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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 GENESIS of 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.
RANGES
FOR THE PROFESSIONAL COLLECTION

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.
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 rangtop 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
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.

True 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.

FEATURES
PROFESSIONAL RANGES

Select Professional Ranges

Color TFT Display
The TFT display panel offers a vibrant, full-color touchscreen display that lets you easily adjust settings.

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

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

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

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

★ 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.

★ Thermador® Exclusive
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 on all models with the exception of 30” Pro Harmony models.

★ Thermador® Exclusive
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 on all models with the exception of 30” Pro Harmony models.
**Liberty® Induction Module**

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

**Color TFT Interface**

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

**22K Patented Pedestal Star® Burner**

Our powerful, patented Pedestal Star® Burner delivers 22,000 BTU/hr of output with 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)
**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.

**Thermador® Exclusive**
PRO HARMONY®  
24-Inch Standard-Depth, Professional

**48-Inch, Dual-Fuel**

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 – PRD486WHU (Pro Indoor Grill)
48-Inch – PRD486WDHU (Electric Griddle)

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

**30-Inch, Dual-Fuel**

Grill or Griddle
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven
30-Inch – PRD304WHU

Grill / Griddle Combination
- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven (Lg. Only)
30-Inch – PRD304WCHU

**36-Inch, Dual-Fuel**

Grill or Griddle
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven
36-Inch – PRD366WHU

Grill / Griddle Combination
- Pro Indoor Grill with Ceramic Briquettes and Electric Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven (Lg. Only)
36-Inch – PRD366WCHU

**48-Inch, Gas**

Grill
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven (Lg. Only)
48-Inch – PRG486WHU

Griddle
- Electric Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven (Lg. Only)
48-Inch – PRG486WDH

**36-Inch, Gas**

Grill
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 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 – PRG364WDH

**30-Inch, Gas**

Grill
- Pro Indoor Grill with Ceramic Briquettes or Electric Griddle
- 5 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven
30-Inch – PRG305WHU

Griddle
- Electric Griddle
- 5 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven
30-Inch – PRG304WH

4 Burners
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Convection Oven (Lg. Only)
30-Inch – PRG304WH

**Thermador® Exclusive**

See pages 116–117 for accessories
Visit Thermador.com for complete specifications
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.

Spotlight Feature
Connect your Thermador appliances to smart devices in your home, such as Amazon Alexa and Google Home.
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**
Thoughtfully designed rangetop offers LED lighting to illuminate the control panel.

**QuickClean Base®**
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.

**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.

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

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

**Fast Time to Boil**
Our 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.

*Available on select burners

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

**Thermador® Exclusive**

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**RANGETOPS**

FOR THE PROFESSIONAL COLLECTION
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 grill 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.

★ Thermador® Exclusive

PROFESSIONAL RANGETOPS

88-Inch Professional

5 Burners with Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Knob Illumination
48-Inch – PCG86W

5 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 – PCG86WL

PROFESSIONAL RANGETOPS

48-Inch Professional

6 Burners with Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Knob Illumination
36-Inch – PCG86WD

6 Burners with Pro Grill
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Pro Indoor Grill with Ceramic Briquettes
- Porcelain Surface
- LED Knob Illumination
36-Inch – PCG86WL

PROFESSIONAL RANGETOPS

36-Inch Professional

6 Burners
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Knob Illumination
30-Inch – PCG36W

★ Thermador® Exclusive

PROFESSIONAL RANGETOPS

5 Burners 30-Inch Edition
- 5 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Knob Illumination
30-Inch – PCG355W

See page 118 for accessories
Visit Thermador.com for complete specifications
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.
Maxbroil®
The Thermador exclusive 4,800 Watt, 12-pass broil element enables you to broil even large dishes more evenly.

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

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

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

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

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

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

Thermador® Exclusive

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

FEATURES
BUILT-IN OVENS
SELECT FEATURES

SINGLE

DOUBLE

DOUBLE

COMBO

TRIPLE

COMBO
**Steam Ovens**

*Cook More with Steam*
Thermador Steam Ovens feature the largest 30" steam capacity on the market*, with multiple racks to accommodate your all of your culinary ambition.
*According to AHAM Standards

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

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

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

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

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

**Speed Ovens**

*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®**
38 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.

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**STEAM & CONVECTION OVENS**

*Professional & Masterpiece*

- **Professional**
  - True Convection
  - Rotisserie
  - 1 Telescopic Rack
  - 13 Cooking Modes
  - Halogen Illumination
  - SoftClose® Door
  - 30-Inch – PO301RW

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

---

**SPEED OVENS**

*Professional & Masterpiece*

- **Professional**
  - 10 Power Levels and 1.6 cu. ft. Capacity
  - 36 CookSmart® Auto Programs
  - Combines Convection Bake, Broil and Microwave
  - 30-Inch – MC30WP

- **Masterpiece**
  - 10 Power Levels and 1.6 cu. ft. Capacity
  - 36 CookSmart® Auto Programs
  - Combines Convection Bake, Broil and Microwave
  - 30-Inch – MC30WS

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**SINGLE OVENS**

*Professional*

- True Convection
- Rotisserie
- 3 Telescopic Racks
- 16 Cooking Modes
- Halogen Illumination
- SoftClose® Door
- 30-Inch – POD301W

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**SINGLE OVENS**

*Masterpiece*

- True Convection
- Rotisserie
- 3 Telescopic Racks
- 13 Cooking Modes
- Halogen Illumination
- SoftClose® Door
- 30-Inch – ME301WS

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See page 119 for accessories. Visit Thermador.com for complete specifications.
DOUBLE OVENS

Professional

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

30-Inch – POD302W

Left Side Opening Door

30-Inch – POD302RW

Right Side Opening Door

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 – MED302WSW

Right Side Opening Door

See page 119 for accessories
Visit Thermador.com for complete specifications

STEAM & CONVECTION COMBINATION OVENS

Professional & Masterpiece

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

30-Inch – PODMC31W

Professional

30-Inch – PODMC31W

Masterpiece

30-Inch – MEDMC301WS

See page 119 for accessories
Visit Thermador.com for complete specifications

COMBINATION OVENS

Professional & Masterpiece

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

30-Inch – POM301W

Professional

30-Inch – POM301W

Masterpiece

30-Inch – MEM301WS

See page 119 for accessories
Visit Thermador.com for complete specifications

DOUBLE COMBINATION

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

30-Inch – POM301W

Professional

30-Inch – POM301W

Masterpiece

30-Inch – MEM301WS

See page 119 for accessories
Visit Thermador.com for complete specifications
**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.

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**Professional & Masterpiece® MicroDrawer® Microwave**
- 950 Watts
- 10 Cooking Modes
- Sensor Cooking
- Touch Open / Close
- 30-Inch – MD30WS
- 24-Inch – MD24WS

**Professional Drop-Down Door**
- 950 Watts
- 10 Power Levels
- Sensor Cooking
- 30-Inch – MB30WP

**Masterpiece Drop-Down Door**
- 950 Watts
- 10 Power Levels
- Sensor Cooking
- 30-Inch – MB30WS

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Visit Thermador.com for complete specifications
**WARMING & STORAGE DRAWERS**

### Warming Drawers

**SoftClose® Drawer**
SoftClose doors prevent slamming and ensure ultra smooth closing of the Warming Drawer. (Available on custom panel models only)

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

**Telescopic Rails**
These rails feature a telescoping ball-bearing design for smooth opening and closing. (Available on custom panel models only)

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

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

### Storage Drawers

**Storage Drawer**
Keep important items within reach in the convenient storage drawer, the perfect complement to your Thermador built-in wall oven or coffee machine, available in two height options.

