

KITCHEN DESIGN and PLANNING GUIDE

VOLUME 9



Thermador ★



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Thermador has been elevating expectations since 1916. Experience unparalleled luxury, leading performance, and innovative smart home technology across our cooling, cooking, and dish care collections.

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Design: Sarah Robertson, Studio Dearborn
Photo: Adam Kane Macchia, Macchia Photo

SPEC SHEET DOWNLOAD TOOL

Click or tap a product number to download a spec sheet.





★ PRD486WDHU

★ PRD364WDHU

★ PRD366WHU

★ PRI36LBHU

PRD305WHU

PRD304WHU

★ PRI30LBHU


★ PRG486WDH

★ PRG364WDH

★ PRG366WH

PRG305WH

PRG304WH



★ PRD606WESG

★ PRD606WEG

★ PRD48WISGU

★ PRD48WDSGU

★ PRD486WIGU

★ PRD486WDGU

★ PRG486WDG


★ PRD364WIGU

★ PRD364WDGU

★ PRD366WGU

★ PRG364WDG

★ PRG366WG




PCG486WD

PCG364WD

PCG366W

PCG305W



★ PODS301B

★ MEDS301BS

MC30WP

MC30WS

★ POD301W

★ POD301LW

★ POD301RW

★ PO301W

★ ME301YP

★ MED301WS

★ MED301LWS

★ MED301RWS

★ ME301WS

★ PODS302B

★ MEDS302BS

★ PODMCW31W

★ MEDMCW31WS

★ PODMC301W

★ MEDMC301WS

★ POM301W

★ MEM301WS

★ POD302W

★ POD302LW

★ POD302RW

★ PO302W


★ ME302YP

★ MED302WS

★ MED302LWS

★ MED302RWS

★ ME302WS




MD30BS

MD24BS

MB30WP

MB30WS

MU30WSU




WD30W

WD30WC

SD30WC

SDS30WC



SGSXP365TS

SGSP365TS

SGSX365TS


SGS365TS

SGSXP305TS

SGSP305TS

SGSX305TS

SGS305TS



★ CIT36YWB

★ CIT36YWBB

★ CIT367YGS

★ CIT367YG

★ CIT367YMS


★ CIT367YM

CIT365YB

★ CIT30YWBB

CIT304YM

CIT304YB




CET366YB

CEM366TB

CET305YB

CEM305TB



★ PH60GWS

★ PH54GWS

★ PH48GWS

★ PH42GWS

★ PH36GWS

PH48HWS

PH36HWS

PH30HWS

★ HMWB36WS

★ HMWB30WS

★ HMWB481WS

★ HMWB361WS

★ HMDW36WS

★ HMDW30WS


★ HDDB36WS

★ HDDB30WS



★ HMDW36WS

★ HMDW30WS




HPCN48WS

HPCN36WS

★ HMCB36WS

★ HMCB30WS




★ HPIN54WS

★ HPIN42WS

★ HMIB42WS

★ HMIB36WS



UCVP36XS

UCVM36XS

UCVM30XS



★ VCIN60GWS

★ VCIN54GWS

★ VCIN48GWS

★ VCIN42GWS


★ VCIN36GWS

★ VCI3B36ZS

★ VCI3B30ZS

★ VCI6B36ZS


★ VCI6B30ZS



★ T24IR905SP

★ T30IR905SP

★ T36IR905SP



★ T18ID905LP

★ T18ID905RP

★ T24ID905LP


★ T24ID905RP

★ T18IF905SP

★ T24IF905SP


★ T30IF905SP

★ T36IF905SP



★ T18IW905SP

★ T24IW905SP



★ T30IB905SP

★ T36IB100SP

★ T36IT100NP

★ T42IT100NP

★ T48IT100NP

★ T30BB925SS

★ T36BB120SS

★ T36BT120NS

★ T42BT120NS

★ T48BT120NS

★ T30BB915SS

★ T36BB110SS


★ T36BT110NS

★ T42BT110NS

★ T48BT110NS

★ T36FT820NS

★ T36FT810NS



T24UR925LS

T24UR925RS

T24UR915LS

T24UR915RS

T24UR905LP

T24UR905RP

T24UW925LS

T24UW925RS

T24UW915LS

T24UW915RS

T24UW905LP

T24UW905RP

T24UR925DS


T24UR915DS

T24UR905DP

T24UC925DS

T24UC915DS

T24UC905DP



★ DWHD661EFP

★ DWHD661EFM

★ DWHD661EPR

★ DWHD660EFP


★ DWHD660EFM

★ DWHD660EPR

★ DWHD640EFP

★ DWHD640EFM

★ DWHD640EPR



★ TCM24PS

★ TCM24TS





The Professional Collection

BOLD DESIGN. STANDOUT PERFORMANCE.

The Masterpiece® Collection

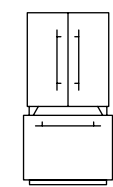
SLEEK. ELEGANT. MODERN.



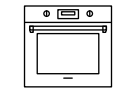
Leap Into Luxury

EXCEPTIONALLY DESIGNED, IRRESISTIBLY PRICED


Introducing products with price points that work with any budget: Our first-ever 72" Tall Freestanding Refrigerator, as well as our Masterpiece® 30" Single and Double Wall Ovens with Professional handles.



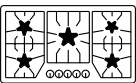
36-Inch Professional Freestanding Refrigeration



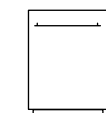
30-Inch Masterpiece® Single Oven with Professional Handles



36-Inch Masterpiece® Pyramid Chimney Wall Hood



36-Inch Masterpiece® Gas Cooktop



24-Inch Emerald® Dishwasher





The Intuitive Home

CONNECT EVERY THERMADOR SMART APPLIANCE WITH ONE APP

Discover the power of seamless connectivity throughout your entire home. Stay connected in and out of the kitchen, with an ecosystem of smart home devices and services.



Smart Partner
Integration



Control
Remotely



Notifications



Voice
Control

Download Today:



Connects with Smart Home Devices and Services



Apple Watch





RANGES

FOR THE PROFESSIONAL COLLECTION

Our Pro Grand® and Pro Harmony® Range collection offers a variety of sizes and styles, and is engineered to suit both large and compact kitchens.

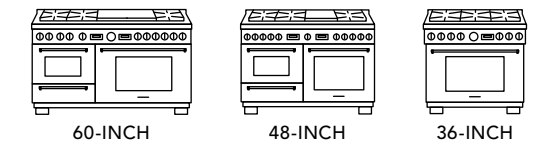
Shown: PRD606WESG—60-Inch Pro Grand® Dual-Fuel Convection and Steam Oven Range with Warming Drawer



Pro Grand®

27-INCH DEPTH PROFESSIONAL RANGES

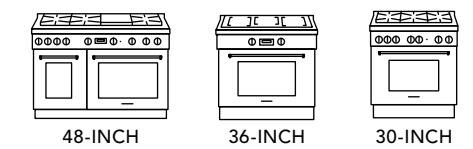
Featuring bold, iconic design elements including temperature gauge, color TFT display, bullnose front, and milled stainless steel knobs with down lighting, Pro Grand® Ranges stand out with the quality craftsmanship and close attention to detail that only Thermador delivers.



Pro Harmony®

24-INCH DEPTH PROFESSIONAL RANGES

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



- ★ **Patented Pedestal Star® Burner**
The unique shape isn't just for show. It creates a perimeter 56% longer than a round range burner of the same size, which allows the inclusion of more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating across any size pan.
- ★ **A Touch of Bold**
Adorn your professional range 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).

★ **Thermador® Exclusive**





48-Inch, Dual-Fuel with Convection Oven



- 6 Burners and Griddle**
- Electric Griddle
 - 6 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - Three 18k and Three 15k BTU Burners
 - Convection Oven (Lg. Only)
- 48-Inch – PRD486WDHU

36-Inch, Dual-Fuel with Convection Oven



- 4 Burners and Griddle**
- Electric Griddle
 - 4 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - Two 18k and Two 15k BTU Burners
 - Convection Oven
- 36-Inch – PRD364WDHU



- 6 Burners**
- 6 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - Three 18k and Three 15k BTU Burners
 - Convection Oven
- 36-Inch – PRD366WHU

30-Inch, Dual-Fuel with Convection Oven



- 5 Burners**
- 5 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - 18k, 15k, 10k and Two 8k BTU Burners
 - Convection Oven
- 30-Inch – PRD305WHU



- 4 Burners**
- 4 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - Two 18k and Two 15k BTU Burners
 - Convection Oven
- 30-Inch – PRD304WHU

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

36-Inch, Induction with Convection Oven



- Induction**
- 3 Extra-Large Flexible Cooking Zones
 - PowerBoost[®], MoveMode[®], and HeatShift[®]
 - Convection Oven
- 36-Inch – PRI36LBHU

30-Inch, Induction with Convection Oven



- Induction**
- 2 Extra-Large Flexible Cooking Zones
 - PowerBoost[®], MoveMode[®], and HeatShift[®]
 - Convection Oven
- 30-Inch – PRI30LBHU

★ Thermador[®] Exclusive

See pages 237–239 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



48-Inch, Gas with Convection Oven



- 6 Burners and Griddle**
- Electric Griddle
 - 6 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - Three 18k and Three 15k BTU Burners
 - Convection Oven (Lg. Only)
- 48-Inch – PRG486WDH

36-Inch, Gas with Convection Oven



- 4 Burners and Griddle**
- Electric Griddle
 - 4 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - Two 18k and Two 15k BTU Burners
 - Convection Oven
- 36-Inch – PRG364WDH



- 6 Burners**
- 6 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - Three 18k and Three 15k BTU Burners
 - Convection Oven
- 36-Inch – PRG366WH

Blue Knob Kit

Accessorize any Pro Harmony[®] Range with a Signature Thermador Blue Knob Kit.

See page 237

★ Thermador[®] Exclusive

See pages 237–239 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

30-Inch, Gas with Convection Oven



- 5 Burners**
- 5 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - 18k, 15k, 10k and Two 8k BTU Burners
 - Convection Oven
- 30-Inch – PRG305WH



- 4 Burners**
- 4 Patented Pedestal Star[®] Burners (2 with ExtraLow[®])
 - Two 18k and Two 15k BTU Burners
 - Convection Oven
- 30-Inch – PRG304WH

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



60-Inch, Dual-Fuel with Convection & Steam Oven and Warming Drawer



- 6 Burners and Double Griddle**
- 24" Double Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, 15k, and Two 12.5k BTU Burners
 - Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

60-Inch – PRD606WESG

60-Inch, Dual-Fuel with Convection Oven



- 6 Burners and Double Griddle**
- 24" Double Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, 15k, and Two 12.5k BTU Burners
 - Convection Oven (Both)

60-Inch – PRD606WEG



- 6 Burners and Induction**
- Multi-Zone Liberty® Induction Module
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

48-Inch – PRD48WISGU



- 6 Burners and Griddle**
- 12" Electric Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer

48-Inch – PRD48WDSGU

48-Inch, Dual-Fuel with Convection Oven



- 6 Burners and Induction**
- Multi-Zone Liberty® Induction Module
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Both)

48-Inch – PRD486WIGU



- 6 Burners and Griddle**
- Electric Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Both)

48-Inch – PRD486WDGU

48-Inch, Gas with Convection Oven



- 6 Burners and Griddle**
- Electric Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Both)

48-Inch – PRG486WDG



Blue Knob Kit

Accessorize any Pro Grand® Range with a Signature Thermador Blue Knob Kit.

See page 237

36-Inch, Dual-Fuel with Convection Oven



- 4 Burners and Induction**
- Multi-Zone Liberty® Induction Module
 - 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, 18k, and Two 15k BTU Burners
 - Convection Oven

36-Inch – PRD364WIGU



- 4 Burners and Griddle**
- Electric Griddle
 - 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, 18k, and Two 15k BTU Burners
 - Convection Oven

36-Inch – PRD364WDGU



- 6 Burners**
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven

36-Inch – PRD366WGU

36-Inch, Gas with Convection Oven



- 4 Burners and Griddle**
- Electric Griddle
 - 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, 18k, and Two 15k BTU Burners
 - Convection Oven

36-Inch – PRG364WDG



- 6 Burners**
- 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven

36-Inch – PRG366WG



Pro Harmony® Quick Reference Chart

24-INCH STANDARD-DEPTH, PROFESSIONAL

| 48-Inch Professional | | |
|---|--|---|
|  | |  |
| PRD486WDHU | | PRG486WDH |

Key Features

| | | |
|------------------------------------|---------------------|---------------------|
| Truly Flush Mounted (24-Inch Deep) | Yes | Yes |
| Fuel Type | Dual-Fuel | Gas |
| Cooktop Configuration | 6 Burners + Griddle | 6 Burners + Griddle |
| Electric Griddle | Yes | Yes |
| Number of Ovens | 2 | 2 |
| Home Connect® (Wi-Fi Enabled) | Yes (Lg. Oven Only) | Yes (Lg. Oven Only) |

Burner Performance

| | | |
|---------------------------------|----------------------|----------------------|
| Patented Pedestal Star® Burners | 6 (2 with ExtraLow®) | 6 (2 with ExtraLow®) |
| QuickClean Base® | Yes | Yes |
| Fast Boil Burner | 18,000 BTU | 18,000 BTU |
| ExtraLow® Simmer Burners | 2 | 2 |

General / Oven Properties





| | | |
|----------------------------------|----------------------------------|----------------------------------|
| Color TFT Touch Screen Interface | Yes | Yes |
| Oven Capacity Lg. / Sm. | 4.4 / 2.4 cu. ft. | 4.6 / 2.5 cu. ft. |
| Convection Oven Lg. / Sm. | Yes / No | Yes / No |
| Oven Racks | 3 Telescopic, 1 Small Telescopic | 3 Telescopic, 1 Small Telescopic |
| Meat Probe | Yes | Yes |
| Self-Clean Lg. / Sm. | Yes / Yes | No / No |
| Star-K Certified | Yes | Yes |

Dimensions

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

Pro Harmony® Quick Reference Chart

24-INCH STANDARD-DEPTH, PROFESSIONAL

| 36-Inch Professional | | | | |
|---|---|---|---|--|
|  |  |  |  | |
| PRD364WDHU | PRD366WHU | PRG364WDH | PRG366WH | |

Key Features

| | | | | |
|------------------------------------|---------------------|-----------|---------------------|-----------|
| Truly Flush Mounted (24-Inch Deep) | Yes | Yes | Yes | Yes |
| Fuel Type | Dual-Fuel | Dual-Fuel | Gas | Gas |
| Cooktop Configuration | 4 Burners + Griddle | 6 Burners | 4 Burners + Griddle | 6 Burners |
| Electric Griddle | Yes | No | Yes | No |
| Number of Ovens | 1 | 1 | 1 | 1 |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes | Yes |

Burner Performance

| | | | | |
|---------------------------------|----------------------|----------------------|----------------------|----------------------|
| Patented Pedestal Star® Burners | 4 (2 with ExtraLow®) | 6 (2 with ExtraLow®) | 6 (2 with ExtraLow®) | 6 (2 with ExtraLow®) |
| QuickClean Base® | Yes | Yes | Yes | Yes |
| Fast Boil Burner | 18,000 BTU | 18,000 BTU | 18,000 BTU | 18,000 BTU |
| ExtraLow® Simmer Burners | 2 | 2 | 2 | 2 |

General / Oven Properties

| | | | | |
|----------------------------------|--------------|--------------|--------------|--------------|
| Color TFT Touch Screen Interface | Yes | Yes | Yes | Yes |
| Oven Capacity | 4.9 cu. ft. | 4.9 cu. ft. | 5.1 cu. ft. | 5.1 cu. ft. |
| Convection Oven | Yes | Yes | Yes | Yes |
| Oven Racks | 3 Telescopic | 3 Telescopic | 3 Telescopic | 3 Telescopic |
| Meat Probe | Yes | Yes | Yes | Yes |
| Self-Clean | Yes | Yes | No | No |
| Star-K Certified | Yes | Yes | Yes | Yes |





Dimensions

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



Pro Harmony® Quick Reference Chart

24-INCH STANDARD-DEPTH, PROFESSIONAL

| 30-Inch Professional | | | | |
|---|---|---|---|--|
|  |  |  |  | |
| PRD305WHU | PRD304WHU | PRG305WH | PRG304WH | |

Key Features

| | | | | |
|------------------------------------|-----------|-----------|-----------|-----------|
| Truly Flush Mounted (24-Inch Deep) | Yes | Yes | Yes | Yes |
| Fuel Type | Dual-Fuel | Dual-Fuel | Gas | Gas |
| Cooktop Configuration | 5 Burners | 4 Burners | 5 Burners | 4 Burners |
| Electric Griddle | No | No | No | No |
| Number of Ovens | 1 | 1 | 1 | 1 |
| Home Connect® (Wi-Fi Enabled) | No | No | No | No |

Burner Performance

| | | | | |
|---------------------------------|----------------------|----------------------|----------------------|----------------------|
| Patented Pedestal Star® Burners | 4 (2 with ExtraLow®) | 6 (2 with ExtraLow®) | 6 (2 with ExtraLow®) | 6 (2 with ExtraLow®) |
| QuickClean Base® | Yes | Yes | Yes | Yes |
| Fast Boil Burner | 18,000 BTU | 18,000 BTU | 18,000 BTU | 18,000 BTU |
| ExtraLow® Simmer Burners | 2 | 2 | 2 | 2 |

General / Oven Properties

| | | | | |
|----------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Color TFT Touch Screen Interface | No | No | No | No |
| Oven Capacity | 4.4 cu. ft. | 4.4 cu. ft. | 4.6 cu. ft. | 4.6 cu. ft. |
| Convection Oven | Yes | Yes | Yes | Yes |
| Oven Racks | 1 Telescopic, 2 Standard | 1 Telescopic, 2 Standard | 1 Telescopic, 2 Standard | 1 Telescopic, 2 Standard |
| Meat Probe | No | No | No | No |
| Self-Clean | Yes | Yes | No | No |
| Star-K Certified | Yes | Yes | Yes | Yes |

Dimensions

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

See pages 237–239 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Pro Harmony® Quick Reference Chart

24-INCH STANDARD-DEPTH, PROFESSIONAL

| 36-Inch & 30-Inch Professional, Induction | | |
|---|---|--|
|  |  | |
| PRI36LBHU | PRI30LBHU | |

Key Features

| | | |
|------------------------------------|--|---|
| Truly Flush Mounted (24-Inch Deep) | Yes | Yes |
| Energy Source | Electric | Electric |
| Surface Type | Induction | Induction |
| Cooking Zones | 3 Extra-Large Zones (5 Induction Elements) | 2 Extra-Large Zones with FlexPlus™ (4 Induction Elements) |
| Frameless Black Glass Cooktop | Yes | Yes |
| Number of Ovens | 1 | 1 |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes |

Element Performance

| | | |
|-------------|-----|-----|
| PowerBoost® | Yes | Yes |
| HeatShift® | Yes | Yes |
| MoveMode® | Yes | Yes |

Element Size

| | | |
|--|-----------------|------------------|
| Dimension of Front Left Heating Element | 8 1/2" x 7 1/2" | 8 1/2" x 7 1/2" |
| Dimension of Back Left Heating Element | 8 1/2" x 7 1/2" | 8 1/2" x 7 1/2" |
| Dimension of Center Heating Element | 9 1/2" x 11" | — |
| Dimension of Front Right Heating Element | 8 1/2" x 7 1/2" | 8 1/2" x 7 1/2" |
| Dimension of Back Right Heating Element | 8 1/2" x 7 1/2" | 8 1/2" x 7 1/2" |
| Dimension of FlexPlus™ Left Heating Element | — | 3 1/2" x 11 1/4" |
| Dimension of FlexPlus™ Right Heating Element | — | 3 1/2" x 11 1/4" |

General / Oven Properties

| | | |
|----------------------------------|--------------|--------------------------|
| Color TFT Touch Screen Interface | Yes | Yes |
| Oven Capacity | 4.9 cu. ft. | 4.4 cu. ft. |
| Convection Oven | Yes | Yes |
| Oven Racks | 3 Telescopic | 1 Telescopic, 2 Standard |
| Meat Probe | Yes | Yes |
| Self-Clean | Yes | Yes |
| Star-K Certified | — | — |

Dimensions

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

See pages 237–239 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Pro Harmony® Planning Information

PROFESSIONAL RANGES

Model Options

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

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Harmony Range, be sure to verify the cutout dimensions and electrical / gas connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

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

Ventilation Requirements

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

Important Ventilation Notes:

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

Electrical and Gas Specifications

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

Natural Gas or LP

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

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

Natural Gas Requirements:

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

Propane Gas Requirements:

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

High Altitude:

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

Optional Accessories

See pages 237–239 for accessories.

Pro Harmony® Planning Information

PROFESSIONAL RANGES

Dual-Fuel:

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

| Model | Required Circuit Breaker |
|------------|--------------------------|
| | 240 / 208V AC, 60 Hz |
| PRD486WDHU | 50 A |
| PRD364WDHU | 30 A |
| PRD366WHU | 30 A |
| PRD305WHU | 30 A |
| PRD304WHU | 30 A |

All-Gas:

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

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

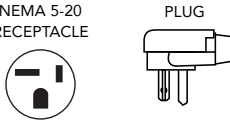
Induction:

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

| Model | Required Circuit Breaker |
|-----------|--------------------------|
| | 240 / 208V AC, 60 Hz |
| PRI36LBHU | 50 A |
| PRI30LBHU | 50 A |

Electrical Supply

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



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

Electrical and Gas Locations

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

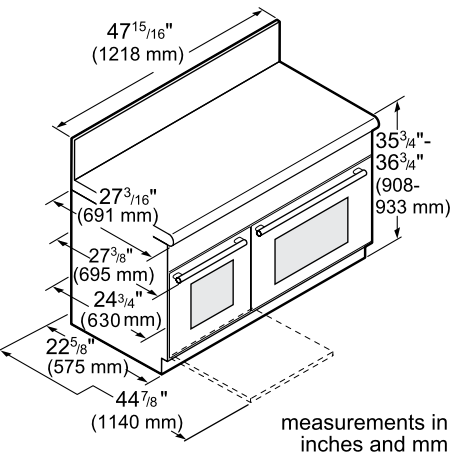
Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.



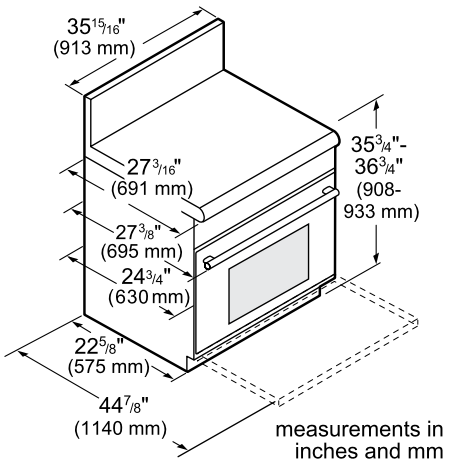
Pro Harmony® Installation

PROFESSIONAL RANGES

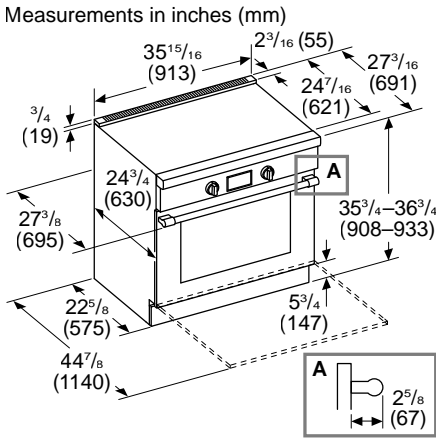
48-Inch Range Dimensions



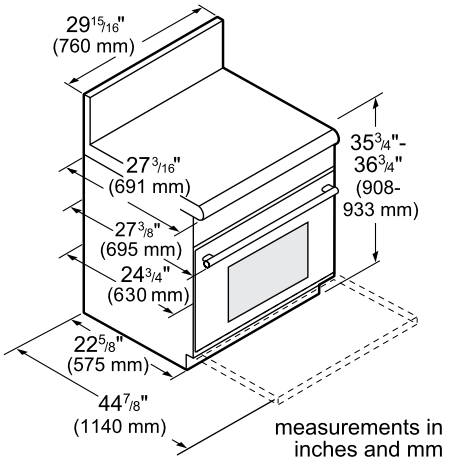
36-Inch Range Dimensions



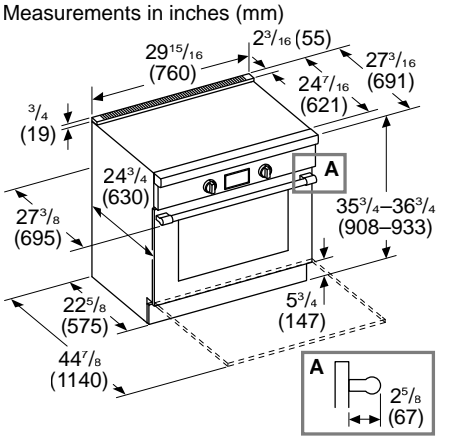
36-Inch Induction Range Dimensions



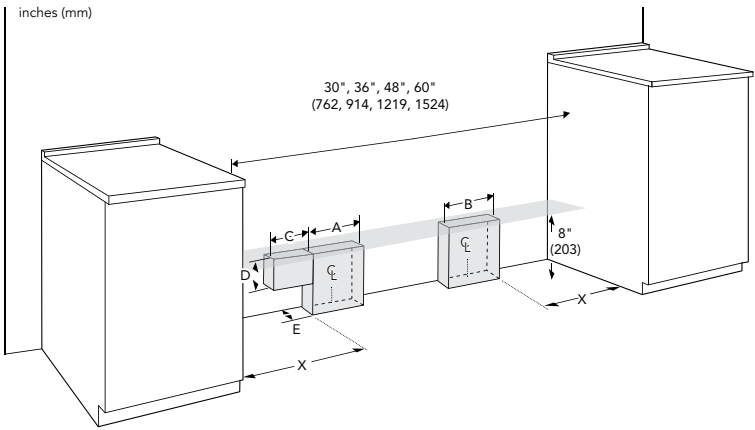
30-Inch Range Dimensions



30-Inch Induction Range Dimensions



Range Cutout Dimensions



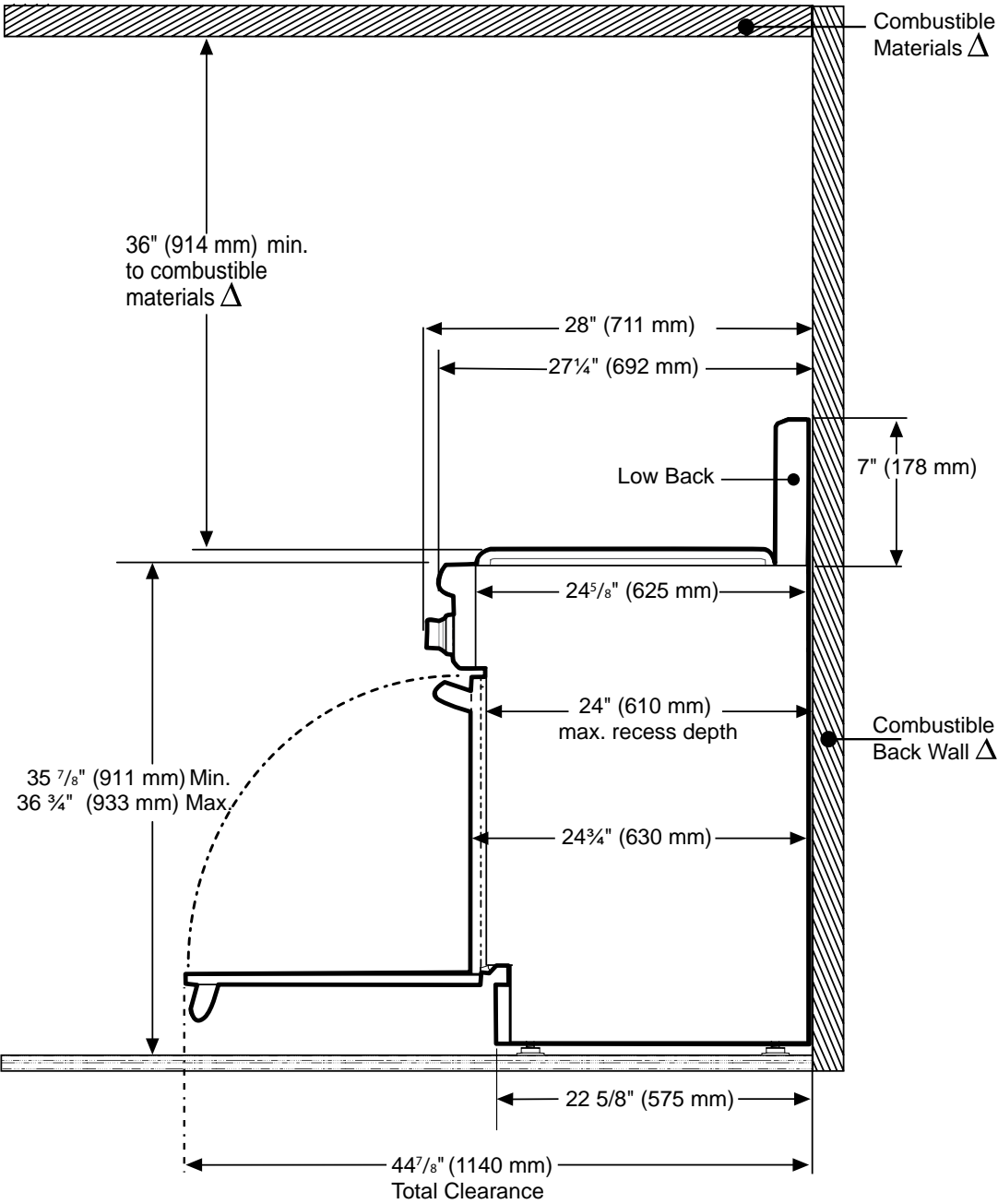
| Range model | Gas zone A | Electric zone B | X | C | D | E |
|-----------------------|------------|-----------------|----------|----------|---------|---------|
| All Harmony series | 4" (102) | 6" (152) | 5" (127) | N/A | N/A | 2" (51) |
| 36"/ 48" Grand series | 4" (102) | 6" (152) | 8" (203) | 4" (102) | 3" (76) | 2" (51) |
| 60" Grand series | 4" (102) | 6" (152) | 8" (203) | 4" (102) | 3" (76) | 1" (25) |

Pro Harmony® Installation

PROFESSIONAL RANGES, ALL-GAS AND DUAL-FUEL

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

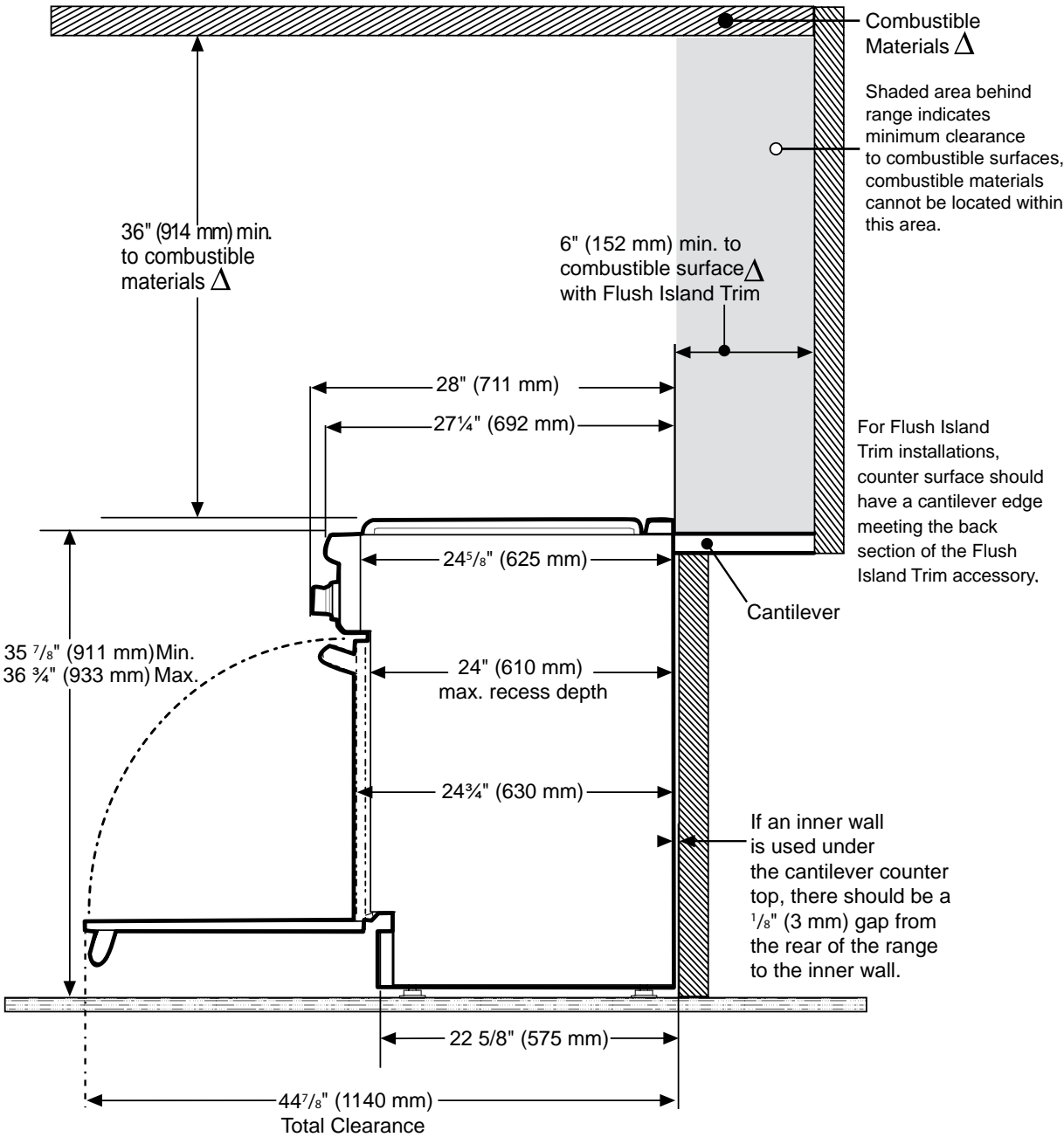
NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No.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



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

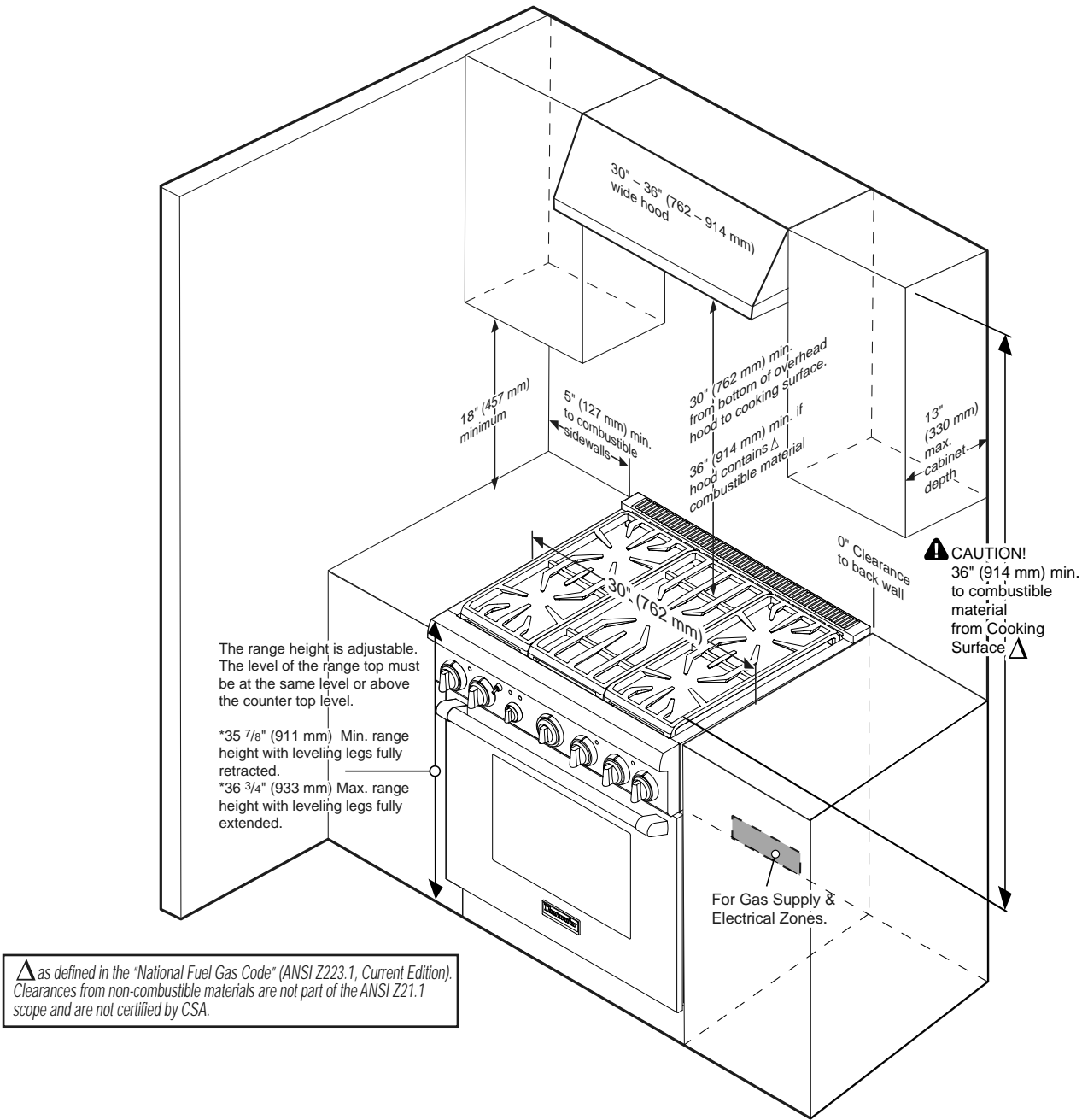
48-Inch and 36-Inch: Clearances of less then 6" (152mm) must be approved by the local codes and/or by the local authority having jurisdiction.

