Also Available: T24UR910DS – With Masterpiece® Series Handle
- Also Available: T24UR910SD – With Masterpiece® Series Handle

FILTERS
- UCTRFLTR10 Water Filter
**T24UC910DS**
UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR / FREEZER
MASTERPIECE® SERIES HANDLE

---

**GENERAL PROPERTIES**
- SoftClose® Drawers
- Lighting
- Customizable Aluminum Dividers / Shelving
- Removable Drawer Mats
- Filtered Automatic Ice Maker
- Full Extension Drawers
- Drawer Open Alarm
- Quick Chill
- Touch Electronic Controls
- STAR-K Certified Sabbath Mode

**CAPACITY**
- Total Capacity (cu. ft.): 4.7 cu. ft.

**TEMPERATURE RANGES**
- Refrigerator: 33°F (0.5°C) to 58°F (14.5°C)
- Freezer: 32°F (0°C) to -5° (-21°C)
- Pre-Set Cooling Modes:
  - Refrigerator: 37°F (3°C), Pantry: 53°F (12°C)
  - Bar: 34°F (1°C)

**TECHNICAL DETAILS**
- Watts (W) / Current (A) / Volts (V): 150 W / 15 Amp / 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 36”
- Plug Type: 120V 3-Wire

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.):
  - 34 1/4” x 23 9/16” x 30 1/8”
  - 39 1/8” x 24 1/4” x 39 1/2”
- Net / Gross Weight (lbs.):
  - 160 / 174 lbs.

**ECONOMY**
- ENERGY STAR® Certified
- Annual Energy Consumption: 274 kWh

**WARRANTY**
- Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
- 2 Year

**ACCESSORIES (OPTIONAL)**
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

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**T24UC900DP**
UNDER-COUNTER DOUBLE DRAWER REFRIGERATOR / FREEZER
CUSTOM PANEL-READY

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**GENERAL PROPERTIES**
- Custom Panel-Ready
- SoftClose® Drawers
- Lighting
- Customizable Aluminum Dividers / Shelving
- Removable Drawer Mats
- Filtered Automatic Ice Maker
- Full Extension Drawers
- Drawer Open Alarm
- Quick Chill
- Touch Electronic Controls
- STAR-K Certified Sabbath Mode

**CAPACITY**
- Total Capacity (cu. ft.): 4.7 cu. ft.

**TEMPERATURE RANGES**
- Refrigerator: 33°F (0.5°C) to 58°F (14.5°C)
- Freezer: 32°F (0°C) to -5° (-21°C)
- Pre-Set Cooling Modes:
  - Refrigerator: 37°F (3°C), Pantry: 53°F (12°C)
  - Bar: 34°F (1°C)

**TECHNICAL DETAILS**
- Watts (W) / Current (A) / Volts (V): 150 W / 15 Amp / 115 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in.): 36”
- Plug Type: 120V 3-Wire

**DIMENSIONS & WEIGHT**
- Appliance Dimensions (H x W x D) (in.):
  - 34 1/4” x 23 9/16” x 30 1/8”
  - 39 1/8” x 24 1/4” x 39 1/2”
- Net / Gross Weight (lbs.):
  - 160 / 174 lbs.

**ECONOMY**
- ENERGY STAR® Certified
- Annual Energy Consumption: 274 kWh

**WARRANTY**
- Limited, Entire Appliance, Parts and Labor on any Part of the Refrigerator that Fails Because of a Manufacturing Defect
- 2 Year

**ACCESSORIES (OPTIONAL)**
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

---

**ACCESSORIES (OPTIONAL)**
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

---

**FILTERS**
- UCTRFLTR10 Water Filter
  - M520HNDL20 20-Inch Masterpiece® Series Handle
  - MS20HNDL20 20-Inch Professional Series Handle

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**ACCESSORIES (OPTIONAL)**
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

---

**FILTERS**
- UCTRFLTR10 Water Filter
  - M520HNDL20 20-Inch Masterpiece® Series Handle

---

**ACCESSORIES (OPTIONAL)**
- NOTE: Choose one handle for each glass door model, choose 2 handles for each double drawer model.

---

**FILTERS**
- UCTRFLTR10 Water Filter
  - MS20HNDL20 20-Inch Masterpiece® Series Handle
Electrical Specifications
The appliance comes with a 3-wire power supply cord (NEMA 5-15p), UL-listed in the USA and requires a 3-wire receptacle that is fitted with a 15- or 20-Amp fuse.

Grounding Instruction
This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

Additional Grounding Procedure
Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

Warning
Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

Electrical Location
The receptacle must be near the appliance: 61” (1550 mm) to the right of the appliance or 37” (940 mm) to the left of the appliance, and also freely accessible following installation of the appliance for future service.

Water Supply
Units with an icemaker require a connection to a water supply. The pressure of the water supply coming out of a reverse osmosis system going to the water inlet valve of the refrigerator needs to be between 30 and 120 psi (207 and 827 kPa). If a reverse osmosis water filtration system is connected to your cold water supply the water pressure to the reverse osmosis system needs to be a minimum of 40 to 60 psi (276 to 414 kPa). Refer to the Installation Guide for details if the water pressure is less.

Model Options
The Under-counter Freedom® Refrigeration Collection includes a glass door refrigerator, a glass door wine reserve, a double refrigerator drawer unit and a double refrigerator / freezer drawer unit. Glass door models are available in right-hinged and left-hinged options. All units install fully flush to be seamlessly integrated into 24”-depth cabinetry. Each unit is available custom-panel ready or in stainless steel with a Masterpiece® or Professional Handle to complement the entire collection of Thermador appliances.

Installation Considerations
Location
The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room should stay between 55°F (13°C) and 110°F (43°C).