*Handle not available on single drawers.*

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**Shown: Warming Drawer in Triple Combination Oven**

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[Visit Thermador.com for complete specifications]
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

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.
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.
GAS COOKTOPS
36-Inch Masterpiece®

Patented Pedestal Star® Burner
- 5 Patented Pedestal Star® Burners (2 with ExtraLow® Select)
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®
- Progressive Illuminated Light Ring Around Each Knob
36-Inch – SGSP365TS

Patented Pedestal Star® Burner
- 5 Patented Pedestal Star® Burners
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®
36-Inch – SGSP365TS

Star® Burner
- 5 Star® Burners (2 with ExtraLow® Select)
- 16,000 BTU Center Patented Pedestal Star® Burner
36-Inch – SGSS365TS

See page 120 for accessories
Visit Thermador.com for complete specifications

GAS COOKTOPS
30-Inch Masterpiece®

Patented Pedestal Star® Burner
- 5 Patented Pedestal Star® Burners (2 with ExtraLow® Select)
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®
- Progressive Illuminated Light Ring Around Each Knob
30-Inch – SGSXP305TS

Patented Pedestal Star® Burner
- 5 Patented Pedestal Star® Burners
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®
30-Inch – SGSXP305TS

Star® Burner
- 5 Star® Burners (2 with ExtraLow® Select)
- 16,000 BTU Center Patented Pedestal Star® Burner
30-Inch – SGSS305TS

See page 120 for accessories
Visit Thermador.com for complete specifications

GAS COOKTOPS
30-Inch Masterpiece®

Patented Pedestal Star® Burner
- 5 Patented Pedestal Star® Burners
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®
- Progressive Illuminated Light Ring Around Each Knob
30-Inch – SGSXP305TS

Patented Pedestal Star® Burner
- 5 Patented Pedestal Star® Burners
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®
30-Inch – SGSXP305TS

Star® Burner
- 5 Star® Burners
- 16,000 BTU Center Patented Pedestal Star® Burner
30-Inch – SGSS305TS

See page 120 for accessories
Visit Thermador.com for complete specifications

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 BTUs, the feature provides five distinct simmer settings for consistency every time—plus our signature blue light.

Illuminated Control Panel with Metal Knobs
Signature metal knobs within a glass control design panel feature blue progressive illumination that adjusts to indicate the burner setting.

Up to 18,000 BTUs
The center burner offers up to 18,000 BTUs of power, delivering high heat that boils water faster and helps you achieve perfect searing.

Star-K Sabbath Compliant
Thermador gas cooktops are Star-K Sabbath Compliant.

★ Thermador® Exclusive

GAS COOKTOPS

Redesigned with stunning contemporary grates, the latest iteration of Thermador Gas Cooktops offers our patented Pedestal Star® Burners and ExtraLow® Select.

★ Thermador® Exclusive

★ Patented Pedestal Star® Burner and QuickClean Base®
**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 wherever 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**
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.

★ Liberty® HeatShift®
Thermador HeatShift allows you to change the power level by simply moving the pot across the cooking zone. Perfect for recipes that require moving from a sauté to a simmer.

★ Liberty® MoveMode®
Finished cooking the main course and ready to prepare the sauce? MoveMode allows easy transfer of settings without having to reset power levels when moving a pot across the cooktop.

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

★ Liberty® CookSmart®
Get consistent results for even the most complex recipes. CookSmart includes 5 preset frying levels so each dish is as exceptional as the last.

Liberty® Stopwatch Timer
Rather than counting down, this timer counts up to indicate how much time has passed since a meal has been cooking.

Thermador® Connected Experience:
Liberty® Cooktop-Hood Sync
The cooktop and matching hood can communicate with one another to synchronize turning on task lighting and ventilation.

★ Thermador® Exclusive
**HERITAGE INDUCTION COOKTOPS**

- **30-INCH**
- **36-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**

---

**INDUCTION COOKTOPS**

- **36-Inch Masterpiece®**

  - 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

- **30-Inch Masterpiece®**

  - Freedom Induction
    - Freedom Full Surface Induction
    - Dark Gray Glass
    - Home Connect™ (Wi-Fi Enabled)
    - 30-Inch – CIT30XWB

  - Heritage Induction
    - Heritage Induction with 5 Zones
    - Black Glass
    - Frameless Design
    - 36-Inch – CIT365TB

See page 119 for accessories
Visit Thermador.com for complete specifications
**ELECTRIC COOKTOPS**

With a dual-zone heat bridge, redesigned control panels, updated finishes and a variety of layouts to choose from, Thermador Electric Cooktops allow you to truly personalize the way you cook.

[Images of 30” and 36” cooktops]

**CookSmart®**

Get consistent results for even the most complex recipes. CookSmart includes 4 preset frying levels so each dish is as exceptional as the last.

**Heat Bridge Element**

A Thermador® Exclusive, this unique dual zone bridge element connects two round elements, enabling use of large oval or rectangular cookware to provide even heating, limiting cold spots.

**PowerBoost®**

Designed to bring food to the desired temperature in the shortest amount of time, PowerBoost delivers maximum powerful output.

**Triple Element**

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

**THERMADOR | COOKTOPS**
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**

**Professional & Masterpiece**

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.

**Thermador® Connected Experience**

The Thermador Connected Experience by Home Connect™, offered on select models, provides added flexibility and personalization, so you can program custom functionality like automatic start and shut-off, mobile notifications, and more using the mobile app.

**Thermador® Exclusive**

With adjustable chimney height to accommodate both high and low ceilings, you can customize your ventilation to meet your design needs.

**Chimney Wall**

**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**

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★ 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.

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 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.

★ Thermador® Exclusive

CUSTOM INSERTS
PROFESSIONAL & MASTERPIECE®

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★ Thermador® Exclusive
### 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

**Masterpiece**
- Includes Integrated Blower, 600 CFM
  - 36-Inch – HMWB36WS
  - 30-Inch – HMWB30WS

**Masterpiece**
- Includes Integrated Blower, 1000 CFM
  - 48-Inch – HMWB481WS
  - 36-Inch – HMWB361WS

**Masterpiece**
- Drawer-Style Hood with Integrated Blower, 600 CFM
  - 36-Inch – HMDW36WS
  - 30-Inch – HMDW30WS

### 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

### ISLAND HOODS
**Professional & Masterpiece**

**Professional**
- Low Profile Design, Blowers Sold Separately
  - 54-Inch – HP1N54WS
  - 42-Inch – HP1N42WS

**Masterpiece**
- Low Profile Design with Integrated Blower, 600 CFM
  - 48-Inch – HMIB48WS
  - 36-Inch – HMIB36WS

**Masterpiece**
- Deluxe 18-Inch Telescopic Design, Blowers Sold Separately
  - 36-Inch – UCVP36X

**Masterpiece**
- Low Profile Design with Integrated Blower, 600 CFM
  - 36-Inch – HMIB36WS
  - 30-Inch – HMIB30WS

### DOWNDRAFT
**Masterpiece**
- Deluxe 18-Inch Telescopic Design, Blowers Sold Separately
  - 36-Inch – UCVP36X

**Masterpiece**
- 15-Inch Telescopic Design, Blowers Sold Separately
  - 36-Inch – UCVM36X

**Masterpiece**
- Deluxe 18-Inch Telescopic Design, Blowers Sold Separately
  - 30-Inch – UCVM30X

### 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 120-126 for accessories
Visit Thermador.com for complete specifications
### Professional Ventilation Selection Guide