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



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

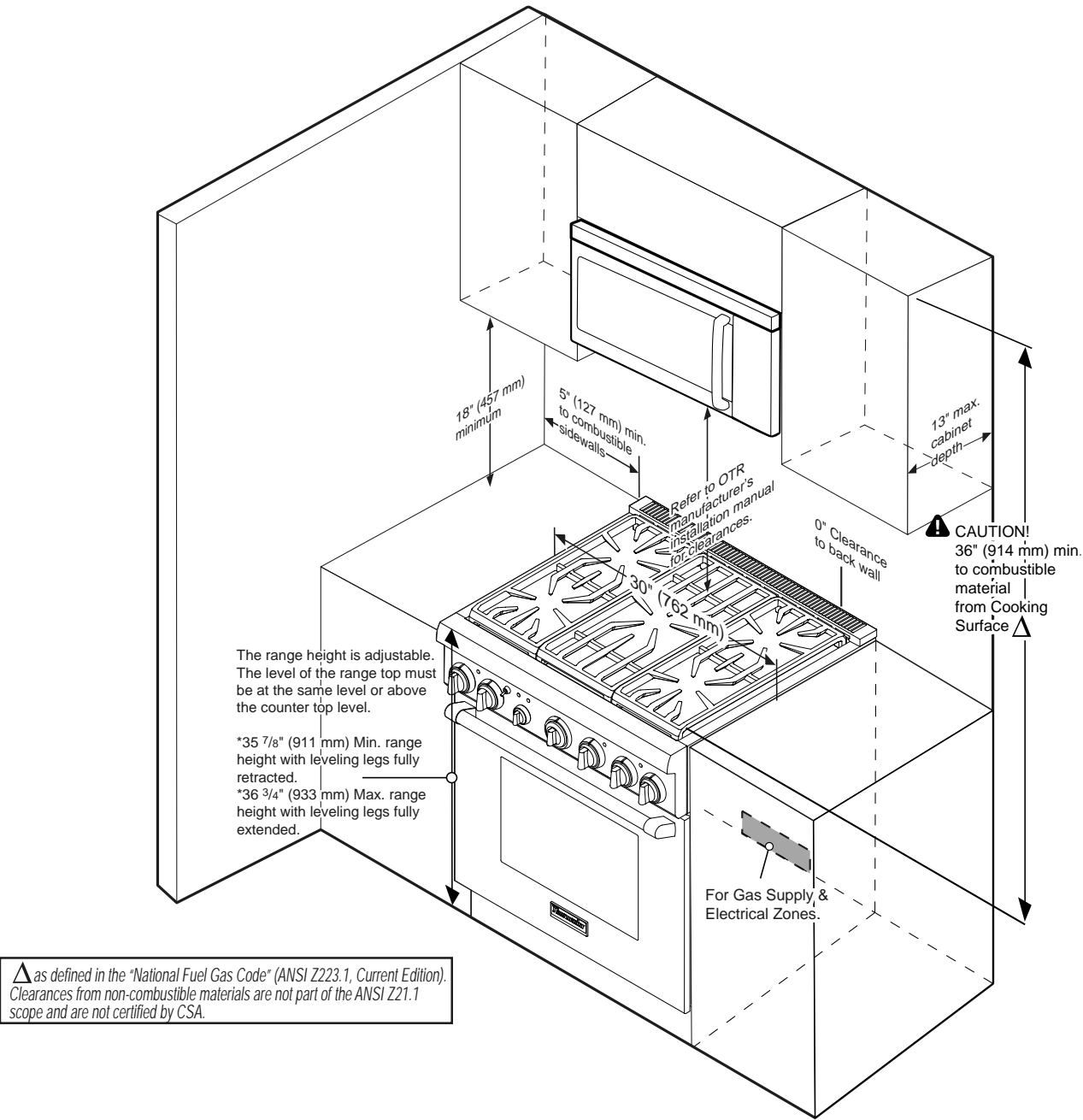
30-Inch Range Cabinet Clearances With Hood – 5 Burners



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

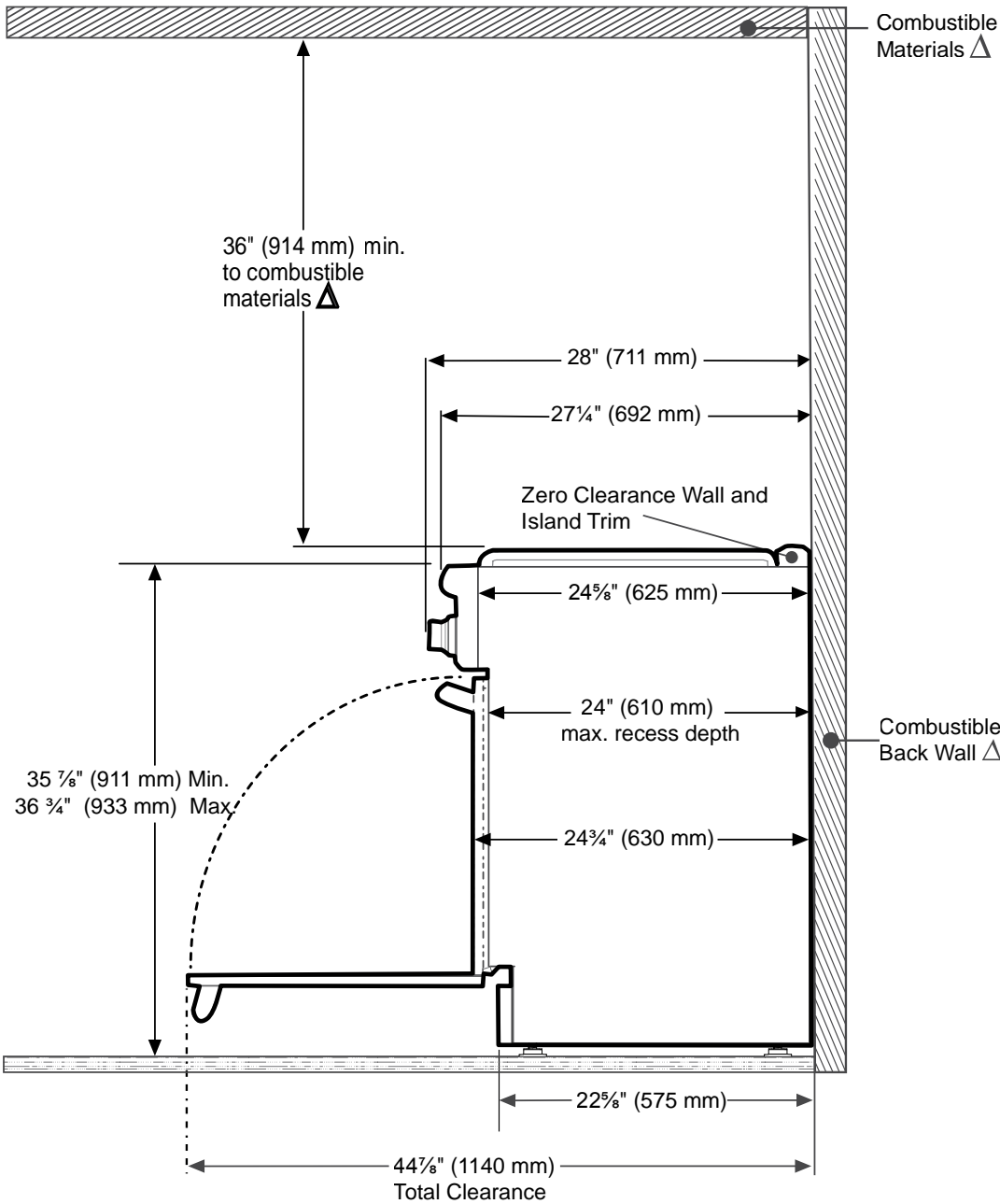


30-Inch Range Cabinet Clearances With Over-The-Range Microwave – 5 Burners



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

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



Pro Grand® Quick Reference Chart

27-INCH COMMERCIAL-DEPTH, PROFESSIONAL

| 60-Inch Professional | | |
|---|--|---|
|  | |  |
| PRD606WESG | | PRD606WEG |

Key Features

| | | |
|-------------------------------|---|---------------------------|
| Fuel Type | Dual-Fuel | Dual-Fuel |
| Cooktop Configuration | 6 + Double Griddle | 6 + Double Griddle |
| Electric Griddle | Yes, Double | Yes, Double |
| Liberty® Induction Module | No | No |
| Oven Configuration | Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer | Lg. & Sm. Convection Oven |
| Home Connect® (Wi-Fi Enabled) | Yes (Lg. Oven Only) | Yes (Lg. Oven Only) |

Burner Performance

| | | |
|-------------------------------------|----------------------|----------------------|
| Patented Pedestal Star® Burners | 6 (4 with ExtraLow®) | 6 (4 with ExtraLow®) |
| QuickClean Base® | Yes | Yes |
| ExtraHigh Star® Burner (22,000 BTU) | 1 | 1 |
| ExtraLow® Simmer Burners | 4 | 4 |

General / Oven Properties

| | | |
|----------------------------------|--------------------------------|----------------------------------|
| Color TFT Touch Screen Interface | Yes | Yes |
| Oven Capacity Lg. / Sm. | 5.7 / 1.6 cu. ft. | 5.7 / 4.9 cu. ft. |
| Convection Oven Lg. / Sm. | Yes / Yes | Yes / Yes |
| Oven Racks | 3 Telescopic, 1 Small Standard | 3 Telescopic, 3 Small Telescopic |
| Meat Probe | Multi-Point | Multi-Point |
| Self-Clean Lg. / Sm. | Yes / Yes | Yes / Yes |
| SoftClose® Hinges | Yes | Yes |
| Star-K Certified | Yes | Yes |

Dimensions

| | | |
|---|---------------------------------------|---------------------------------------|
| Overall Appliance Dimensions (HxWxD) (in) | 35 3/4"–36 3/4" x 59 15/16" x 27 7/8" | 35 3/4"–36 3/4" x 59 15/16" x 27 7/8" |
| Required Cutout Size (HxWxD) (in) | 35 3/4"–36 3/4" x 60" x 24"–25 1/8" | 35 3/4"–36 3/4" x 60" x 24"–25 1/8" |

Pro Grand® Quick Reference Chart

27-INCH COMMERCIAL-DEPTH, PROFESSIONAL

| 48-Inch Professional | | | | | |
|---|---|---|---|---|--|
|  |  |  |  |  | |
| PRD48WDSGU | PRD48WISGU | PRD486WDGU | PRD486WIGU | PRG486WDG | |

Key Features

| | | | | | |
|-------------------------------|---|---|---------------------------|---------------------------|-------------------------------|
| Fuel Type | Dual-Fuel | Dual-Fuel | Dual-Fuel | Dual-Fuel | Gas |
| Cooktop Configuration | 6 + Griddle | 6 + Induction | 6 + Griddle | 6 + Induction | 6 + Griddle |
| Electric Griddle | Yes | No | Yes | No | Yes |
| Liberty® Induction Module | No | Yes | No | Yes | No |
| Oven Configuration | Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer | Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer | Lg. & Sm. Convection Oven | Lg. & Sm. Convection Oven | Lg. Convection Oven, Sm. Oven |
| Home Connect® (Wi-Fi Enabled) | Yes (Lg. Oven Only) | Yes (Lg. Oven Only) | Yes (Lg. Oven Only) | Yes (Lg. Oven Only) | Yes (Lg. Oven Only) |

Burner Performance

| | | | | | |
|-------------------------------------|----------------------|----------------------|----------------------|----------------------|----------------------|
| Patented Pedestal Star® Burners | 6 (4 with ExtraLow®) | 6 (4 with ExtraLow®) | 6 (4 with ExtraLow®) | 6 (4 with ExtraLow®) | 6 (4 with ExtraLow®) |
| QuickClean Base® | Yes | Yes | Yes | Yes | Yes |
| ExtraHigh Star® Burner (22,000 BTU) | 1 | 1 | 1 | 1 | 1 |
| ExtraLow® Simmer Burners | 4 | 4 | 4 | 4 | 4 |

General / Oven Properties

| | | | | | |
|----------------------------------|--------------------------------|--------------------------------|----------------------------------|----------------------------------|----------------------------------|
| Color TFT Touch Screen Interface | Yes | Yes | Yes | Yes | Yes |
| Oven Capacity Lg. / Sm. | 4.9 / 1.6 cu. ft. | 4.9 / 1.6 cu. ft. | 5.7 / 2.5 cu. ft. | 5.7 / 2.5 cu. ft. | 5.7 / 2.5 cu. ft. |
| Convection Oven Lg. / Sm. | Yes / Yes | Yes / Yes | Yes / Yes | Yes / Yes | Yes / Yes |
| Oven Racks | 3 Telescopic, 1 Small Standard | 3 Telescopic, 1 Small Standard | 3 Telescopic, 2 Small Telescopic | 3 Telescopic, 2 Small Telescopic | 3 Telescopic, 2 Small Telescopic |
| Meat Probe | Multi-Point | Multi-Point | Multi-Point | Multi-Point | Multi-Point |
| Self-Clean Lg. / Sm. | Yes / Yes | Yes / Yes | Yes / Yes | Yes / Yes | Yes / Yes |
| SoftClose® Hinges | Yes | Yes | Yes | Yes | Yes |
| Star-K Certified | Yes | Yes | Yes | Yes | Yes |

Dimensions

| | | | | | |
|---|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| Overall Appliance Dimensions (HxWxD) (in) | 35 3/4"–36 3/4" x 47 15/16" x 27 7/8" | 35 3/4"–36 3/4" x 47 15/16" x 27 7/8" | 35 3/4"–36 3/4" x 47 15/16" x 27 7/8" | 35 3/4"–36 3/4" x 47 15/16" x 27 7/8" | 35 3/4"–36 3/4" x 47 15/16" x 27 7/8" |
| Required Cutout Size (HxWxD) (in) | 35 3/4"–36 3/4" x 48" x 24"–25 1/8" | 35 3/4"–36 3/4" x 48" x 24"–25 1/8" | 35 3/4"–36 3/4" x 48" x 24"–25 1/8" | 35 3/4"–36 3/4" x 48" x 24"–25 1/8" | 35 3/4"–36 3/4" x 48" x 24"–25 1/8" |



Pro Grand® Quick Reference Chart

27-INCH COMMERCIAL-DEPTH, PROFESSIONAL

| 36-Inch Professional | | | | | |
|---|---|--|---|---|--|
|  |  |  |  |  | |
| PRD364WDGU | PRD366WGU | PRD364WIGU | PRG364WDG | PRG366WG | |

Key Features

| | | | | | |
|-------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| Fuel Type | Dual-Fuel | Dual-Fuel | Dual-Fuel | Gas | Gas |
| Cooktop Configuration | 4 + Griddle | 6 Burners | 4 + Induction | 4 + Griddle | 6 Burners |
| Electric Griddle | Yes | No | No | Yes | No |
| Liberty® Induction Module | No | No | Yes | No | No |
| Oven Configuration | Convection Oven | Convection Oven | Convection Oven | Convection Oven | Convection Oven |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes | Yes | Yes |

Burner Performance

| | | | | | |
|-------------------------------------|---------------------------|-------------------------|---------------------------|---------------------------|---------------------------|
| Patented Pedestal Star® Burners | 4 (All with ExtraLow®) | 6 (4 with ExtraLow®) | 4 (All with ExtraLow®) | 4 (All with ExtraLow®) | 4 (All with ExtraLow®) |
| QuickClean Base® | Yes | Yes | Yes | Yes | Yes |
| ExtraHigh Star® Burner (22,000 BTU) | 1 | 1 | 1 | 1 | 1 |
| ExtraLow® Simmer Burners | 4 | 4 | 4 | 4 | 4 |

General / Oven Properties

| | | | | | |
|----------------------------------|--------------|--------------|--------------|--------------|--------------|
| Color TFT Touch Screen Interface | Yes | Yes | Yes | Yes | Yes |
| Oven Capacity | 5.7 cu. ft. | 5.7 cu. ft. | 5.7 cu. ft. | 5.7 cu. ft. | 5.7 cu. ft. |
| Convection Oven | Yes | Yes | Yes | Yes | Yes |
| Oven Racks | 3 Telescopic | 3 Telescopic | 3 Telescopic | 3 Telescopic | 3 Telescopic |
| Meat Probe | Multi-Point | Multi-Point | Multi-Point | Multi-Point | Multi-Point |
| Self-Clean | Yes | Yes | Yes | Yes | Yes |
| SoftClose® Hinges | Yes | Yes | Yes | Yes | Yes |
| Star-K Certified | Yes | Yes | Yes | Yes | Yes |

Dimensions

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

Pro Grand® Planning Information

PROFESSIONAL RANGES

Model Options

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

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Grand Range, be sure to verify the cutout dimensions and electrical / gas connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

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

Ventilation Requirements

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

Important Ventilation Notes:

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

Electrical and Gas Specifications

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

Natural Gas or LP

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

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

Natural Gas Requirements:

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

Propane Gas Requirements:

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

High Altitude:

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

Optional Accessories

See pages 237–239 for accessories.



Pro Grand® Planning Information

PROFESSIONAL RANGES

Dual-Fuel:

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

| Model | Required Circuit Breaker |
|------------|--------------------------|
| | 240 / 208V AC, 60Hz |
| PRD606WESG | 50 A |
| PRD606WEG | 50 A |
| PRD48WDSGU | 50 A |
| PRD48WISGU | 50 A |
| PRD486WDGU | 50 A |
| PRD486WIGU | 50 A |
| PRD364WDGU | 30 A |
| PRD366WGU | 30 A |
| PRD364WIGU | 50 A |

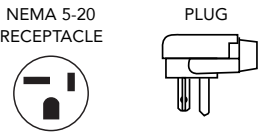
All-Gas:

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

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

Electrical Supply

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



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

Electrical and Gas Locations

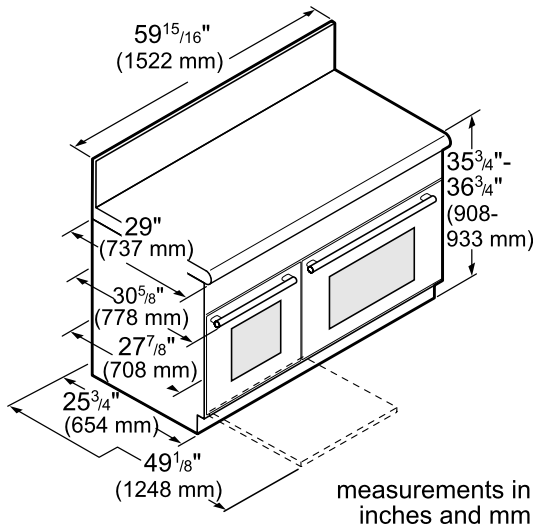
Typical placement of the electrical and gas supply can be found within the "Cutout and Range Dimensions" located on the installation pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or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

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

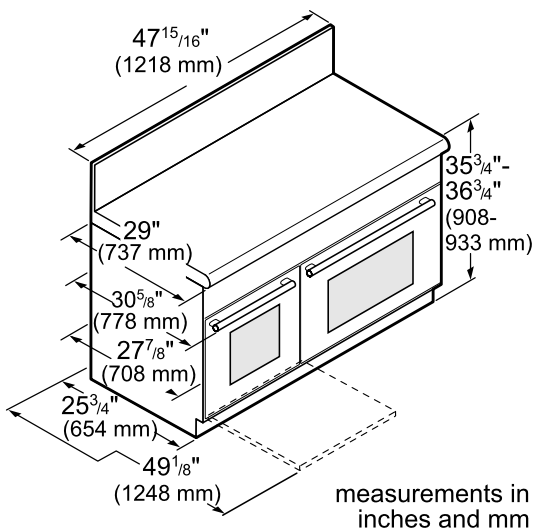
Pro Grand® Installation

PROFESSIONAL RANGES

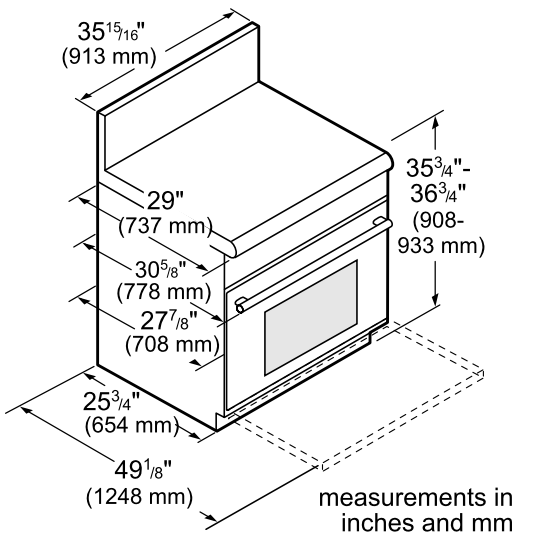
60-Inch Range Dimensions



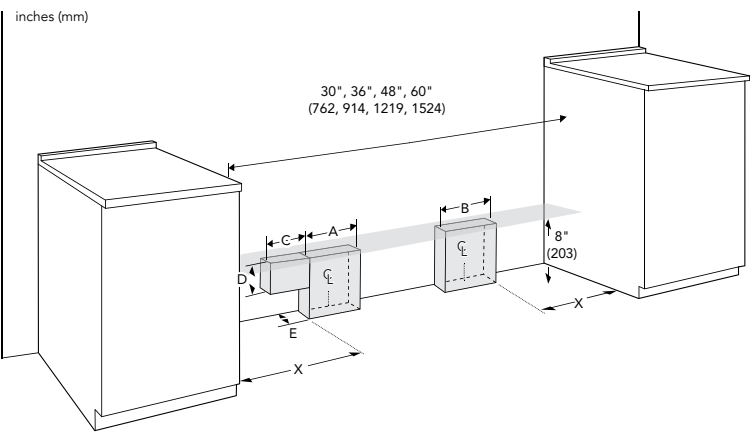
48-Inch Range Dimensions



36-Inch Range Dimensions



Range Cutout Dimensions



| Range model | Gas zone A | Electric zone B | X | C | D | E |
|------------------------|------------|-----------------|----------|----------|---------|---------|
| All Harmony series | 4" (102) | 6" (152) | 5" (127) | N/A | N/A | 2" (51) |
| 36" / 48" Grand series | 4" (102) | 6" (152) | 8" (203) | 4" (102) | 3" (76) | 2" (51) |
| 60" Grand series | 4" (102) | 6" (152) | 8" (203) | 4" (102) | 3" (76) | 1" (25) |

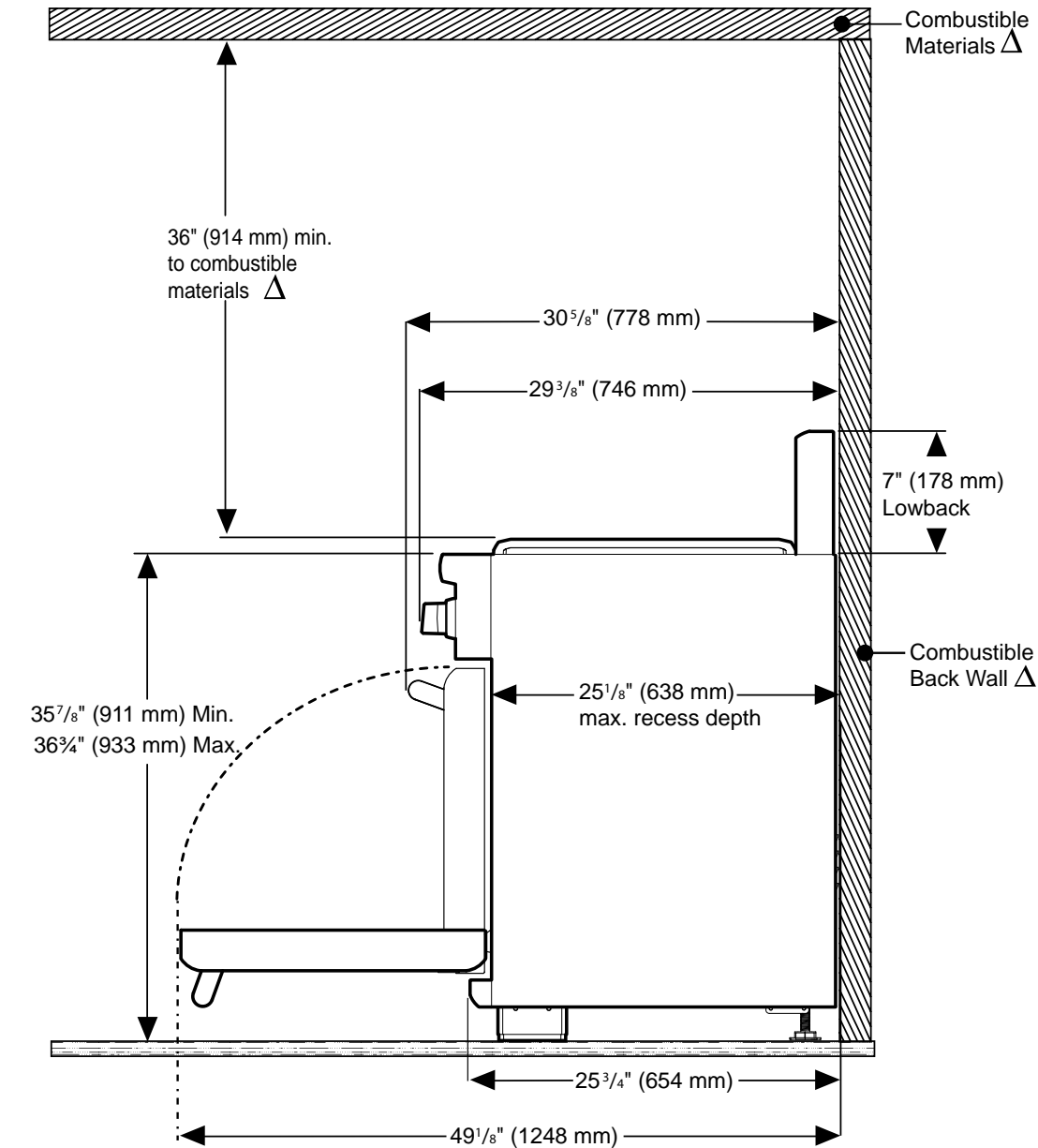


Pro Grand® Installation

PROFESSIONAL RANGES

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

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

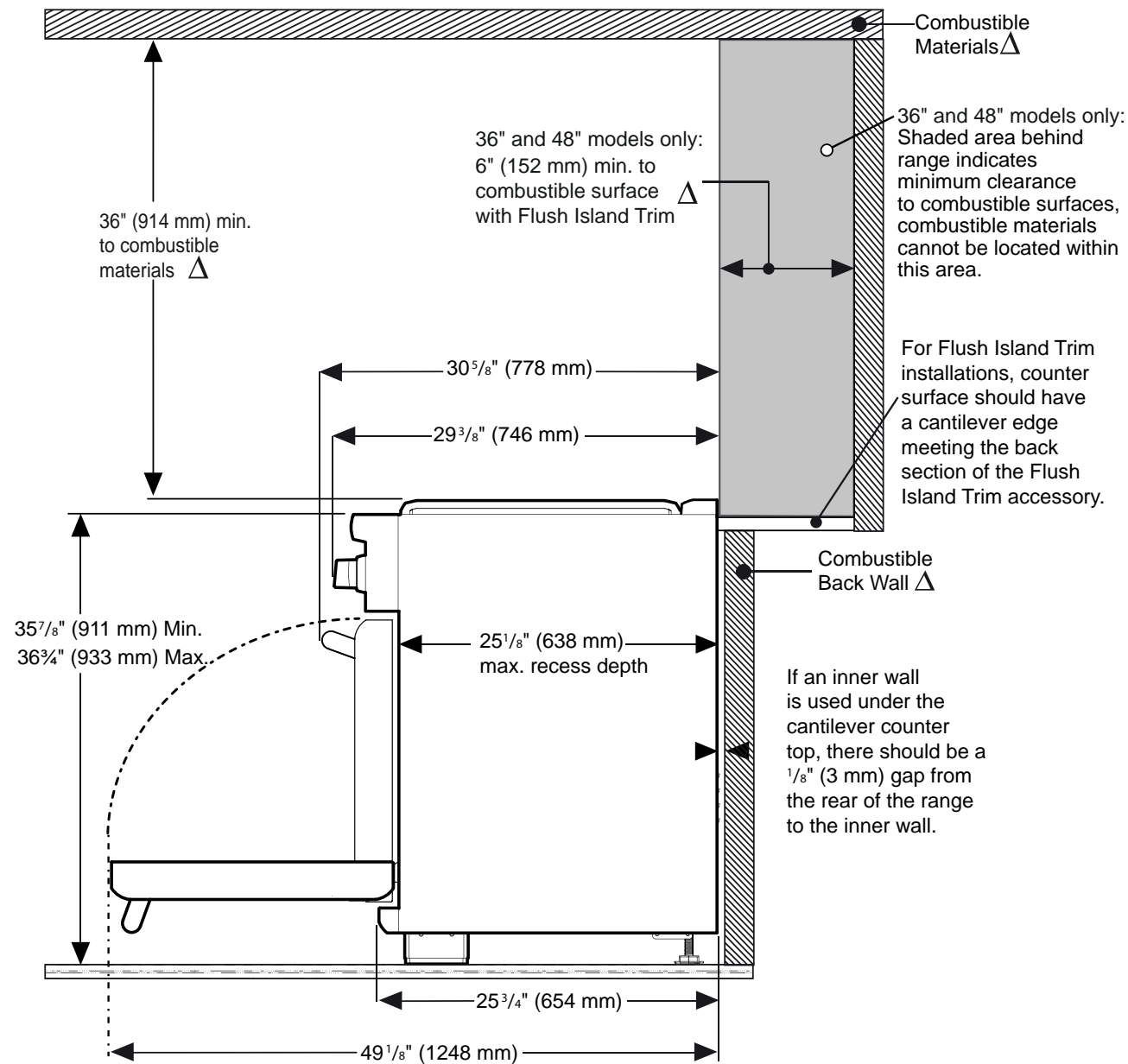


△ 60-Inch Pro Grand Ranges are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required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

Pro Grand® Installation

PROFESSIONAL RANGES

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



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





RANGETOPS

FOR THE PROFESSIONAL COLLECTION

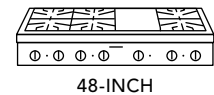
Thermador® Rangetops feature an array of innovative new features, such as LED illumination of the control panel knobs, combined with exclusive heritage features, like our patented Pedestal Star® Burner with QuickClean Base®.

Kitchen Design: Casie Cormier, Life Forward Designs

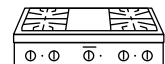


Kitchen Design: Kym Alayne Heaton,
French's Cabinet Gallery, LLC
Photo by: Jay Winter, Home Pix Media

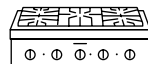
Professional Rangetops



48-INCH



36-INCH



30-INCH

★ 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.

★ 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.

LED Bullnose Down Lighting

Our thoughtfully designed rangetop offers LED lighting to illuminate the control panel.

Custom Configurations

Configure your rangetop to match the way you cook, by selecting a 12" electric griddle model with an optional grill accessory. Both are easy to clean and dishwasher safe.

★ Thermador® Exclusive

Features vary by model. See Thermador.com or specification sheets for details.



Professional Rangetops

48-INCH



6 Burners with Griddle

- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Bullnose Down Lighting

48-Inch – PCG486WD



★ Blue Knob Kit

Accessorize any Professional Rangetop with a Signature Thermador Blue Knob Kit.

See page 240

★ Thermador® Exclusive

See page 240 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Professional Rangetops

36-INCH



4 Burners with Griddle

- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Bullnose Down Lighting

36-Inch – PCG364WD



6 Burners

- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Bullnose Down Lighting

36-Inch – PCG366W

Professional Rangetops

30-INCH



★ 5 Burners

- 5 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Bullnose Down Lighting

30-Inch – PCG305W



Professional Rangetops Quick Reference Chart

| Professional | | |
|-------------------------|-------------------------|--|
| | | |
| PCG486WD 48-INCH GAS | PCG364WD 36-INCH GAS | |

Key Features

| | | |
|---------------------------------|----------------------|----------------------|
| Cooktop Configuration | 6 Burners + Griddle | 4 Burners + Griddle |
| Patented Pedestal Star® Burners | 6 (2 with ExtraLow®) | 4 (2 with ExtraLow®) |
| QuickClean Base® | Yes | Yes |
| LED Downlighting | Yes | Yes |
| Star-K Certified | Yes | Yes |

General Properties

| | | |
|------------------|--|--|
| Controls | Metal Knobs | Metal Knobs |
| Sealed Burners | Yes | Yes |
| Grate Material | Cast Iron | Cast Iron |
| Griddle Material | Non-Stick, Rust-Proof Cast-Aluminum | Non-Stick, Rust-Proof Cast-Aluminum |

Burner Performance

| | | |
|--|---------------------|---------------------|
| ExtraLow® Simmer Burners | 2 | 2 |
| Power of Center 12" Electric Griddle (W) | 1,630 W (6-Pass 2x) | 1,630 W (6-Pass 2x) |
| Electronic Re-ignition | Yes | Yes |



Dimensions

| | | |
|---|--------------------------------|--------------------------------|
| Overall Appliance Dimensions (HxWxD) (in) | 8 1/8" x 47 15/16" x 25 13/16" | 8 1/8" x 35 15/16" x 25 13/16" |
| Required Cutout Size (HxWxD) (in) | 7 11/16" x 46 1/4" x 22 13/16" | 7 11/16" x 35 1/8" x 22 13/16" |

See page 240 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Professional Rangetops Quick Reference Chart

| Professional | | |
|--|---|--|
|  |  | |
| PCG366W 36-INCH GAS | PCG305W 30-INCH GAS | |

| Key Features | | |
|---------------------------------|----------------------|----------------------|
| Cooktop Configuration | 6 Burners | 5 Burners |
| Patented Pedestal Star® Burners | 6 (2 with ExtraLow®) | 5 (2 with ExtraLow®) |
| QuickClean Base® | Yes | Yes |
| LED Downlighting | Yes | Yes |
| Star-K Certified | Yes | Yes |

| General Properties | | |
|--------------------|-------------|-------------|
| Controls | Metal Knobs | Metal Knobs |
| Sealed Burners | Yes | Yes |
| Grate Material | Cast Iron | Cast Iron |
| Griddle Material | N/A | N/A |

| Burner Performance | | |
|--|-----|-----|
| ExtraLow® Simmer Burners | 2 | 2 |
| Power of Center 12" Electric Griddle (W) | N/A | N/A |
| Electronic Re-ignition | Yes | Yes |

| Dimensions | | |
|---|--------------------------------|--------------------------------|
| Overall Appliance Dimensions (HxWxD) (in) | 8 1/8" x 35 15/16" x 25 13/16" | 8 1/8" x 29 15/16" x 25 13/16" |
| Required Cutout Size (HxWxD) (in) | 7 11/16" x 35 1/8" x 22 13/16" | 7 11/16" x 29 1/8" x 22 13/16" |

Planning Information

PROFESSIONAL RANGETOPS

Model Options

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

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Professional Rangetop, be sure to verify the cutout dimensions and electrical / gas connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

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

Above a Warming Drawer

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

Rear Clearance Requirements

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

All other models must meet these clearances:

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

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

Optional Accessories

See page 240 for accessories.