The appliance should not be exposed to excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1” (25 mm) from another refrigerator or wine reserve,
- 1 1/4” (30 mm) from an electric cooking appliance,
- 11 1/4” (300 mm) from an oil or solid-fuel cooking appliance.

Ensure that the exterior air vent is not blocked by cabinetry or other elements.
Glass Door Refrigerator and Wine Reserve Cutout & Door Swing Dimensions

Glass Door Refrigerator and Wine Reserve Side-By-Side Installation

Glass Door Refrigerator and Wine Reserve Custom Panel Dimensions

Notes:
1. The thickness of the overlay panel must be 7/16" (19 mm).
2. Overlay panel must not weight more than 10 lbs (4.54 kg).
3. Overlay panels weighing more than recommended may cause damage to your appliance.
4. It is recommended to have the help of a second person to install the panel.
5. Use the recommended tools in the installation manual to facilitate the installation of the panel. Failure to use the proper tools or the help of a second person may result in damage to the panel and/or the appliance.
6. The following graphic shows a custom panel for a door with the hinges installed on the right-hand side. If your wine cabinet has hinges installed on the left-hand side, rotate the custom panel 180° so the hinge will be on the left.
Featuring a suite of wifi-enabled dishwashers, The Radiance Collection offers unrivaled design complete with unparalleled drying capability, capacity, speed, and flexibility. And with customizable panels or stainless steel finishes, you’re free to personalize your cleanup routine with industry-leading dish care designed to suit your style.

Spotlight Feature
No one dries better—StarDry™ with Zeolite™ is an exclusive Thermador drying solution.
**FEATURES**

**DISHWASHERS**

Offering a suite of dish care that truly shines on every level, the Thermador Radiance Collection offers a variety of exceptional features across our portfolio.

**Sapphire® Enhanced Features**

★ **Thermador® Connected Experience**
With features such as Remote Start, start your dish cleaning cycle from your Home Connect™ app to help prepare for your next dining occasion. Available on every dishwasher in our collection.

★ **StarDry® with Zeolite™**
Introducing StarDry with Zeolite, an exclusive Thermador drying solution. Without the use of chemicals, and with no need for replenishment, our StarDry with Zeolite can even dry containers with hard-to-reach crevices. No one dries better.

★ **Push to Open**
Make cleanup less of a chore—the dishwasher opens with either a push or pull, so loading is easier, even when your hands are full.

**Quiet—42 dBA**
The Sapphire Dishwasher is as easy on the ears as it is on the eyes so you can keep your focus on entertaining.

**Adjustable Chef’s Tool Drawer**
Delight in added flexibility for a variety of tools with the adjustable Chef’s Tool Drawer with flexible wings to accommodate utensils of different shapes and sizes.

★ **Premium Touch Control Panel**
The TFT screen offers a beautiful, full-color touchscreen display that lets you easily adjust settings.

★ **Sapphire Glow®**
Brilliant blue light illuminates when dishwasher is opened, giving just-cleaned stemware and dishes a luxurious glow.

★ **Thermador® Exclusive**

**FEATURES**

**DISHWASHERS**

Topaz Enhanced Features

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

**CrystalProtect® Water Softener System**
Utilizes a built-in water softener to neutralize water hardness for perfectly clear crystal, free of water spots.

**Quiet—44 dBA**
The Topaz Dishwasher operates at only 44 dBA, so your dishwasher stays in the background while your meal takes center stage.

**Flexible Folding Tines**
Designed to accommodate large pots, pans and dishes—the Topaz Dishwasher can handle extra-wide items, perfect for entertaining.

**Emerald Features®**

**Chef’s Tool Drawer®**
Designed to clean an arsenal of tools—from spatulas and ladles—the dedicated Chef’s Tool Drawer was developed to house an array of hard-to-place items.

**3-Level Adjustable Rack**
Whether you’re washing extra-large items for a party or many small items for everyday use, the 3-Level Upper Rack is designed to be raised for stock pots or cookie sheets on the bottom rack, or lowered to fit taller wine glasses on the upper rack.

**Blue PowerBeam®**
The PowerBeam projects onto the floor to let you know when the dishwasher is in use.

**Enhanced Racks**
Rack stops and thicker rack wires allow for greater stability, so you can load the dishwasher with ease, even when you’re washing heavier pots.

*Features also included with Topaz and Sapphire models.*
**The VERSATILITY OF DESIGN**

**DISHWASHERS**

With options for Stainless Steel paired with our Professional or Masterpiece® handles, or a custom panel with design of your choice, explore unique options to perfectly complement your kitchen design.

- Flat Stainless Steel Panel with Professional Handle
- Flat Stainless Steel Panel with Masterpiece® Handle
- Custom Panel to Match Your Cabinetry

**Fully Flush Custom Panel Dishwashers**

**Custom Design**
Match your kitchen’s custom cabinetry to our dishwasher for complete integration. Thermador custom panel dishwashers install fully flush for a seamless, integrated look.

**Protect Your Fine Wood Cabinets**
Thermador dishwashers feature a unique condensation drying system designed to reduce the risk of steam damage over time to custom panel wood cabinetry and countertops. The closed system heats dishes with hot water from the final rinse resulting in the ultimate drying performance.