#### Professional Collection Ranges and Rangetops

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<td>27-Inch Depth</td>
<td>Ranges: Pro Grand</td>
<td>Ranges: Pro Grand / Pro Grand Steam</td>
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- **27-Inch Depth, 18-Inch Tall Wall Hoods**
  - 36-Inch PH36GWS
  - 42-Inch PH42GWS
  - 48-Inch PH48GWS
  - 54-Inch PH54GWS
  - 60-Inch PH60GWS

- **23-Inch Depth, 11-Inch Tall Wall Hoods with Blower**
  - 36-Inch HMWB361WS
  - 48-Inch HMWB481WS

- **24-Inch Depth, 18-Inch Tall Wall Hoods**
  - 36-Inch PH36HWS
  - 30-Inch PH30HWS
  - 48-Inch PH48HWS

- **24-Inch Depth Chimney Wall Hoods**
  - 36-Inch HPCN36WS
  - 48-Inch HPCN48WS

- **Island Hoods**
  - 42-Inch HPIN42WS
  - 54-Inch HPINS4WS

- **Custom Inserts**
  - 36-Inch VCIN36GWS
  - 48-Inch VCIN48GWS
  - 54-Inch VCINS45GWS
  - 60-Inch VCIN60GWS

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

**Masterpiece® Collection Cooktops and 30-Inch Professional Ranges and Rangetops**

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<td>✔️ Chimney Drawer Hoods with Blower</td>
<td>✔️ 36-Inch HDB36WS†</td>
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<td>✔️ Island Hoods with Blower</td>
<td>✔️ 36-Inch HIMB36WS†</td>
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<td>✔️ Custom Inserts</td>
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<td>✔️ Downdrafts</td>
<td>✔️ 30-Inch UCVM30XS</td>
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<td>✔️ 30-Inch UCVM36XS / UCVP36XS</td>
<td>✔️</td>
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</tbody>
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**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.

**NOTE:** Hood Sync between ventilation and cooktops is available only on Thermador Freedom® and Liberty® cooktops that feature Home Connect.
Spotlight Feature

One size does not fit all—mix and match refrigerator, freezer, and wine column sizes to suit your unique preservation needs.

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.
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.
CUSTOMIZE YOUR COOLING

Whether storing fresh herbs and produce from the farmer’s market, or pickled vegetables and locally grown ingredients, 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.

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
- 1 Half Gallon Bin
- 2 Large Produce Bins
- 1 Small Produce Bin
- 1 Gallon Bin

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

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
- 1 Small Produce Bin
- 2 Half Gallon Bins
- 2 Gallon Bins

36-Inch Single Column & 36-Inch Bottom Freezer
- 4 Large Produce Bins
- 2 Small Produce Bins
- 1 Half Gallon Bin

30-Inch Bottom Freezer
- 4 Large Produce Bins
- 1 Half Gallon Bin

23.5-Inch & 24-Inch Single Column (Shown)
- 4 Large Produce Bins
- 1 Half Gallon Bin

Visit Thermador.com for complete specifications.
Diamond Ice
An eye-catching addition to any party, Thermador Diamond Ice features a unique shape that keeps drinks cold. Use Diamond Ice in your favorite craft cocktails to make a lasting impression.

SuperFreeze®
Get cooler, faster. Whether you’re just returning from the market or freezing for future use, SuperFreeze brings food to its ideal preservation temperature after placing it in the freezer.

In-Door Dispenser
With intuitive touch controls and completely integrated installation, the Thermador In-Door Ice and Water Dispenser is sleeker than ever. Proximity Sensor and stunning lighting make for a captivating filtered water solution.

Full Width Ice Drawers
Full-width ice drawers have the capacity to hold more ice to help prepare for larger gatherings.

36-Inch Freezer Column
36” columns offer ample space for interior storage, enabling you to customize different sizes for freezer preservation.

Thermador® Exclusive

Spotlight Feature
Push to open feature allows you to open doors with a gentle touch—and ability to design with or without handles.
Spotlight Feature

The perfect refrigeration replacement solution.

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.

- 23.5-Inch Built-In Panel-Ready Professional Fresh Food Column
- 18-Inch Built-In Panel-Ready Freezer Column
- 24-Inch Built-In Panel-Ready Freezer Column
WINE COLUMNS

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, pages 128–129

**Thermador® Exclusive**
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.

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.
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.

**Spotlight Feature**
Think outside the kitchen and incorporate refrigeration columns and under-counter double drawers in master suites, guest and game rooms.
Personalize your cooling with a variety of column sizes, customized interiors, and stainless steel or custom panels.

**Spotlight Feature**

**The Complete FREEDOM® COLLECTION**

Choose from a variety of sizes, standout stainless steel or custom paneling finish, as well as interior configuration options to store everything from delicate produce to jarred preserves.

**BUILD YOUR OWN CUSTOM COLUMN**

Our award-winning Freedom Collection offers customized columns in four simple steps.

1. Choose your unit: Fresh Food, Freezer, Bottom Freezer or Wine Preservation Column.

2. Choose your panel: stainless steel for a standout look, or custom panel for seamless integration with the rest of your cabinetry.*

3. Choose your handle: Masterpiece®, Professional, or custom handles. See pages 128–129 for details.

4. Customize your interior with various storage options to fit your lifestyle, including produce railings and bins. See pages 128–129 for details.

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

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*Handleless Panels should not be installed on units without the SoftClose® capability. If you are uncertain if your refrigerator unit has SoftClose® capability, please contact our customer team by calling 1-800-735-4328.
**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 – T23HR900SP

- **24-Inch Fresh Food**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 24-Inch with Two Delicate Produce Bins – T24HR900SP
  - 24-Inch with Two Standard Bins – T24HR902SP

- **30-Inch Fresh Food**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 30-Inch with Two Delicate Produce Bins – T30HR900SP
  - 30-Inch with Two Delicate Produce Bins and Home Connect™ – T30HR901SP
  - 30-Inch with Two Standard Bins and Home Connect™ – T30HR902SP

- **36-Inch Fresh Food**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 36-Inch – T36HR900SP

**FREEZER COLUMNS EXTERNAL DISPENSER**

**Freedom Refrigeration**

- **18-Inch Freezer External Ice & Water Dispenser**
  - Build Your Custom Column by Choosing a Panel and Handle
  - 18-Inch with Left-Hand Door Swing – T18ID900LP
  - 18-Inch with Right-Hand Door Swing – T18ID900RP

- **24-Inch Freezer External Ice & Water Dispenser**
  - Build Your Custom Column by Choosing a Panel and Handle
  - 24-Inch with Left-Hand Door Swing – T24ID900LP
  - 24-Inch with Right-Hand Door Swing – T24ID900RP

