



INNOVATION

- NEW The only SoftClose® door on the market.
 Thermador exclusive feature
- Largest comercial style rotisserie with 12 pound capacity. Thermador exclusive feature
- Maxbroil® largest, most powerful broil element on the market. Thermador exclusive feature
- Massive Capacity Largest oven cavity at 4.7 cu.ft. (overall AHAM)
- Fastest preheat in the luxury segment (around 7 minutes). Thermador exclusive feature
- Superfast 2-hour self clean mode fastest on the market. Thermador exclusive feature

PERFORMANCE

- Both ovens offer true convection cooking
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- NEW 3 Full Access® telescopic racks hold up to 45 pounds each, integrated easy grip handle
- No preheat needed. Industry leading Speed
 Convection system reduces cooking time by 30%
- CookControl[™] temperature probe
- 12 advanced professional cooking modes
- Advanced culinary modes Warm, Proof and Dehydrate
- Powerful halogen light with automatic dimming
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- NEW Star-K certified

DESIGN

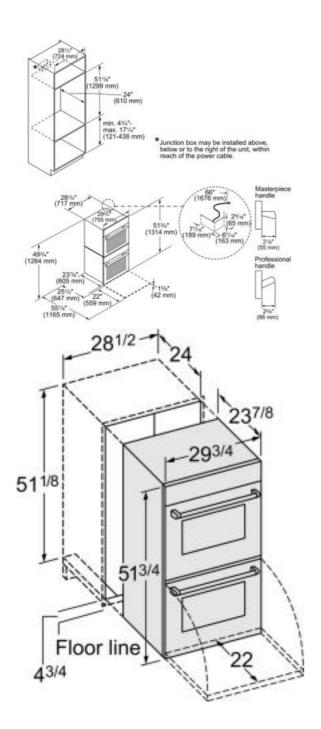
NEW: Side strips, manifold, exhaust baffle and



chronometer now in bold stainless steel design

- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions





Amps (A)	40
Frequency (Hz)	60
Approval certificates	CSA, STAR-K
Plug type	Fixed connection, No plug
Net weight (lbs)	294
Included accessories	1 x Oven racks /upper, 1 x Oven racks /lower, 1 x rotary spit, 1 x Broiler pan /upper, 1 x variable telescopic drawer, 1 x Temperature probe /upper
Optional accessories	TLSCPRCK30