Visit Thermador.com for complete specifications.
STAR SAPPHIRE®
Dishwashers
8 Programs, 7 Options

Features
- StarDry™ with Zeolite™
- Star Speed® Cycle
- Star Glow Light
- Push to Open
- Entertainer’s Drawer (3rd Rack)
- Premium Touch Controls
- Flexible Folding Tines
- Exceptionally Quiet—42 dBA
- NSF®-Certified® Sanitize Cycle / Option
- Thermador® Connected Experience by Home Connect™

Professional Handle
8 Programs, 7 Options – DWHD870WFP

Masterpiece® Handle
8 Programs, 7 Options – DWHD870WFM

Custom Panel
8 Programs, 7 Options – DWHD870WPR

SAPPHIRE®
Dishwashers
7 Programs, 7 Options

Features
- StarDry™ with Zeolite™
- Push to Open
- Sapphire Glow® Light
- Adjustable Chef’s Tool Drawer™
- Premium Touch Controls
- Flexible Folding Tines
- Exceptionally Quiet—42 dBA
- NSF®-Certified® Sanitize Cycle / Option
- Thermador® Connected Experience by Home Connect™

Professional Handle
7 Programs, 7 Options – DWHD770WFP

Masterpiece® Handle
7 Programs, 7 Options – DWHD770WFM

Custom Panel
7 Programs, 7 Options – DWHD770WPR

TOPAZ®
Dishwashers
6 Programs, 6 Options

Features
- Time Remaining PowerBeam®
- Crystal Protect® Water Softener System
- Flexible Folding Tines
- Chef’s Tool Drawer (3rd Rack)
- Extra Dry Option
- Exceptionally Quiet—44 dBA
- NSF®-Certified® Sanitize Cycle / Option
- Thermador® Connected Experience by Home Connect™

Professional Handle
6 Programs, 6 Options – DWHD660WFP

Masterpiece® Handle
6 Programs, 6 Options – DWHD660WFM

Custom Panel
6 Programs, 6 Options – DWHD660WPR

EMERALD®
Dishwashers
6 Programs, 5 Options

Features
- Blue PowerBeam®
- Chef’s Tool Drawer (3rd Rack)
- Sens-A-Wash® Cycle
- Three Stage Advanced Filtration
- 3-Level Adjustable Upper Rack
- Extra Dry Option
- Impressively Quiet™—48 dBA
- Thermador® Connected Experience by Home Connect™

Professional Handle
6 Programs, 5 Options – DWHD650WFP

Masterpiece® Handle
6 Programs, 5 Options – DWHD650WFM

Custom Panel
6 Programs, 5 Options – DWHD650WPR

See pages 473–479 for accessories
Visit Thermador.com for complete specifications

*Certification to NSF / ANSI Standard 184 for residential dishwashers
Entertainer’s Corner

GIVE GUESTS something TO SAVOR

The Thermador Entertainer’s Corner features everything you need to turn moments into memories for you and your guests. Revel in a Culinary Preservation Center, Sapphire® Dishwasher, Built-In Coffee Machine, and Wine Column configured to suit your entertaining needs.

- 24-Inch Built-In Coffee Machine
- 24-Inch Professional Combo Drawer Refrigerator and Freezer
- 30-Inch Microwave
- 24-Inch Professional Sapphire® Dishwasher

Spotlight Feature

Refrigerator and Freezer Drawers house everything you need for an intimate gathering—from cheese plates, to cocktail garnishes, to chilled champagne glasses.
**DISHWASHERS QUICK REFERENCE CHART**

**Topaz**

<table>
<thead>
<tr>
<th>Feature</th>
<th>DWHD770WFP</th>
<th>DWHD660WFP</th>
<th>DWHD650WFP</th>
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<tr>
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<td>Wine Glass Capacity</td>
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<td>Thermador® Connected Experience by Home Connect® (Wi-Fi enabled)</td>
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<td>Control Type</td>
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<td>Concealed Water Heating Element</td>
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<td>Leak Protection System</td>
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<td>Water Softener</td>
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<td>ACCESSORIES (OPTIONAL)</td>
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<td>Dishwasher Supply and Drainage Hose Extension 76` NA</td>
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<td>Dishwasher Accessory Kit</td>
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<td>Fine Silverware Carafe</td>
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<td>Junction Box</td>
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<td>Accessory Kit</td>
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<tr>
<td><strong>Features &amp; Benefits</strong></td>
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</tr>
<tr>
<td><strong>Star Dry®</strong> — No one dries better. Star Dry with Zeolite: the ultra-powerful program that dries dishes better so place settings, glassware, and even sturdy plastics and containers with hard-to-reach crevices are ready for use immediately after each cycle.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Push to Open</strong> washer opens with either a push or pull, so loading is easier, even when your hands are full.</td>
<td></td>
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</tr>
<tr>
<td><strong>Sapphire Glow®</strong> light illuminates with the sparkling blue light when the dishwasher is open.</td>
<td></td>
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</tr>
<tr>
<td><strong>Adjustable Chef's Tool Drawer®</strong> delivers added loading capacity as well as flexibility to accommodate larger or smaller items, wider ends and utensil handles.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Flexible folding tines fold down to accommodate larger pots, pans and dishes and add flexibility to fold items twice as wide as previous models and significantly wider than competitor.</strong></td>
<td></td>
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</tr>
<tr>
<td><strong>Exceptionally Quiet</strong> — 42 dBA for a peaceful kitchen experience.</td>
<td></td>
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<td></td>
</tr>
<tr>
<td><strong>THERMADOR® Connected Experience by Home Connect®</strong> brings exclusive dishwasher features that keep you connected. Always.</td>
<td></td>
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</tr>
</tbody>
</table>