**FREEZER COLUMNS INTERNAL ICE MAKER**

**Freedom Refrigeration**

- **18-Inch Freezer Internal Diamond Ice Maker**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 18-Inch – T18IF900SP
  - 18-Inch with Home Connect™ – T18IF901SP

- **24-Inch Freezer Internal Diamond Ice Maker**
  - Reversible Door Swing
  - Build Your Custom Column by Choosing a Panel and Handle
  - 24-Inch – T24IF900SP

**WINE PRESERVATION COLUMNS**

**Freedom Refrigeration**

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

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

  - 24-Inch with Home Connect™ – T24IW901SP

*All models except T18IF901SP

See pages 128 – 129 for accessories

Visit Thermador.com for complete specifications
### BOTTOM FREEZERS

**Freedom® Refrigeration**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>T36IB900SP</td>
<td>36-Inch Bottom Freezer 2 Door</td>
<td>- Reversible Door Swing - Build Your Custom Column by Choosing a Panel and Handle</td>
</tr>
<tr>
<td>T30IB900SP</td>
<td>30-Inch Bottom Freezer 2 Door</td>
<td>- Reversible Door Swing</td>
</tr>
</tbody>
</table>

### PRE-ASSEMBLED BOTTOM FREEZERS

**Freedom® Refrigeration, Professional**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>T36BB920SS</td>
<td>36-Inch Bottom Freezer Pre-Assembled 2 Door</td>
<td>- Reversible Door Swing - Pre-assembled with Stainless Steel Panels and Professional Handles</td>
</tr>
<tr>
<td>T30BB920SS</td>
<td>30-Inch Bottom Freezer Pre-Assembled 2 Door</td>
<td>- Reversible Door Swing</td>
</tr>
</tbody>
</table>

### PRE-ASSEMBLED BOTTOM FREEZERS

**Freedom® Refrigeration, Masterpiece®**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>T36BT920NS</td>
<td>36-Inch Bottom Freezer Pre-Assembled French Door</td>
<td>- Pre-assembled with Stainless Steel Panels and Masterpiece® Handles</td>
</tr>
<tr>
<td>T30BB910SS</td>
<td>30-Inch Bottom Freezer Pre-Assembled 2 Door</td>
<td>- Reversible Door Swing</td>
</tr>
</tbody>
</table>

### 36-Inch Bottom Freezer French Door

- Build Your Custom Column by Choosing a Panel and Handle
- Pre-assembled with Stainless Steel Panels and Masterpiece® Handles

*All models except T36IB902NP, T36IT901NP, and T36IT902NP

See pages 128-129 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

---

### Professional Handle
- Left-Hinged – T24UR920LS
- Right-Hinged – T24UR920RS

### Masterpiece® Handle
- Left-Hinged – T24UR910LS
- Right-Hinged – T24UR910RS

### Custom Panel
- Left-Hinged – T24UR900LP
- Right-Hinged – T24UR900RP

### Professional Handle
- Left-Hinged – T24UR920LS
- Right-Hinged – T24UR920RS

### Masterpiece® Handle
- Left-Hinged – T24UR910LS
- Right-Hinged – T24UR910RS

### Custom Panel
- Left-Hinged – T24UR900LP
- Right-Hinged – T24UR900RP

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Visit Thermador.com for complete specifications.
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.
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

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.

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.

FULLY FLUSH CUSTOM PANEL DISHWASHERS

Flat Stainless Steel Panel with Professional Handle

Flat Stainless Steel Panel with Masterpiece® Handle

Custom Panel to Match Your Cabinetry

Features

- Revolutionary Lower Rack Designed Specifically to Accommodate all of Your Glassware
- No-Slip, Soft Rubber Racks
- Star Speed® Cycle
- Push to Open
- Large Glassware Capacity
- Mixed Use Top Rack
- Sapphire Glow® Light
- Removes Lipstick Residue*
- Thermador® Connected Experience by Home Connect™

Available January 2021

Kitchen Designed by Ili Hidalgo-Nilsson, Terracotta Design Build Co.

See page 110 for accessories

Visit Thermador.com for complete specifications
**STELLAR 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 Times
- 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

See page 110 for accessories
Visit Thermador.com for complete specifications

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**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 Times
- 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

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**TOPAZ® Dishwashers**
- 6 Programs, 6 Options

**Features**
- Time Remaining PowerBeam™
- Crystal Protect® Water Softener System
- Flexible Folding Times
- 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

See page 110 for accessories
Visit Thermador.com for complete specifications

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**EMERALD® Dishwashers**
- 6 Programs, 5 Options

**Features**
- Blue PowerBeam™
- Chef's Tool Drawer (3rd Rack)
- Semi-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 page 110 for accessories
Visit Thermador.com for complete specifications

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*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 MicroDrawer® 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.
Built-in COFFEE MACHINE

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

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

PLUMBED
NON-PLUMBED

★ 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
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.

Plumbed Installation
- Direct Plumbed Installation for Water and Drain Connection
- Equipped with the Thermador® Connected Experience by Home Connect™
24-Inch – TCM24PFS

Non-Plumbed Installation
- Refillable Water Reservoir
- Equipped with the Thermador® Connected Experience by Home Connect™
24-Inch – TCM24TS

Optional Accessory
- TCM24PFS shown with optional trim kit
30-Inch Stainless Steel Trim Kit – TCMTK30RS

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.

Plumbed Installation
- Direct Plumbed Installation for Water and Drain Connection
- Equipped with the Thermador® Connected Experience by Home Connect™
24-Inch – TCM24PFS

Non-Plumbed Installation
- Refillable Water Reservoir
- Equipped with the Thermador® Connected Experience by Home Connect™
24-Inch – TCM24TS

Optional Accessory
- TCM24PFS shown with optional trim kit
30-Inch Stainless Steel Trim Kit – TCMTK30RS
THINK outside THE KITCHEN

Make your entire home exceptional when you venture beyond the kitchen. From a wine column in the walk-in closet to a Built-In Coffee Machine in the master bedroom, the possibilities are up to you.

24-Inch Built-In Coffee Machine

24-Inch Under-Counter Refrigerator with Glass Door

Kitchen Designed by: Robert Mondavi
Exceptional ACCESSORIES

Personalize your Thermador® culinary suite with exceptional accessories, specifically engineered for your Thermador appliances. From cooking pans to iconic blue knobs, you can customize your design, as well as enhance your entertaining experience.