Electrical and Gas Specifications

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

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

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

Electrical Supply

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

NEMA 5-15



NEMA 5-20



Gas Requirements and Hookup

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

Natural Gas Requirements:

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

Propane Gas Requirements:

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

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

High Altitude

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

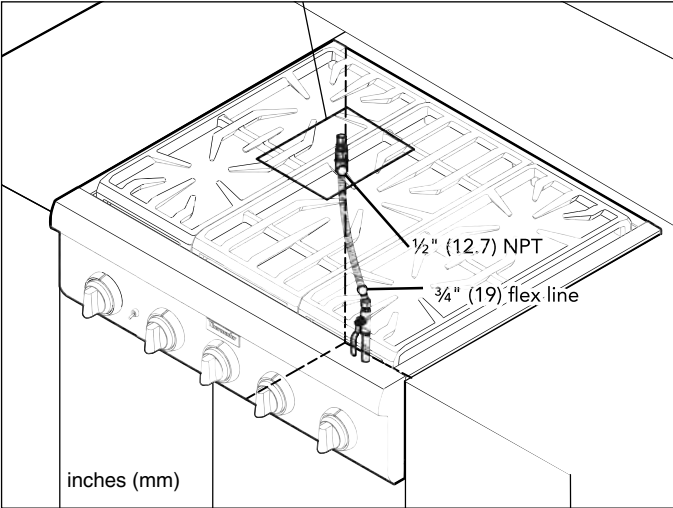


Planning Information

PROFESSIONAL RANGETOPS

Gas Inlet Location

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



Ventilation Requirements

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

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

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

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

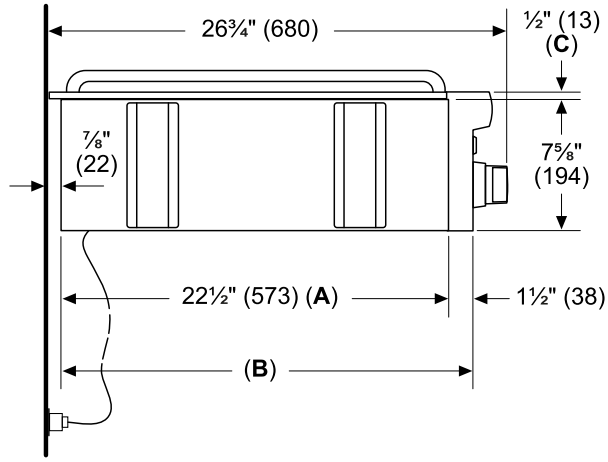
Important Ventilation Notes:

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

Installation

PROFESSIONAL RANGETOPS

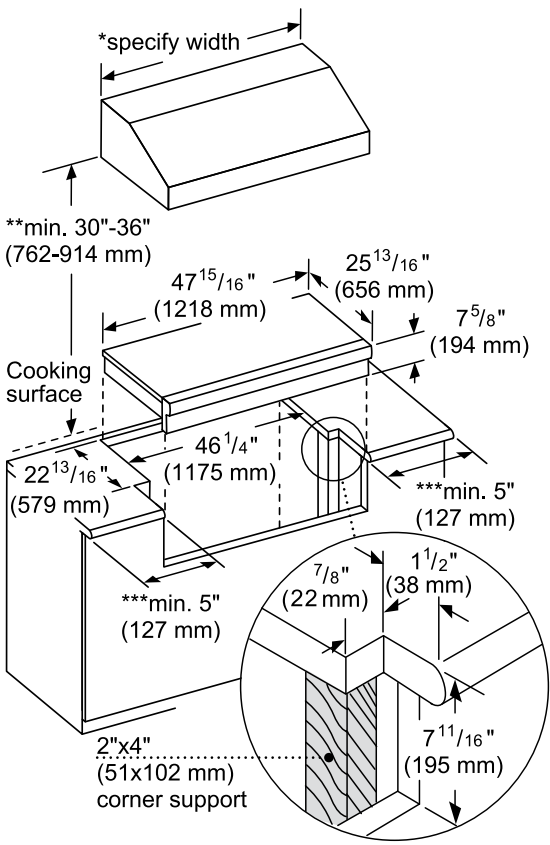
48" Rangetop Side View



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

48-Inch Rangetop Cutout Dimensions

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



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

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

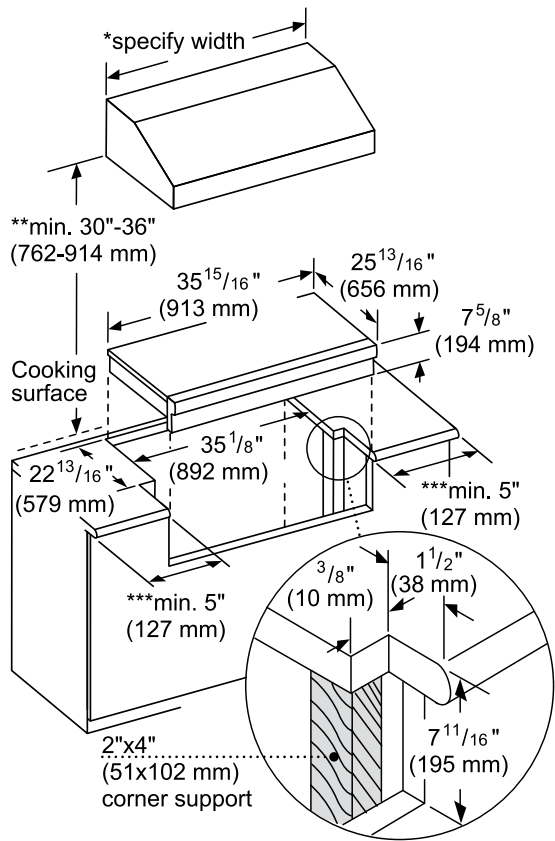
measurements in inches (mm)

Installation

PROFESSIONAL RANGETOPS

36-Inch Rangetop Cutout Dimensions

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

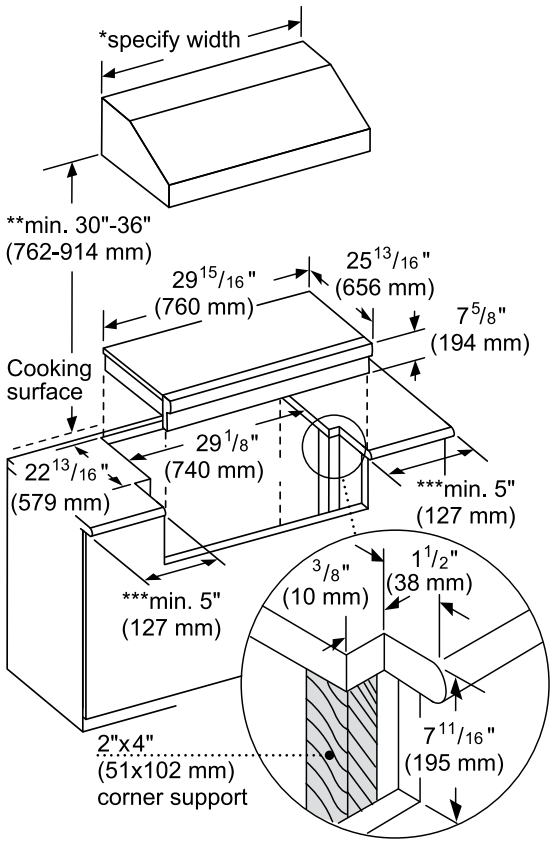


** 36" minimum clearance from cooking surface to combustible surfaces.
*** 5" minimum clearance from cooking surface to combustible side wall.
Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches (mm)

30-Inch Rangetop Cutout Dimensions

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



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

measurements in inches (mm)

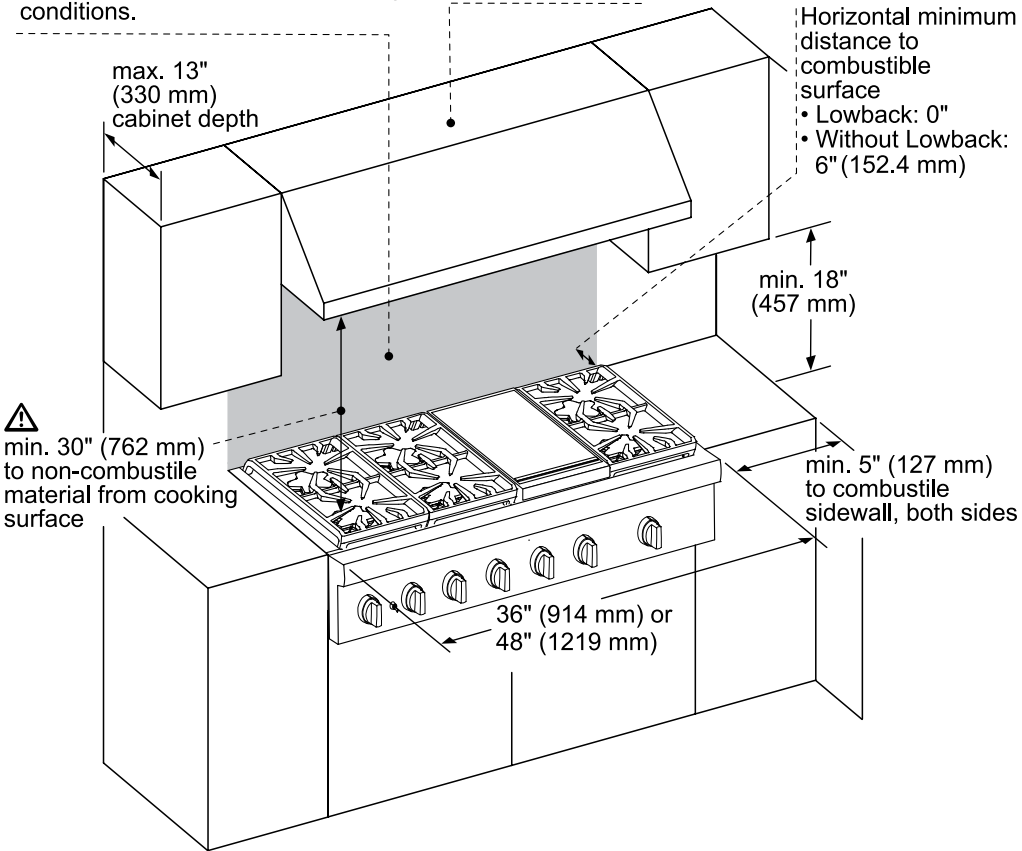
Installation

PROFESSIONAL RANGETOPS

48-Inch and 36-Inch Rangetop Clearances

The shaded area behind the rangetop indicates an opportunity to discolor the back wall under certain cooking conditions.

See the Ventilation Planning Guide for recommended hood options



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

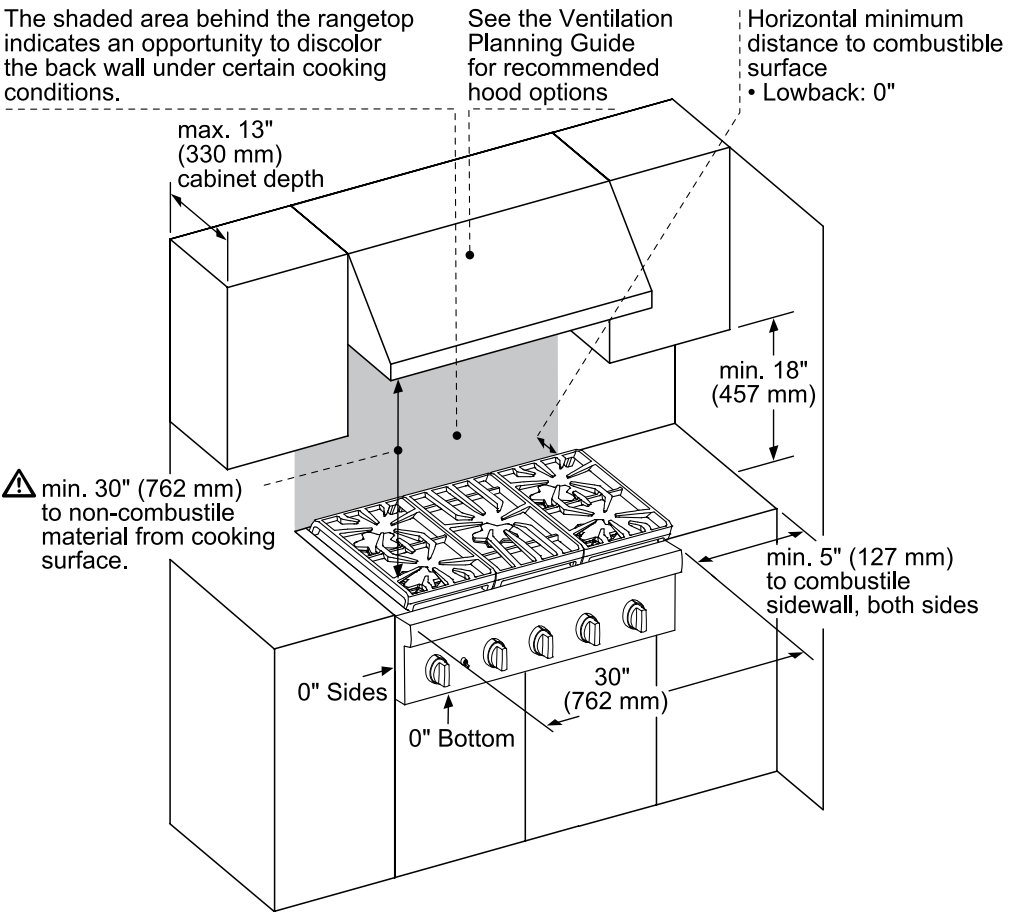
measurements in inches (mm)

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

Installation

PROFESSIONAL RANGETOPS

30-Inch Rangetop Installation with Hood



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

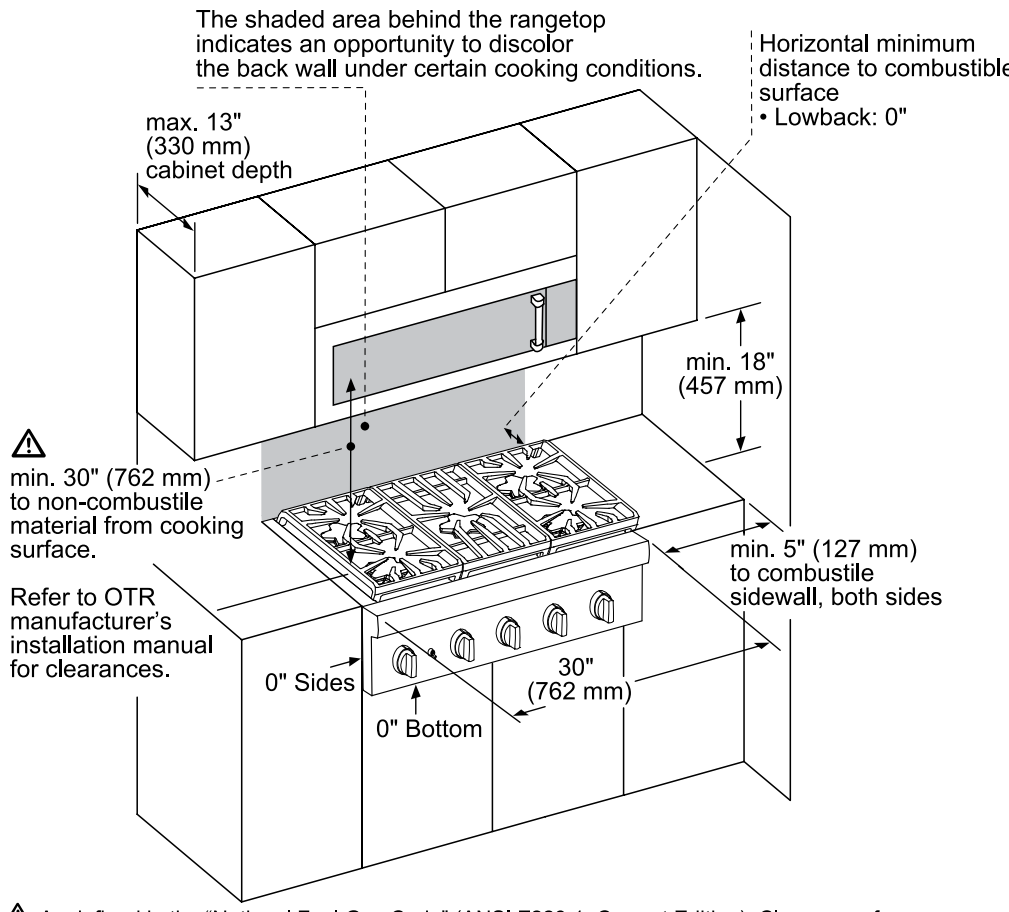
⚠ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances must be approved by the local codes and/or by the local authority having jurisdiction.

measurements in inches (mm)

Installation

PROFESSIONAL RANGETOPS

30-Inch Rangetop Installation with Over-the-Range Microwave



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

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

measurements in inches (mm)

BUILT-IN OVENS

FOR PROFESSIONAL & MASTERPIECE® COLLECTIONS

Updated with vibrant color displays, stunning metallic gray glass, and luxurious stainless steel, 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.

Design: Terracotta Design Build
Photo: Jeff Herr, Jeff Herr Photography

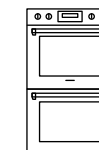


Single Ovens



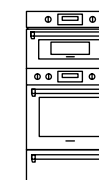
One of the largest in its class, Thermador True Convection Ovens offer precise cooking on multiple levels without flavor transfer.

Double Ovens



Double the cooking capacity with a Convection Oven and your choice of Steam, Speed, Microwave, or a Double Convection Oven.

Triple Ovens



Fully equipped with a True Convection Oven, Warming Drawer, and Speed Oven.

Steam Ovens



Convection Steam Ovens help retain healthy nutrients, and include our True Convection baffle system to eliminate flavor transfer.

Speed Ovens



Convection baking, broiling, and microwave in one powerful, ultra-convenient unit.

Microwaves



Thermador offers both Drop-down Microwaves and MicroDrawer® Oven options, with 10 cooking modes, auto defrost, and convenient sensor cooking to achieve perfect results.

Drawers



Warming Drawers are engineered to keep dishes warm before serving and feature a SoftClose® drawer, while Storage Drawers expand your storage space.





Kitchen Designed by: Sun West Custom Homes, New American Home

Steam & Convection Ovens

PROFESSIONAL & MASTERPIECE®

Home Connect



Professional

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

30-Inch – PODS301B



Masterpiece®

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

30-Inch – MEDS301BS

See page 241 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Single Ovens

PROFESSIONAL

Home Connect



- True Convection
- Rotisserie
- 3 Telescopic Racks
- 16 Cooking Modes
- Maxbroil®
- Multi-point Meat Probe
- Halogen Illumination

30-Inch – POD301W



Left Side
Opening Door

30-Inch – POD301LW



Right Side
Opening Door

30-Inch – POD301RW



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

30-Inch – PO301W

Single Ovens

MASTERPIECE® WITH PROFESSIONAL HANDLE

Home Connect



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

30-Inch – ME301YP



Blue Knob Kit

Accessorize any Professional Oven with a Signature Thermador Blue Knob Kit.

See page 241

Single Ovens

MASTERPIECE®

Home Connect



- True Convection
- Rotisserie
- 3 Telescopic Racks
- 16 Cooking Modes
- Maxbroil®
- Multi-point Meat Probe
- Halogen Illumination

30-Inch – MED301WS



Left Side
Opening Door

30-Inch – MED301LWS



Right Side
Opening Door

30-Inch – MED301RWS



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

30-Inch – ME301WS

See page 241 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Steam & Convection Combination Ovens

PROFESSIONAL & MASTERPIECE® Home Connect



Professional
30-Inch – PODS302B

Masterpiece
30-Inch – MEDS302BS

- Double Combination**
- Convection Steam Oven and True Convection Oven
 - Rotisserie
 - 6 Telescopic Racks
 - Cooking Modes, 17 Upper, 16 Lower
 - Maxbroil®
 - Multi-point Meat Probe
 - LED / Halogen Illumination

Combination Ovens

PROFESSIONAL & MASTERPIECE® Home Connect*



Professional
30-Inch – PODMCW31W

Masterpiece
30-Inch – MEDMCW31WS



Professional
30-Inch – PODMC301W

Masterpiece
30-Inch – MEDMC301WS



Professional
30-Inch – POM301W

Masterpiece
30-Inch – MEM301WS

- Triple Combination with Speed Oven and Warming Drawer**
- Speed Oven, True Convection Oven and Warming Drawer
 - Rotisserie
 - 3 Telescopic Racks
 - Cooking Modes, 36 Upper, 16 Lower
 - Multi-point Meat Probe
 - LED / Halogen Illumination

- Double Combination with Speed Oven**
- Speed Oven and True Convection Oven
 - Rotisserie
 - 3 Telescopic Racks
 - Cooking Modes, 36 Upper, 16 Lower
 - Multi-point Meat Probe
 - LED / Halogen Illumination

- Double Combination with Microwave**
- Microwave and True Convection Oven
 - 1 Telescopic Rack
 - Cooking Modes, 9 Upper, 13 Lower
 - Meat Probe
 - LED / Halogen Illumination
 - SoftClose® Doors

*Home Connect on lower oven only
See page 241 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Double Ovens

PROFESSIONAL Home Connect



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



Left Side Opening Doors
30-Inch – POD302LW



Right Side Opening Doors
30-Inch – POD302RW



- Masterpiece**
- True Convection in Both Ovens
 - 2 Telescopic Racks
 - 13 Cooking Modes, Upper & Lower
 - Meat Probe
 - Halogen Illumination
 - SoftClose® Doors
- 30-Inch – PO302W

Double Ovens

MASTERPIECE® WITH PROFESSIONAL HANDLE Home Connect



- True Convection, Upper
 - 1 Telescopic Rack
 - Cooking Modes, 11 Upper, 5 Lower
 - Halogen Illumination
 - SoftClose® Doors
- 30-Inch – ME302YP



Blue Knob Kit
Accessorize any Professional Oven with a Signature Thermador Blue Knob Kit.
See page 241

Double Ovens

MASTERPIECE® Home Connect



- True Convection in Both Ovens
 - Rotisserie
 - 4 Telescopic Racks
 - Cooking Modes, 16 Upper, 13 Lower
 - Maxbroil®
 - Multi-point Meat Probe
 - Halogen Illumination
- 30-Inch – MED302WS



Left Side Opening Doors
30-Inch – MED302LWS



Right Side Opening Doors
30-Inch – MED302RWS



- True Convection in Both Ovens
 - 2 Telescopic Racks
 - 13 Cooking Modes, Upper & Lower
 - Meat Probe
 - Halogen Illumination
 - SoftClose® Doors
- 30-Inch – ME302WS

See page 241 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Speed Ovens

PROFESSIONAL & MASTERPIECE®



- Professional**
- 1,000 Watts Microwave Power
 - 10 Microwave Programs
 - Sensor Cooking
 - 10 Power Levels and 1.6 cu. ft. Capacity
 - 36 CookSmart® Auto Programs
 - Combines Convection Bake, Broil and Microwave

30-Inch – MC30WP



- Masterpiece®**
- 1,000 Watts Microwave Power
 - 10 Microwave Programs
 - Sensor Cooking
 - 10 Power Levels and 1.6 cu. ft. Capacity
 - 36 CookSmart® Auto Programs
 - Combines Convection Bake, Broil and Microwave

30-Inch – MC30WS

Built-In Microwaves

PROFESSIONAL & MASTERPIECE®



30-Inch



24-Inch

HomeConnect

- Professional & Masterpiece® MicroDrawer® Microwave**
- 950 Watts Microwave Power
 - 10 Microwave Programs
 - 10 Power Levels and 1.2 cu. ft. Capacity
 - Sensor Cooking
 - Touch Open / Close
 - Concealed Drop Down Panel

30-Inch – MD30BS

24-Inch – MD24BS



Professional Drop-Down Door

- 950 Watts Microwave Power
- 10 Microwave Programs
- 10 Power Levels and 1.6 cu. ft. Capacity
- Sensor Cooking

30-Inch – MB30WP



Masterpiece® Drop-Down Door

- 950 Watts Microwave Power
- 10 Microwave Programs
- 10 Power Levels and 1.6 cu. ft. Capacity
- Sensor Cooking

30-Inch – MB30WS



Professional Built-Under Microwave Hood

- 1,100 Watts
- Sensor Cooking
- Triple Distribution Turntable Disk

30-Inch – MU30WSU

Warming Drawers

30-INCH



Custom Panel

- Warming Drawer with Telescopic Rails
- Custom Panel Ready
- SoftClose® Drawer
- 4 Temperature Settings: High, Medium, Low, and Proof

30-Inch – WD30W



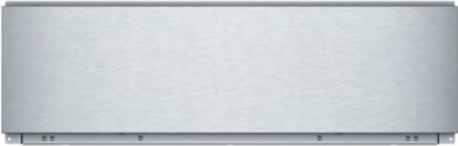
Push To Open

- Warming Drawer
- Stainless Steel
- 4 Temperature Settings: High, Medium, Low, and Proof

30-Inch – WD30WC

Storage Drawers

30-INCH



Push To Open

- Storage Drawer
- Stainless Steel

30-Inch – SD30WC






Push To Open – Short

- Short Storage Drawer
- Stainless Steel
- Pairs with Thermador Steam Oven





30-Inch – SDS30WC



Single Built-In Ovens Quick Reference Chart





| Professional | | | |
|--|--|---|--|
| |  |  |  |
| | 30-Inch Steam and Convection (Non-Plumbed) | 30-Inch Single | 30-Inch Single |
| Drop-Down Door | PODS301B | POD301W | PO301W |
| Left Side Opening Door | — | POD301LW | — |
| Right Side Opening Door | — | POD301RW | — |
| Key Features | | | |
| Modes | (17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast |
| Star-K Certified | Yes | Yes | Yes |
| Cleaning Type | Easy Clean, Ecolytic Clean | Self Clean, Easy Clean | Self Clean, Easy Clean |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes |
| General Properties | | | |
| Oven Cavity Size | 2.8 cu. ft. | 4.5 cu. ft. | 4.5 cu. ft. |
| Telescopic Rack(s) | 3 | 3 | 1 |
| Meat Probe | Multi-point | Multi-point | Yes |
| Illumination Type | LED | Halogen | Halogen |
| Interior Lights | 2 | 2 | 2 |
| SoftClose® Door | Yes | Yes | Yes |
| Dimensions | | | |
| Overall Appliance Dimensions (HxWxD) (in) | 25 13/16" x 29 3/4" x 23 7/16" | 29" x 29 3/4" x 24 1/2" | 29" x 29 3/4" x 24 1/2" |
| Required Cutout Size (HxWxD) (in) – Standard | 24 1/2"– 25 7/16" x 28 1/2" x 23 1/2" | 27"– 28 5/8" x 28 1/2" x 23 1/2" | 27"– 28 5/8" x 28 1/2" x 23 1/2" |
| Required Cutout Size (HxWxD) (in) – Flush | 25 15/16" x 30" x 24 1/2" | 29 1/8" x 30" x 24 1/2" | 29 1/8" x 30" x 24 1/2" |

Single Built-In Ovens Quick Reference Chart

| Masterpiece® | | | | |
|--|---|--|---|--|
| |  |  |  |  |
| | 30-Inch Single Masterpiece with Professional Handle | 30-Inch Steam and Convection (Non-Plumbed) | 30-Inch Single | 30-Inch Single |
| Drop-Down Door | ME301YP | MEDS301BS | MED301WS | ME301WS |
| Left Side Opening Door | — | — | MED301LWS | — |
| Right Side Opening Door | — | — | MED301RWS | — |
| Key Features | | | | |
| Modes | (11) Bake, Variable Broil (hi & low), Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof Dough, Fast Preheat | (17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast |
| Star-K Certified | Yes | Yes | Yes | Yes |
| Cleaning Type | Self Clean | Easy Clean, Ecolytic Clean | Self Clean, Easy Clean | Self Clean, Easy Clean |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes | Yes |
| General Properties | | | | |
| Oven Cavity Size | 4.6 cu. ft. | 2.8 cu. ft. | 4.5 cu. ft. | 4.5 cu. ft. |
| Telescopic Rack(s) | 1 | 3 | 3 | 1 |
| Meat Probe | No | Multi-point | Multi-point | Yes |
| Illumination Type | Halogen | LED | Halogen | Halogen |
| Interior Lights | 2 | 32 | 2 | 2 |
| SoftClose® Door | Yes | Yes | Yes | Yes |
| Dimensions | | | | |
| Overall Appliance Dimensions (HxWxD) (in) | 29" x 29 3/4" x 24 1/2" | 25 13/16" x 29 3/4" x 23 7/16" | 29" x 29 3/4" x 24 1/2" | 29" x 29 3/4" x 24 1/2" |
| Required Cutout Size (HxWxD) (in) – Standard | 27"– 28 5/8" x 28 1/2" x 23 1/2" | 24 1/2"– 25 7/16" x 28 1/2" x 23 1/2" | 27"– 28 5/8" x 28 1/2" x 23 1/2" | 27"– 28 5/8" x 28 1/2" x 23 1/2" |
| Required Cutout Size (HxWxD) (in) – Flush | 29 1/8" x 30" x 24 1/2" | 25 15/16" x 30" x 24 1/2" | 29 1/8" x 30" x 24 1/2" | 29 1/8" x 30" x 24 1/2" |



Combination Built-In Ovens Quick Reference Chart

| Professional | | | | |
|---|---|---|---|--|
|  |  |  |  | |
| 30-Inch Double with Steam Convection | 30-Inch Triple with Speed Oven & Warming Drawer | 30-Inch Double with Speed Oven | 30-Inch Double with Microwave | |
| PODS302B | PODMCW31W | PODMC301W | POM301W | |

Key Features

| | | | | |
|------------------------------|--|---|---|--|
| Modes – Upper Cavity | (17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs | 36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Convection Roast, Keep Warm) and Microwave Programs | 36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs | (10) Beverage, Sensor Cook, Sensor Reheat, Auto Defrost, Melt Butter, Melt Chocolate, Soften Ice Cream, Soften Cream Cheese, Pizza, Popcorn |
| Modes – Lower Cavity | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast |
| Star-K Certified | Yes | Yes | Yes | Yes |
| Warming Drawer | No | Yes | No | No |
| Cleaning Type – Upper Cavity | Easy Clean, Ecolytic Clean | N/A | N/A | N/A |
| Cleaning Type – Lower Cavity | Easy Clean, Self Clean | Easy Clean, Self Clean | Easy Clean, Self Clean | Easy Clean, Self Clean |

General Properties





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

Dimensions

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

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Combination Built-In Ovens Quick Reference Chart

| Masterpiece® | | | | |
|---|---|---|---|--|
|  |  |  |  | |
| 30-Inch Double with Steam Convection | 30-Inch Triple with Speed Oven & Warming Drawer | 30-Inch Double with Speed Oven | 30-Inch Double with Microwave | |
| MEDS302BS | MEDMCW31WS | MEDMC301WS | MEM301WS | |

Key Features

| | | | | |
|------------------------------|--|---|---|--|
| Modes – Upper Cavity | (17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs | 36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Convection Roast, Keep Warm) and Microwave Programs | 36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs | (10) Beverage, Sensor Cook, Sensor Reheat, Auto Defrost, Melt Butter, Melt Chocolate, Soften Ice Cream, Soften Cream Cheese, Pizza, Popcorn |
| Modes – Lower Cavity | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast |
| Star-K Certified | Yes | Yes | Yes | Yes |
| Warming Drawer | No | Yes | No | No |
| Cleaning Type – Upper Cavity | Easy Clean, Ecolytic Clean | N/A | N/A | N/A |
| Cleaning Type – Lower Cavity | Easy Clean, Self Clean | Easy Clean, Self Clean | Easy Clean, Self Clean | Easy Clean, Self Clean |

General Properties



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

Dimensions

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




Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Double Built-In Ovens Quick Reference Chart

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

See page 241 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Double Built-In Ovens Quick Reference Chart

| Masterpiece® | | | |
|---|---|---|--|
| <div><div></div><div>30-Inch Double Masterpiece with Professional Handle</div></div> <div><div></div><div>30-Inch Double</div></div> <div><div></div><div>30-Inch Double</div></div> | | | |
| Drop-Down Door | ME302YP | MED302WS | ME302WS |
| Left Side Opening Door | — | MED302LWS | — |
| Right Side Opening Door | — | MED302RWS | — |
| Key Features | | | |
| Modes – Upper Cavity | (11) Bake, Variable Broil (hi & low), Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof Dough, Fast Preheat | (16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie | (13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast |
| Modes – Lower Cavity | (5) Bake, Variable Broil (hi & low), Roast, Warm, Sabbath | (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast | (13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast |
| Star-K Certified | Yes | Yes | Yes |
| Cleaning Type – Upper and Lower Cavity | Self Clean | Easy Clean, Self Clean | Easy Clean, Self Clean |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes |
| General Properties | | | |
| Oven Cavity Size (cu. ft.) | 4.6 cu. ft. / 4.6 cu. ft. | 4.5 cu. ft. / 4.5 cu. ft. | 4.5 cu. ft. / 4.5 cu. ft. |
| Telescopic Rack(s) | 1 | 4 | 2 |
| Meat Probe | No | Multi-point | Yes |
| Illumination Type – Upper & Lower Cavity | Halogen | Halogen | Halogen |
| Interior Lights – Upper Cavity | 2 | 2 | 2 |
| Interior Lights – Lower Cavity | 2 | 2 | 2 |
| SoftClose® Doors | Yes | Yes | Yes |
| Dimensions | | | |
| Overall Appliance Dimensions (HxWxD) (in) | 52 1/16" x 29 3/4" x 24 1/2" | 52 1/16" x 29 3/4" x 24 1/2" | 52 1/16" x 29 3/4" x 24 1/2" |
| Required Cutout Size (HxWxD) (in) – Standard | 49 3/4" – 51 1/2" x 28 1/2" x 23 1/2" | 50" – 51 1/2" x 28 1/2" x 23 1/2" | 50" – 51 1/2" x 28 1/2" x 23 1/2" |
| Required Cutout Size (HxWxD) (in) – Flush | 52 3/16" x 30" x 24 1/2" | 52 3/16" x 30" x 24 1/2" | 52 3/16" x 30" x 24 1/2" |

See page 241 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Planning Information

BUILT-IN OVENS

Model Options

There are two Thermador Built-in Oven collections to choose from—Professional and Masterpiece®. Each collection features a distinctive style. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Oven, be sure to verify the cabinet dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Important

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" (6.4 mm) space between the side of the oven and the wall or door.

When installing a side hinge oven, leave a minimum 10" (254 mm) clearance to allow the door to open.

Minimum Cabinet Base Support Weights

| | |
|--|--------------------|
| Single Ovens | 232 lbs (105 kg) |
| Single Ovens with Steam and Convection | 232 lbs. (105 kg) |
| Speed Ovens | 142 lbs. (64.1 kg) |
| Double Ovens | 429 lbs. (195 kg) |
| Double Combination Ovens with Steam and Convection Oven | 429 lbs. (195 kg) |
| Double Combination Oven with Microwave or Speed Oven | 322 lbs. (146 kg) |
| Triple Combination Oven with Speed Oven and Warming Drawer | 429 lbs. (195 kg) |

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting at least the weights listed in the chart below.

Electrical Location and Specifications

Refer to the appropriate installation diagram for details on conduit box location. Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All built-in ovens below are dual rated, designed to be connected to either 240V / 208V AC, 60 Hz, 4-wire, single-phase power supply. Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

Required Circuit Breaker 208 / 240V

| | |
|--|-------------|
| Single Ovens | 30 Amp |
| Single Ovens with Steam and Convection | 20 Amp |
| Speed Ovens | 16 Amp |
| Double Ovens | 40 Amp |
| Double Combination Ovens with Steam and Convection Oven | 40 / 50 Amp |
| Double Combination Oven with Microwave or Speed Oven | 40 / 50 Amp |
| Triple Combination Oven with Speed Oven and Warming Drawer | 40 / 50 Amp |

Important

Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes. If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the bare ground wire from the oven to the white neutral electrical supply wire.