**GENERAL PROPERTIES**

<table>
<thead>
<tr>
<th>Feature</th>
<th>DWHD770WFP</th>
<th>DWHD660WFP</th>
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<tbody>
<tr>
<td>Number Of Wash Cycles</td>
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<tr>
<td>Number Of Options</td>
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<td>Rack Adjustability</td>
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<td>Tub Material</td>
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<tr>
<td>Control Type</td>
<td>Premium Touch Control</td>
<td>Touch Control</td>
<td>Touch Control</td>
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<tr>
<td>Concealed Water Heating Element</td>
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<td>Yes</td>
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<td>Leak Protection System</td>
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<td>Water Softener</td>
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<td>ENERGY STAR® Certified</td>
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<td><strong>CAPACITY</strong></td>
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<td>Number Of Place Settings</td>
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<td><strong>TECHNICAL DETAILS</strong></td>
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<tr>
<td>Volts (V)</td>
<td>120 V</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>60 Hz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Power Cord Length (in)</td>
<td>45&quot;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Power Cord Install Length from Corner of Unit (in)</td>
<td>14</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minimum Water Pressure (lb/in)</td>
<td>14</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Max. Temperature for Water Intake</td>
<td>140º F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Length Inlet Hose (in)</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Length Outlet Hose (in)</td>
<td>79&quot;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dimensions &amp; Weight</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Overall Appliance Dimensions (HxWxD) (in)</td>
<td>33 7/8<code> x 23 7/8</code> x 23 3/4`</td>
<td>33 7/8<code> x 23 7/8</code> x 23 3/4`</td>
<td>33 7/8<code> x 23 7/8</code> x 23 3/4`</td>
</tr>
<tr>
<td>Required Cutout Size (HxWxD) (in)</td>
<td>33 7/8<code> Min. x 23 7/8</code> x 23 3/4`</td>
<td>33 7/8<code> Min. x 23 7/8</code> x 23 3/4`</td>
<td>33 7/8<code> Min. x 23 7/8</code> x 23 3/4`</td>
</tr>
<tr>
<td>Weight (lbs)</td>
<td>109 lbs</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**ACCESORIES (OPTIONAL)**

- Dishwasher Supply and Drainage Hose Extension 76` NA
- Dishwasher Accessory Kit
- Fine Silverware Carafe
- Junction Box
- Accessory Kit includes Extra-Tall Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket
- Fine Silverware Carafe

**THERMADOR® EXCLUSIVE**
**FEATURES & BENEFITS**

- **StarDry™** — No one dries better. Star Dry with Zeolite: the ultra-powerful program that dries dishes better so place settings, glassware, and even sturdy plastics and containers with hard-to-reach crevices are ready for use immediately after each cycle.
- Push to Open dishwasher opens with either a push or pull, so loading is easier, even when your hands are full.
- **Sapphire Glow®** light illuminates with the sparkling blue light when the dishwasher is open.
- **Rackmatic®** delivers added loading capacity as well as flexibility to accommodate larger or smaller items, wider ends and utensil handles.
- Flexible folding tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor.
- Exceptionally Quiet — 42 dBA for a peaceful kitchen experience.
- Thermador Connected Experience by Home Connect brings exclusive dishwasher features that keep you connected. Always.

**ACCESSORIES (OPTIONAL)**

- Dishwasher Supply and Drainage Hose Extension 76 ft.
  - SMZ5000
- Fine Silverware Carafe
  - SMZ5020UC
- Junction Box
  - SMZPC181UC
- Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD) (in): 33 7/8" x 23 1/8" x 23 3/8"
- Required Cutout Size (HxWxD) (in): 33 7/8" Min. x 23 5/8" Min. x 24"
- Adjustable Feet: Yes
- Net Weight (lbs): 108 lbs

**ACCESSORIES (OPTIONAL)**

- Dishwasher Supply and Drainage Hose Extension 76 ft.
  - SMZ5101UC
- Fine Silverware Carafe
  - SMZ5120UC
- Junction Box
  - SMZPC181UC
- Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

**TECHNICAL DETAILS**

- Watts (W): 1,440 W
- Volts (V): 120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in): 67"
- Power Cord Install Length from Corner of Unit (in): 45"
- Max. Temperature for Water Intake: 140°F
- Length Inlet Hose (in): N/A
- Length Outlet Hose (in): 79"

**GENERAL PROPERTIES**

- Number Of Wash Cycles: 7
- Number Of Options: 7
- NSF® Certified® Sanitize Option: Yes
- dBA: 42
- Third Rack: Adjustable Chef’s Tool Drawer®
- Rack Adjustability: Rackmatic 3-Stage
- Tub Material: Stainless Steel
- Control Type: Premium Touch Control
- Concealed Water Heating Element: Yes
- Leak Protection System: 24/7 AquaStop®
- Water Softener: Yes
- Five-Level Wash: Yes
- Childlock: Yes
- Home Connect (Wi-Fi Enabled): Yes
- Energy Efficiency Class: Tier 1
- NSF® Certified® Sanitize Option: Yes
- dBA: 42
- Third Rack: Adjustable Chef’s Tool Drawer®
- Rack Adjustability: Rackmatic 3-Stage
- Tub Material: Stainless Steel
- Control Type: Premium Touch Control
- Concealed Water Heating Element: Yes
- Leak Protection System: 24/7 AquaStop®
- Water Softener: Yes
- Five-Level Wash: Yes
- Childlock: No
- Home Connect (Wi-Fi Enabled): Yes

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD) (in): 33 7/8" x 23 1/8" x 23 3/8"
- Required Cutout Size (HxWxD) (in): 33 5/8" Min. x 23 3/8" Min. x 24"
- Adjustable Feet: Yes
- Net Weight (lbs): 105 lbs

**ACCESSORIES (OPTIONAL)**

- Dishwasher Supply and Drainage Hose Extension 76 ft.
  - SMZ5101UC
- Fine Silverware Carafe
  - SMZ5120UC
- Junction Box
  - SMZPC181UC
- Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket

**TECHNICAL DETAILS**

- Watts (W): 1,440 W
- Volts (V): 120 V
- Frequency (Hz): 60 Hz
- Power Cord Length (in): 67"
- Power Cord Install Length from Corner of Unit (in): 45"
- Max. Temperature for Water Intake: 140°F
- Length Inlet Hose (in): N/A
- Length Outlet Hose (in): 79"
**FEATUR ES & BENEFITS**

- Time remaining PowerBeam® shines the actual remaining time of the cycle on the floor.
- Crystal Protec® system adjusts the water softness during the cycle for maximum crystal clarity, protecting against unsightly spots.
- Flexible folding tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor.
- Chef’s Tool Drawer (3rd Rack) is designed to make loading and unloading tools and hard to place items extraordinarily easier.
- Extra Dry Option adds extra heat to the final rinse to enhance drying results.