Kitchen Designed by: Juanita Galliford
## ACCESSORIES

### ALL PROFESSIONAL RANGES

#### Flat Ceramic Briquettes
- **PAFBRICK**w – with Basket
- **PAFBRICK** – without Basket

#### Wick Ring
- **PAWOKRING**

#### Chopping Block / Cutting Board
- **PA12CHPB** – 12-Inch

### ACCESSORIES WITH NON-STICK HIGH-RELEASE COATING

- **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, have a minimum 6” rear clearance to combustible surfaces. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

#### Accessories with Non-Stick High-Release Coating

- **Griddle Sits on Top of Grates Over 2 Patented Pedestal Star® Burners**
  - **PAFGRIDDLE**
  - **Pro Grill / Griddle Cover**
  - **PA12GRILL** – 12-Inch

#### Accessories with Fusion Coating

- **Pro Griddle** (for Briquette Grill Models)
  - **PAFGRIDDLE** – 12-Inch
- **Pro Griddle With Tray (Fusion Coating Option for Griddle Models)**
  - **PAFGRIDDLF** – 12-Inch
- **Pro Grill With Tray (for Griddle Models)**
  - **PA12GRFD** – 12-Inch

### ACCESSORIES WITH FUSION COATING

- **PA30WLBH** – 30-Inch
- **PA36WLBH** – 36-Inch
- **PA48WLBH** – 48-Inch

### HIGH ALTITUDE KITS

- **Natural Gas Ranges, 5,400 ft. to 10,200 ft.**
  - **PAALKITWH** – Pro Harmony Ranges
  - **PAALKITGW** – Pro Grand Ranges

### LP CONVERSION KITS

- **Pro Grand Dual Fuel Models with 4 and 6 Burners**
  - **PALPKITGW**
- **Pro Harmony Gas Models with 4 and 6 Burners**
  - **PALPKITGW**

### BACKGUARDS

- **7-Inch Low Backguard**
  - **PA48WLB** – 48-Inch
  - **PA36WLB** – 36-Inch
  - **PA30WLB** – 30-Inch

### METALLIC BLUE KNOB KIT

- **KENOBLLULW – 60 / 48 / 36-Inch**

### PRO GRAND® RANGES

#### BACKGUARDS

- **7-Inch Low Backguard**
  - **PA48WLB** – 48-Inch Dual-Fuel
  - **PA48WLIB** – 48-Inch Gas
  - **PA36WLB** – 36-Inch Dual-Fuel

#### TOOLKITS

- **PA60WTKG** – 60-Inch
- **PA48WTKG** – 48-Inch
- **PA36WTKG** – 36-Inch

#### METALLIC BLUE KNOB KIT

- **KENOBLLULW – 60 / 48 / 36-Inch**

#### ACCESSORIES

- **Pro Grand Steam Adds These Accessories:
  - **Wire Rack**
    - **CSRACKH**
  - **Cooking Pans / Trays**
    - **CS2LPH** – 1 1/2-Inch Deep
    - **CS2LH** – 1 1/2-Inch Deep
    - **Baking Tray – Full Size**

#### PRO GRAND® 60-Inch Add These Accessories:

- **Griddle Cover**
  - **PA4CVR** – 24-Inch

#### PRO GRAND® 60-Inch Adds These Accessories:

- **Liberty Induction Teppanyaki**
  - **TEPRAN1016**
- **Stainless Steel Pan**
  - **CHEFSPAN10** – 10-Inch
- **Stainless Steel Roaster Pan**
  - **TROASTE**

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Visit Thermador.com for complete specifications.

*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, have a minimum 6" rear clearance to combustible surfaces. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.*
### PROFESSIONAL RANGETOPS
**ACCESSORIES**

- **Backguards**
  - 10-Inch Low Backguard
  - PA30WLBC – 30-Inch
  - PA36WLBC – 36-Inch
  - PA48WLBC – 48-Inch

- **Flat Ceramic Briquettes**
  - PABRICK30K – with Basket
  - PABRICKW – without Basket

- **Wok Ring**
  - PWOKRINGHC

- **Chopping Block / Cutting Board**
  - PA12CHPBLK – 12-Inch

- **Metallic Blue Knob Kit**
  - PAKNOBLUWR – 30 / 36 / 48-Inch

- **LP Conversion Kits**
  - Pro Rangetop Models with 4 and 6 Burners
    - PALPKITHW
  - Pro Rangetop Model PCG305W only (5 Burners)
    - PALPKITHW5

### BUILT-IN STEAM & CONVECTION OVENS
**ACCESSORIES**

- **Backguards**
  - 10-Inch Low Backguard

- **Accessories with Non-Stick High-Release Coating**
  - Griddle Sits on Top of Grates Over 2 Patented Pedestal Star® Burners
    - PAGRIDDLE
  - Pro Grill with Tray (for Griddle Models)
    - PA12GRILLW – 12-Inch

- **Accessories with Fusion Coating**
  - Pro Griddle (for Briquette Grill Models)
    - PAGRIDDLEDW – 12-Inch
  - Pro Griddle with Tray (for Griddle Models)
    - PAGRIDLFW – 12-Inch
  - Pro Grill with Tray (for Griddle Models)
    - PA12GRILFW – 12-Inch

- **Pro Grill / Griddle Covers**
  - For Griddle Models
    - PA12LCVRW – 12-Inch
  - For Pro Indoor Grill Models
    - PA12LCVRN – 12-Inch

- **Wire Rack for Steam Oven**
  - 00777111

- **Broiler Grill**
  - Large (Max Broil) Broiler Grill Set (2)
    - 11024904

- **Cooking Pans**
  - Brioche Pan
    - 0944628 – 1 1/8-Inch Deep
  - Large (Max Broil) Broiler Pan
    - 11024903 – 1 5/8-Inch Deep
  - Universal Pan – Extra Large
    - 11014338 – 1 11/16-Inch Deep
  - Perforated Steam Cooking Pan – Extra Large
    - 577551 – 3 3/8-Inch Deep

- **Wireless Cooking Sensor**
  - TCOOKSENSW

- **Non-Stick Induction Grill**
  - TGRILLPANX – 17” x 9”

### INDUCTION AND ELECTRIC COOKTOPS
**ACCESSORIES**

- **Stainless Steel Pan**
  - CHEFSPAN8 – 10-Inch

- **Stainless Steel Roaster Pan**
  - CHEFSPAN10 – 10-Inch

- **Round Skillet**
  - CHEFSPAN13 – 16-Inch

- **Griddle-Style Teppanyaki**
  - TEPPAN1013 – 10” x 13”
  - TEPPAN1016 – 10” x 16”
  - TEPPAN1314 – 13” x 14”
  - TEPPAN1321 – 13” x 21”

- **Wire Rack for Steam Oven**
  - 00777111

- **Multi-Point Temperature Probe**
  - 12022200

- **Sponge**
  - 623653

*Models PCG305xx, PRD305xx, PRD306xx, PRG304xx, PRG305xx and PRD304xx are suitable for 0” rear clearance to combustible surfaces. All other models when using the included Island Trim a minimum 6” (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0” rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0” when using the included Island Trim. Clearances of less than 6” (152 mm) should be approved by the local codes and / or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

Visit Thermador.com for complete specifications.
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.