Optional Accessories

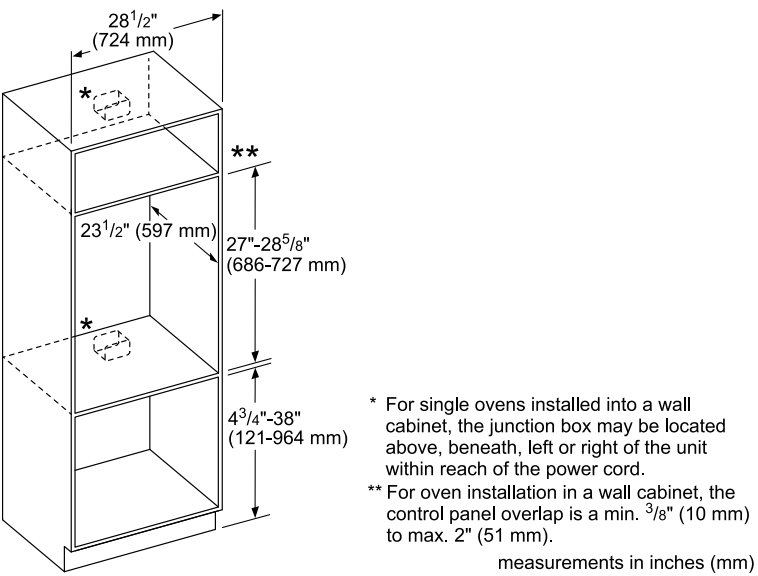
See page 241 for accessories.

Installation

SINGLE BUILT-IN OVENS

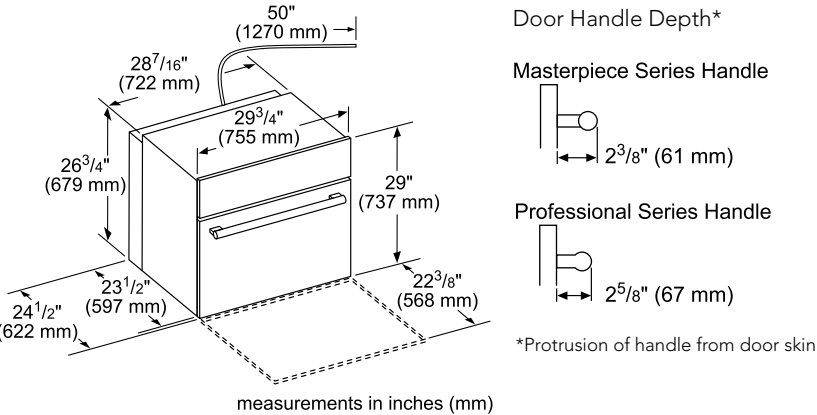
Standard Wall-Mounted Installation

30-INCH SINGLE OVEN – ALL HINGE CONFIGURATIONS



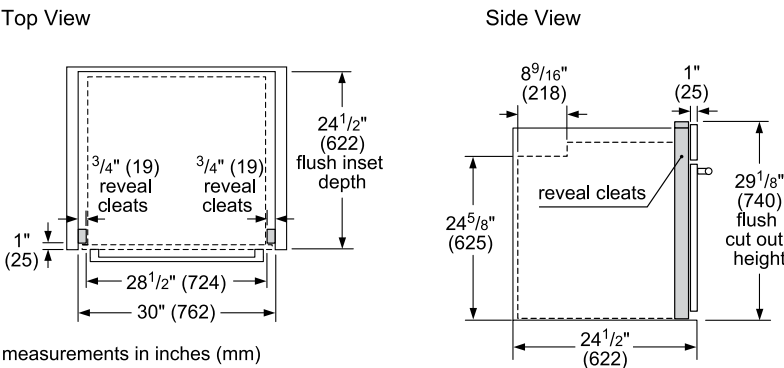
Product Dimensions

30-INCH SINGLE OVEN – BOTTOM HINGE – PROFESSIONAL AND MASTERPIECE



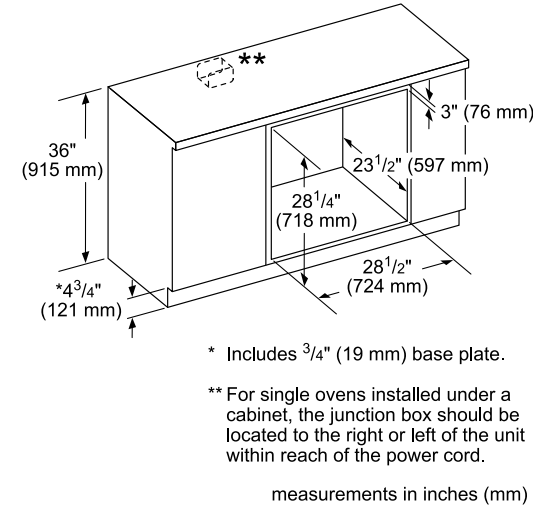
Flush Installation

30-INCH SINGLE OVEN – BOTTOM HINGE – PROFESSIONAL, MASTERPIECE AND MASTERPIECE WITH PROFESSIONAL HANDLE



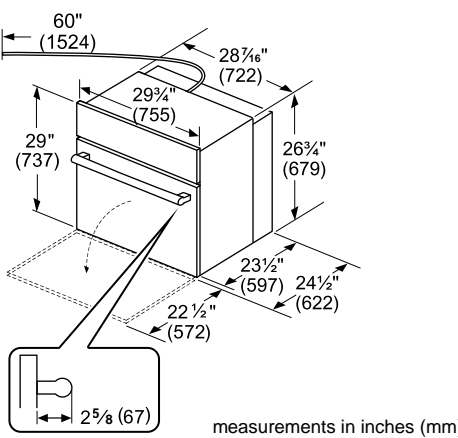
Standard Under-Counter Installation

30-INCH SINGLE OVEN – ALL HINGE CONFIGURATIONS



Product Dimensions

ME301YP 30-INCH SINGLE OVEN – BOTTOM HINGE – MASTERPIECE WITH PROFESSIONAL HANDLE



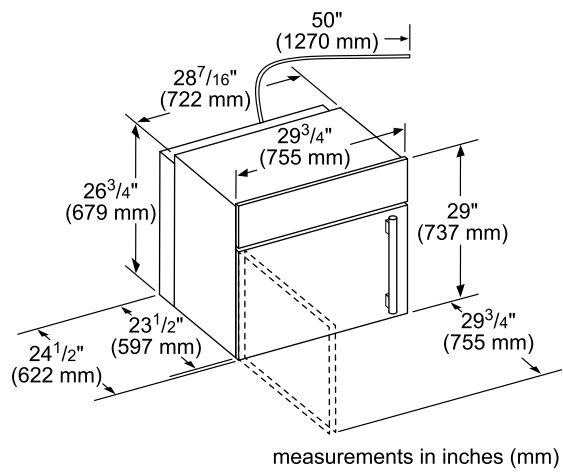
Visit [Thermador.com](https://thermador.com) for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation

SINGLE BUILT-IN OVENS

Product Dimensions

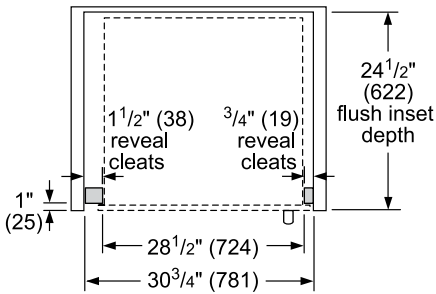
30-INCH SINGLE OVEN – LEFT HINGE



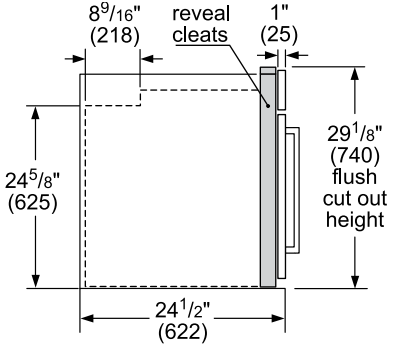
Flush Installation

30-INCH SINGLE OVEN – LEFT HINGE

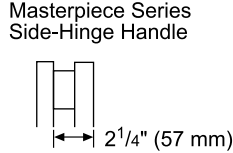
Flush Install Top View



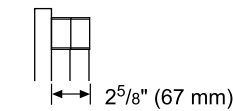
Side View



Door Handle Depth*



Professional Series Side-Hinge Handle

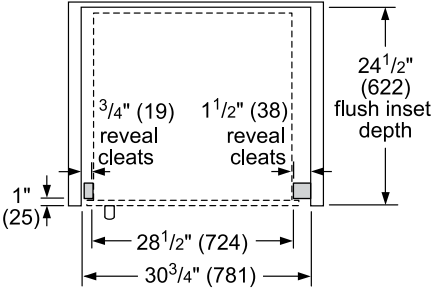


*Protrusion of handle from door skin

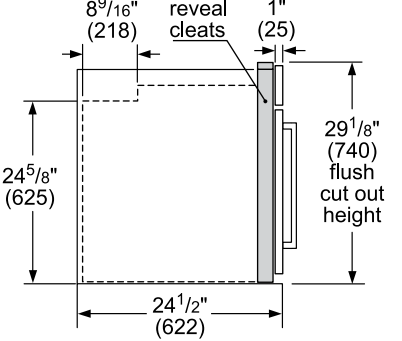
Flush Installation

30-INCH SINGLE OVEN – RIGHT HINGE

Flush Install Top View



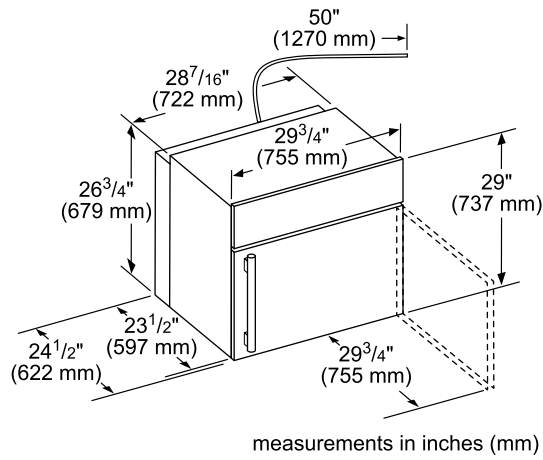
Side View



measurements in inches (mm)

Product Dimensions

30-INCH SINGLE OVEN – RIGHT HINGE

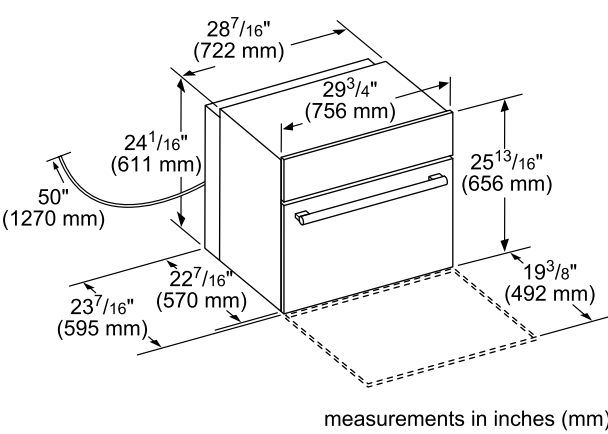


Installation

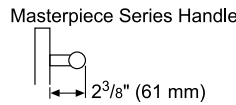
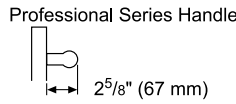
STEAM & CONVECTION SINGLE BUILT-IN OVENS

Product Dimensions

30-INCH STEAM & CONVECTION OVEN



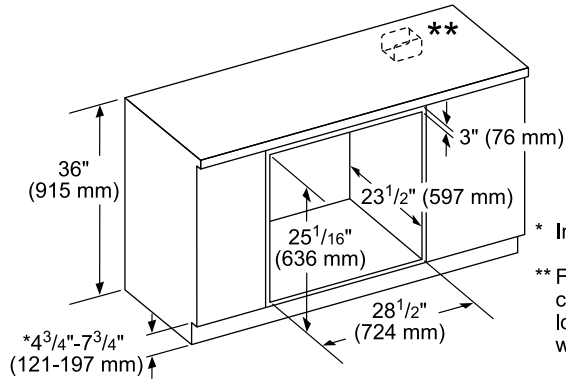
Door Handle Depth*



*Protrusion of handle from door skin

Standard Under-Counter Installation

30-INCH STEAM & CONVECTION OVEN



* Includes 3¹/₄" (19 mm) base plate.

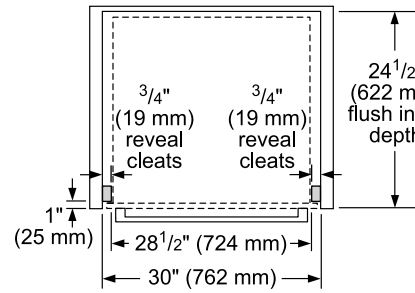
** For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

measurements in inches (mm)

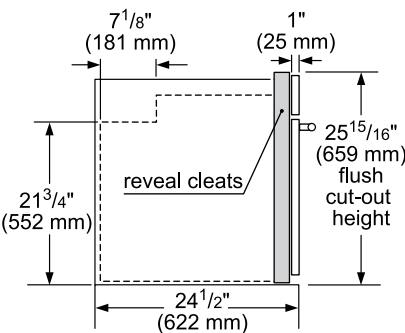
Flush Installation

30-INCH STEAM & CONVECTION OVEN

Top view



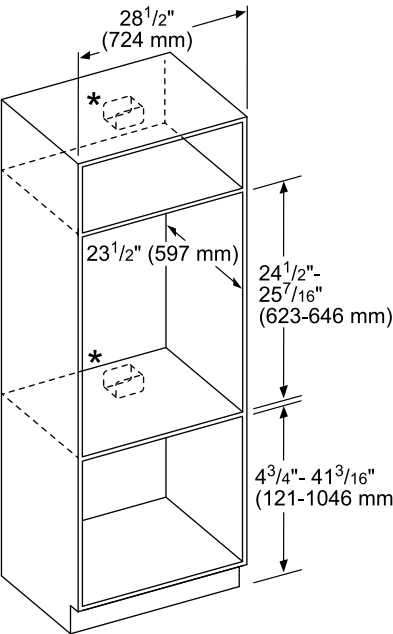
Side view



measurements in inches (mm)

Standard Wall-Mounted Installation

30-INCH STEAM & CONVECTION OVEN



* For single ovens installed into a wall cabinet, the junction box may be located above, beneath left or right of the unit within range of the power cord.

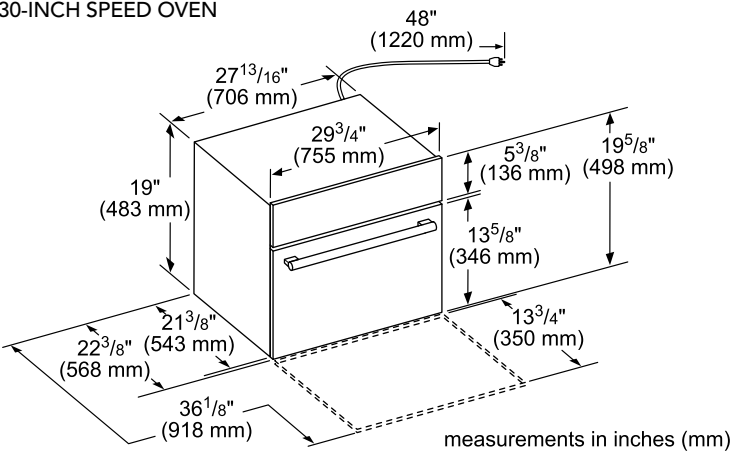
measurements in inches (mm)

Installation

BUILT-IN SPEED OVENS

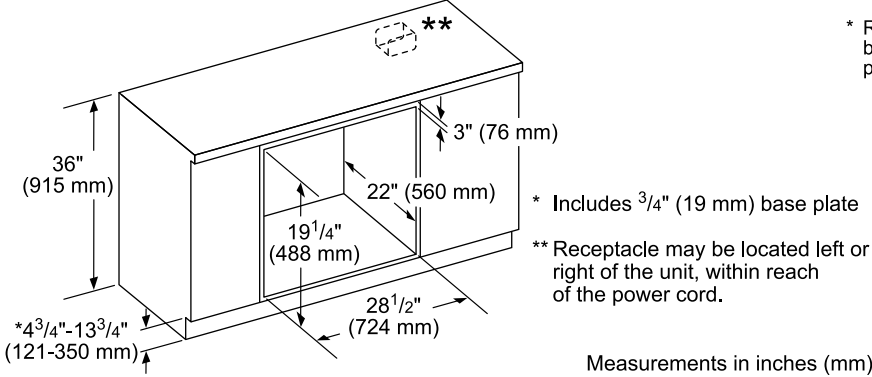
Product Dimensions

30-INCH SPEED OVEN



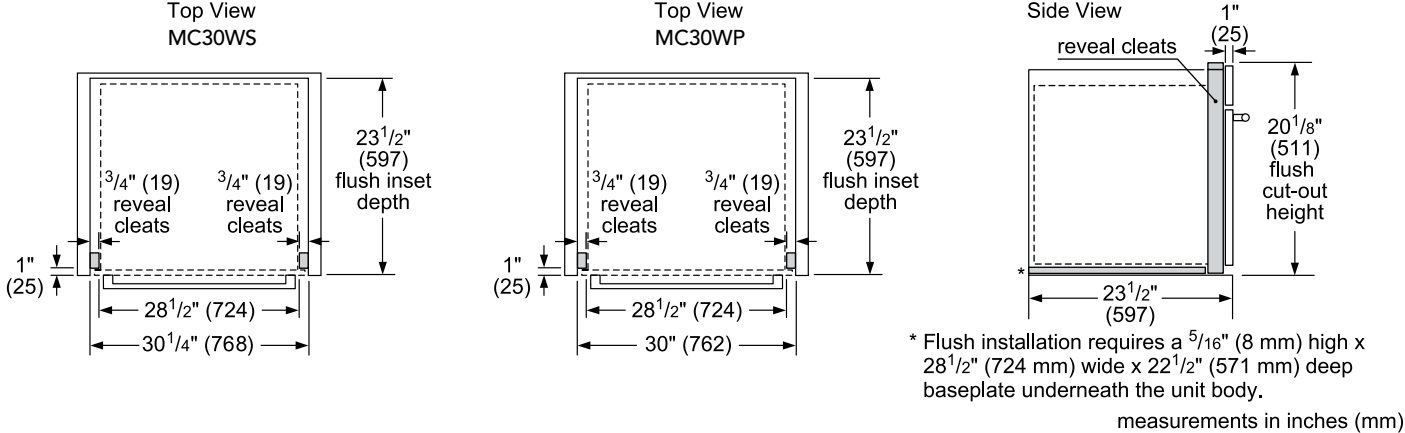
Standard Under-Counter Installation

30-INCH SPEED OVEN



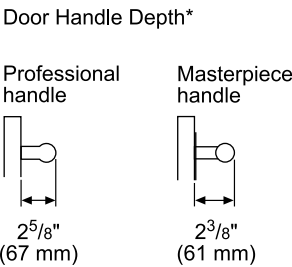
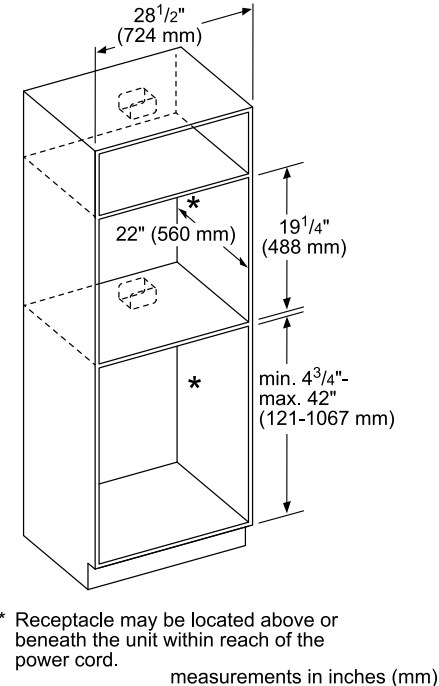
Flush Installation

30-INCH SPEED OVEN



Standard Wall-Mounted Installation

30-INCH SPEED OVEN

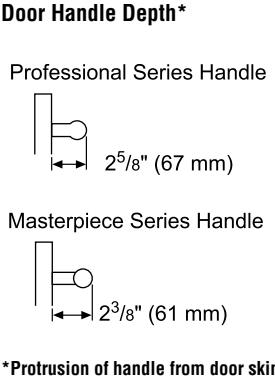
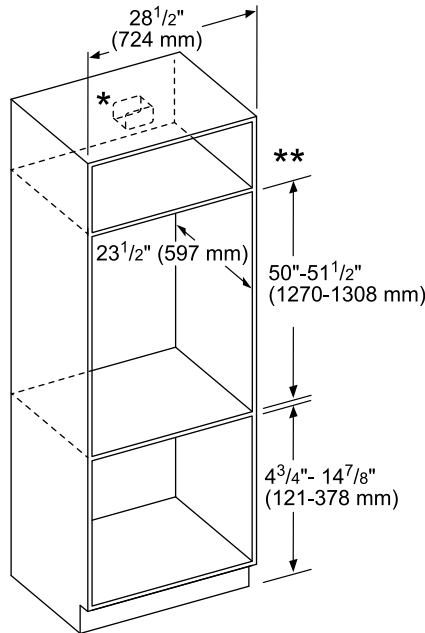


Installation

DOUBLE BUILT-IN OVENS

Standard Installation

30-INCH DOUBLE OVEN – ALL HINGE CONFIGURATIONS – PROFESSIONAL AND MASTERPIECE

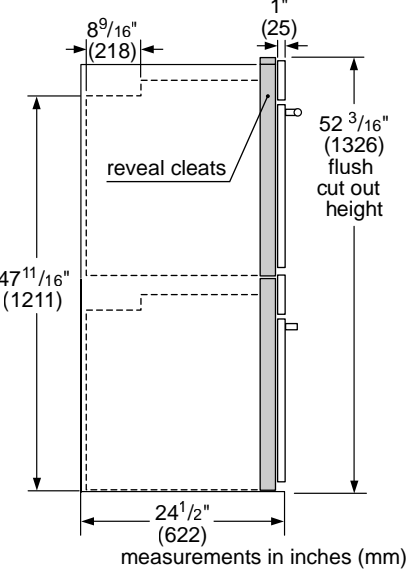


* For double ovens installed into a wall cabinet, the junction box may be located above or beneath the unit within reach of the power cord.

**For oven installation in a wall cabinet, the control panel overlap is a min. 3/8" (10 mm) to max. 1¹/₄" (25 mm).

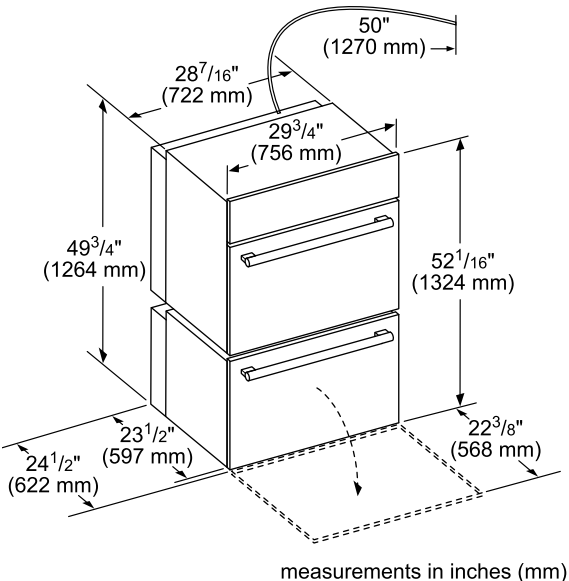
Flush Installation

30-INCH DOUBLE OVEN – ALL HINGE CONFIGURATIONS – PROFESSIONAL AND MASTERPIECE



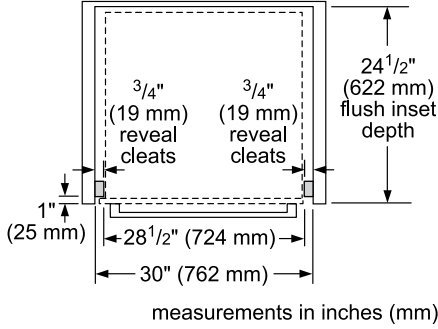
Product Dimensions

30-INCH DOUBLE OVEN – BOTTOM HINGE – PROFESSIONAL AND MASTERPIECE



Flush Installation

30-INCH DOUBLE OVEN – BOTTOM HINGE – PROFESSIONAL AND MASTERPIECE

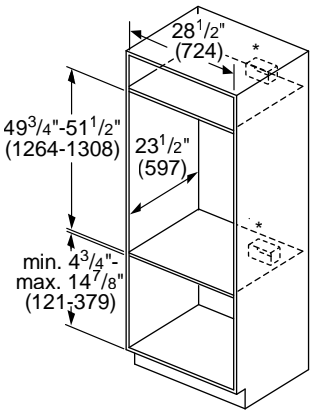


Installation

DOUBLE BUILT-IN OVENS

Standard Installation

ME302YP 30-INCH DOUBLE OVEN – BOTTOM HINGE – MASTERPIECE WITH PROFESSIONAL HANDLE

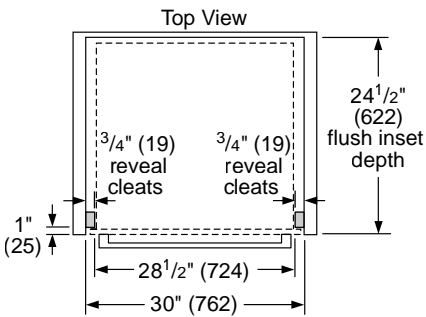
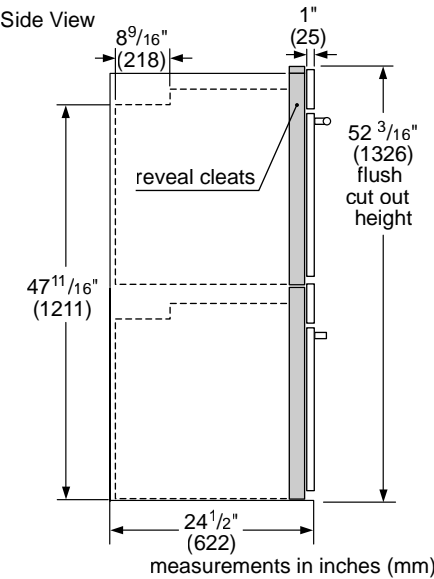


* Junction box may be installed above, below, or to the left or right of the unit within range of the power conduit.

measurements in inches (mm)

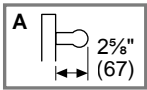
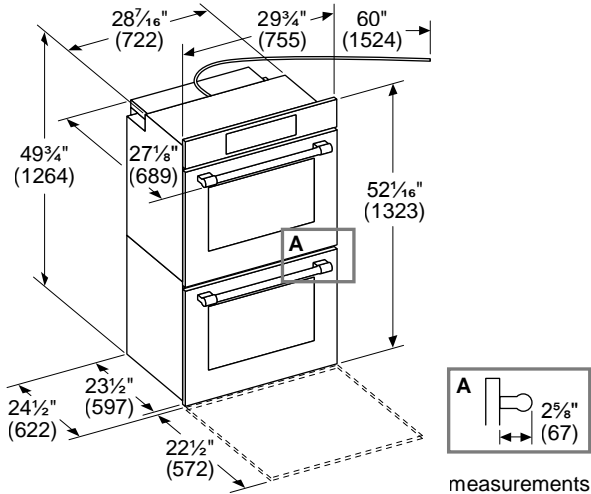
Flush Installation

ME302YP 30-INCH DOUBLE OVEN – BOTTOM HINGE – MASTERPIECE WITH PROFESSIONAL HANDLE



Product Dimensions

ME302YP 30-INCH DOUBLE OVEN – BOTTOM HINGE – MASTERPIECE WITH PROFESSIONAL HANDLE



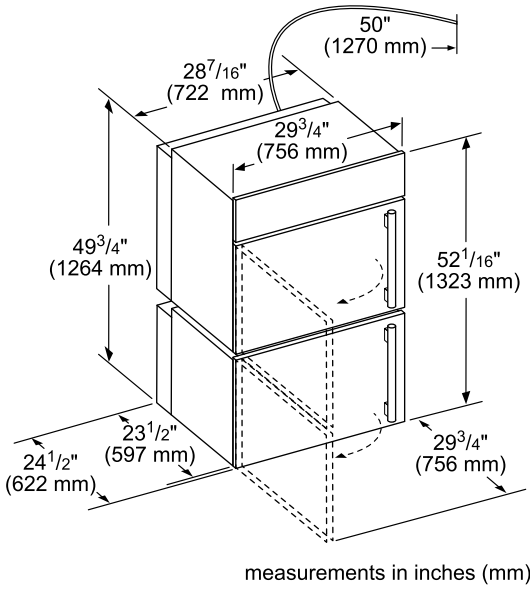
measurements in inches (mm)

Installation

DOUBLE BUILT-IN OVENS

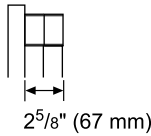
Product Dimensions

30-INCH DOUBLE OVEN – LEFT HINGE

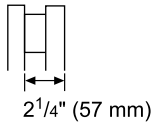


Door Handle Depth*

Professional Series
Side-Hinge Handle



Masterpiece Series
Side-Hinge Handle

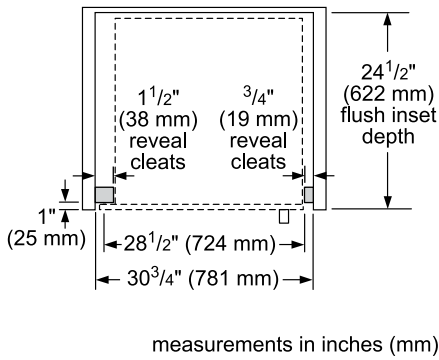


*Protrusion of handle from door skin

Flush Installation

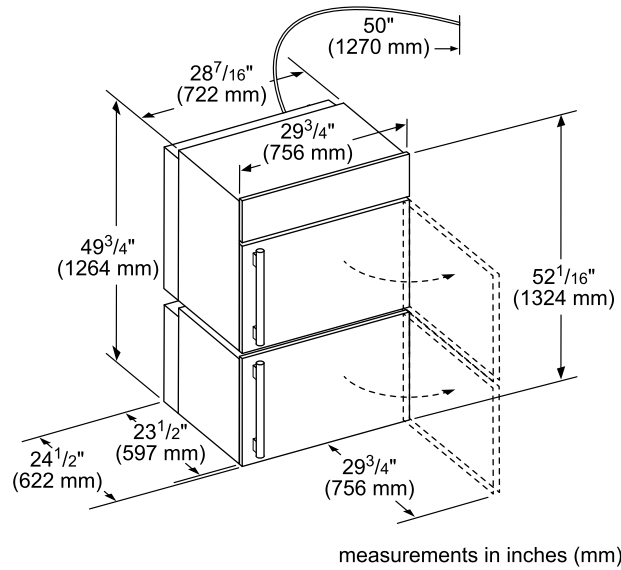
30-INCH DOUBLE OVEN – LEFT HINGE

Top View Left Hinger Door



Product Dimensions

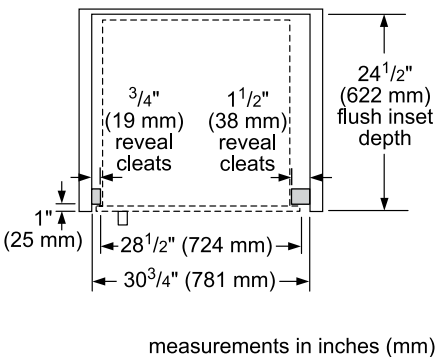
30-INCH DOUBLE OVEN – RIGHT HINGE



Flush Installation

30-INCH DOUBLE OVEN – RIGHT HINGE

Top View Right Hinge Door

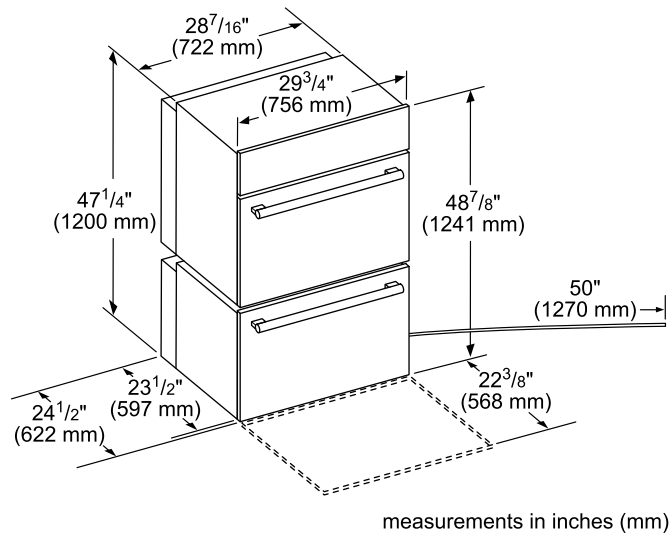


Installation

DOUBLE COMBINATION BUILT-IN OVENS WITH STEAM CONVECTION

Product Dimensions

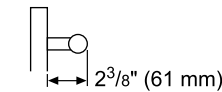
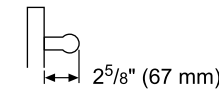
30-INCH DOUBLE COMBINATION OVEN WITH STEAM CONVECTION



Door Handle Depth*

Professional Series Handle

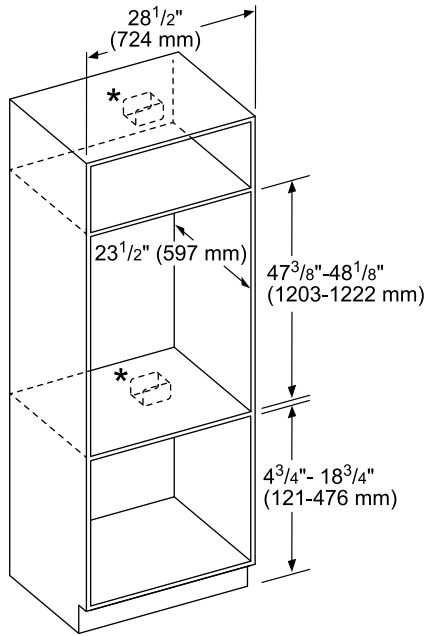
Masterpiece Series Handle



*Protrusion of handle from door skin

Standard Installation

30-INCH DOUBLE COMBINATION OVEN WITH STEAM CONVECTION



* Junction box may be installed above, beneath, right or left of the unit within reach of the power cord.