**EFFICIENCY**

- Water Usage Per Cycle (g) 3.5 g
- Efficiency Class Tier 1
- ENERGY STAR® Certified Yes
- Total Annual Energy Consumption (kWh) 269 kWh
- Total Annual Water Consumption (g) 623.5 g

**CAPACITY**

- Number Of Place Settings 16

**TECHNICAL DETAILS**

- Watts (W) 1,440 W
- Current (A) 12 A
- Volts (V) 120 V
- Frequency (Hz) 60 Hz
- Power Cord Length (in) 45"
- Power Cord Install Length from Corner of Unit (in) 45"
- Minimum Water Pressure (lb/in) 14
- Max. Temperature for Water Intake 140°F
- Length Inlet Hose (in) N/A
- Length Outlet Hose (in) 79"

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD) (in) 33 7/8" x 23 11/16" x 23 3/4"
- Required Cutout Size (HxWxD) (in) 33 7/8" Min. x 23 15/16" Min. x 23 3/4"
- Adjustable Feet Yes
- Net Weight (lbs) 98 lbs

*Certification to NSF/ANSI Standard 184 for residential dishwashers.*
### Thermador EMERALD® 6-Program Dishwasher

#### MASTERPIECE Series Handle

**General Properties**
- **Number Of Wash Cycles:** 6
- **Number Of Options:** 5
- **dBA:** 48
- **Third Rack:** Chef’s Tool Drawer®
- **Rack Adjustability:** Rackmatic 3-Stage
- **Tub Material:** Stainless Steel
- **Control Type:** Touch Control
- **Concealed Water Heating Element:** Yes
- **Leak Protection System:** 24/7 AquaStop®
- **Water Softener:** No
- **Five-Level Wash:** Yes
- **Childlock:** Yes
- **Home Connect (Wi-Fi Enabled):** Yes

**Efficiency**
- **Water Usage Per Cycle (g):** 3.5 g
- **Energy Efficiency Class:** Tier 1
- **ENERGY STAR® Certified:** Yes
- **Total Annual Energy Consumption (kWh):** 269 kWh
- **Total Annual Water Consumption (g):** 624 g

**Capacity**
- **Number Of Place Settings:** 16

**Technical Details**
- **Watts (W):** 1,440 W
- **Current (A):** 12 A
- **Volts (V):** 120 V
- **Frequency (Hz):** 60 Hz
- **Power Cord Length (in):** 48" (121.9 cm)
- **Power Cord Install Length from Corner of Unit (ft):** 57" (144.5 cm)
- **Maximum Temperature for Water Intake:** 140°F (60°C)
- **Minimum Water Pressure (lb/sq in):** 14
- **Length Inlet Hose (in):** N/A
- **Length Outlet Hose (in):** 79" (200 cm)

**Dimensions & Weight**
- **Overall Appliance Dimensions (HxWxD) (in):** 33 7/16" x 23 3/4" x 23 15/16"
- **Required Cutout Size (HxWxD) (in):** 33 7/16" x 23 3/4" Min. x 23 15/16"
- **Adjustable Feet:** Yes
- **Net Weight (lbs):** 92 lbs

**Accessories (Optional)**
- **Dishwasher Supply and Drainage Hose Extension 76 ¾”:** SMZS000
- **Fine Silverware Carafe:** SMZS020UC
- **Junction Box:** SMZPCB1UC
- **Accessory Kit includes Extra-Tall Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket:** Fine Silverware Carafe

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#### EMERALD® 6-Program Dishwasher

**General Properties**
- **Number Of Wash Cycles:** 6
- **Number Of Options:** 5
- **dBA:** 48
- **Third Rack:** Chef’s Tool Drawer®
- **Rack Adjustability:** Rackmatic 3-Stage
- **Tub Material:** Stainless Steel
- **Control Type:** Touch Control
- **Concealed Water Heating Element:** Yes
- **Leak Protection System:** 24/7 AquaStop®
- **Water Softener:** No
- **Five-Level Wash:** Yes
- **Childlock:** No
- **Home Connect (Wi-Fi Enabled):** Yes

**Efficiency**
- **Water Usage Per Cycle (g):** 3.5 g
- **Energy Efficiency Class:** Tier 1
- **ENERGY STAR® Certified:** Yes
- **Total Annual Energy Consumption (kWh):** 269 kWh
- **Total Annual Water Consumption (g):** 624 g

**Capacity**
- **Number Of Place Settings:** 16

**Technical Details**
- **Watts (W):** 1,440 W
- **Current (A):** 12 A
- **Volts (V):** 120 V
- **Frequency (Hz):** 60 Hz
- **Power Cord Length (in):** 48" (121.9 cm)
- **Power Cord Install Length from Corner of Unit (ft):** 57" (144.5 cm)
- **Maximum Temperature for Water Intake:** 140°F (60°C)
- **Minimum Water Pressure (lb/sq in):** 14
- **Length Inlet Hose (in):** N/A
- **Length Outlet Hose (in):** 79" (200 cm)

**Dimensions & Weight**
- **Overall Appliance Dimensions (HxWxD) (in):** 33 7/16" x 23 3/4" x 23 15/16"
- **Required Cutout Size (HxWxD) (in):** 33 7/16" x 23 3/4" Min. x 23 15/16"
- **Adjustable Feet:** Yes
- **Net Weight (lbs):** 88 lbs

**Accessories (Optional)**
- **Dishwasher Supply and Drainage Hose Extension 76 ¾”:** SMZS000
- **Fine Silverware Carafe:** SMZS020UC
- **Junction Box:** SMZPCB1UC
- **Accessory Kit includes Extra-Tall Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket:** Fine Silverware Carafe
**PLANNING INFORMATION**

**Dishwashers**

**Model Options**

There are five Thermador Dishwasher Collections to choose from in the Radiance Collection — Glass Care Center, Star Sapphire®, Sapphire®, Topaz®, and Emerald®. All collections are available with a Masterpiece® or Professional Handle to perfectly match other Thermador appliances in your kitchen, or a custom panel option to fully integrate with your cabinetry. Be sure to reference the correct model information in this design guide.