Recirculation Kits

For 36" HMWB36WS only
RECHHMWB36

For 30" HMWB30WS only
RECHHMWB30

For under cabinet drawer hoods only
RECHHMDW30–HMWD30WS
RECHHMDW36–HMWD36WS

Replacement Charcoal Filters

For use with recirculation kits
RECHHMWB36

CHFILT3036

For use with recirculation kits
RECHHMDW30–HMWD30WS
RECHHMDW36–HMWD36WS

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W
EXTNCB25W

Duct Covers

Professional

<table>
<thead>
<tr>
<th>6-Inch Tall</th>
<th>8-Foot – 9-Foot Ceiling Telescoping</th>
<th>10-Foot Ceiling Telescoping</th>
<th>16-Inch Tall</th>
<th>28-Inch – 65-Inch Tall</th>
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<td>DC48B9W</td>
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Masterpiece

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<th>42-Inch – 59-Inch Tall Telescoping</th>
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Lighting

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<th>Bulb Type</th>
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<tr>
<td>PH__HWS</td>
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<tr>
<td>HMWB__WS</td>
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<tr>
<td>HMDW__WS</td>
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Lighting

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<th>Bulb Type</th>
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<td>HMCB__WS</td>
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<tr>
<td>HDDB__WS</td>
<td>Yes</td>
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Visit Thermador.com for complete specifications
**CUSTOM INSERTS**

**ACCESSORIES**

**Important Note:**

VCN_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 VCN_GWS custom inserts only REMCPW

**Custom Hood Liners**

For use with VCI_DS custom inserts only LINEX8 – 48-Inch LINEX36 – 36-Inch LINER30 – 30-Inch

**Baffle Filters**

- Stainless Steel finish
- Unique low profile design maximizes grease capture
- Dishwasher-safe for easy cleanup

For use with VCI_DS custom inserts only BAFPLT48 – 48-Inch Wide BAFPLT30 – 30-Inch Wide

**25 ft. Blower Connector Cable**

For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTR610W, VTR600P. Cannot be connected together to extend length.

EXTNCB25W

**5 ft. Electrical Panel Extension Cable**

This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable. Cannot be used to connect inline or remote blowers.

EXTNCE5

**Downdraft Gas Cooktop Seal Trim Kits**

Required for installation with Gas Cooktops.

UCV30ST – 30-Inch

UCV36ST – 36-Inch

**Remote and Inline Blower Downdraft Transitions**

UCSID68 6" Side / Rear Transition

UCSID69 8" Side / Rear Transition

UCSID10 10" Side / Rear Transition

UCVFRTN6 6" Round Front Plate

UCVFRTN8 8" Round Front Plate

UCVFRTN10 10" Round Front Plate

UCVRECT2 2" Rectangular Duct

**Lighting**

**SKU** Included Bulb Type

UCV36XS Yes LED Strip

**DOWNDRAFT HOODS**

**ACCESSORIES**

**Recirculation Kit**

Use with induction / electric cooktops only UCVRECIC

**Replacement Charcoal Filter**

UCFILTER

**25 ft. Blower Connector Cable**

For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTR610W, VTR600P. Cannot be connected together to extend length.

EXTNCB25W

**5 ft. Electrical Panel Extension Cable**

This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable. Cannot be used to connect inline or remote blowers.

EXTNCE5

**Downdraft Gas Cooktop Seal Trim Kits**

Required for installation with Gas Cooktops.

UCV30ST – 30-Inch

UCV36ST – 36-Inch

**Remote and Inline Blower Downdraft Transitions**

UCSID68 6" Side / Rear Transition

UCSID69 8" Side / Rear Transition

UCSID10 10" Side / Rear Transition

UCVFRTN6 6" Round Front Plate

UCVFRTN8 8" Round Front Plate

UCVFRTN10 10" Round Front Plate

UCVRECT2 2" Rectangular Duct

**Lighting**

**SKU** Included Bulb Type

UCV36XS Yes LED Strip

**BLOWER AND DUCT SELECTION GUIDE**

**Wall Hoods - Professional**

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max Total Amps (120V, 60Hz)</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>60&quot; = PH400WS</td>
<td>Remote VTR1030W</td>
<td>1000</td>
<td>13.6</td>
<td>RFPLT1000P</td>
<td>10-Inch</td>
<td>Included</td>
<td>10-Inch</td>
<td>Vertical, Horizontal</td>
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<tr>
<td>60&quot; = PH400WS</td>
<td>Inline VTR1010W</td>
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<td>10-Inch</td>
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<td>—</td>
</tr>
<tr>
<td>60&quot; = PH400WS</td>
<td>Integrated VTN1090R</td>
<td>1000</td>
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<td>—</td>
<td>10-Inch</td>
<td>—</td>
<td>—</td>
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</tr>
<tr>
<td>54&quot; – 48&quot; = PH640WS</td>
<td>Remote VTR630W</td>
<td>600</td>
<td>54&quot;/48&quot; – 11.7</td>
<td>42&quot;/36&quot; – 11.1</td>
<td>RFPLT600P</td>
<td>6-Inch</td>
<td>Included</td>
<td>10-Inch</td>
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<tr>
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<td>Inline VTR1030W</td>
<td>1000</td>
<td>54&quot;/48&quot; – 13.6</td>
<td>42&quot;/36&quot; – 13.0</td>
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<td>Included</td>
<td>10-Inch</td>
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<tr>
<td>54&quot; – 48&quot; = PH640WS</td>
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<td>54&quot;/48&quot; – 13.2</td>
<td>42&quot;/36&quot; – 12.6</td>
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<tr>
<td>48&quot; = PH48HSWS</td>
<td>Remote VTR610W</td>
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<td>54&quot;/48&quot; – 9.8</td>
<td>42&quot;/36&quot; – 9.2</td>
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<td>Included</td>
<td>10-Inch</td>
</tr>
<tr>
<td>48&quot; = PH48HSWS</td>
<td>Inline VTN1010W</td>
<td>1000</td>
<td>54&quot;/48&quot; – 13.0</td>
<td>42&quot;/36&quot; – 13.0</td>
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<tr>
<td>48&quot; = PH48HSWS</td>
<td>Integrated VTN1090R</td>
<td>1000</td>
<td>54&quot;/48&quot; – 13.2</td>
<td>42&quot;/36&quot; – 12.6</td>
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**Wall Hoods - Masterpiece**

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max Total Amps (120V, 60Hz)</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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<tbody>
<tr>
<td>36&quot; – HMW36WS</td>
<td>Remote VTR600W</td>
<td>600</td>
<td>48&quot; – 6.5</td>
<td>36&quot;/30&quot; – 5.9</td>
<td>RFPLT600P</td>
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<td>Included</td>
<td>10-Inch</td>
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<tr>
<td>36&quot; – HMW36WS</td>
<td>Inline VTR1000W</td>
<td>1000</td>
<td>48&quot; – 8.4</td>
<td>36&quot;/30” – 7.8</td>
<td>RFPLT1000P</td>
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<td>Included</td>
<td>10-Inch</td>
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<tr>
<td>36&quot; – HMW36WS</td>
<td>Integrated VTN1090R</td>
<td>1000</td>
<td>48&quot; – 8.4</td>
<td>36&quot;/30&quot; – 7.8</td>
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<tr>
<td>30&quot; – HMW30WS</td>
<td>Remote VTR600W</td>
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<td>36&quot;/30” – 5.9</td>
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<td>Included</td>
<td>10-Inch</td>
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<tr>
<td>30&quot; – HMW30WS</td>
<td>Inline VTR1000W</td>
<td>1000</td>
<td>48&quot; – 8.4</td>
<td>36&quot;/30” – 7.8</td>
<td>RFPLT1000P</td>
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<td>Included</td>
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<td>30&quot; – HMW30WS</td>
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<td>48&quot; – 8.4</td>
<td>36&quot;/30” – 7.8</td>
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**Visit Thermador.com for complete specifications**
## BLOWER AND DUCT SELECTION GUIDE