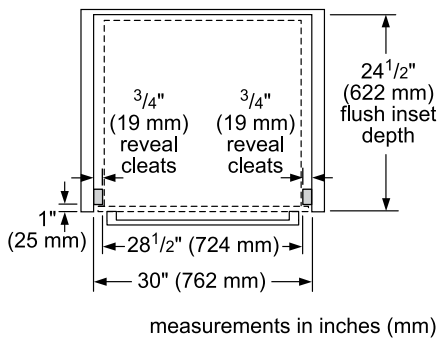
measurements in inches (mm)

Flush Installation

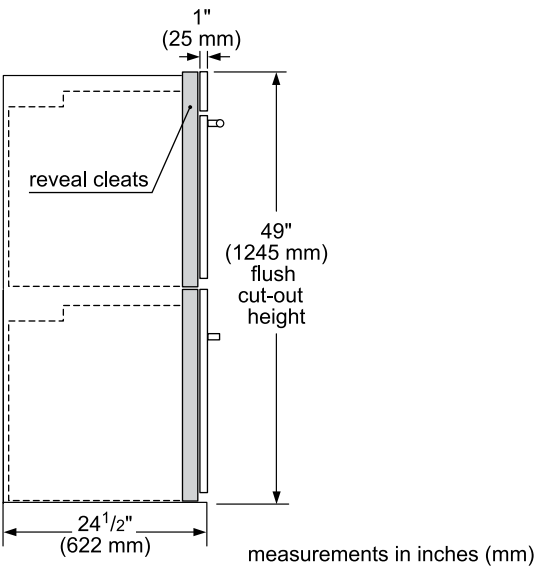
30-INCH DOUBLE COMBINATION OVEN WITH STEAM CONVECTION

Combination Oven with Steam and Convection Oven
Flush Mount Installation

Top View Bottom Hinge Door



Side View-Combination Oven with Steam and Convection Oven



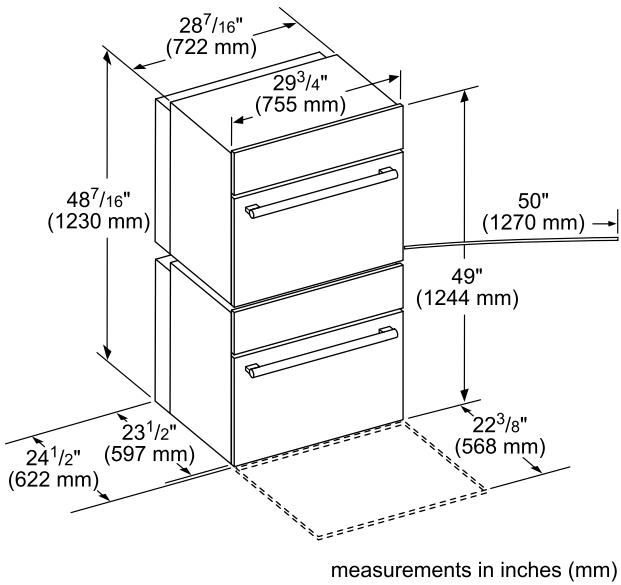
measurements in inches (mm)

Installation

DOUBLE COMBINATION BUILT-IN OVENS WITH MICROWAVE OR SPEED OVEN

Product Dimensions

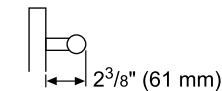
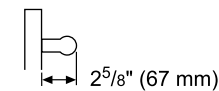
30-INCH DOUBLE COMBINATION OVEN WITH MICROWAVE OR SPEED OVEN



Door Handle Depth*

Professional Series Handle

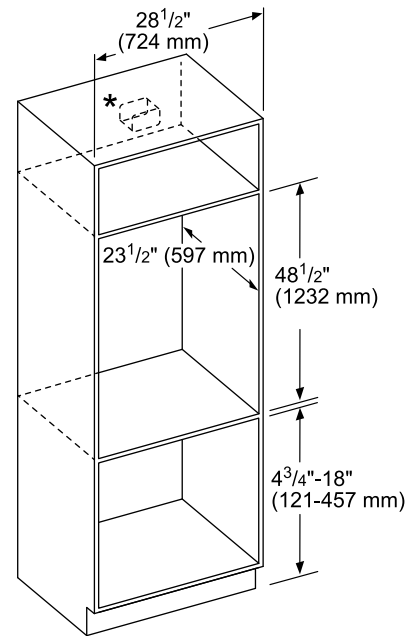
Masterpiece Series Handle



*Protrusion of handle from door skin

Standard Installation

30-INCH DOUBLE COMBINATION OVEN WITH MICROWAVE OR SPEED OVEN



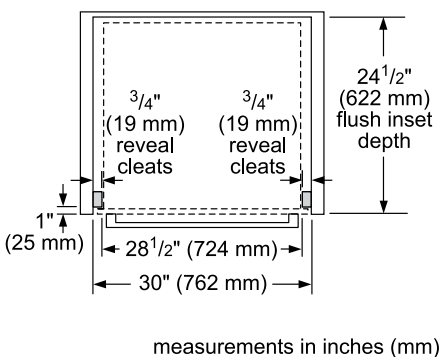
* Junction box may be installed above, beneath, right or left of the unit within range of the power cord.

measurements in inches (mm)

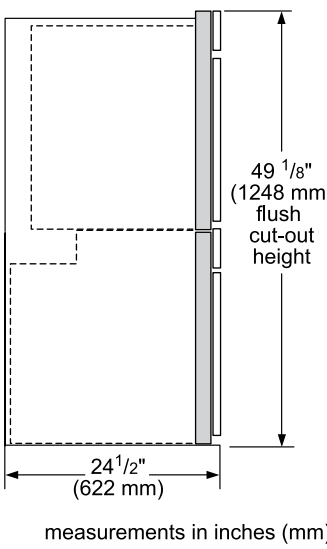
Flush Installation

30-INCH DOUBLE COMBINATION OVEN WITH MICROWAVE OR SPEED OVEN

Combination Oven with Microwave or Speed Oven, flush mount installation
Top View Bottom Hinge Door



Side View-Combination Oven with Microwave or Speed Oven



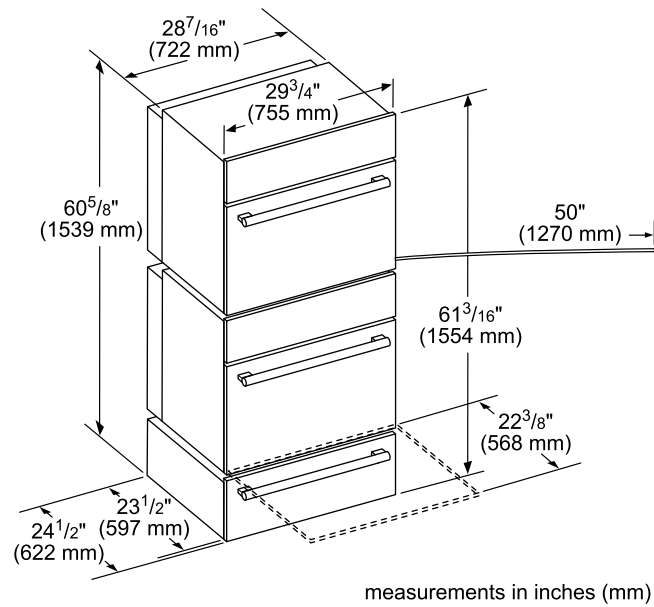
measurements in inches (mm)

Installation

TRIPLE COMBINATION BUILT-IN OVENS

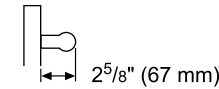
Product Dimensions

30-INCH TRIPLE COMBINATION OVEN WITH SPEED OVEN AND WARMING DRAWER

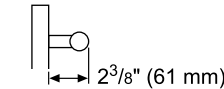


Door Handle Depth*

Professional Series Handle



Masterpiece Series Handle

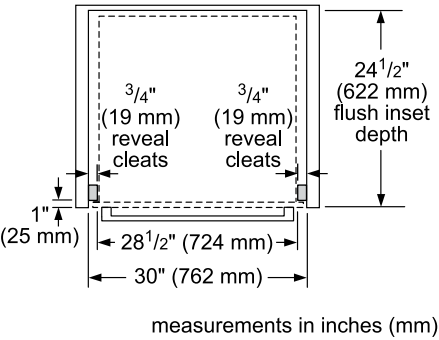


*Protrusion of handle from door skin

Flush Installation

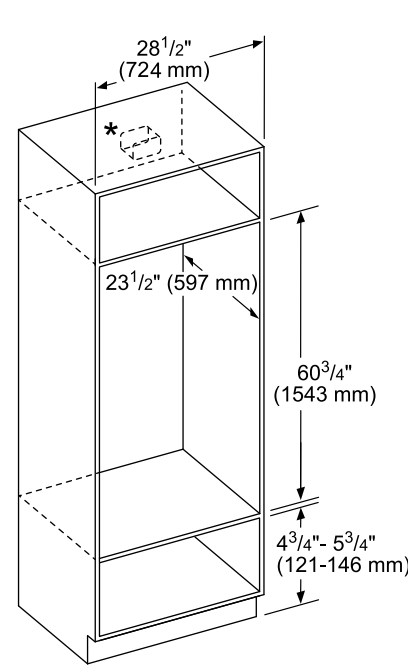
30-INCH TRIPLE COMBINATION OVEN WITH SPEED OVEN AND WARMING DRAWER

Single Oven with Speed Oven and Warming Drawer, flush mount installation. Top View Bottom Hinge Door



Standard Installation

30-INCH TRIPLE COMBINATION OVEN WITH SPEED OVEN AND WARMING DRAWER



* Junction box may be installed above, right or left of the unit within range of the power cord.

measurements in inches (mm)

Installation

BUILT-IN OVENS COMBINED WITH OTHER PRODUCTS

Side-By-Side Built-In Oven Combination Guide

The following **OVENS** are approved to be installed side-by-side in combination and the installation has been certified by CSA. This guide is only effective with the use of the Thermador built-in oven side-by-side accessory kit TWO30YS. The built-in oven side-by-side accessory kit is required for approved installation.

Built-in Ovens

| Conventional Ovens* | Steam Ovens |
|---------------------|---------------------|
| ME301WS | MEDS301BS |
| MED301WS | PODS301WS |
| MED301LWS | MEDS301BS w/SDS30WC |
| MED301RWS | PODS301WS w/SDS30WC |
| PO301W | |
| POD301W | |
| POD301LW | |
| POD301RW | |

*Conventional ovens with a serial number beginning with "FD009" require accessory kit TWO30YS for side-by-side installation with another oven or in combination with any other approved product. All parts in the kit may not be required. Refer to the Oven Installation Guide for additional information.

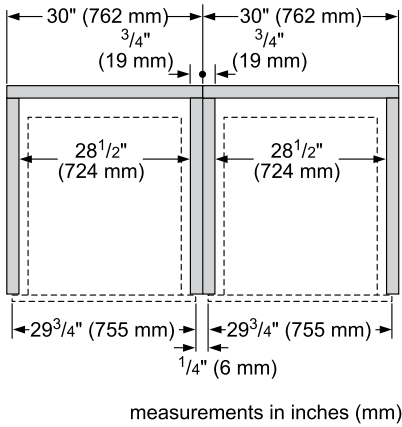
The following **OVENS** and **DRAWERS** are approved by BSH Home Appliances Corporation to be installed in combination. These products, identified in the table below, may be installed in combination with other cooking units. The suitability of the combination has not been evaluated by CSA.

Built-in Ovens

| Conventional Ovens* | Steam Ovens | Microwave Ovens | Speed Ovens |
|---------------------|---------------------|-----------------|-----------------|
| ME301WS | MEDS301BS | MB30WS | MC30WS |
| MED301WS | PODS301WS | MB30WP | MC30WP |
| MED301LWS | MEDS301BS w/SDS30WC | MB30WS w/SD30WC | MC30WS w/SD30WC |
| MED301RWS | PODS301WS w/SDS30WC | MB30WP w/SD30WC | MC30WP w/SD30WC |
| PO301W | | MB30WS w/WD30WC | MC30WS w/WD30WC |
| POD301W | | MB30WP w/WD30WC | MC30WP w/WD30WC |
| POD301LW | | | |
| POD301RW | | | |

Standard Side-By-Side Installation

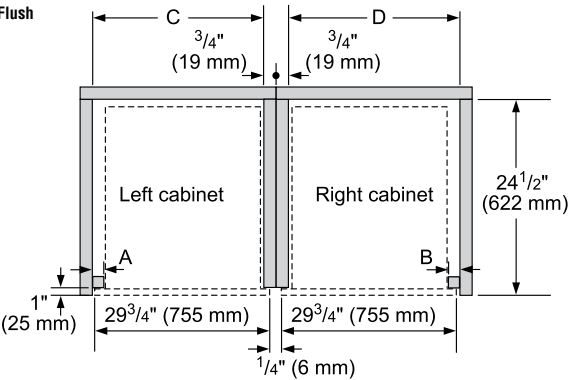
30-INCH CONVENTIONAL OVENS, SPEED OVENS, STEAM OVENS



IMPORTANT: When installing an oven in combination, a minimum distance between the ovens is required. Refer to the oven installation manual for all other measurements.

Flush Side-By-Side Installation

30-INCH CONVENTIONAL OVENS, SPEED OVENS, STEAM OVENS



| Combination Type | A Left reveal cleat | B Right reveal cleat | C cut-out width | D cut-out width |
|--------------------------|---------------------------|----------------------------|-----------------------|-----------------------|
| Flush Bottom hinge | 3/4" (19 mm) | 3/4" (19 mm) | 29 1/4" (743 mm) | 29 1/4" (743 mm) |
| Flush Side Hinge (Left) | 1 1/2" (38 mm) | N/A* | 30" (762 mm) | N/A* |
| Flush Side Hinge (Right) | N/A* | 1 1/2" (38 mm) | N/A* | 30" (762 mm) |

*Installation not recommended

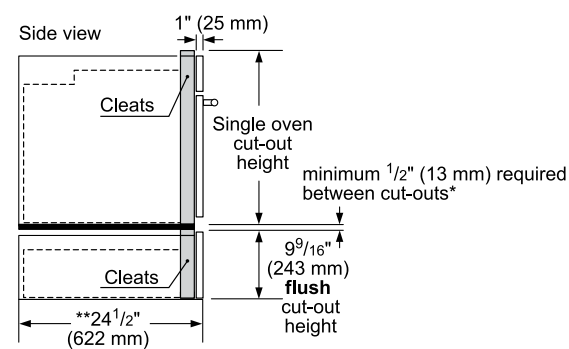
measurements in inches (mm)

Installation

BUILT-IN OVENS COMBINED WITH OTHER PRODUCTS

Flush Installation

30-INCH SINGLE OR STEAM & CONVECTION OVEN OVER WARMING OR STORAGE DRAWER



Single wall oven

*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

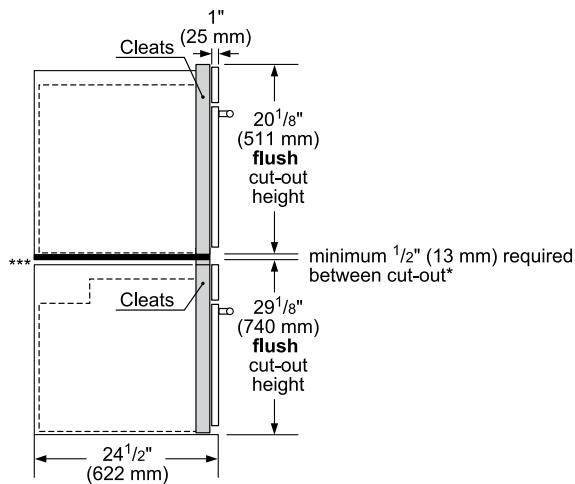
Warming drawer

**For WD30W, the installed dimension may differ. This drawing based on a 3/4" (19 mm) thick custom panel.

measurements in inches (mm)

Flush Installation

30-INCH SPEED OVEN OVER SINGLE OVEN



measurements in inches (mm)

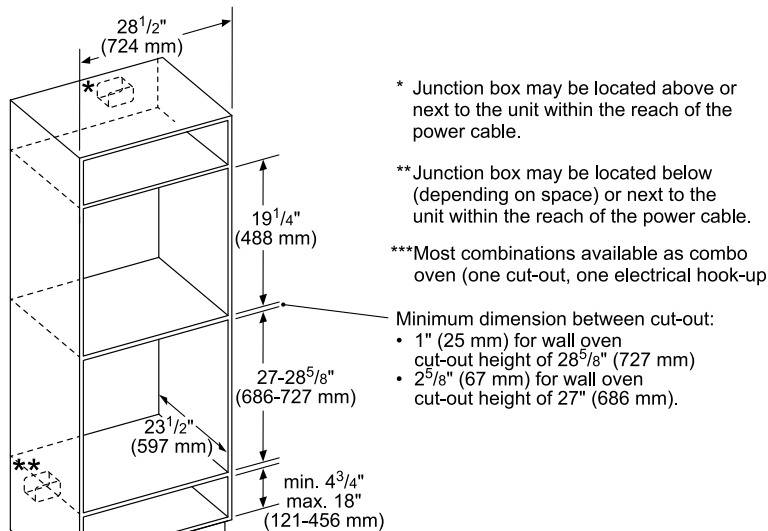
*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

**Most combinations available as combo oven (one cut-out, one electrical hook-up).

***Flush installation requires a base plate underneath the body: 30" products—Dimensions: H 5/16" (8 mm) x W 28 1/2" (724 mm) x D 22 1/2" (571 mm)

Standard Installation

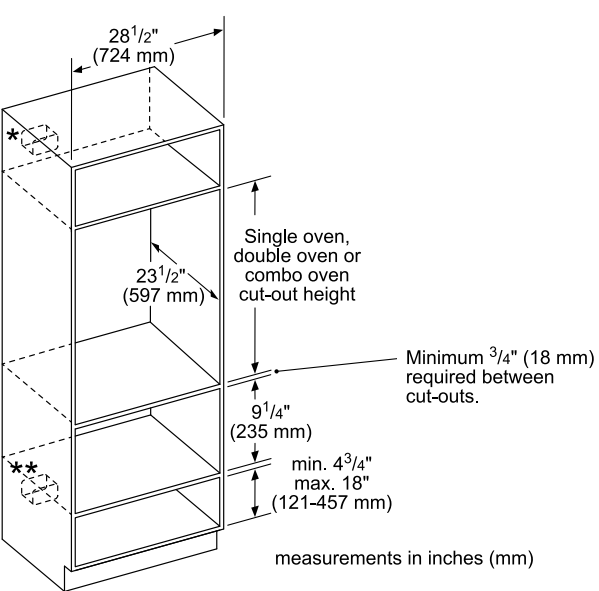
30-INCH SPEED OVEN OVER SINGLE OVEN



measurements in inches (mm)

Standard Installation

30-INCH SINGLE, STEAM & CONVECTION, DOUBLE OR COMBO OVEN OVER WARMING OR STORAGE DRAWER



measurements in inches (mm)

* Wall oven junction box may be located above or to the right or left of the unit within reach of the power cable.

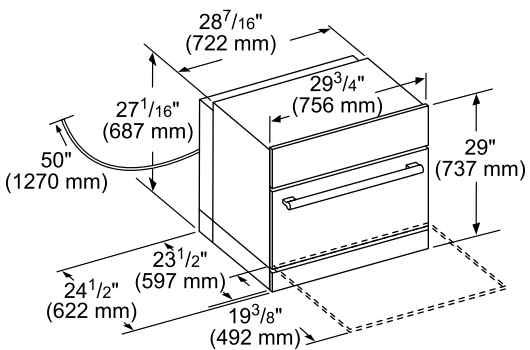
**Electrical hook-up may be located below (depending on space) or next to the draw within reach of the power cable.

Installation

BUILT-IN OVENS COMBINED WITH OTHER PRODUCTS

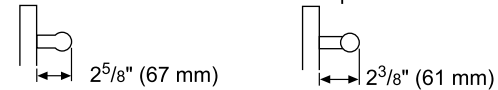
Product Dimensions

30-INCH STEAM AND CONVECTION OVEN WITH SHORT STORAGE DRAWER



Door Handle Depth* measurements in inches (mm)

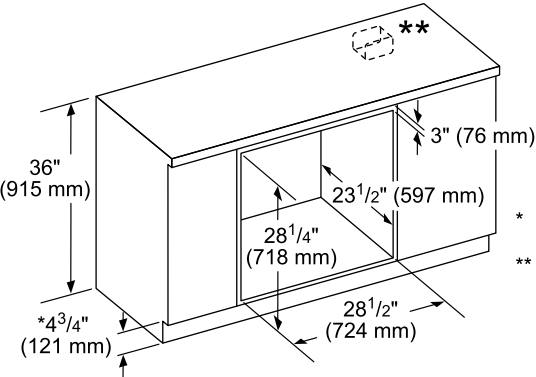
Professional Series Handle Masterpiece Series Handle



*Protrusion of handle from door skin

Standard Under-Counter Installation

30-INCH STEAM & CONVECTION OVEN WITH SHORT STORAGE DRAWER



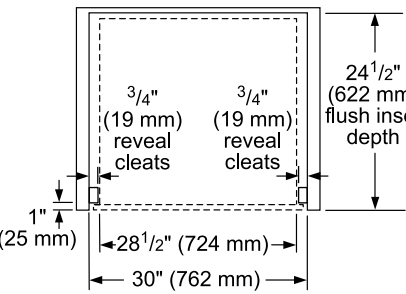
* Includes 3/4" (19 mm) base plate.

** For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

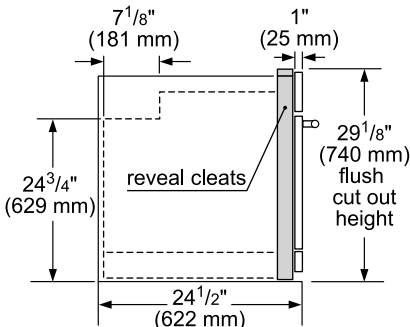
measurements in inches (mm)

Flush Installation

30-INCH STEAM & CONVECTION OVEN WITH SHORT STORAGE DRAWER



measurements in inches (mm)



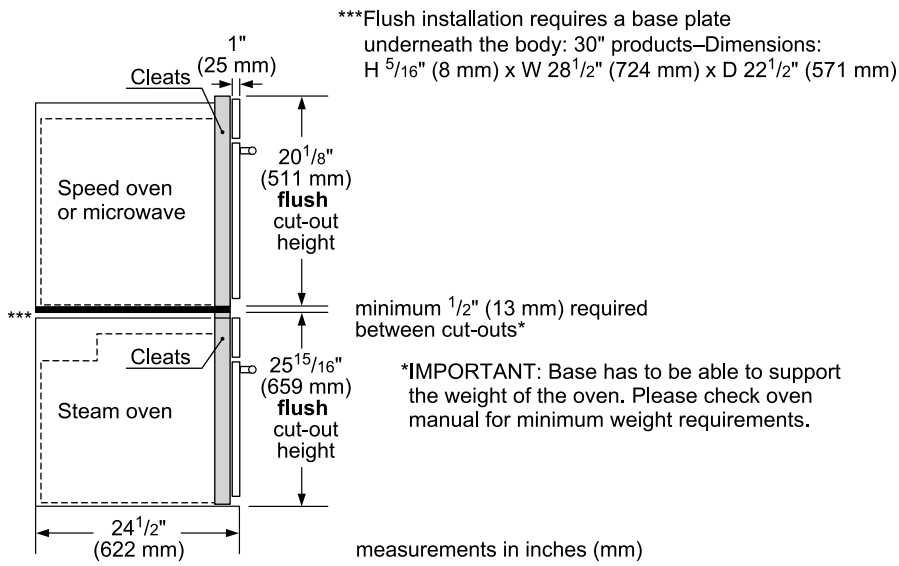
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation

BUILT-IN OVENS COMBINED WITH OTHER PRODUCTS

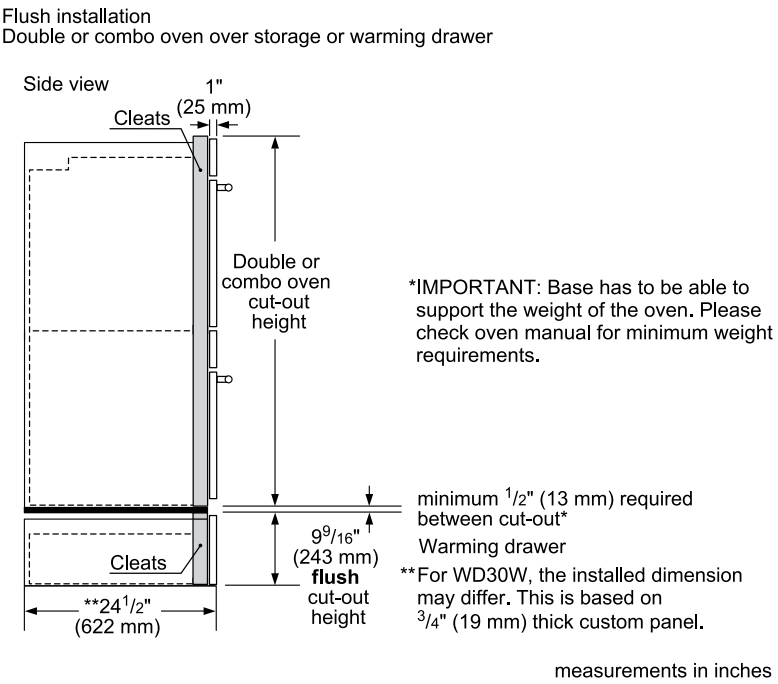
Standard Installation

30-INCH SPEED OVEN ABOVE A STEAM & CONVECTION OVEN



Flush Installation

30-INCH DOUBLE OR COMBO OVEN OVER WARMING OR STORAGE DRAWER

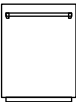


Design: Marita Simmons and Krysta Gibbons, Kipling House Interiors
Photo: Jessie Preza, Jessie Preza Photography

Must-Have Spaces

THINK OUTSIDE THE KITCHEN

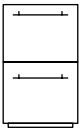
Bring Thermador into ancillary spaces to add a touch of luxury. Whether you're enhancing your bedroom or completing your wet bar, refine your daily rituals with Thermador luxury smart appliances designed for exceptional living.



24-Inch Dishwasher with Professional Handle



24-Inch Professional & Masterpiece® MicroDrawer® Microwave

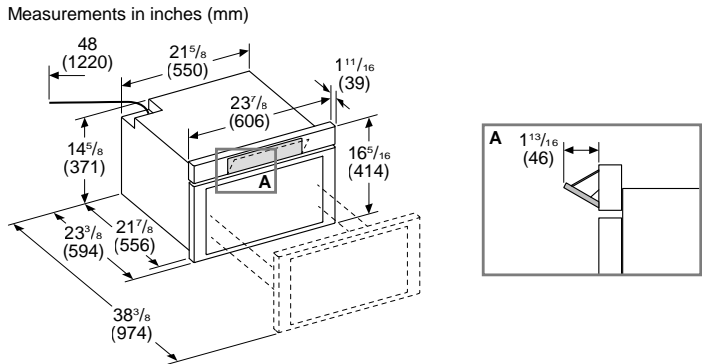


Double Drawer Refrigerator

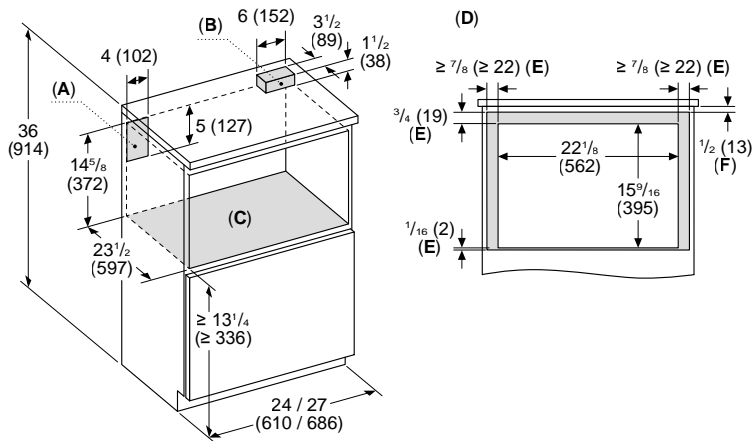


Installation
BUILT-IN MICROWAVES

Dimensions
24-INCH MICRODRAWER® MICROWAVE

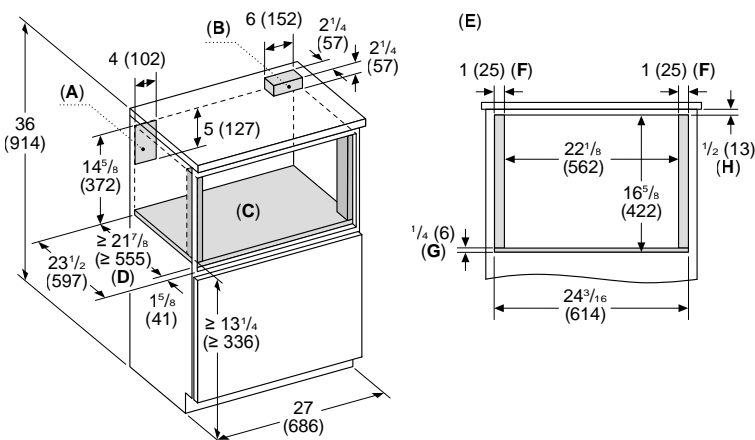


Standard Installation
24-INCH MICRODRAWER® MICROWAVE



- A: Recommended location of electrical outlet
 - B: Anti-tip block
 - C: Base should support up to 100 lb
 - D: Front view of cut-out
 - E: Overlap
 - F: Visible area
- If under a counter, minimum clearance to counter top should be 7/16" (11 mm)
- Measurements in inches (mm)

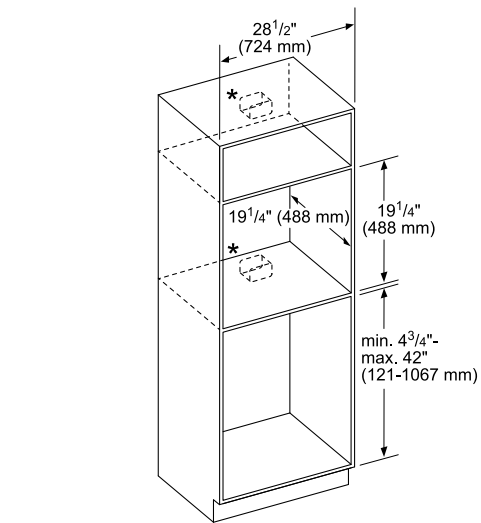
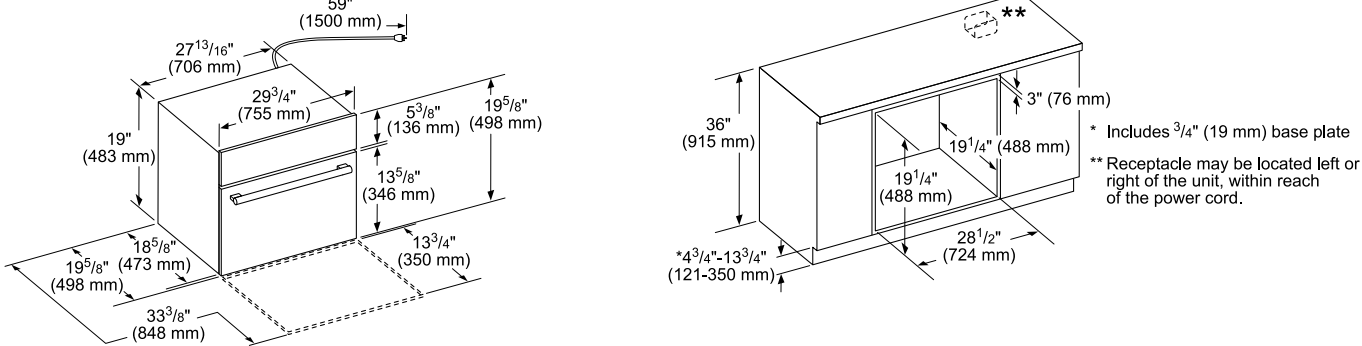
Flush Installation
24-INCH MICRODRAWER® MICROWAVE



- A: Recommended location of electrical outlet
 - B: Anti-tip block
 - C: Base should support up to 100 lb
 - D: Base depth
 - E: Front view of cut-out
 - F: Sides should be finished and extend back to cleat
- Cleats should also be finished, as they may be visible after installation
- G: Base thickness
 - H: Visible area
- If under a counter, minimum clearance to counter top should be 7/16" (11 mm)
- Measurements in inches (mm)

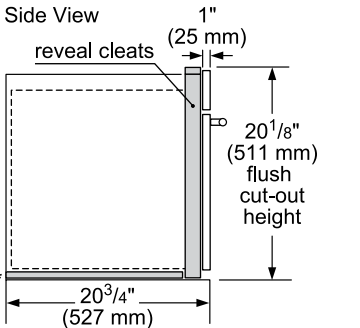
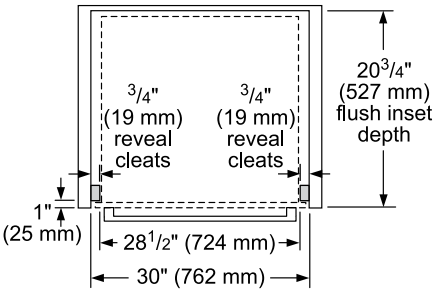
Installation
BUILT-IN MICROWAVES

Built-In Microwave and Cutout Dimensions
30-INCH



- Door Handle Depth*
- Professional handle: 2 5/8" (67 mm)
 - Masterpiece handle: 2 3/8" (61 mm)
- * Receptacle may be located above or beneath the unit within reach of the power cord.
- ** Receptacle may be located left or right of the unit, within reach of the power cord.

Flush Installation Top View



* Flush installation requires a 5/16" (8 mm) high x 28 1/2" (724 mm) wide x 19 3/4" (500 mm) deep baseplate underneath the unit body.

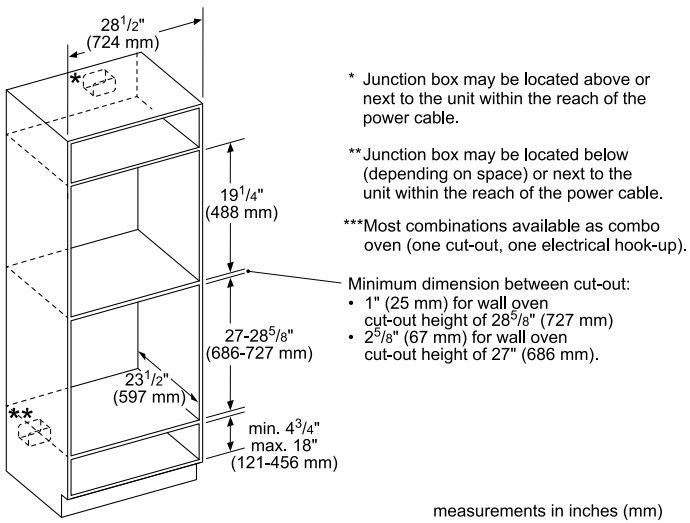
measurements in inches (mm)

Installation

BUILT-IN MICROWAVES

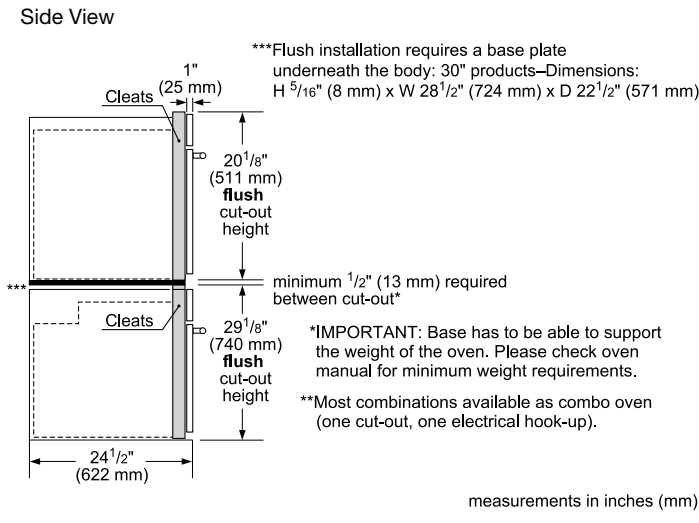
Standard Installation Over Single Oven

30-INCH BUILT-IN MICROWAVES



Flush Installation Over Single Oven

30-INCH BUILT-IN MICROWAVES



Side-By-Side Built-In Oven Combination Guide

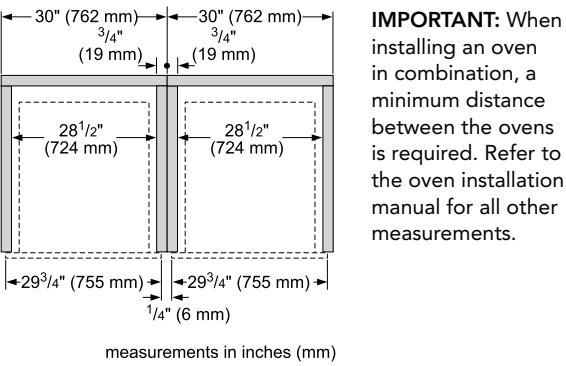
The following **Ovens** and **Drawers** are approved by BSH Home Appliances Corporation to be installed in combination. These products, identified in the table below, may be installed in combination with other cooking units. The suitability of the combination has not been evaluated by CSA.

| Conventional Ovens* | Steam Ovens | Microwave Ovens | Speed Ovens |
|---------------------|---------------------|-----------------|-----------------|
| ME301WS | MEDS301BS | MB30WS | MC30WS |
| MED301WS | PODS301WS | MB30WP | MC30WP |
| MED301LWS | MEDS301BS w/SDS30WC | MB30WS w/SD30WC | MC30WS w/SD30WC |
| MED301RWS | PODS301WS w/SDS30WC | MB30WP w/SD30WC | MC30WP w/SD30WC |
| PO301W | | MB30WS w/WD30WC | MC30WS w/WD30WC |
| POD301W | | MB30WP w/WD30WC | MC30WP w/WD30WC |
| POD301LW | | | |
| POD301RW | | | |

*Conventional ovens with a serial number beginning with "FD009" require accessory kit TWO30YS for side-by-side installation with another oven or in combination with any other approved product. All parts in the kit may not be required. Refer to the Oven Installation Guide for additional information.