**Installation Options**

**Custom Door Panels**

Thermador custom panel dishwashers can be installed fully flushed for a seamless, integrated look.

Fully integrated models allow you to have a custom door panel made to match your cabinetry. The custom door can be a two-piece configuration to look like a drawer at the top and a cabinet door at the bottom or a single full-length door. A template is included with the fully integrated models to explain the mounting procedure.

**NOTE:**

These dishwashers can accept custom door panel weights ranging from 7 to 24 lbs.; however, the dishwasher comes from the factory ready for custom panel door weights from 11 to 18 lbs. If you plan on using a door panel that is not 11 to 18 lbs., please contact customer service at (800) 944-2904.

**Installation Considerations**

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

Thermador Dishwashers are designed to be enclosed on the top and both sides by standard residential kitchen cabinetry.

If the dishwasher is to be installed in a corner, make sure that there is adequate clearance to open the door.

**Hot Water Supply**

The hot water heater should be set to deliver approximately 120° F (49° C) water to the dishwasher. Water that is too hot can cause some detergents to lose effectiveness. Lower water temperatures will increase run times. The hot water supply pressure must be between 15 - 145 psi (1 - 10 bar).

All Thermador Dishwashers are ENERGY STAR® Certified

**Electrical Specifications**

This appliance must be grounded to a metal, permanent wiring system, or an equipment grounding conductor must be run with the circuit conductors and connected to the equipment grounding terminal or lead on the dishwasher.

**Model**

**Required Circuit Breaker**

| All Dishwasher Models | 120 V, 60 Hz, 12 A |

**Water and Electrical Locations**

For proper dishwasher operation and appearance, ensure that the enclosure is square and has the dimensions shown in the cutout drawings on the following page.

Select a location as close to the sink as possible for easy access to water supply and drain lines.

Make required openings to allow for passage of the water, drain and electrical line. In order to avoid interference with the dishwasher when sliding it into the cabinet, the holes should be cut within the 7 x 2.5” area shown.

**NOTE:**

Plumbing installations will vary — refer to local codes. The maximum length of the drain hose, including hose leading to air gap (if any) is 150” (380 cm). Ensure a portion of the drain hose is raised at least 33” (84 cm) above the floor to ensure proper draining.

**All Thermador Dishwashers are ENERGY STAR® Certified**

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**INSTALLATION**

**Dishwashers**

**Dishwasher & Cutout Dimensions – Professional and Masterpiece® Handle**

**Electrical Specifications**

This appliance must be grounded to a metal, permanent wiring system, or an equipment grounding conductor must be run with the circuit conductors and connected to the equipment grounding terminal or lead on the dishwasher.

**Model**

**Required Circuit Breaker**

| All Dishwasher Models | 120 V, 60 Hz, 12 A |

**All Thermador Dishwashers are ENERGY STAR® Certified**

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**Dishwasher & Cutout Dimensions – Custom Panel**

**Electrical Specifications**

This appliance must be grounded to a metal, permanent wiring system, or an equipment grounding conductor must be run with the circuit conductors and connected to the equipment grounding terminal or lead on the dishwasher.

**Model**

**Required Circuit Breaker**

| All Dishwasher Models | 120 V, 60 Hz, 12 A |

**All Thermador Dishwashers are ENERGY STAR® Certified**
BUILT-IN COFFEE MACHINE

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

Built-in COFFEE MACHINE

With 8 personalized beverages by name, multiple people can program their favorite coffee and tea beverages. And with options for both plumbed and non-plumbed units, you can incorporate in any room in the home.

Spotlight Feature

Pair with existing smart home system to activate voice control.

FEATuRES

BUILT-IN COFFEE MACHINE

Thermador® Connected Experience
With the Thermador Connected Experience by Home Connect® and remote access, your coffee fits seamlessly into your day. Customize operations, create 28 coffees from around the world, and get exclusive access to delicious coffee-inspired recipes—all from your phone or tablet.

Coffee-Playlist
Using your mobile device, set your machine to make multiple cups of coffee consecutively, in the order you choose—so you can prepare drinks for each guest right from the dinner table, without ever missing a beat.

Coffee Customization
Perfect for frequent selections, coffee customization settings store up to 8 personalized beverages by name so family members and houseguests can program their favorite drinks—from a single shot espresso, to tea, to extra-large cappuccinos.

Automatic Double Shot Beverages
For days that require an added dose of verve, Automatic Double Shot delivers an extra shot of espresso to select beverages. Enjoy a consistently strong flavor and aroma at the touch of a button.

Automatic Cleaning
Cleanup has never been easier. Using both hot water and steam, the machine features a fully automatic rinse program at turn-on and turn-off, so it’s always ready for the next fresh-tasting pour.

Thermador® Exclusive

Kitchen Designed by: Kate Clarke, Legacy Designs, The New American Home 2018

PLUMBEd
NOn-PLUMBEd
FEATURES

BUILT-IN COFFEE MACHINE

Ceramic Disk Grinder
Enjoy freshly ground coffee for every cup with an exclusive Ceramic Disk Grinding System. Ceramic Disks deliver quality performance and minimize noise allowing for a smooth, consistent texture and flavor in every cup.