### Chimney Wall Hoods – Professional

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<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. CFM</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft</th>
<th>Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction</th>
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<tbody>
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<td>Chimney Wall Hoods – Professional</td>
<td>VTR630W</td>
<td>600</td>
<td>480 – 6.5 36” – 5.9</td>
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<td>VTR1030W</td>
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### Chimney Wall Hoods – Masterpiece

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<th>Damper</th>
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### Island Hoods – Professional

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<td>Vertical</td>
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### Custom Inserts – Professional

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<td>8.8</td>
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<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Custom Inserts – Professional</td>
<td>Integrated</td>
<td>1000</td>
<td>7.9</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Custom Inserts – Professional</td>
<td>Remote</td>
<td>600</td>
<td>8.4/18.5 42”/36” – 7.8</td>
<td>RFPLT1000P</td>
<td>10-Inch</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>Custom Inserts – Professional</td>
<td>Inline</td>
<td>1000</td>
<td>8.4/18.5 42”/36” – 7.8</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
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<td>—</td>
</tr>
<tr>
<td>Custom Inserts – Professional</td>
<td>Integrated</td>
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<td>8.4/18.5 42”/36” – 7.8</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
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</table>

### Custom Inserts – Masterpiece

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>CFM</th>
<th>Max. CFM</th>
<th>Roofplate Required</th>
<th>Duct Size at Blower</th>
<th>Transition w/Backdraft</th>
<th>Damper</th>
<th>Duct Size at Discharge</th>
<th>Discharge Direction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Custom Inserts – Masterpiece</td>
<td>Remote</td>
<td>600</td>
<td>5.2</td>
<td>—</td>
<td>6-Inch</td>
<td>Included</td>
<td>6-Inch</td>
<td>Vertical</td>
<td></td>
</tr>
<tr>
<td>Custom Inserts – Masterpiece</td>
<td>Inline</td>
<td>600</td>
<td>5.2</td>
<td>—</td>
<td>6-Inch</td>
<td>Included</td>
<td>6-Inch</td>
<td>Vertical</td>
<td></td>
</tr>
<tr>
<td>Custom Inserts – Masterpiece</td>
<td>Integrated</td>
<td>600</td>
<td>5.2</td>
<td>—</td>
<td>6-Inch</td>
<td>Included</td>
<td>6-Inch</td>
<td>Vertical</td>
<td></td>
</tr>
</tbody>
</table>

*Purchase separately at most hardware stores, unless otherwise indicated with a Thermador model number.
**BLOWER AND DUCT SELECTION GUIDE**

<table>
<thead>
<tr>
<th>Type</th>
<th>Model #</th>
<th>Max. Total Amps (120V, 60Hz)</th>
<th>Roofplate Required</th>
<th>Max. Roofplate Size at Blower</th>
<th>Transition w/Backdraft Damper</th>
<th>Duct Size at Discharge</th>
<th>Duct Size at Discharge</th>
<th>Duct Size at Discharge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remote</td>
<td>VTR630W</td>
<td>600</td>
<td>6-Inch</td>
<td>CVDUCT2</td>
<td>6-Inch</td>
<td>Left / Right / Rear</td>
<td>Left / Right / Rear</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td></td>
<td>VTR1030W</td>
<td>1000</td>
<td>8.4</td>
<td>CVDUCT6</td>
<td>10-Inch</td>
<td>Left / Right / Rear</td>
<td>Left / Right / Rear</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td></td>
<td>VTR1330W</td>
<td>1300</td>
<td>11.9</td>
<td>CVDUCT10</td>
<td>10-Inch</td>
<td>Left / Right / Rear</td>
<td>Left / Right / Rear</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td>Inline</td>
<td>VT1610W</td>
<td>600</td>
<td>6.5</td>
<td>CVDUCT2</td>
<td>6-Inch</td>
<td>Front</td>
<td>Front</td>
<td>Front</td>
</tr>
<tr>
<td></td>
<td>VT11010W</td>
<td>1000</td>
<td>8.4</td>
<td>CVDUCT6</td>
<td>10-Inch</td>
<td>Left / Right / Rear</td>
<td>Left / Right / Rear</td>
<td>Left / Right / Rear</td>
</tr>
<tr>
<td>Flexible</td>
<td>VTD600P</td>
<td>600</td>
<td>4.5</td>
<td>CVDUCT8</td>
<td>8-Inch</td>
<td>Front</td>
<td>Front</td>
<td>Front</td>
</tr>
</tbody>
</table>

* CVDUCT2 transition required to directly connect CVDUCT 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 blowers with CVDUCT6, CVDUCT10, and CVDUCT12.

**CVTRECT2 transition required to connect CVDUCT rectangular duct to downdraft housing at left, right, or rear.

---

**DISHWASHERS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SGZ1010UC</td>
<td>Dishwasher Supply and Drainage Hose Extension</td>
</tr>
</tbody>
</table>

**ACCESSORIES**

- **Stainless Steel Trim Kit**
  - TCMTK30RS – 30-Inch
  - TCMTK36RS – 36-Inch
  - TCMTK42RS – 42-Inch

- **Stainless Steel Milk Container**
  - 11005967

- **1 Lb. Bean Container**
  - 11015223

- **Water Filter**
  - 12008246

- **Descaling Tablets**
  - 00573828

- **Cleaning Tablets**
  - 00573829

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

---

**ALL STAINLESS STEEL PRODUCT ACCESSORIES**

- **Stainless Steel Carafe**
  - SMZ5002UC

- **Dishwasher Accessory Kit**
  - Accessory Kit includes Extra-Tall-Item Sprinkler, Vase / Bottle Holder, 3 Plastic Item Clips and Small Item Basket
  - SMZ5000

---

**BLOWER AND DUCT SELECTION GUIDE**

<table>
<thead>
<tr>
<th>Blower Information</th>
<th>Hood Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model #</td>
<td>CFM</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Remote</td>
<td>VTR630W</td>
</tr>
<tr>
<td></td>
<td>VTR1030W</td>
</tr>
<tr>
<td></td>
<td>VTR1330W</td>
</tr>
<tr>
<td>Inline</td>
<td>VT1610W</td>
</tr>
<tr>
<td></td>
<td>VT11010W</td>
</tr>
<tr>
<td>Flexible</td>
<td>VTD600P</td>
</tr>
</tbody>
</table>

---

**REMOTE BLOWER**

- **25 ft. Blower Connector Cable**
  - For use with the following inline, remote and flexible blowers: VTR630W, VTR1030W, VTR1330W, VTI610W, VTI1010W, VTD600P
  - EXTNCR325W

---

**Roofplate Material Combinations**

- **Roofplate**
  - Remote Blower
  - RFPLT600P | VTR630W
  - RFPLT1000P | VTR1030W, VTR1330W

---

**Junction Box**

- SMZPCJB1UC (For Use with Hardwire Installations)

---

**BUILT-IN COFFEE MACHINE**

- **Stainless Steel Trim Kit**
  - TCMTK30RS – 30-Inch
  - TCMTK36RS – 36-Inch
  - TCMTK42RS – 42-Inch