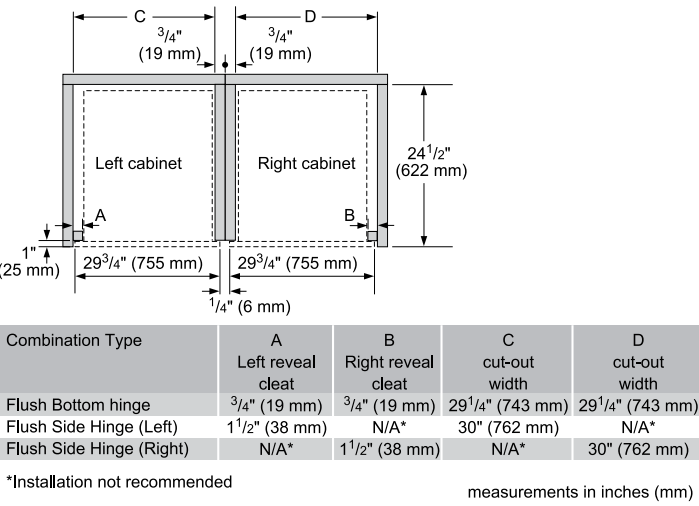
Standard Side-By-Side Installation

30-INCH BUILT-IN MICROWAVES



Flush Side-By-Side Installation

30-INCH BUILT-IN MICROWAVES

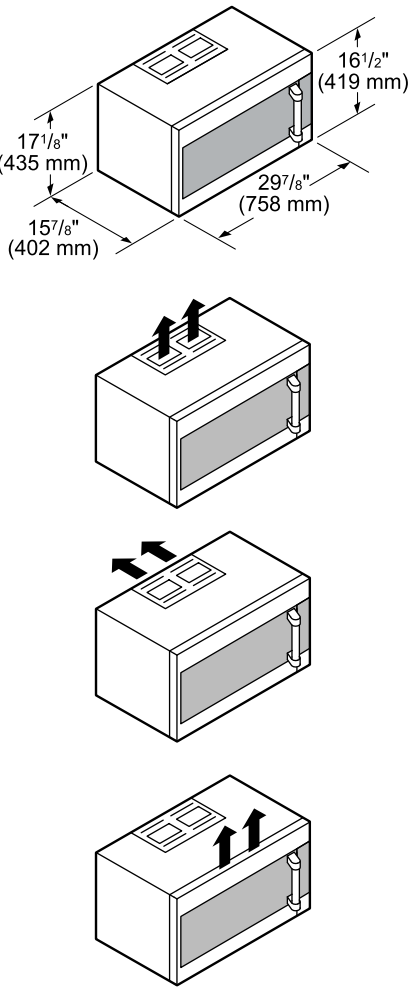


Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation

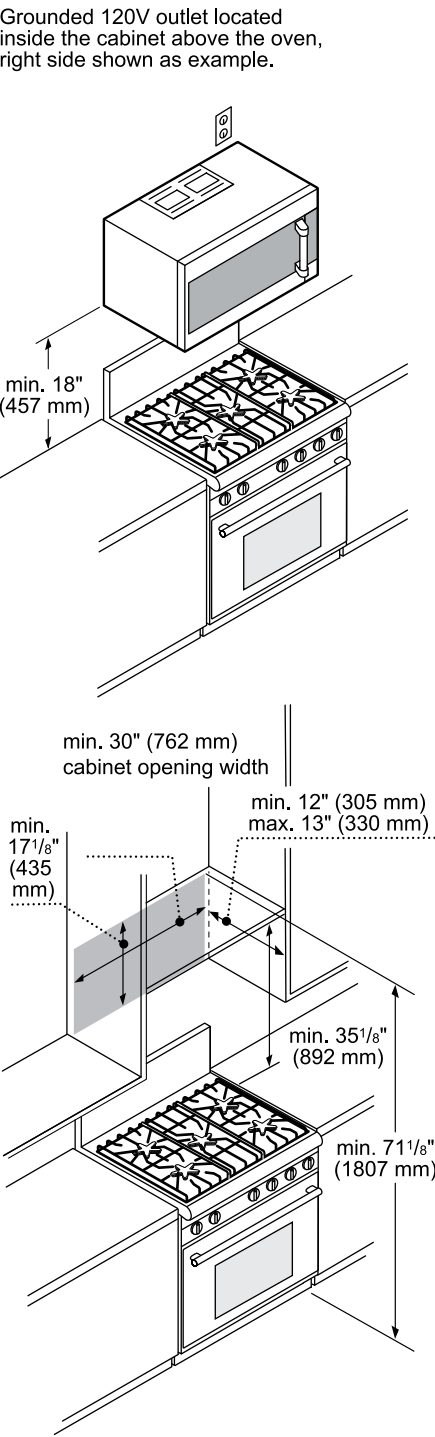
BUILT-UNDER MICROWAVE HOOD

Microwave Hood Dimensions



IMPORTANT: Thermador microwave model MU30WSU is approved for installation above Pro Harmony® 5-burner ranges PRD305WHU and PRG305WH, and Pro Harmony® induction range PRI30LBHU.

Microwave Hood Standard Installation



Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Planning Information

WARMING & STORAGE DRAWERS

Model Options

Thermador 30-inch Warming Drawers are available in a push-to-open design with a stainless front or a Custom Panel design. These drawers pair beautifully with a Thermador speed oven or microwave. Thermador 30-inch Storage Drawers are available in a standard or short design. The short design pairs perfectly with a Thermador steam and convection oven. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Warming Drawer or Storage Drawer, be sure to verify the cabinet dimensions and electrical connections (if required). Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Electrical Specifications

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

All Thermador Warming Drawers are designed to be connected to a 120V AC, 60 Hz, 3-wire, grounded outlet with a 15 A circuit breaker.

Electrical Location

The outlet can be installed in the back wall directly behind the drawer. A recessed power receptacle must not exceed 5 1/2 ft. (1.7 m) maximum distance from either side of the warming drawer cutout. Installation clearances permit for the excess power cord to be coiled behind the appliance.

Custom Front Panel

The Thermador Custom Panel Warming Drawer requires a custom front panel. You may build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of 3/4" (19 mm)
- Have all edges finished
- If using wood, the back must be sealed to prevent moisture damage
- Be capable of withstanding a temperature of 158°F (70° C)

Installation Options

Wall-Mounted Installation

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" (25.4 mm) is recommended between the bottom of the oven and the top of the warming drawer.

Under-Counter Installation

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is not contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador

Induction Cooktop, a minimum 1" (25.4 mm) air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional Rangetop, a minimum 2 3/4" (70 mm) air gap must be maintained between the bottom of the rangetop and the top of the warming drawer.

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

Side-by-Side Installation

Thermador Warming Drawers and Storage Drawers may be installed side-by-side in combination with a single wall oven. Accessory kit TWO30YS may be required. See page 73 for details on approved combinations for side-by-side installation.

Optional Accessories

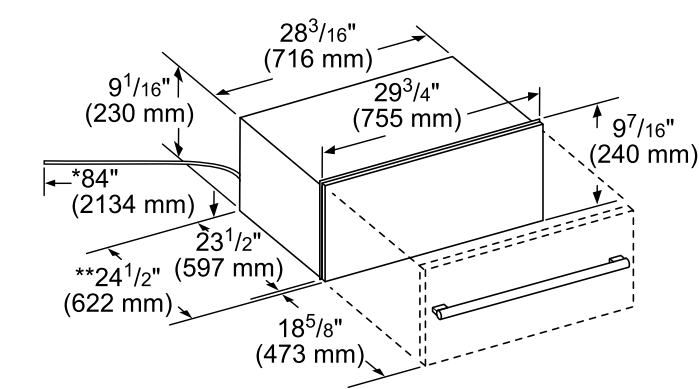
See page 241 for accessories.

Installation

WARMING & STORAGE DRAWERS

Custom Panel Warming Drawer

WD30W



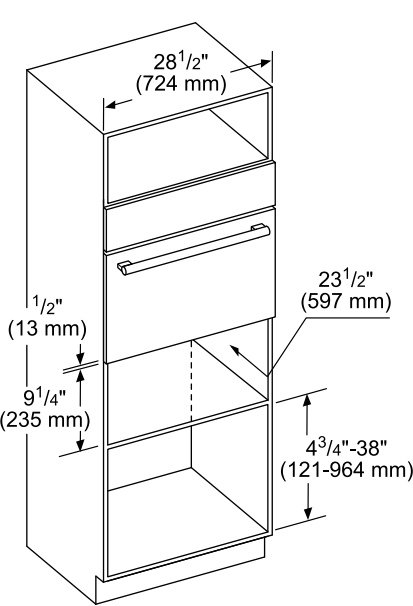
- * Power cable on warming drawer is 84" (2134 mm).
- ** For WD30W, the installed dimension may differ. This is based on 3/4" (19 mm) thick custom panel.
- *** Customer to provide custom panel and drawer handle

measurements in inches (mm)

Cutout Dimensions

WD30W, WD30WC AND SD30WC

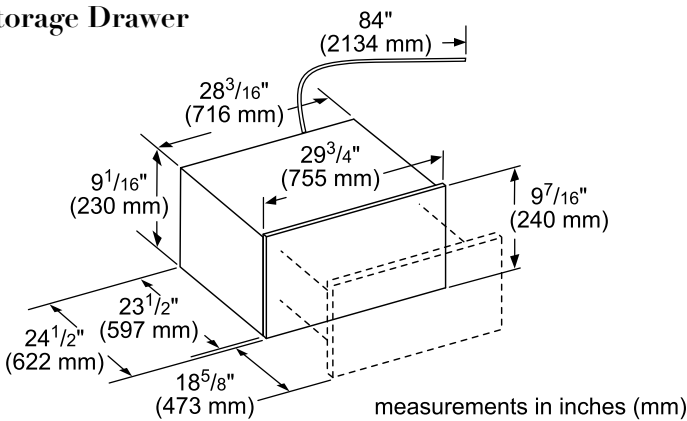
Standard Installation



measurements in inches (mm)

Warming Drawer and Storage Drawer

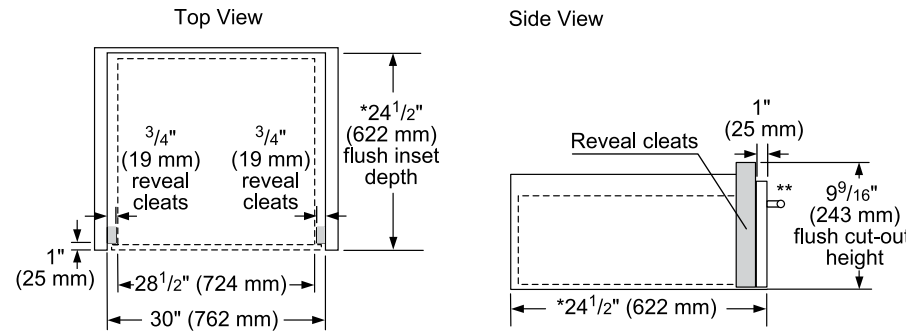
WD30WC AND SD30WC



measurements in inches (mm)

Flush Installation

WD30W, WD30WC OR SD30WC



- * For WD30W, the installed dimension may differ. This is based on 3/4" (19 mm) thick custom panel.
- ** Customer to provide custom panel and drawer handle.

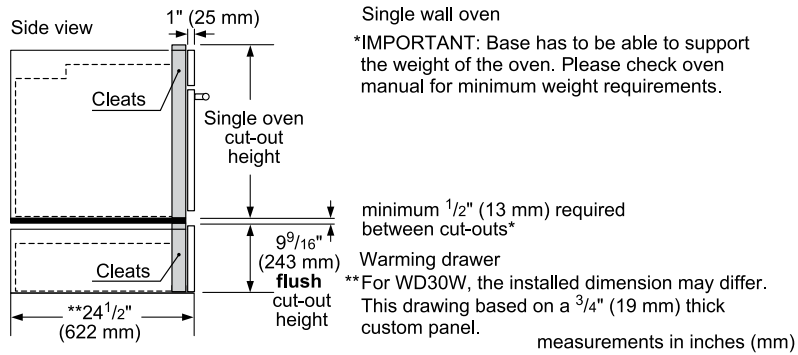
measurements in inches (mm)

Installation

WARMING & STORAGE DRAWERS

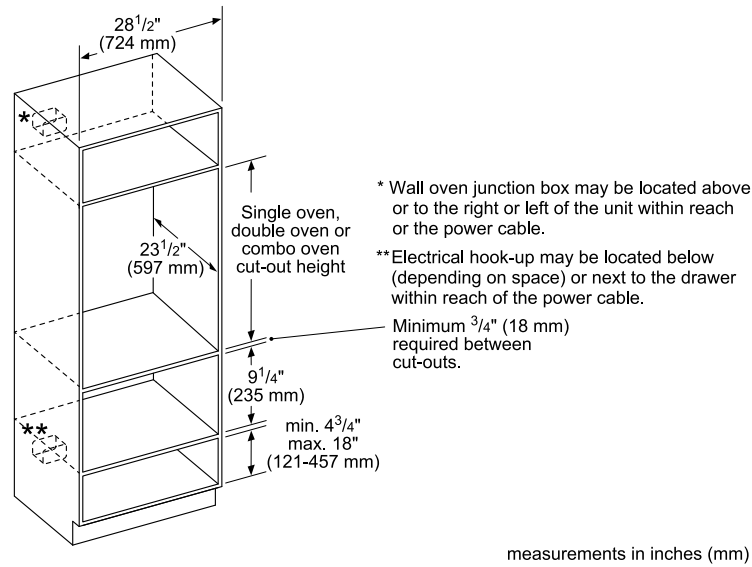
Flush Installation

SINGLE OVEN OVER STORAGE OR WARMING DRAWER
WD30W, WD30WC OR SD30WC



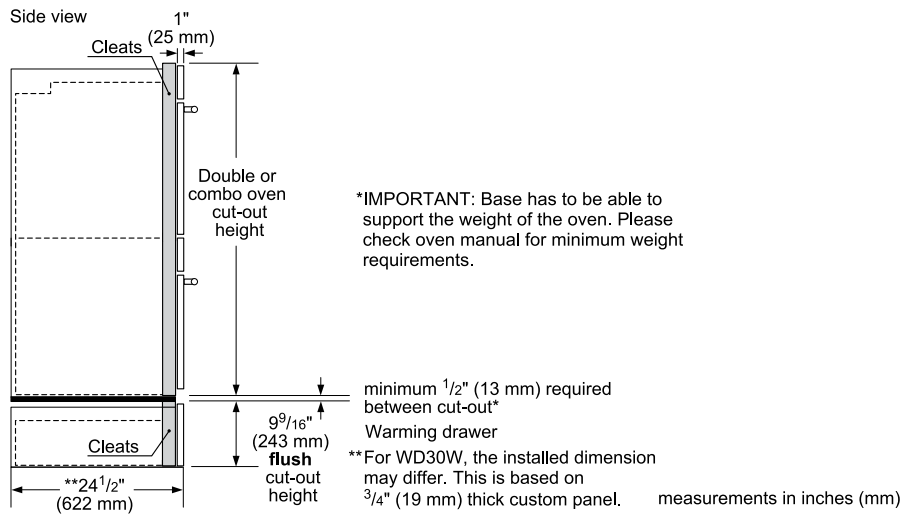
Standard Installation

SINGLE OVEN, DOUBLE OVEN OR COMBO OVEN OVER WARMING OR STORAGE DRAWER
WD30W, WD30WC OR SD30WC



Flush Installation

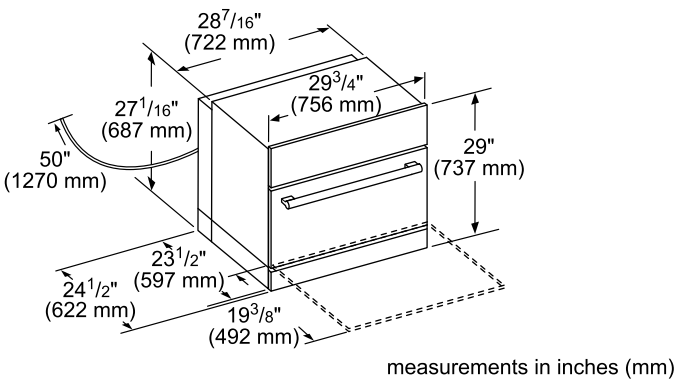
DOUBLE OR COMBO OVEN OVER STORAGE OR WARMING DRAWER
WD30W, WD30WC OR SD30WC



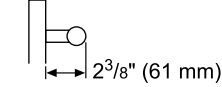
Installation

WARMING & STORAGE DRAWERS

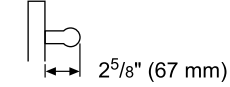
30-Inch Storage Drawer and Cutout Dimensions



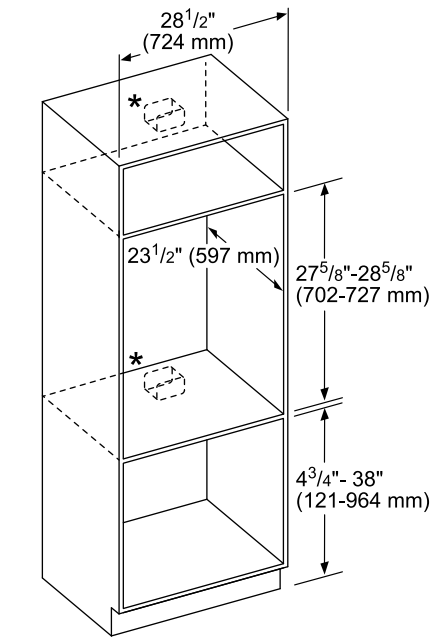
Masterpiece Series Handle



Professional Series Handle

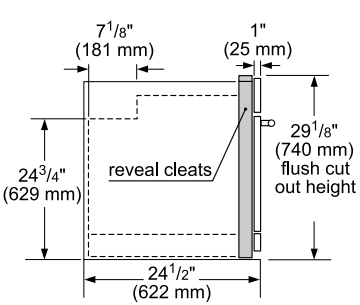


30-Inch Storage Drawer and Cutout Dimensions

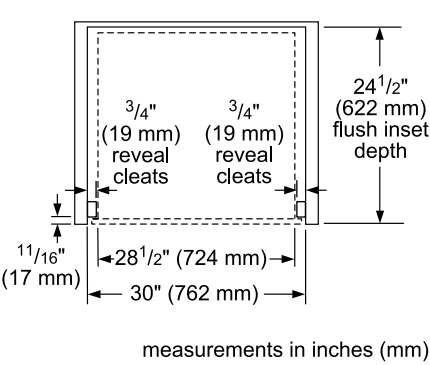


30-Inch Storage Drawer and Cutout Dimensions

Steam Oven with Storage Drawer – Side View



Top View





COOKTOPS

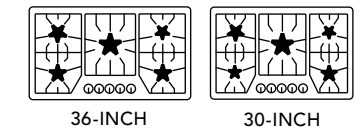
FOR THE MASTERPIECE® COLLECTION

Featuring a suite of induction, electric, and gas options, the Thermador® Cooktop collection includes exclusives such as our patented Pedestal Star® Burner and the largest induction cooking surface.

Shown: SGSXP365TS—36-Inch Patented Pedestal Star® Burner Gas Cooktop

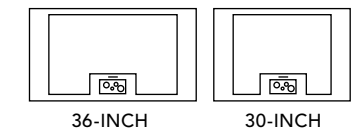


Gas



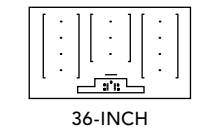
Redesigned with stunning contemporary grates, the latest iteration of Thermador Gas Cooktops offers our patented Pedestal Star® Burners and ExtraLow® Select.

Freedom® Induction



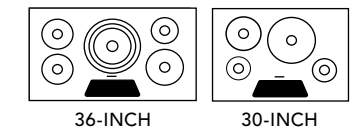
Enjoy unparalleled freedom of movement with the cooktop that automatically detects the presence of your cookware, and transfers all programmed settings to the next location whenever it's shifted.

Liberty® Induction



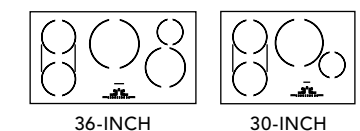
Featuring 11 oval inductors divided into 3 cooking zones, each zone on the Liberty® Induction Cooktop can accommodate pots and pans from 4" to 10", as well as Teppanyaki grills that measure up to 16" long.

Heritage Induction



Heritage Induction puts power and precision at your fingertips. Superior responsiveness makes simmering, searing, boiling, and grilling second nature, while 17 power levels provide a range of cooking options.

Electric



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.



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 – SGSXP365TS



Patented Pedestal Star® Burner

- 5 Patented Pedestal Star® Burners
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®

36-Inch – SGSP365TS



Patented Star® Burner

- 5 Patented Star® Burners (2 with ExtraLow® Select)
- 16,000 BTU Center Star® Burner

36-Inch – SGSX365TS



Patented Star® Burner

- 5 Patented Star® Burners
- 16,000 BTU Center Star® Burner

36-Inch – SGS365TS



★ Blue Knob Kit

Accessorize any Patented Pedestal Star® Burner Gas Cooktop with a Signature Thermador Blue Knob Kit.

See page 239

See page 239 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

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 – SGSP305TS



Patented Star® Burner

- 5 Patented Star® Burners (2 with ExtraLow® Select)
- 16,000 BTU Center Star® Burner

30-Inch – SGSX305TS



Patented Star® Burner

- 5 Patented Star® Burners
- 16,000 BTU Center Star® Burner

30-Inch – SGS305TS

Induction Cooktops
36-INCH MASTERPIECE®



Home Connect

Freedom® Induction

- Freedom® Full Surface Induction
- PowerBoost®, PanBoost®, MoveMode®, TeppanyakiPro®, MyZone® and Cooking Sensor Mode
- Sapphire Glow®
- Dark Gray Glass

36-Inch Full Stainless Steel Frame – CIT36YWB

36-Inch Frameless Design – CIT36YWBB



Home Connect

Liberty® Induction

- Liberty® Full Surface Induction (3 XL Zones)
- PowerBoost®, PanBoost®, MoveMode®, HeatShift® and CookSmart®
- Titanium Gray Glass

36-Inch Full Stainless Steel Frame – CIT367YGS

36-Inch Frameless Design – CIT367YG



Home Connect

Liberty® Induction

- Liberty® Full Surface Induction (3 XL Zones)
- PowerBoost®, PanBoost®, MoveMode®, HeatShift® and CookSmart®
- Silver Mirrored Finish

36-Inch Full Stainless Steel Frame – CIT367YMS

36-Inch Frameless Design – CIT367YM



Heritage Induction

- Heritage Induction with 5 Zones
- PowerBoost®, PanBoost®
- Black Glass
- Frameless Design

36-Inch – CIT365YB

See page 239 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Induction Cooktops
30-INCH MASTERPIECE®



Home Connect

Freedom® Induction

- Freedom® Full Surface Induction
- PowerBoost®, PanBoost®, MoveMode®, TeppanyakiPro®, MyZone® and Cooking Sensor Mode
- Sapphire Glow®
- Dark Gray Glass
- Frameless Design

30-Inch – CIT30YWBB



Heritage Induction

- Heritage Induction with 4 Zones
- PowerBoost®
- Silver Mirrored Finish
- Frameless Design

30-Inch – CIT304YM



Heritage Induction

- Heritage Induction with 4 Zones
- PowerBoost®
- Black Glass
- Frameless Design

30-Inch – CIT304YB

Electric Cooktops

36-INCH MASTERPIECE®

2021

PROBUILDER

TOP100

PRODUCTS



5 Elements Plus Bridge

- Touch Controls
- CookSmart®
- Full Stainless Steel Frame

36-Inch – CET366YB



5 Elements Plus Bridge

- Knob Controls
- Dual Zone Bridge Element
- Full Stainless Steel Frame

36-Inch – CEM366TB

Electric Cooktops

30-INCH MASTERPIECE®

2021

PROBUILDER

TOP100

PRODUCTS



4 Elements Plus Bridge

- Touch Controls
- CookSmart®
- Frameless Design

30-Inch – CET305YB





4 Elements Plus Bridge

- Knob Controls
- Dual Zone Bridge Element
- Frameless Design

30-Inch – CEM305TB

Electric Cooktops Quick Reference Chart

| Masterpiece® | | | | |
|---|---|---|---|--|
|  |  |  |  | |
| CET366YB 36-Inch | CEM366TB 36-Inch | CET305YB 30-Inch | CEM305TB 30-Inch | |

Key Features

| | | | | |
|----------------------------|------------|------------|------------|------------|
| Full Stainless Steel Frame | Yes | Yes | No | No |
| Number of Elements | 5 + Bridge | 5 + Bridge | 4 + Bridge | 4 + Bridge |
| Illuminated Touch Controls | Yes | No | Yes | No |
| Knob Control | No | Yes | No | Yes |

General Properties

| | | | | |
|----------|----------------|-------------|----------------|-------------|
| Controls | Touch Controls | Metal Knobs | Touch Controls | Metal Knobs |
|----------|----------------|-------------|----------------|-------------|

Element Performance

| | | | | |
|--------------------------------|-----|-----|-----|-----|
| CookSmart® | Yes | No | Yes | No |
| Dual Zone Bridge Element | Yes | Yes | Yes | Yes |
| Triple Zone Element | Yes | Yes | Yes | Yes |
| Variable 9-Stage Power Setting | No | Yes | No | Yes |
| 17 Power Level Setting | Yes | No | Yes | No |

Element Size





| | | | | |
|--|-------------|-------------|-------------|-------------|
| Dimension of Front Left Heating Element | 7" | 7" | 7" | 7" |
| Dimension of Back Left Heating Element | 7", 5" | 7", 5" | 7", 5" | 7", 5" |
| Dimension of Center Heating Element | 11", 8", 6" | 11", 8", 6" | 11", 8", 6" | 11", 8", 6" |
| Dimension of Back Right Heating Element | 6" | 6" | N/A | N/A |
| Dimension of Front Right Heating Element | 8", 6" | 8", 6" | 6" | 6" |

Dimensions





| | | | | |
|---|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| Overall Appliance Dimensions (HxWxD) (in) | 7/16" + 3 15/16" x 37" x 21 1/4" | 7/16" + 3 15/16" x 37" x 21 1/4" | 7/16" + 3 15/16" x 31" x 21 1/4" | 7/16" + 3 15/16" x 31" x 21 1/4" |
| Required Cutout Size (HxWxD) (in) | 3 15/16" x 34 3/4" x 19 7/8" | 3 15/16" x 34 3/4" x 19 7/8" | 3 15/16" x 28 3/4" x 19 7/8" | 3 15/16" x 28 3/4" x 19 7/8" |



Gas Cooktops Quick Reference Chart





| Masterpiece® Patented Pedestal Star® Burner | | | | |
|---|---|---|---|---|
|  |  |  |  | |
| SGSXP365TS 36-Inch | SGSP365TS 36-Inch | SGSXP305TS 30-Inch | SGSP305TS 30-Inch | |
| Key Features | | | | |
| Burner Style | Patented Pedestal Star® Burner | Patented Pedestal Star® Burner | Patented Pedestal Star® Burner | Patented Pedestal Star® Burner |
| QuickClean Base® | Yes | Yes | Yes | Yes |
| Number of Burners | 5 | 5 | 5 | 5 |
| Illuminated Burner "ON" Lights | Light Ring Around Each Knob | "ON" Light for Each Knob | Light Ring Around Each Knob | "ON" Light for Each Knob |
| General Properties | | | | |
| Controls | Metal Knobs | Metal Knobs | Metal Knobs | Metal Knobs |
| Sealed Burners | Yes | Yes | Yes | Yes |
| Continuous Grates | Yes | Yes | Yes | Yes |
| Grate Material | Cast Iron | Cast Iron | Cast Iron | Cast Iron |
| Burner Performance | | | | |
| Powerful Center Burner (NG / LP) | 18,000 / 15,000 BTU | 18,000 / 15,000 BTU | 18,000 / 15,000 BTU | 18,000 / 15,000 BTU |
| ExtraLow® Select Burners | 2 | 0 | 2 | 0 |
| Electronic Re-ignition | Yes | Yes | Yes | Yes |
| Dimensions | | | | |
| Overall Appliance Dimensions (HxWxD) (in) | 5 3/8" x 37" x 21 1/4" | 5 3/8" x 37" x 21 1/4" | 5 3/8" x 31" x 21 1/4" | 5 3/8" x 31" x 21 1/4" |
| Required Cutout Size (HxWxD) (in) | 3 13/16" x 34 15/16" x 19 1/8" | 3 13/16" x 34 15/16" x 19 1/8" | 3 13/16" x 28 15/16" x 19 1/8" | 3 13/16" x 28 15/16" x 19 1/8" |

Gas Cooktops Quick Reference Chart

| Masterpiece® Patented Star® Burner | | | | |
|---|---|---|---|---|
|  |  |  |  | |
| SGSX365TS 36-Inch | SGS365TS 36-Inch | SGSX305TS 30-Inch | SGS305TS 30-Inch | |
| Key Features | | | | |
| Burner Style | Patented Star® Burner | Patented Star® Burner | Patented Star® Burner | Patented Star® Burner |
| QuickClean Base® | No | No | No | No |
| Number of Burners | 5 | 5 | 5 | 5 |
| Illuminated Burner "ON" Lights | "ON" Light | "ON" Light | "ON" Light | "ON" Light |
| General Properties | | | | |
| Controls | Metal Knobs | Metal Knobs | Metal Knobs | Metal Knobs |
| Sealed Burners | Yes | Yes | Yes | Yes |
| Continuous Grates | Yes | Yes | Yes | Yes |
| Grate Material | Cast Iron | Cast Iron | Cast Iron | Cast Iron |
| Burner Performance | | | | |
| Powerful Center Burner (NG / LP) | 16,000 / 15,000 BTU | 16,000 / 15,000 BTU | 16,000 / 15,000 BTU | 16,000 / 15,000 BTU |
| ExtraLow® Select Burners | 2 | 0 | 2 | 0 |
| Electronic Re-ignition | Yes | Yes | Yes | Yes |
| Dimensions | | | | |
| Overall Appliance Dimensions (HxWxD) (in) | 5 3/8" x 37" x 21 1/4" | 5 3/8" x 37" x 21 1/4" | 5 3/8" x 31" x 21 1/4" | 5 3/8" x 31" x 21 1/4" |
| Required Cutout Size (HxWxD) (in) | 3 13/16" x 34 15/16" x 19 1/8" | 3 13/16" x 34 15/16" x 19 1/8" | 3 13/16" x 28 15/16" x 19 1/8" | 3 13/16" x 28 15/16" x 19 1/8" |



Induction Cooktops Quick Reference Chart

| Masterpiece® | | | |
|---|---|---|---|
|  |  |  |  |
| CIT36YWB 36-Inch Freedom® | CIT36YWBB 36-Inch Freedom® | CIT30YWBB 30-Inch Freedom® | CIT367YGS 36-Inch Liberty® |

Key Features

| | | | | |
|-----------------------------------|----------------------------|------------------|------------------|----------------------------|
| Overall Style | Full Stainless Steel Frame | Frameless Design | Frameless Design | Full Stainless Steel Frame |
| Surface Style | Dark Gray Glass | Dark Gray Glass | Dark Gray Glass | Titanium Gray Glass |
| Cooking Zones | Full Surface | Full Surface | Full Surface | Full Surface (3 XL Zones) |
| Automatic Cookware Detection | Yes | Yes | Yes | Yes |
| Sapphire Glow® LED Surface Lights | Yes | Yes | Yes | No |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes | Yes |

Element Performance

| | | | | |
|--|-----|-----|-----|-----|
| TeppanyakiPro® Function | Yes | Yes | Yes | No |
| PowerBoost® | Yes | Yes | Yes | Yes |
| MyZone® | Yes | Yes | Yes | No |
| HeatShift® | No | No | No | Yes |
| MoveMode® | Yes | Yes | Yes | Yes |
| PanBoost® | Yes | Yes | Yes | Yes |
| Cooktop-Hood Sync | Yes | Yes | Yes | No |
| CookSmart® with 5 Pre-set Temperature Levels | No | No | No | Yes |
| Cooking Sensor Mode | Yes | Yes | Yes | No |

| | | | | |
|------------------------|-----------------------|-----------------------|-----------------------|-----|
| Cookware Size | (Up To 6 Pots Heated) | (Up To 6 Pots Heated) | (Up To 5 Pots Heated) | |
| Minimum Cookware Size* | 3 1/2" x 3 1/2" | 3 1/2" x 3 1/2" | 3 1/2" x 3 1/2" | N/A |
| Maximum Cookware Size* | 13"x 21" | 13"x 21" | 13"x 21" | N/A |

Element Size

| | | | | |
|--|--------------|--------------|--------------|------------------|
| Dimension of Front Left Heating Element | Full Surface | Full Surface | Full Surface | 7 1/2" x 9" |
| Dimension of Back Left Heating Element | Full Surface | Full Surface | Full Surface | 7 1/2" x 9" |
| Dimension of Center Zone Heating Element | Full Surface | Full Surface | Full Surface | 11 1/4" x 9 1/2" |
| Dimension of Back Right Heating Element | Full Surface | Full Surface | Full Surface | 7 1/2" x 9" |
| Dimension of Front Right Heating Element | Full Surface | Full Surface | Full Surface | 7 1/2" x 9" |







Dimensions

| | | | | |
|---|----------------------------|----------------------------|----------------------------|-----------------------------|
| Overall Appliance Dimensions (HxWxD) (in) | 4 1/8" x 37" x 21 1/4" | 4 1/8" x 37" x 21 1/4" | 4 1/8" x 31" x 21 1/4" | 3/8"+3 7/8" x 37" x 21 1/4" |
| Required Cutout Size (HxWxD) (in) | 4 1/8" x 34 3/4" x 19 7/8" | 4 1/8" x 34 3/4" x 19 7/8" | 4 1/8" x 28 3/4" x 19 7/8" | 3 7/8" x 34 3/4" x 19 7/8" |

*Cookware must have a flat bottom in order to utilize the full cooking surface. Only use ferromagnetic cookware for induction cooking.

See page 239 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Induction Cooktops Quick Reference Chart

| Masterpiece® | | | | | |
|---|---|---|---|---|---|
|  |  |  |  |  |  |
| CIT367YG 36-Inch Liberty® | CIT367YMS 36-Inch Liberty® | CIT367YM 36-Inch Liberty® | CIT365YB 36-Inch Heritage | CIT304YB 30-Inch Heritage | CIT304YM 30-Inch Heritage |

| | | | | | |
|---------------------------|----------------------------|------------------------|------------------|------------------|------------------|
| Frameless Design | Full Stainless Steel Frame | Frameless Design | Frameless Design | Frameless Design | Frameless Design |
| Titanium Gray Glass | Silver Mirrored Finish | Silver Mirrored Finish | Black Glass | Black Glass | Black Glass |
| Full Surface (3 XL Zones) | Full Surface (3 XL Zones) | Full Surface (3 Zones) | 5 | 4 | 4 |
| No | No | Yes | Yes | Yes | Yes |
| No | No | No | No | No | No |
| Yes | Yes | Yes | No | No | No |

| | | | | | |
|-----|-----|-----|-----|-----|-----|
| No | No | No | No | No | No |
| Yes | Yes | Yes | Yes | Yes | Yes |
| No | No | No | No | No | No |
| Yes | Yes | Yes | No | No | No |
| Yes | Yes | Yes | No | No | No |
| Yes | Yes | Yes | Yes | No | No |
| No | No | No | No | No | No |
| Yes | Yes | No | No | No | No |
| No | No | No | No | No | No |
| | | | | | |
| N/A | N/A | N/A | N/A | N/A | N/A |
| N/A | N/A | N/A | N/A | N/A | N/A |

| | | | | | |
|------------------|------------------|------------------|--------------|-----|-----|
| 7 1/2" x 9" | 7 1/2" x 9" | 7 1/2" x 9" | 7" | 6" | 6" |
| 7 1/2" x 9" | 7 1/2" x 9" | 7 1/2" x 9" | 7" | 9" | 9" |
| 11 1/4" x 9 1/2" | 11 1/4" x 9 1/2" | 11 1/4" x 9 1/2" | 13", 11", 9" | N/A | N/A |
| 7 1/2" x 9" | 7 1/2" x 9" | 7 1/2" x 9" | 6" | 11" | 11" |
| 7 1/2" x 9" | 7 1/2" x 9" | 7 1/2" x 9" | 9" | 6" | 6" |

| | | | | | |
|-----------------------------|-------------------------|-------------------------|-----------------------------|-----------------------------|----------------------------|
| 3/8"+3 7/8" x 37" x 21 1/4" | 1/4"+4" x 37" x 21 1/4" | 1/4"+4" x 37" x 21 1/4" | 3/8"+3 7/8" x 37" x 21 1/4" | 3/8"+3 7/8" x 31" x 21 1/4" | 1/4"+4" x 31" x 21 1/4" |
| 3 7/8" x 34 3/4" x 19 7/8" | 4" x 34 7/8" x 19 7/8" | 4" x 34 7/8" x 19 7/8" | 3 7/8" x 34 3/4" x 19 7/8" | 3 7/8" x 28 3/4" x 19 7/8" | 3 7/8" x 28 3/4" x 19 7/8" |

See page 239 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Planning Information

GAS COOKTOPS

Model Options

There are two sizes of Thermador Masterpiece® Gas Cooktops to choose from—30-inch and 36-inch. Every model is LP convertible by ordering a conversion kit. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Masterpiece® Gas Cooktop, be sure to verify the cutout dimensions and electrical / gas connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

Thermador Masterpiece® Gas Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

| Approved Cooktop Over Thermador Oven Installation | |
|---|---|
| Model | |
| SGSXP365TS | • |
| SGSP365TS | • |
| SGSX365TS | • |
| SGS365TS | • |
| SGSXP305TS | • |
| SGSP305TS | • |
| SGSX305TS | • |
| SGS305TS | • |

Prepare The Countertop

Some solid surface countertops require a special cutout size and special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

Ventilation Requirements

We strongly recommend that a Thermador Ventilation Hood be installed with all Thermador Masterpiece® Gas Cooktops. The hood must be installed according to instructions furnished with the hood. Refer to the ventilation section or www.Thermador.com for a complete selection of ventilation options, blowers, and accessories.