LCD Display
Full color LCD display illustrates beverage selection, including size and temperature control.

Installation Options

Plumbed
With an option for built-in drainage instead of a water tank, Thermador plumbed Built-in Coffee Machines help ensure your machine is ready when you are for your next cup. A water and drain connection eliminate the need to empty a drip tray, while water replenishment flows water directly into your machine from your plumbed water source, eliminating the need to fill a water container.

Non-Plumbed
Thermador non-plumbed Built-in Coffee Machines can be installed without an additional water line in your home—enabling installation in the bedroom, guest room, office and beyond.

Thermador® Exclusive

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.

Plumbed Installation
- Direct Plumbed Installation for Water and Drain Connection
- Equipped with the Thermador® Connected Experience by Home Connect™

24-Inch – TCM24PS

Non-Plumbed Installation
- Refillable Water Reservoir
- Equipped with the Thermador® Connected Experience by Home Connect™

24-Inch – TCM24TS

Optional Accessory
- TCM24PS shown with optional trim kit
- 30-Inch Stainless Steel Trim Kit – TCMTK30RS

BUILT-IN COFFEE MACHINE
24-Inch Professional & Masterpiece

Installation Options

Plumbed
With an option for built-in drainage instead of a water tank, Thermador plumbed Built-in Coffee Machines help ensure your machine is ready when you are for your next cup. A water and drain connection eliminate the need to empty a drip tray, while water replenishment flows water directly into your machine from your plumbed water source, eliminating the need to fill a water container.

Non-Plumbed
Thermador non-plumbed Built-in Coffee Machines can be installed without an additional water line in your home—enabling installation in the bedroom, guest room, office and beyond.

LCD Display
Full color LCD display illustrates beverage selection, including size and temperature control.

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.
Make your entire home exceptional when you venture beyond the kitchen. From a wine column in the walk-in closet to a Built-In Coffee Machine in the master bedroom, the possibilities are up to you.

**THINK outside THE KITCHEN**

24-Inch Built-In Coffee Machine

24-Inch Under-Counter Refrigerator with Glass Door

Kitchen Designed by: Robert Mondavi
**TCM24TS**

**24-INCH BUILT-IN COFFEE MACHINE WITH HOME CONNECT™
MASTERPIECE® & PROFESSIONAL SERIES**

**FEATURES & BENEFITS**

- Personalize your selection by altering ground size, temperature, cup size and aroma settings or choose from the 10 preset beverages.

- 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.

- 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.

- Coffee customization settings store up to 8 personalized beverages.

- Coffee customization settings store up to 8 personalized beverages.

- 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.

- Wifi equipped offerings include Playlist feature enabling you to place everyone’s order in the Home Connect™ app and let your coffee machine handle the rest.

**ACCESSORIES - INCLUDED**

- Stainless Steel Milk Container, Measuring Spoon, 1 Water Hardness Test Strip, 3-Wire Grounding Adapter, Red Hose Guide

**ACCESSORIES - OPTIONAL**

- 30” Stainless Steel Trim Kit
- Stainless Steel Milk Container
- 1 Lb. Bean Container
- Water Filter
- Descaling Tablets
- Cleaning Tablets

**GENERAL PROPERTIES**

- Modes: Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffe Latte, Milk Froth, Warm Milk, Hot Water, Steam
- Clean, Clean, Descaling
- Settings: One or Two Cups, Adjustable Cup Sizes, Brewing Temperature, Coffee Strength, Grind Adjustment
- Programming: Personalized Beverages, Language, Light and Display Brightness, Water Hardness, Temperature, Time, Demo Mode, Child-proof Lock, Key Sounds
- Sensor Alerts: Water Level, Bean Container, Drip Tray, Coffee Grounds

**BEVERAGES AVAILABLE**

- Coffee Sizes: 15
- Memory Beverages: 8
- Double Cup Option: Yes
- Coffee Strength Adjustment: 6 Levels
- Built-in Water Filter: Yes
- Automatic Cleaning: Yes
- Water Container Capacity: 1 gallon
- Bean Container: 1 lb. (16 oz.)
- Powdered Coffee: 2 Scoops
- Stainless Steel Milk Container: 17 oz.
- Home Connect™ (Wi-Fi Enabled): Yes

**TECHNICAL DETAILS**

- Watts (W): 1,600 W
- Circuit Breaker (A): 15 A
- Current (A): 10 V
- Volts (V): 120 V
- Plug Type: NEMA 5-15R, 2-Pole 3-Wire Grounding
- Power Cord Length (in.): 39”
- Drain Hose Length (in.): 67”
- Water Inlet Length (in.): 65” (extendable** by stretching to 118”)
- Drain Hose Inlet Diameter: 1/4”
- Energy Source: Electric
- Pump Pressure (Bar): 275 psi (19 bar)

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD) (in): 17 7/8” x 23 7/8” x 14”
- Net Weight (lbs): 43 lbs*

**WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
- *Not including transformer

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**TCM24PS**

**24-INCH BUILT-IN COFFEE MACHINE PLUMBED WITH HOME CONNECT™
MASTERPIECE® & PROFESSIONAL SERIES**

**FEATURES & BENEFITS**

- Personalize your selection by altering ground size, temperature, cup size and aroma settings or choose from the 10 preset beverages.

- 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.

- 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.

- Coffee customization settings store up to 8 personalized beverages.

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- 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.

- Wifi equipped offerings include Playlist feature enabling you to place everyone’s order in the Home Connect™ app and let your coffee machine handle the rest.