---

**ACCESSORIES**

- **Stainless Steel Milk Container**
  - 11005967

- **1 Lb. Bean Container**
  - 11015223

- **Water Filter**
  - 12008246

- **Descaling Tablets**
  - 00573828

- **Cleaning Tablets**
  - 00573829

---

**ALL STAINLESS STEEL PRODUCT ACCESSORIES**

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

---

**DISHWASHERS**

- **Dishwasher Supply and Drainage Hose Extension**
  - SGZ1010UC – 76 ⅜"
FREEDOM REFRIGERATION
ACCESSORIES

Flat Stainless Steel Door Panels
Fresh Food – For Use with Handle
TFL23IR900 – 23.5-Inch
TFL24IR800 – 24-Inch
TFL30IR800 – 30-Inch
TFL36IR900 – 36-Inch
Fresh Food – Handleless*
TFL23IR905* – 23.5-Inch
TFL24IR905* – 24-Inch
TFL30IR905* – 30-Inch
TFL36IR905* – 36-Inch
Freezer – For Use with Handle
TFL18ID800 – 18-Inch with Dispenser
TFL24ID800 – 24-Inch with Dispenser
TFL24IR800 – 24-Inch without Dispenser
TFL30IR800 – 30-Inch without Dispenser
TFL36IR900 – 36-Inch without Dispenser
Freezer – Handleless**
TFL18ID905* – 18-Inch with Dispenser
TFL18IR905* – 18-Inch without Dispenser
TFL24ID905* – 24-Inch with Dispenser
TFL24IR905* – 24-Inch without Dispenser
TFL30IR905* – 30-Inch without Dispenser
TFL36IR905* – 36-Inch without Dispenser
Wine Preservation – For Use with Handle
TFL18IW800 – 18-Inch
TFL24IW800 – 24-Inch
Wine Preservation – Handleless**
TFL18IW905* – 18-Inch
TFL24IW905 – 24-Inch
Bottom Freezer – For Use with Handle
TFL30IB800 – 30-Inch 2-Door
TFL36IB800 – 36-Inch 2-Door
TFL36IT800 – 36-Inch French Door
Bottom Freezer – Handleless**
TFL30IB905* – 30-Inch 2-Door
TFL36IB905* – 36-Inch 2-Door
TFL36IT905* – 36-Inch French Door

Handles

Important 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.

Freedom Columns and Bottom Freezers

<table>
<thead>
<tr>
<th>36-Inch Professional Handle</th>
<th>30-Inch Professional Handle</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR36HNDL20</td>
<td>PR30HNDL20</td>
</tr>
<tr>
<td>36-Inch Masterpiece Handle</td>
<td>30-Inch Masterpiece Handle</td>
</tr>
<tr>
<td>MS36HNDL20</td>
<td>MS30HNDL20</td>
</tr>
</tbody>
</table>

Freedom Under-Counter

<table>
<thead>
<tr>
<th>22-Inch Professional Handle – Glass Door</th>
<th>20-Inch Professional Handle – Double Drawer</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR22HNDL20</td>
<td>PRO20HNDL20</td>
</tr>
<tr>
<td>22-Inch Masterpiece Handle – Glass Door</td>
<td>20-Inch Masterpiece Handle – Double Drawer</td>
</tr>
<tr>
<td>MS22HNDL20</td>
<td>MS20HNDL20</td>
</tr>
</tbody>
</table>

Wine Preservation Shelf

Additional wine shelf increases capacity to 99 bottles on 24-Inch column and 62 bottles on 18-Inch column (750mL bottles).

<table>
<thead>
<tr>
<th>18-Inch Wine Column Shelf</th>
<th>24-Inch Wine Column Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>T18WINERK1</td>
<td>T24WINERK1</td>
</tr>
</tbody>
</table>

Storage

<table>
<thead>
<tr>
<th>Small Produce Bin</th>
<th>Large Produce Bin</th>
<th>Large Ice Bucket</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPRODBIN10</td>
<td>LPRODBIN10</td>
<td>ICEBUCKETL</td>
</tr>
<tr>
<td>36-Inch Half Gallon Bin</td>
<td>30-Inch Half Gallon Bin</td>
<td>24-Inch Half Gallon Bin</td>
</tr>
<tr>
<td>36HFGALBIN</td>
<td>30HFGALBIN</td>
<td>24HFGALBIN</td>
</tr>
<tr>
<td>French Door Half Gallon Bin</td>
<td>French Door Half Gallon Bin</td>
<td>French Door Produce Railing</td>
</tr>
<tr>
<td>3DHFGBIN</td>
<td>3DHFGBIN</td>
<td>3DPRODRAIL</td>
</tr>
<tr>
<td>36-Inch Produce Railing</td>
<td>30-Inch Produce Railing</td>
<td>24-Inch Produce Railing</td>
</tr>
<tr>
<td>36PRODRAIL</td>
<td>30PRODRAIL</td>
<td>24PRODRAIL</td>
</tr>
<tr>
<td>French Door Produce Railing</td>
<td>French Door Produce Railing</td>
<td>French Door Produce Railing</td>
</tr>
<tr>
<td>3DPRODRAIL</td>
<td>3DPRODRAIL</td>
<td>3DPRODRAIL</td>
</tr>
</tbody>
</table>

Filters

Freedom® Water Filter Replacement water filter for use in all freezer and bottom freezer models
REPLFLTR10
By-Pass Filter for use with existing in-home water filtration systems in all freezers and bottom freezer models
SCRNFLTR10
Water Filter Replacement water filter for use in all under-counter models
UCTRFLTR10

*Available Summer 2019
**Handleless Panels should not be installed on units without the SoftClose® capability. If you are uncertain if you have a refrigeration unit with SoftClose® capability please contact our customer team by calling 1-800-735-4328.

Vist Thermador.com for complete specifications
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T36B91Y0NS 91
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T24R90SP 88
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TCM24TS 107

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DWD6770WPR 100
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DWD6460WNP 101
DWD6450WNP 101
DWD6450WNP 101

Warranty

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PRODUCT WARRANTY

Professional Ranges
Limited warranty, entire appliance, parts and labor (2 year)

Professional Rangetops
Limited warranty, entire appliance, parts and labor (2 year)

Built-In Microwaves
Limited warranty, entire appliance, parts and labor (2 year)

Built-In Ovens
Limited warranty parts and labor (2 year)

Induction Cooktops
Limited warranty, entire appliance, parts and labor (2 year)

Refrigeration
Limited two-year warranty, entire appliance, parts and labor on any part of the refrigerator that fails because of a manufacturing defect

Gas Cooktops
Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for sealed refrigeration system*: parts and labor (3rd to 6th year)

Electric Cooktops
Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for sealed refrigeration system*: parts only (7th to 12th year)

Ventilation
Limited warranty, entire appliance, parts and labor (2 year)

Dishwashers
Limited warranty parts and labor (2 year)

Warming & Storage Drawers
Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for sealed refrigeration system*: parts and labor (3rd to 5th year)

Limited warranty for rust-through on inner tub liner; parts only (Lifetime)

Built-In Coffee Machines
Limited warranty, entire appliance, parts and labor (2 year)

Built-In Coffee Machines
Limited warranty, entire appliance, parts and labor (2 year)

Thermador is committed to supporting you throughout all of your culinary endeavors. Whether you would like to research our products, learn more about the use and care of your appliances, or spice up your next dinner party with new and unique recipes, explore a world of resources at thermador.com.

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