When installing the gas cooktop with a downdraft ventilation system, make sure that a minimum 27 square inch (174 cm²) opening is provided in the toe-kick and cabinet base for adequate air inlet.

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

A cooktop sealing kit must also be purchased and installed. Refer to the downdraft ventilation section for more details.

Electrical and Gas Specifications

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes. Thermador Masterpiece® Gas Cooktops are equipped with a 60-inch, 3-wire supply cord and require a 60 Hz, 15 Amp, 120 VAC connection.

IMPORTANT: It is required that the cooktop be installed on a grounded, non-GFCI branch circuit.

Thermador Masterpiece® Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order the appropriate kit by referencing the model specification page in this guide. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

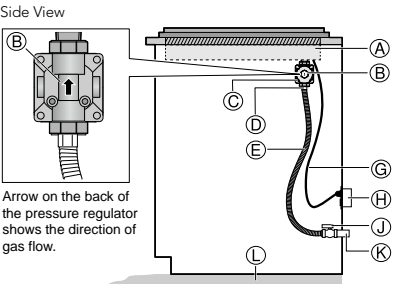
Supply Pressure Requirements:

NATURAL GAS – 7 inches water column (14.9 Millibars) minimum.
LP (PROPANE GAS) – 11 inches water column (27.4 Millibars) minimum.
NOTE: The propane gas tank must be equipped with its own high pressure regulator in addition to the pressure regulator supplied with this unit.

Electrical and Gas Locations

The opening for the gas connection and electrical cord is located at the right rear of rough-in box.

Plan the installation so that the power connection is accessible from the front of the cabinet. Install a manual gas shut-off valve near the appliance. It must be easily accessible in an emergency.



- A** – Rough-in Cooktop Box

B – Arrow on Pressure Regulator

C – Pressure Regulator

D – 1/2" Female Pipe Threads

E – Flexible Gas Line
- G** – Power Cord (60 inches / 1,524 mm)

H – 120 Volt Receptacle

J – Gas Cut-off Valve

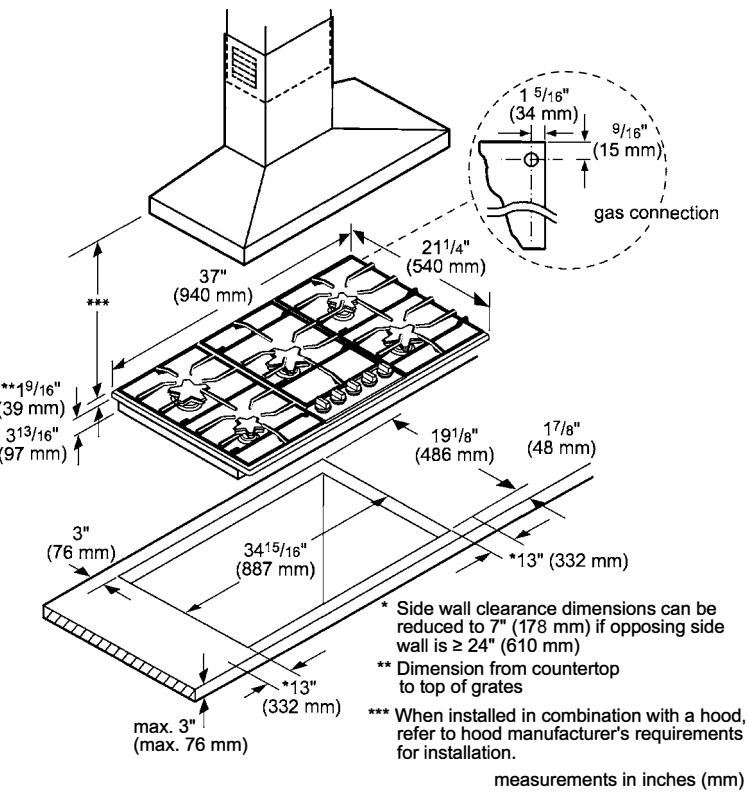
K – Gas Supply Line Stub-out

L – Floor

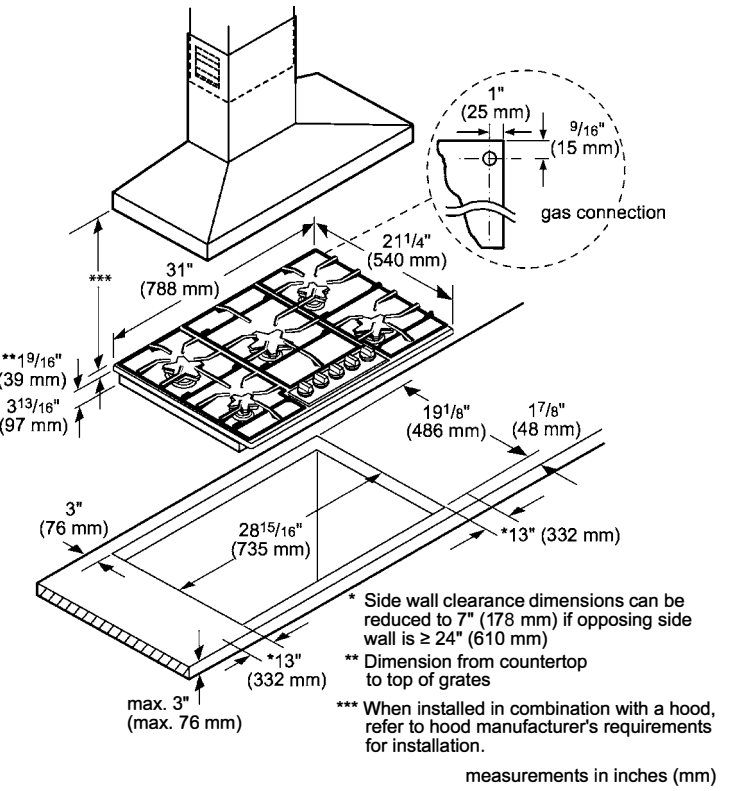
Installation

GAS COOKTOPS

36-Inch Cooktop and Cutout Dimensions



30-Inch Cooktop and Cutout Dimensions



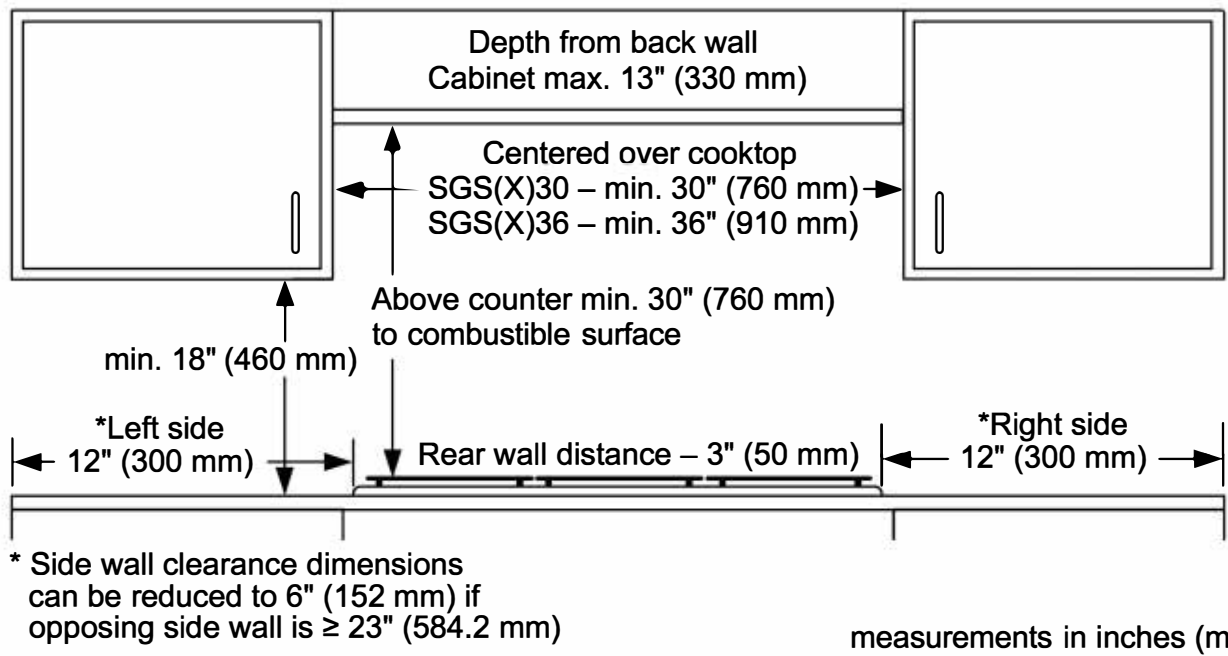
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Installation

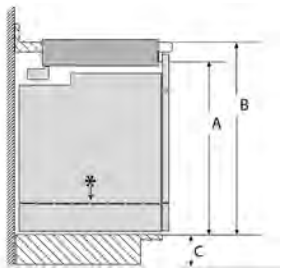
GAS COOKTOPS

30-Inch & 36-Inch Gas Cooktop Cabinet Requirements



NOTE: Dimension requirements are for combustible surfaces. When the surface is protected by a material listed by UL as a Floor Protector and Wall Shield covered with not less than No. 28 MSG sheet metal 0.015 inch (0.38 mm) stainless steel, 0.024 inch (0.6 mm) aluminum or copper, it is considered noncombustible and some dimensions may be reduced. For a noncombustible surface over the cooktop, the minimum clearance is 24" (61 cm) rather than 30" (76 cm).

30-Inch & 36-Inch Gas Cooktop Installation Above a Thermador Built-In Oven



| Product Type | A Inches (mm) | B min. Inches (mm) | C max. Inches (mm) |
|---|------------------|-----------------------|-----------------------|
| Conventional Oven | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |
| Steam Oven | 25 1/16 (636) | 28 1/16 (713) | 7 15/16 (202) |
| Steam Oven with 4" Storage Drawer* | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |
| Microwave / Speed Oven | 19 1/4 (488) | 24 (609) min. | 12 (306) |
| Microwave / Speed Oven with Warming Drawer* | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.

Planning Information

INDUCTION COOKTOPS

Model Options

Models are available in our heritage black finish as well as our Freedom® dark gray glass, Liberty® titanium gray glass and silver mirrored finish for those who want a bold, striking alternative that goes perfectly with stainless steel appliances. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Induction Cooktop, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Thermador Masterpiece® Induction Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

Thermador Induction Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

| Model | Approved Cooktop Over Thermador Oven Installation |
|-----------|---|
| CIT36YWB | • |
| CIT36YWBB | • |
| CIT367YGS | • |
| CIT367YG | • |
| CIT367YMS | • |
| CIT367YM | • |
| CIT365YB | • |
| CIT30YWBB | • |
| CIT304YM | • |
| CIT304YB | • |

Ventilation Requirements

We strongly recommend that a Thermador Ventilation Hood be installed with all Thermador Masterpiece® Induction Cooktops. The hood must be installed according to instructions furnished with the hood. Refer to the ventilation section or www.Thermador.com for a complete selection of ventilation options, blowers, and accessories.

Installation Requirements

For safety reasons, the provided heat shield must be installed when closed cabinets are used. Some solid surface countertops require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Warning

To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

Electrical Specifications

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

All induction cooktops are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 3-wire, single-phase power supply.

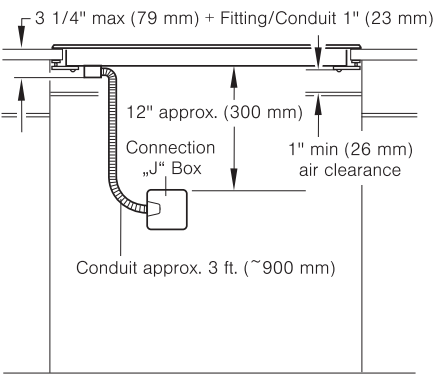
Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

| Model | Required Circuit Breaker |
|-----------|--------------------------------|
| | 240 / 208V, 3-Wire, 50 / 60 Hz |
| CIT36YWB | 30 A |
| CIT36YWBB | 30 A |
| CIT367YGS | 50 A |
| CIT367YG | 50 A |
| CIT367YMS | 50 A |
| CIT367YM | 50 A |
| CIT365YB | 50 A |
| CIT30YWBB | 30 A |
| CIT304YM | 30 A |
| CIT304YB | 30 A |

IMPORTANT: Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes. If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.

Electrical Location

The junction box must be located within 3 feet (~900 mm) of the cooktop connection. It should be easily accessible for service purposes.

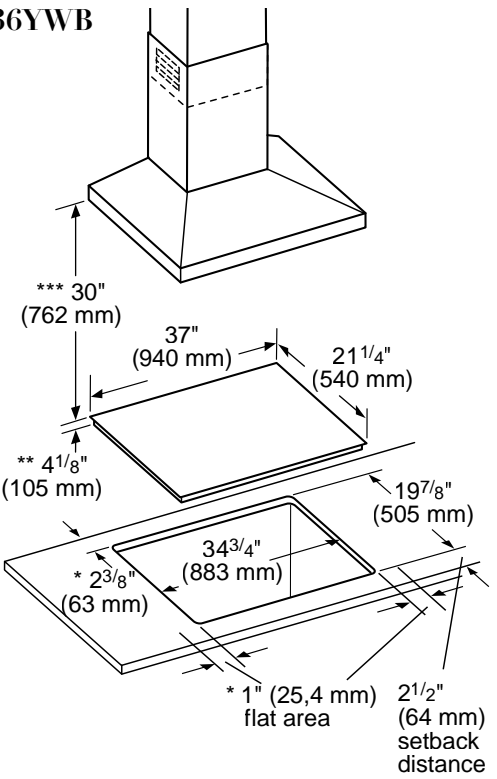


Installation

INDUCTION COOKTOPS

36-Inch Cooktop and Cutout Dimensions

CIT36YWB

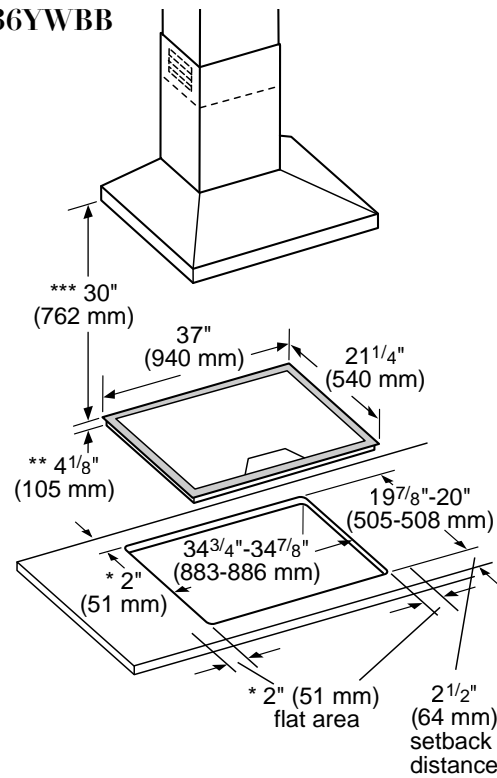


NOTE: The work surface should be horizontal and level. The stability of the countertop should be confirmed even after making the cutout.

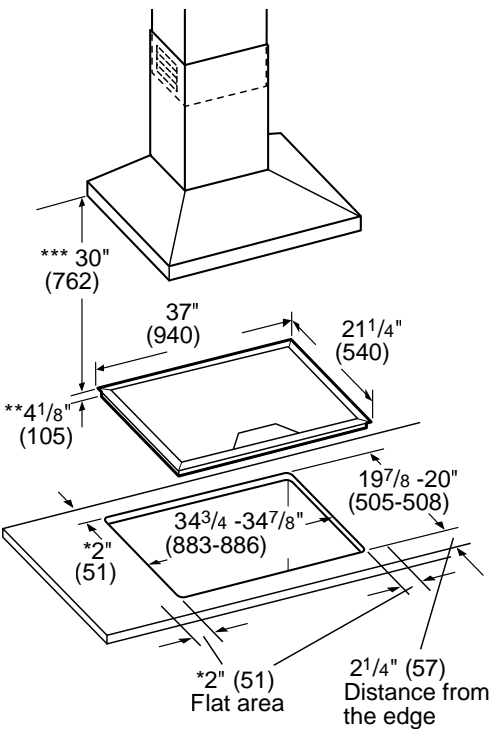
- * Minimum distance from cutout to the wall
- ** Installed depth includes 1" (26 mm) required air gap
- *** Minimum distance between the surface of the cooktop and the lower edge of the exhaust hood.

measurements in inches (mm)

CIT36YWBB



CIT367YGS, CIT367YG, CIT367YMS, CIT367YM, CIT365YB

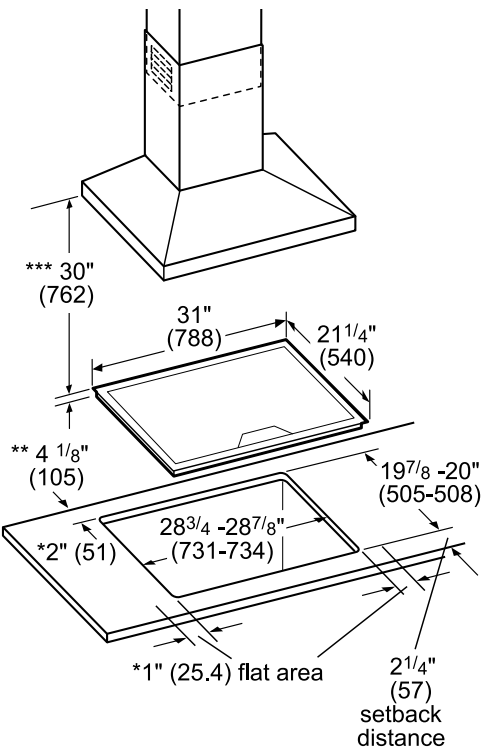


Installation

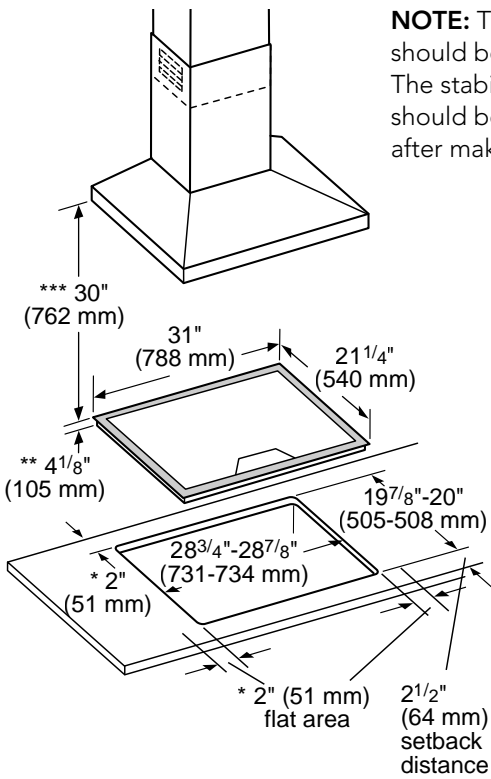
INDUCTION COOKTOPS

30-Inch Cooktop and Cutout Dimensions

CIT304YM, CIT304YB



CIT30YWBB



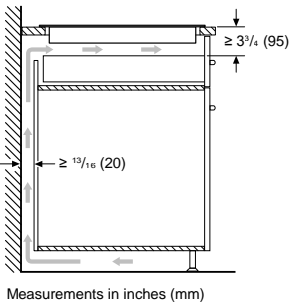
NOTE: The work surface should be horizontal and level. The stability of the countertop should be confirmed even after making the cutout.

- * Minimum distance from cutout to the wall
- ** Installed depth includes 1" (26 mm) required air gap
- *** Minimum distance between the cooktop surface and lower edge of exhaust hood.

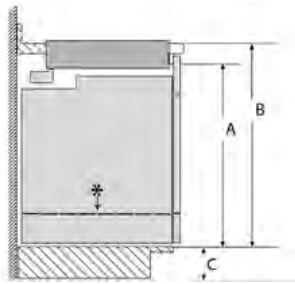
measurements in inches (mm)

30-Inch & 36-Inch Induction Cooktop

Ventilation Clearance Requirements



30-Inch & 36-Inch Induction Cooktop Installation Above a Thermador Built-In Oven



| Product Type | A Inches (mm) | B min. Inches (mm) | C max. Inches (mm) |
|---|------------------|-----------------------|-----------------------|
| Conventional Oven | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |
| Steam Oven | 25 1/16 (636) | 28 1/16 (713) | 7 15/16 (202) |
| Steam Oven with 4" Storage Drawer* | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |
| Microwave / Speed Oven | 19 1/4 (488) | 24 (609) min. | 12" (306) |
| Microwave / Speed Oven with Warming drawer* | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.

Planning Information

ELECTRIC COOKTOPS

Model Options

There are two sizes of Masterpiece® Electric Cooktops to choose from—30-inch and 36-inch. Models are available with mechanical controls and touch controls in a variety of cooktop configurations to fit your client’s cooking style. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Masterpiece® Electric Cooktop, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Thermador Masterpiece® Electric Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

Thermador Masterpiece® Electric Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

| Approved Cooktop Over Thermador Oven Installation | |
|---|---|
| Model | |
| CET366YB | • |
| CEM366TB | • |
| CET305YB | • |
| CEM305TB | • |

Prepare The Countertop

Some solid surface countertops require a special cutout size and installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

Ventilation Requirements

We strongly recommend that a Thermador Ventilation Hood be installed with all Thermador Masterpiece® Electric Cooktops. The hood must be installed according to instructions furnished with the hood. Refer to the ventilation section or www.Thermador.com for a complete selection of ventilation options, blowers, and accessories.

Warning

To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

Electrical Specifications

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

All Thermador Electric Cooktops are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 3-wire, single-phase power supply.

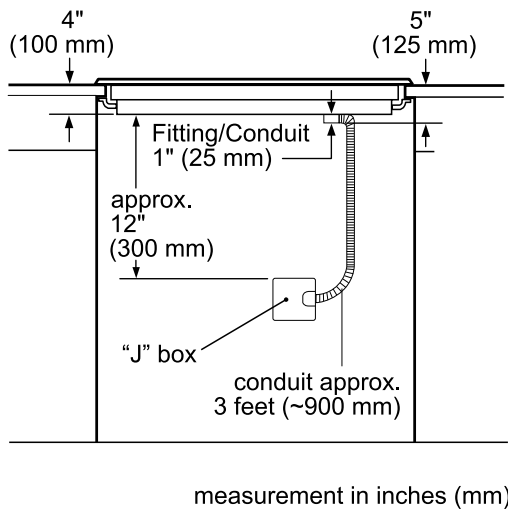
Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

| Model | Required Circuit Breaker |
|----------|---------------------------|
| | 240 / 208V, 3-Wire, 60 Hz |
| CET366YB | 50 / 40 A |
| CEM366TB | 50 / 40 A |
| CET305YB | 40 / 30 A |
| CEM305TB | 40 / 30 A |

IMPORTANT: Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes. If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.

Electrical Location

The junction box must be located within 3 feet (~900 mm) of the cooktop connection. It should be easily accessible for service purposes.

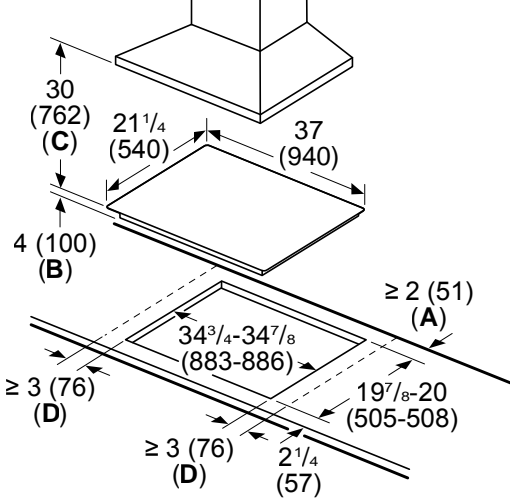


Installation

ELECTRIC COOKTOPS

36-Inch Electric Cooktop and Cutout Dimensions

Measurements in inches (mm)



A: Min. distance from the cooktop cut-out to the wall

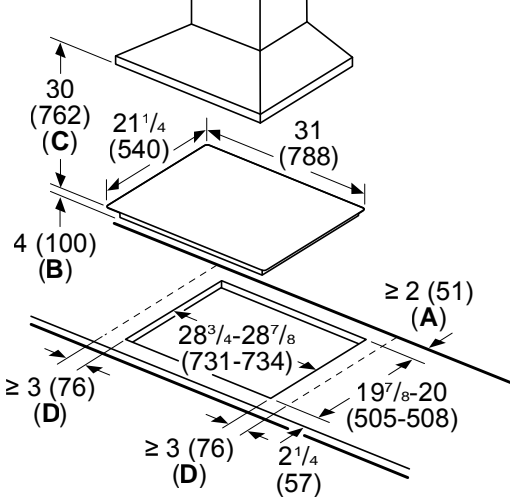
B: Max. recessed depth

C: Min. distance between the surface of the cooktop and the underside of the ventilation hood
This distance can be smaller, check installation instructions of ventilation hood

D: Min. distance from the cooktop cut-out to the side wall

30-Inch Electric Cooktop and Cutout Dimensions

Measurements in inches (mm)



A: Min. distance from the cooktop cut-out to the wall

B: Max. recessed depth

C: Min. distance between the surface of the cooktop and the underside of the ventilation hood
This distance can be smaller, check installation instructions of ventilation hood

D: Min. distance from the cooktop cut-out to the side wall

30-Inch & 36-Inch Electric Cooktop Installation Above a Thermador Built-In Oven

| | Product Type | | |
|---|------------------|-----------------------|-----------------------|
| | A Inches (mm) | B min. Inches (mm) | C max. Inches (mm) |
| Conventional Oven | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |
| Steam Oven | 25 1/16 (636) | 28 1/16 (713) | 7 15/16 (202) |
| Steam Oven with 4" Storage Drawer* | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |
| Microwave / Speed Oven | 19 1/4 (488) | 24 (609) min. | 12" (306) |
| Microwave / Speed Oven with Warming drawer* | 28 1/4 (718) | 31 1/4 (794) min. | 4 3/4 (121) |

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone





VENTILATION

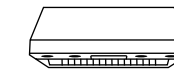
FOR PROFESSIONAL & MASTERPIECE® COLLECTIONS

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.

Shown: VCIN48GWS—48-Inch Professional Custom Hood Insert
Ventilation shown with baffle handles available Summer 2024. Ask your sales associate for details.



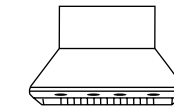
Wall Hoods



Create a bold, modern statement with a distinctive wall hood designed to complement our Masterpiece and Professional cooking collections.

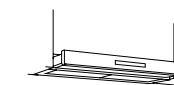


Wall Chimney Hoods



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

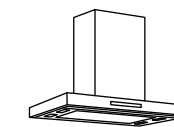
Drawer Slide-Out Hoods



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.

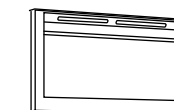


Island Hoods



Creating a dramatic focal point in your kitchen, Thermador sleek and slim island hoods are purposefully designed to provide powerful performance without obstructing the view.

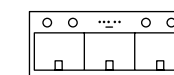
Downdraft



Masterpiece® downdraft ventilation are designed to pair with select Masterpiece® cooktops and seamlessly integrate within your countertop when not in use.



Custom Hood 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.

Wall Hoods

PROFESSIONAL & MASTERPIECE®



Home Connect

Professional
27-Inch Depth, 18-Inch Tall,
Blowers Sold Separately
[60-Inch – PH60GWS](#)
[54-Inch – PH54GWS](#)
[48-Inch – PH48GWS](#)
[42-Inch – PH42GWS](#)
[36-Inch – PH36GWS](#)



Professional
24-Inch Depth, 18-Inch Tall,
Blowers Sold Separately
[48-Inch – PH48HWS](#)
[36-Inch – PH36HWS](#)
[30-Inch – PH30HWS](#)



Home Connect

Masterpiece®
21-Inch Depth, 11-Inch Tall,
Includes Integrated Blower,
600 CFM
[36-Inch – HMWB36WS](#)
[30-Inch – HMWB30WS](#)



Home Connect

Masterpiece®
21-Inch Depth, 11-Inch Tall,
Includes Integrated Blower,
1000 CFM
[48-Inch – HMWB481WS](#)
[36-Inch – HMWB361WS](#)



Home Connect

Masterpiece®
Low Profile Design with
Pull-Out Canopy, 600 CFM
[36-Inch – HDDB36WS](#)
[30-Inch – HDDB30WS](#)

Ventilation shown with baffle handles available Summer 2024. Ask your sales associate for details.
See pages 242–245 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Wall Chimney Hoods

PROFESSIONAL & MASTERPIECE®



Professional
24-Inch Depth, 18-Inch Tall,
Blowers Sold Separately
[48-Inch – HPCN48WS](#)
[36-Inch – HPCN36WS](#)



Home Connect

Masterpiece®
5-Inch Tall, Low Profile
Design with Integrated
Blower, 600 CFM
[36-Inch – HMCB36WS](#)
[30-Inch – HMCB30WS](#)

Drawer Slide-Out Hoods

MASTERPIECE®



Home Connect

Masterpiece®
Drawer-Style Hood with
Integrated Blower, 600 CFM
[36-Inch – HMDW36WS](#)
[30-Inch – HMDW30WS](#)

Island Hoods

PROFESSIONAL & MASTERPIECE®



Home Connect

Professional
5 1/4-Inch Tall, Low Profile
Design, Blowers Sold
Separately
[54-Inch – HPIN54WS](#)
[42-Inch – HPIN42WS](#)



Home Connect

Masterpiece®
Low Profile Design with
Integrated Blower, 600 CFM
[42-Inch – HMIB42WS](#)
[36-Inch – HMIB36WS](#)

Custom Hood Inserts

PROFESSIONAL & MASTERPIECE®



Home Connect

Professional
22-Inch Depth, Blowers Sold
Separately
[60-Inch – VCIN60GWS](#)
[54-Inch – VCIN54GWS](#)
[48-Inch – VCIN48GWS](#)
[42-Inch – VCIN42GWS](#)
[36-Inch – VCIN36GWS](#)



Home Connect

Masterpiece®
10 5/8-Inch Depth, Integrated
Blower, 300 CFM
[36-Inch – VCI3B36ZS](#)
[30-Inch – VCI3B30ZS](#)









10 5/8-Inch Depth, Integrated
Blower, 600 CFM
[36-Inch – VCI6B36ZS](#)
[30-Inch – VCI6B30ZS](#)

Ventilation shown with baffle handles available Summer 2024. Ask your sales associate for details.
See pages 242–245 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Professional Ventilation Selection Guide

PROFESSIONAL COLLECTION RANGES AND RANGETOPS

| | |  |  |  |
|---|-------------------|---|---|---|
| | | 36-Inch Pro Grand | 48-Inch Pro Grand / Pro Grand Steam | 60-Inch Pro Grand / Pro Grand Steam |
| | | 27-Inch Depth | | |
|  27-Inch Depth, 18-Inch Tall Wall Hoods | 36-Inch PH36GWS | ✓ | | |
| | 42-Inch PH42GWS | ✓ | | |
| | 48-Inch PH48GWS | | ✓ | |
| | 54-Inch PH54GWS | | ✓ | |
| | 60-Inch PH60GWS | | | ✓ |
|  23-Inch Depth, 11-Inch Tall Wall Hoods with Blower | 36-Inch HMWB361WS | ✓ | | |
| | 48-Inch HMWB481WS | | ✓ | |
|  24-Inch Depth, 18-Inch Tall Wall Hoods | 30-Inch PH30HWS | | | |
| | 36-Inch PH36HWS | ✓ | | |
| | 48-Inch PH48HWS | | ✓ | |
|  24-Inch Depth, 18-Inch Tall Wall Chimney Hoods | 36-Inch HPCN36WS | ✓ | | |
| | 48-Inch HPCN48WS | | ✓ | |
|  5 1/4-Inch Tall Island Hoods | 42-Inch HPIN42WS | ✓ | | |
| | 54-Inch HPIN54WS | | ✓ | |
|  Custom Hood Inserts | 36-Inch VCIN36GWS | ✓ | | |
| | 42-Inch VCIN42GWS | ✓ | | |
| | 48-Inch VCIN48GWS | | ✓ | |
| | 54-Inch VCIN54GWS | | ✓ | |
| | 60-Inch VCIN60GWS | | | ✓ |

For optimal performance, the width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador blowers. Ventilation shown with baffle handles available Summer 2024. Ask your sales associate for details.

Professional Ventilation Selection Guide










PROFESSIONAL COLLECTION RANGES AND RANGETOPS

|  |  |  |  |  |  |
|---|---|---|---|---|---|
| 30-Inch Pro Harmony (Dual-Fuel, Gas, and Induction) | 36-Inch Pro Harmony (Dual-Fuel, Gas, and Induction) | 48-Inch Pro Harmony | 30-Inch Rangetop | 36-Inch Rangetop | 48-Inch Rangetop |
| 24-Inch Depth | | | 24-Inch Depth | | |
| ✓ | ✓ (Induction Only) | | ✓ | ✓ | |
| | ✓ | | | ✓ | |
| | | ✓ | | | ✓ |
| | | ✓ | | | ✓ |
| | | | | | |
| ✓ | ✓ | | ✓ | ✓ | |
| | | ✓ | | | ✓ |
| ✓ | ✓ | | ✓ | ✓ | |
| ✓ | ✓ | | ✓ | ✓ | |
| | | ✓ | | | ✓ |
| ✓ | ✓ | | ✓ | ✓ | |
| | | ✓ | | | ✓ |
| ✓ | ✓ | | ✓ | ✓ | |
| | ✓ | | | ✓ | |
| | | ✓ | | | ✓ |
| | | ✓ | | | ✓ |
| | | | | | |

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. Ventilation shown with baffle handles available Summer 2024. Ask your sales associate for details.