**ACCESSORIES - INCLUDED**

- Stainless Steel Milk Container, Measuring Spoon, 1 Water Hardness Test Strip, 3-Wire Grounding Adapter, Red Hose Guide

**ACCESSORIES - OPTIONAL**

- 30” Stainless Steel Trim Kit
- Stainless Steel Milk Container
- 1 Lb. Bean Container
- Water Filter
- Descaling Tablets
- Cleaning Tablets

**GENERAL PROPERTIES**

- Modes: Ristretto, Espresso, Espresso Macchiato, Coffee, Cappuccino, Latte Macchiato, Caffe Latte, Milk Froth, Warm Milk, Hot Water, Steam
- Clean, Clean, Descaling
- Settings: One or Two Cups, Adjustable Cup Sizes, Brewing Temperature, Coffee Strength, Grind Adjustment
- Programming: Personalized Beverages, Language, Light and Display Brightness, Water Hardness, Temperature, Time, Demo Mode, Child-proof Lock, Key Sounds
- Sensor Alerts: Water Level, Bean Container, Drip Tray, Coffee Grounds

**BEVERAGES AVAILABLE**

- Coffee Sizes: 15
- Memory Beverages: 8
- Double Cup Option: Yes
- Coffee Strength Adjustment: 6 Levels
- Built-in Water Filter: Yes
- Automatic Cleaning: Yes
- Water Container Capacity: 1 gallon
- Bean Container: 1 lb. (16 oz.)
- Powdered Coffee: 2 Scoops
- Stainless Steel Milk Container: 17 oz.
- Home Connect™ (Wi-Fi Enabled): Yes

**TECHNICAL DETAILS**

- Watts (W): 1,600 W
- Circuit Breaker (A): 15 A
- Current (A): 10 V
- Volts (V): 120 V
- Plug Type: NEMA 5-15R, 2-Pole 3-Wire Grounding
- Power Cord Length (in.): 39”
- Drain Hose Length (in.): 67”
- Water Inlet Length (in.): 65” (extendable** by stretching to 118”)
- Drain Hose Inlet Diameter: 1/4”
- Energy Source: Electric
- Pump Pressure (Bar): 275 psi (19 bar)

**DIMENSIONS & WEIGHT**

- Overall Appliance Dimensions (HxWxD) (in): 17 7/8” x 23 7/8” x 14”
- Net Weight (lbs): 43 lbs*

**WARRANTY**

- Limited Warranty, Entire Appliance, Parts and Labor: 2 Year
- *Not including transformer
Model Options
The Thermador Built-in Coffee Machine is available in two options for use in a plumbed or non-plumbed installation. Both models feature a stainless steel finish and design that coordinates with both the Professional and Masterpiece® collection. An optional trim kit is available for 30” cutout installations.

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

Installation Options
Plumbed
With a new option for built-in drainage instead of a water tank, Thermador plumbed Built-in Coffee Machines help ensure your machine is ready to operate. A water and drain connection eliminates the need to empty a drip tray, while water replenishment flows water directly into the machine from a plumbed water source, eliminating the need to fill a water container.

Non-Plumbed
Thermador non-plumbed Built-in Coffee Machines can be installed without an additional water line in the home—enabling installation in a bedroom, guest room, office and beyond.

Important
Make sure there is adequate ventilation. To do this, remove the rear panel or cut out an opening of 19 11⁄16” x 15 3⁄4” (500 x 400 mm). There must be a gap of at least 1 3⁄8” (35 mm) between the wall and base of the unit or the rear panel of the unit situated above.

The ventilation slots and intake openings must not be covered.

Also follow the installation instructions for the appliance situated above or below.

The ideal installation height for the fully automatic espresso machine, measured from the floor to the lower edge of the appliance, is 37 1/2” to 57” (95 – 145 cm).

If installing the appliance above a warming drawer, the height of the recess must be 23 1/2” (597 mm) depth including transformer. Ensure proper venting, e.g. by connecting the hose to a sink or a funnel siphon. The included red hose guide must be installed. The drain hose must be guided straight at the outlet point from the machine. The drain hose must be installed with a continuous gradient and a height difference of more than 6". There should be no loops, clews, double siphon or sagging in the drain hose that can interfere with water flow or cause water accumulation in the drain hose.

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

Thermador Built-in Coffee Machines are equipped with a 39-inch, 3-wire supply cord with a NEMA 5-15R plug. It is designed to be connected to a 120V AC, 60Hz, single phase power supply.

<table>
<thead>
<tr>
<th>Model</th>
<th>Required Circuit Breaker</th>
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<tbody>
<tr>
<td>TCM24PS</td>
<td>120 V, 60 Hz, 15 A</td>
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<tr>
<td>TCM24TS</td>
<td>120 V, 60 Hz, 15 A</td>
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</tbody>
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PLANNING INFORMATION
Built-In Coffee Machine, Professional & Masterpiece®

<table>
<thead>
<tr>
<th>Model</th>
<th>Water and Electrical Connections</th>
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<tbody>
<tr>
<td></td>
<td>a (Water outlet)</td>
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<tr>
<td></td>
<td>b (Cold-water connection)</td>
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<td></td>
<td>c (Electric terminal box)</td>
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</tbody>
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INSTALLATION
Built-In Coffee Machine, Professional & Masterpiece®
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Built-In Coffee Machine, Professional & Masterpiece®

Non-Plumbed Coffee Machine Product & Cutout Dimensions

Plumbed and Non-Plumbed Coffee Machine Flush Install

Plumbed and Non-Plumbed Coffee Machine Cutout Dimensions with Optional 30-Inch Trim Kit TCMTK30RS

NOTE: * Flush installation requires a 5/16" (8 mm) high x 28½" (724 mm) wide x 22½" (571 mm) deep baseplate underneath the unit body.

Plumbed and Non-Plumbed Coffee Machine Flush Install with Optional 30-Inch Trim Kit TCMTK30RS

inches (mm)

Plumbed Coffee Machine, Professional & Masterpiece®

INSTALLATION
Built-In Coffee Machine, Professional & Masterpiece®

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inches (mm)
These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited Warranty from Date of 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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