Masterpiece® Ventilation Selection Guide

MASTERPIECE® COLLECTION COOKTOPS AND 30-INCH PROFESSIONAL RANGES AND RANGETOPS

| | |  |  |
|---|-----------------------------|--|---|
| ✓ = Perfect Fit ✓ = Viable Option | | 30-Inch Induction Cooktop | 36-Inch Induction Cooktop |
|  | 30-Inch HMWB30WS† | ✓ | |
| | 36-Inch HMWB36WS† | ✓ | ✓ |
|  | 30-Inch HMDW30WS† | ✓ | |
| | 36-Inch HMDW36WS† | ✓ | ✓ |
|  | 30-Inch HMCB30WS† | ✓ | |
| | 36-Inch HMCB36WS† | ✓ | ✓ |
|  | 30-Inch HDDB30WS† | ✓ | |
| | 36-Inch HDDB36WS† | ✓ | ✓ |
|  | 36-Inch HMIB36WS† | ✓ | |
| | 42-Inch HMIB42WS† | ✓ | ✓ |
|  | 30-Inch VCI3B30ZS† | ✓ | |
| | 30-Inch VCI6B30ZS† | ✓ | |
| | 36-Inch VCI3B36ZS† | ✓ | ✓ |
| | 36-Inch VCI6B36ZS† | ✓ | ✓ |
|  | 30-Inch UCVM30XS | ✓ | |
| | 36-Inch UCVM36XS / UCVP36XS | | ✓ |

For optimal performance, the width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador Blowers.
†With the exception of Downdraft Ventilation, 30-Inch and 36-Inch Masterpiece Ventilation is also compatible with 30-Inch Pro Harmony Ranges and 30-Inch Professional Rangetops.
Ventilation shown with baffle handles available Summer 2024. Ask your sales associate for details.

Home Connect

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

Masterpiece® Ventilation Selection Guide

MASTERPIECE® COLLECTION COOKTOPS AND 30-INCH PROFESSIONAL RANGES AND RANGETOPS

|  |  |  |  |  |
|---|---|---|---|---|
| 30-Inch Cooktop (Gas and Electric) | 36-Inch Cooktop (Gas and Electric) | 30-Inch Pro Harmony Range (Dual-Fuel, Gas, and Induction) | 36-Inch Pro Harmony Range (Induction) | 30-Inch Rangetop |
| ✓ | | ✓ | | ✓ |
| ✓ | ✓ | ✓ | ✓ | ✓ |
| ✓ | | ✓ | | ✓ |
| ✓ | ✓ | ✓ | ✓ | ✓ |
| ✓ | | ✓ | | ✓ |
| ✓ | ✓ | ✓ | ✓ | ✓ |
| ✓ | | ✓ | | ✓ |
| ✓ | ✓ | ✓ | ✓ | ✓ |
| ✓ | | ✓ | | ✓ |
| ✓ | ✓ | ✓ | ✓ | ✓ |
| ✓ | | (Induction Only) | | |
| ✓ | | ✓ | | ✓ |
| ✓ | ✓ | | ✓ | |
| ✓ | ✓ | ✓ | ✓ | ✓ |
| ✓ | | (Induction Only) | | |
| | ✓ | | (Induction Only) | |

Planning Information

VENTILATION

Installation Considerations

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30" , unless otherwise noted. Please refer to the installation manual for each hood and cooktop / range model for proper hood mounting heights.

AVAILABLE CEILING HEIGHT

The standard ceiling height can vary from region to region and in homes built in different eras. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. Kitchen ceiling heights can vary between 7'6" (or 90") to over 10' (or 120").

Before selecting a Thermador Hood, check the available installation space and any extra space that may remain after proper installation of a hood and cooktop or range. This extra space can be filled using Thermador stainless steel duct cover accessories or integrated with kitchen cabinetry. The space can also be adjusted by raising or lowering your hood within the recommended range (typically 30" to 36" above the cooking surface).

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integrated) are available for Thermador Professional and Masterpiece® Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

REMOTE BLOWERS (VTR SERIES)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

INLINE BLOWERS (VTI SERIES)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

INTEGRATED BLOWERS (VTN SERIES)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require. Integrated blowers are included with HPWB30FS, HPWB36FS and HPWB48FS.

SPECIAL NOTE: Always allow access to the blower for serviceability, should it be needed.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 400 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCT WORK

Do not use flexible duct; it creates back pressure / air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 50 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

Blower and Duct Selection Guide

PLANNING INFORMATION

| BLOWER INFORMATION | | | | | HOOD INFORMATION | | |
|--------------------|---------|-----|--------------------|---------------------|-------------------------------|------------------------|---------------------|
| Type | Model # | CFM | Roofplate Required | Duct Size at Blower | Transition w/Backdraft Damper | Duct Size at Discharge | Discharge Direction |

Wall Hoods Professional

| | | | | | | | | |
|--|------------|---------|------|------------|---------|----------|---------|----------------------|
| 60" – PH60GWS 54" – PH54GWS 48" – PH48GWS 42" – PH42GWS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical, Horizontal |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |
| 36" – PH36GWS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical, Horizontal |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |
| 48" – PH48HWS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical, Horizontal |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |
| 36" – PH36HWS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical, Horizontal |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |
| 30" – PH30HWS | Remote | VTR1FZ | 600 | RFPLT600P | 6-inch | Included | 10-inch | Vertical, Horizontal |
| | | VTR2FZ | 1000 | RFPLT1000P | 10-inch | | | |
| | Inline | VTI1FZ | 600 | — | 6-inch | | | |
| | | VTI2FZ | 1000 | | 10-inch | | | |
| | Integrated | VTN1DZ | 400 | | 6-inch | | | |
| | | VTN2DA* | 700 | | 10-inch | | | |
| | | VTN2FZ | 1000 | | 10-inch | | | |

Wall Hoods Masterpiece®

| | | | | | | | | |
|---|------------|----------|------|---|---------|----------|---------|----------|
| 36" – HMWB36WS Use Recirculation Kit RECHMWB36 | Integrated | Included | 600 | — | 10-inch | Included | 10-inch | Vertical |
| 30" – HMWB30WS Use Recirculation Kit RECHMWB30 | | | | | | | | |
| 48" – HMWB481WS 36" – HMWB361WS | Integrated | Included | 1000 | — | 10-inch | Included | 10-inch | Vertical |

Drawer Slide-Out Hoods Masterpiece®

| | | | | | | | | |
|--|------------|----------|-----|---|--------|----------|---------|----------|
| 36" – HMDW36WS 30" – HMDW30WS Use Recirculation Kit RECHMDW30 or RECHMDW36 | Integrated | Included | 600 | — | 6-inch | Included | 10-inch | Vertical |
|--|------------|----------|-----|---|--------|----------|---------|----------|

*Available Q4 2024



Blower and Duct Selection Guide

PLANNING INFORMATION

| BLOWER INFORMATION | | | | | HOOD INFORMATION | | |
|--------------------|---------|-----|--------------------|---------------------|-------------------------------|------------------------|---------------------|
| Type | Model # | CFM | Roofplate Required | Duct Size at Blower | Transition w/Backdraft Damper | Duct Size at Discharge | Discharge Direction |

Wall Chimney Hoods Professional

| | | | | | | | | |
|----------------|------------|---------|------|------------|---------|----------|---------|----------|
| 48" – HPCN48WS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |
| 36" – HPCN36WS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |

Wall Chimney Hoods Masterpiece®

| | | | | | | | | |
|---|------------|----------|-----|---|--------|----------|--------|----------|
| 36" – HMCB36WS 30" – HMCB30WS Use Recirculation Kit RECHMCB | Integrated | Included | 600 | — | 6-inch | Included | 6-inch | Vertical |
| 36" – HDDB36WS 30" – HDDB30WS Use Recirculation Kit RECHddb | Integrated | Included | 600 | — | 6-inch | Included | 6-inch | Vertical |

| BLOWER INFORMATION | | | | | HOOD INFORMATION | | |
|--------------------|---------|-----|--------------------|---------------------|-------------------------------|------------------------|---------------------|
| Type | Model # | CFM | Roofplate Required | Duct Size at Blower | Transition w/Backdraft Damper | Duct Size at Discharge | Discharge Direction |

Island Hoods Professional

| | | | | | | | | |
|----------------------------------|------------|---------|------|------------|---------|----------|---------|----------|
| 54" – HPIN54WS 42" – HPIN42WS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 6-inch | Vertical |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2DA* | 700 | | | | 10-inch | |

Island Hoods Masterpiece®

| | | | | | | | | |
|---|------------|----------|-----|---|--------|----------|--------|----------|
| 42" – HMIB42WS 36" – HMIB36WS Use Recirculation Kit RECHMIB | Integrated | Included | 600 | — | 6-inch | Included | 6-inch | Vertical |
|---|------------|----------|-----|---|--------|----------|--------|----------|

*Available Q4 2024

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Blower and Duct Selection Guide

PLANNING INFORMATION

| BLOWER INFORMATION | | | | | HOOD INFORMATION | | |
|--------------------|---------|--------------|--------------------|---------------------|-------------------------------|------------------------|---------------------|
| Type | Model # | CFM / Series | Roofplate Required | Duct Size at Blower | Transition w/Backdraft Damper | Duct Size at Discharge | Discharge Direction |

Custom Inserts Professional

| | | | | | | | | |
|---|------------|---------|------|------------|---------|----------|---------|----------|
| 60" – VCIN60GWS 54" – VCIN54GWS 48" – VCIN48GWS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |
| 42" – VCIN42GWS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |
| 36" – VCIN36GWS Use Recirculation Kit CHFVCI30ZS | Remote | VTR2FZ | 1000 | RFPLT1000P | 10-inch | Included | 10-inch | Vertical |
| | Inline | VTI2FZ | | — | | | | |
| | Integrated | VTN2FZ | | | | | | |
| | | VTN2DA* | 700 | | | | | |

Custom Inserts Masterpiece®

| | | | | | | | | |
|---|------------|----------|-----|---|--------|----------|--------|----------|
| 30" – VCI3B30ZS Use Recirculation Kit CHFVCI30ZS | Integrated | Included | 300 | — | 6-inch | Included | 6-inch | Vertical |
| 36" – VCI3B36ZS Use Recirculation Kit CHFVCI36ZS | Integrated | Included | 300 | — | 6-inch | Included | 6-inch | Vertical |
| 30" – VCI6B30ZS Use Recirculation Kit CHFVCI30ZS | Integrated | Included | 600 | — | 8-inch | Included | 8-inch | Vertical |
| 36" – VCI6B36ZS Use Recirculation Kit CHFVCI36ZS | Integrated | Included | 600 | — | 8-inch | Included | 8-inch | Vertical |

*Available Q4 2024

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Blower and Duct Selection Guide

PLANNING INFORMATION

| BLOWER INFORMATION | | | | | HOOD INFORMATION | | |
|---|----------|---------|--------------------|---------------------|-------------------------------|------------------------|-----------------------|
| Type | Model # | CFM | Roofplate Required | Duct Size at Blower | Transition w/Backdraft Damper | Duct Size at Discharge | Discharge Direction** |
| 36" – UCVM36XS Use Recirculation Kit UCVRECIRC with Induction / Electric Cooktops Only | Remote | VTR1FZ | 600 | RFPLT600P | 6-inch | CVTSIDE6* CVTFRONT6 | 6-inch |
| | | VTR2FZ | 1000 | RFPLT1000P | 10-inch | CVTSIDE10* CVTFRONT10 | 10-inch |
| | Inline | VTI1FZ | 600 | — | 6-inch | CVTSIDE6* CVTFRONT6 | 6-inch |
| | | VTI2FZ | 1000 | | 10-inch | CVTSIDE10* CVTFRONT10 | 10-inch |
| | Flexible | VTD600P | 600 | | 8-inch | CVTSIDE8* CVTFRONT8 | 8-inch |
| | | | | | | | |
| 36" – UCVP36XS Use Recirculation Kit UCVRECIRC with Induction / Electric Cooktops Only | Remote | VTR1FZ | 600 | RFPLT600P | 6-inch | CVTSIDE6* CVTFRONT6 | 6-inch |
| | | VTR2FZ | 1000 | RFPLT1000P | 10-inch | CVTSIDE10* CVTFRONT10 | 10-inch |
| | Inline | VTI1FZ | 600 | — | 6-inch | CVTSIDE6* CVTFRONT6 | 6-inch |
| | | VTI2FZ | 1000 | | 10-inch | CVTSIDE10* CVTFRONT10 | 10-inch |
| | Flexible | VTD600P | 600 | | 8-inch | CVTSIDE8* CVTFRONT8 | 8-inch |
| | | | | | | | |
| 30" – UCVM30XS Use Recirculation Kit UCVRECIRC with Induction / Electric Cooktops Only | Remote | VTR1FZ | 600 | RFPLT600P | 6-inch | CVTSIDE6* CVTFRONT6 | 6-inch |
| | | VTR2FZ | 1000 | RFPLT1000P | 10-inch | CVTSIDE10* CVTFRONT10 | 10-inch |
| | Inline | VTI1FZ | 600 | — | 6-inch | CVTSIDE6* CVTFRONT6 | 6-inch |
| | | VTI2FZ | 1000 | | 10-inch | CVTSIDE10* CVTFRONT10 | 10-inch |
| | Flexible | VTD600P | 600 | | 8-inch | CVTSIDE8* CVTFRONT8 | 8-inch |
| | | | | | | | |

*CVDUCT2 transition required to directly connect CVDUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8 and CVTSIDE10.
**CVTRECT2 transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right or rear

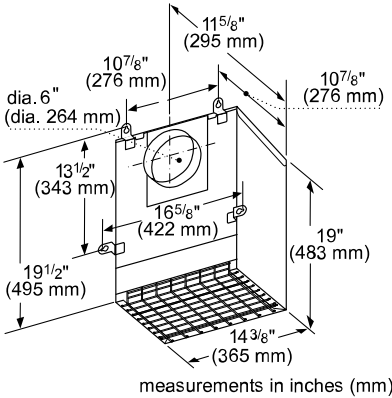
Blower Dimensions

PLANNING INFORMATION

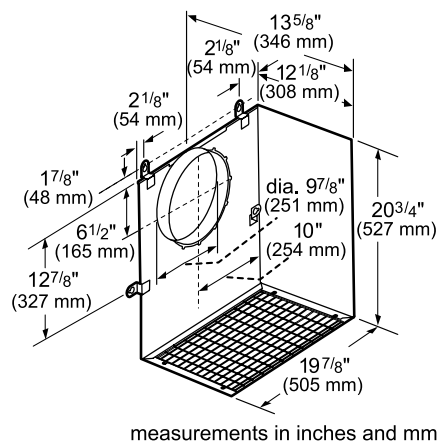
Remote Blowers

(MOUNTED TO ROOF OR EXTERNAL WALL)

VTR1FZ

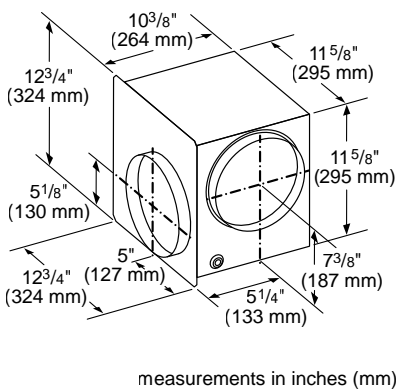


VTR2FZ



Flexible Blower

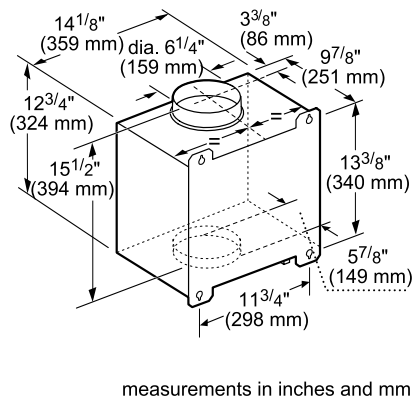
VTD600P



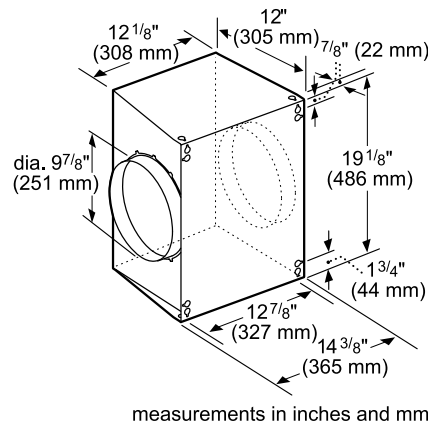
Inline Blowers

(MOUNTED BETWEEN KITCHEN AND EXTERNAL WALL)

VTI1FZ



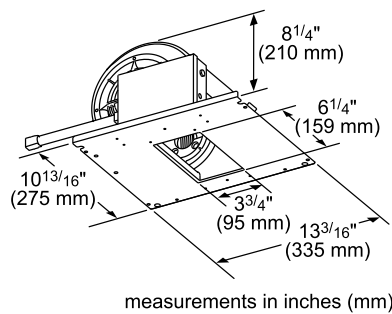
VTI2FZ



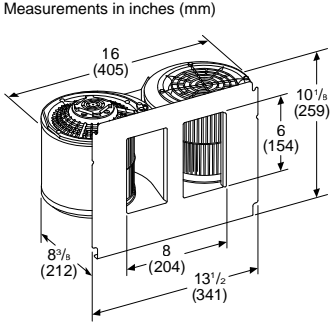
Integrated Blowers

(MOUNTED IN HOOD)

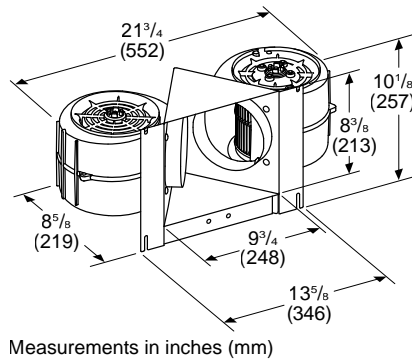
VTN1DZ



VTN2DA*



VTN2FZ



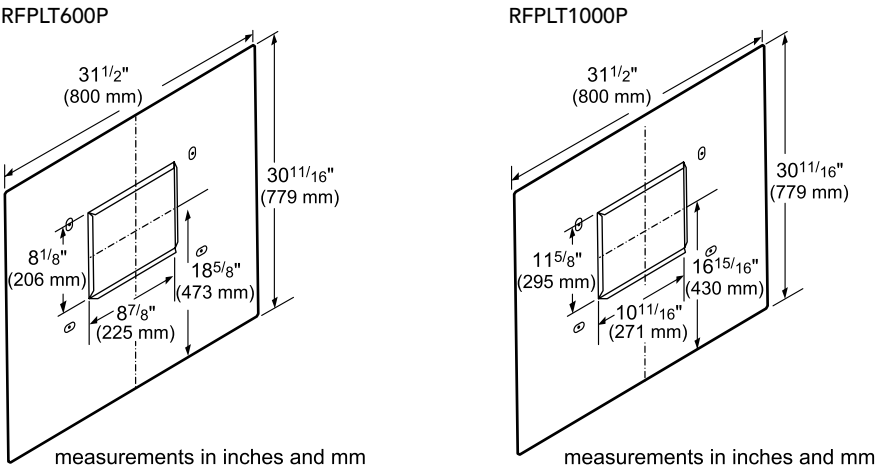
*Available Q4 2024

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Remote Blower Accessories

PLANNING INFORMATION

Roofplates



Roofplate Material Combinations

| Roofplate | Remote Blower |
|------------|---------------|
| RFPLT600P | VTR1FZ |
| RFPLT1000P | VTR2FZ |

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT11FZ, VT12FZ, VTR1FZ, VTR2FZ
[EXTNCB25W](#)

Equivalent Duct Lengths for Commonly Used Transitions

PLANNING INFORMATION

| DUCT PIECE | | SIZE OF DUCT PIECE (IN.) | EQUIVALENT LENGTH (FT.) | DUCT PIECE | | SIZE OF DUCT PIECE (IN.) | EQUIVALENT LENGTH (FT.) |
|------------|---------------------------------------|-----------------------------|----------------------------|------------|---|-----------------------------|----------------------------|
| | Smooth Straight | 6 | 1.2 | | 3 1/4" x 10" to Round 90° Elbow | 6 | 10 |
| | | 7 | 0.95 | | | 7 | 5 |
| | | 8 | 0.7 | | 3 1/4" x 10" Center Reverse Elbow Left | N/A | 15 |
| | | 10 | 0.6 | | | | |
| | 3 1/4" x 10" Straight | N/A | 1 | | 3 1/4" x 10" Center Reverse Elbow Right | N/A | 25 |
| | | | | | | | |
| | 3 1/4" x 14" Straight | N/A | 0.7 | | 3 1/4" x 10" Left Reverse Elbow | N/A | 15 |
| | | | | | | | |
| | 90° Elbow Round | 6 | 12 | | 3 1/4" x 10" Right Reverse Elbow | N/A | 25 |
| | | 7 | 8 | | | | |
| | | 8 | 6 | | | | |
| | 45° Elbow Round | 6 | 5 | | Round Wall Cap | 6 | 2 |
| | | 7 | 4 | | | 7 | 2 |
| | | 8 | 3 | | | 8 | 2 |
| | 3 1/4" x 10" 90° Elbow Round | N/A | 5 | | | 10 | 2 |
| | | | | | Round Roof Cap | 6 | 2 |
| | 3 1/4" x 10" 45° Elbow Round | N/A | 15 | | | 7 | 2 |
| | | | | | | 8 | 2 |
| | 3 1/4" x 10" Flat Elbow | N/A | 20 | | 2' Long 3 1/4" x 10" Flex | N/A | 20 |
| | | | | | | | |
| | Round to 3 1/4" x 10" | 6 | 1 | | 3 1/4" x 10" to Round | 10 | 1 |
| | | 7 | 1 | | | | |
| | 3 1/4" x 10" to Round | 6 | 5 | | 7" Inline Backdraft Damper | 7 | |
| | | 7 | 3 | | | | |
| | Round to 3 1/4" x 10" 90° Elbow | 6 | 10 | | 3 1/4" x 10" Roof Jack and Shutter | N/A | |
| | | 7 | 8 | | | | |

NOTE: These commonly used installation parts can be purchased at a local hardware store. Thermador does not manufacture all these parts.



Planning Information

WALL HOODS

Model Options

When selecting a ventilation system, choose from one of our two sophisticated appliance collections. Select from the Professional Collection for the ultimate in cooking and venting power or the Masterpiece® Collection for its sleek styling and numerous convenience functions. Thermador Wall Hoods are available in various depths and heights to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

Electrical Specifications

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

Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box. Remote blowers require a 5-wire installation.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing

a Thermador Wall Hood, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance's installation manual. Accessory 6" and / or 12" tall duct covers are used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

Optional Accessories

See pages 242–245 for accessories.

Electric Load (120V, 60Hz)

| | | REMOTE BLOWER | | INLINE BLOWER | | INTEGRATED BLOWER | | |
|---------------------------|-------|---------------|--------|---------------|--------|----------------------|---------|--------|
| | | VTR1FZ | VTR2FZ | VTI1FZ | VTI2FZ | VTN1DZ | VTN2DA* | VTN2FZ |
| PH60GWS, PH48GWS, PH42GWS | Amps | — | 16.3 | — | 16.3 | — | 13.5 | 14.7 |
| | Watts | — | 1,956 | — | 1,956 | — | 1,620 | 1,764 |
| PH54GWS | Amps | — | 16.3 | — | 16.3 | — | — | 14.7 |
| | Watts | — | 1,956 | — | 1,956 | — | — | 1,764 |
| PH36GWS | Amps | — | 15.5 | — | 15.5 | — | 12.7 | 13.9 |
| | Watts | — | 1,860 | — | 1,860 | — | 1,524 | 1,668 |
| PH48HWS | Amps | — | 11.1 | — | 11.1 | — | 8.3 | 9.5 |
| | Watts | — | 1,956 | — | 1,956 | — | 996 | 1,764 |
| PH36HWS | Amps | — | 10.3 | — | 10.3 | — | 7.5 | 8.7 |
| | Watts | — | 1,236 | — | 1,236 | — | 900 | 1,044 |
| PH30HWS | Amps | 5.7 | 10.3 | 5.7 | 10.3 | 3.3 | 7.5 | 8.7 |
| | Watts | 684 | 1,236 | 684 | 1,236 | 396 | 900 | 1,044 |
| HMWB36WS, HMWB30WS | Amps | — | — | — | — | Blower Included, 3.4 | | |
| HMWB481WS, HMWB361WS | Amps | — | — | — | — | Blower Included, 7.6 | | |
| HMDW36WS, HMDW30WS | Amps | — | — | — | — | Blower Included, 3.4 | | |

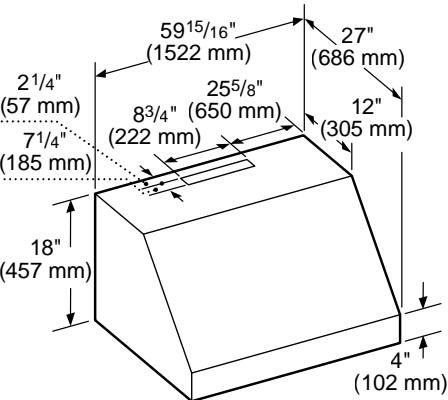
*Available Q4 2024

Installation

WALL HOODS

PH60GWS

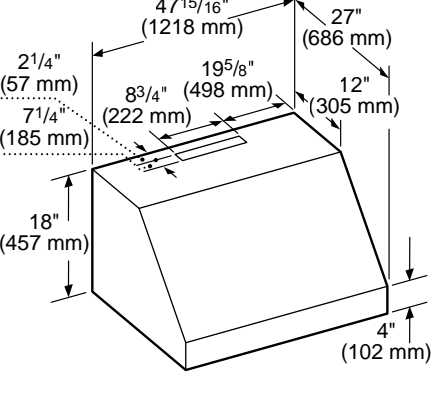
27-INCH DEPTH WALL HOOD (60-INCH WIDTH)



measurements in inches (mm)

PH48GWS

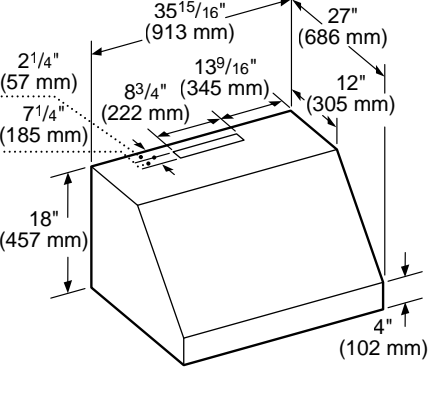
27-INCH DEPTH WALL HOOD (48-INCH WIDTH)



measurements in inches (mm)

PH36GWS

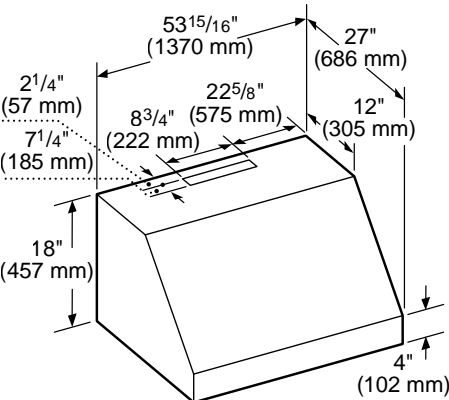
27-INCH DEPTH WALL HOOD (36-INCH WIDTH)



measurements in inches (mm)

PH54GWS

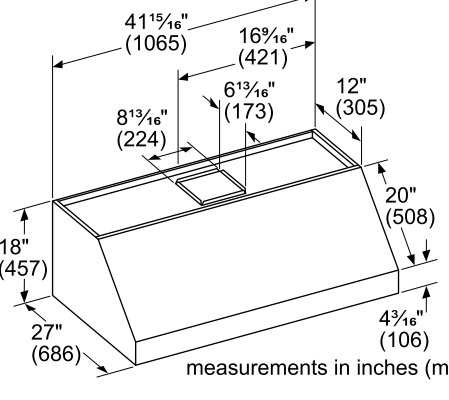
27-INCH DEPTH WALL HOOD (54-INCH WIDTH)



measurements in inches (mm)

PH42GWS

27-INCH DEPTH WALL HOOD (42-INCH WIDTH)

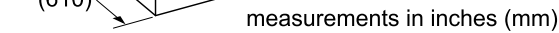


measurements in inches (mm)

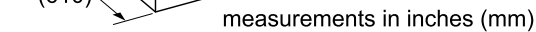


WALL HOODS

24-INCH DEPTH WALL HOOD (48-INCH WIDTH)



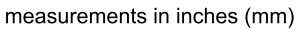
24-INCH DEPTH WALL HOOD (30-INCH WIDTH)



LOW-PROFILE WALL HOOD WITH BLOWER (30-INCH WIDTH)



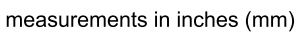
24-INCH DEPTH WALL HOOD (36-INCH WIDTH)



LOW-PROFILE WALL HOOD WITH BLOWER (36-INCH WIDTH)

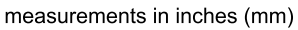


LOW-PROFILE WALL HOOD WITH BLOWER (48-INCH WIDTH)



WALL HOODS

LOW-PROFILE WALL HOOD WITH BLOWER (36-INCH WIDTH)



UNDER CABINET DRAWER WALL HOOD WITH BLOWER
(30-INCH WIDTH)

Technical drawing of the 3000 Series Benchtop Instrument showing dimensions in inches and millimeters:

- Top width: $15\frac{3}{16}"$ (385 mm)
- Height to top of instrument: $*17\frac{9}{16}"$ (446 mm)
- Height to base of instrument: $10\frac{5}{8}"$ (270 mm)
- Base width (left): $12"-19\frac{7}{8}"$ (304-505 mm)
- Base width (right): $29\frac{15}{16}"$ (760 mm)
- Base height: $3\frac{1}{4}"$ (82 mm)

measurements in inches (mm)

UNDER CABINET DRAWER WALL HOOD WITH BLOWER
(36-INCH WIDTH)

Technical drawing of the 3000 Series Benchtop Instrument showing dimensions in inches and millimeters:

- Top width: $15\frac{3}{16}"$ (385 mm)
- Height to top of instrument: $*17\frac{9}{16}"$ (446 mm)
- Height to top of base: $10\frac{5}{8}"$ (270 mm)
- Base width (front): $35\frac{15}{16}"$ (913 mm)
- Base width (side): $12"-19\frac{7}{8}"$ (304-505 mm)
- Base height: $3\frac{1}{4}"$ (82 mm)

measurements in inches (mm)

Planning Information

WALL CHIMNEY HOODS

Model Options

Thermador Wall Chimney Hoods feature sleek styling and numerous convenience functions. Wall Chimney Hoods are available in 30-inch, 36-inch and 48-inch widths and are adjustable to suit a range of ceiling heights. All stainless steel or stainless steel with glass designs are available. Be sure to reference the correct model information in this design guide.

Electrical Specifications

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

If possible, site the earthed socket directly behind the chimney paneling. The grounded socket should be connected via its own circuit. If the grounded socket is no longer accessible following installation of the hood, ensure that there is a permanently installed disconnector.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Wall Chimney Hood, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Wall Chimney Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance's installation manual. An accessory Hood Extension can be used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

Optional Accessories

See pages 242–245 for accessories.

Electric Load (120V, 60Hz)

| | | REMOTE BLOWER | INLINE BLOWER | INTEGRATED BLOWER | |
|--|-------|---------------|---------------|----------------------|--------|
| | | VTR2FZ | VTI2FZ | VTN2DA* | VTN2FZ |
| HPCN48WS | Amps | 11.1 | 11.1 | 8.3 | 9.5 |
| | Watts | 1,332 | 1,332 | 996 | 1,140 |
| HPCN36WS | Amps | 10.3 | 10.3 | 7.5 | 8.7 |
| | Watts | 1,236 | 1,236 | 900 | 1,044 |
| HMCB36WS, HMCB30WS, HDDB36WS, HDDB30WS | | — | — | Blower Included, 4.9 | |

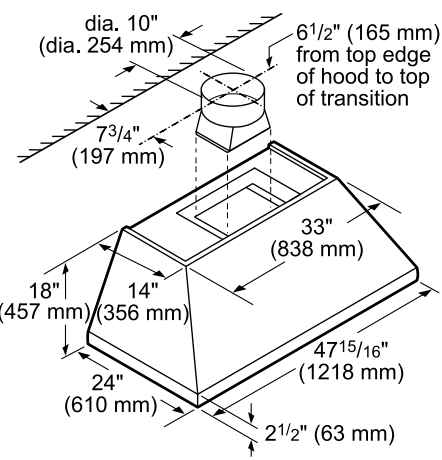
*Available Q4 2024

Installation

WALL CHIMNEY HOODS

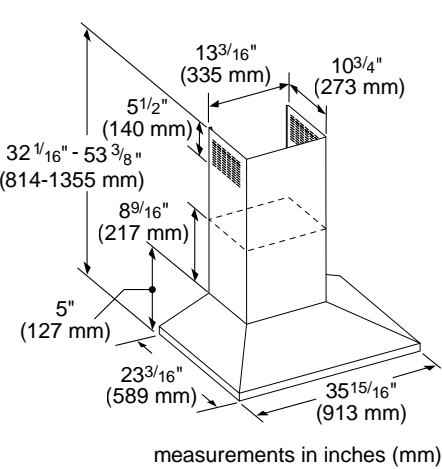
HPCN48WS

WALL CHIMNEY HOOD (48-INCH WIDTH)



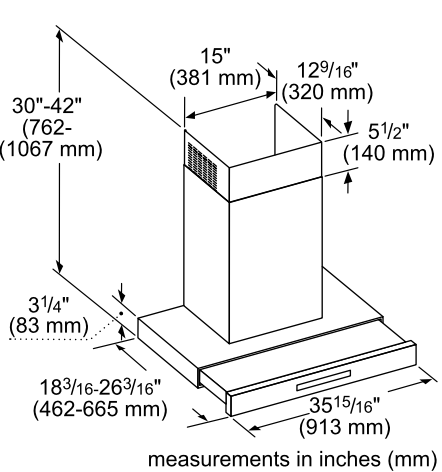
HMCB36WS

WALL CHIMNEY HOOD WITH BLOWER (36-INCH WIDTH)



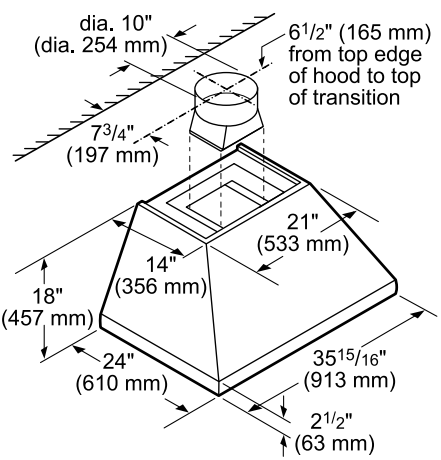
HDDB36WS

WALL CHIMNEY DRAWER HOOD (36-INCH WIDTH)



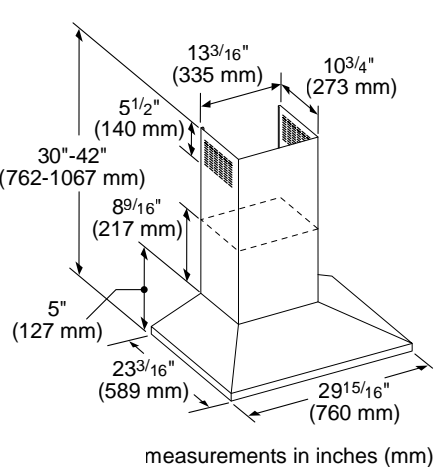
HPCN36WS

WALL CHIMNEY HOOD (36-INCH WIDTH)



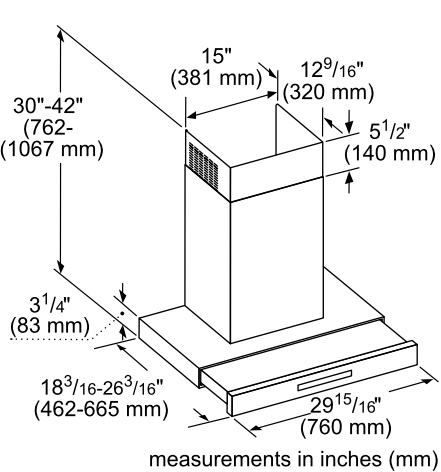
HMCB30WS

WALL CHIMNEY HOOD WITH BLOWER (30-INCH WIDTH)



HDDB30WS

WALL CHIMNEY DRAWER HOOD (30-INCH WIDTH)



Planning Information

ISLAND HOODS

Model Options

Thermador Island Hoods are available in 40-inch, 42-inch and 48-inch widths and feature a stainless steel design and the 40-inch has an elegant glass canopy. All of our island hoods are adjustable to suit ceiling heights of up to 9'.

Electrical Specifications

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

Installation Considerations

The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Island Hood, be sure to verify the dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Island Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance's installation manual.

Thermador Island Hoods are suspended from the ceiling. The minimum ceiling height required is 97 ³/₁₆".

Optional Accessories

See pages 242–245 for accessories.

Electric Load (120V, 60Hz)

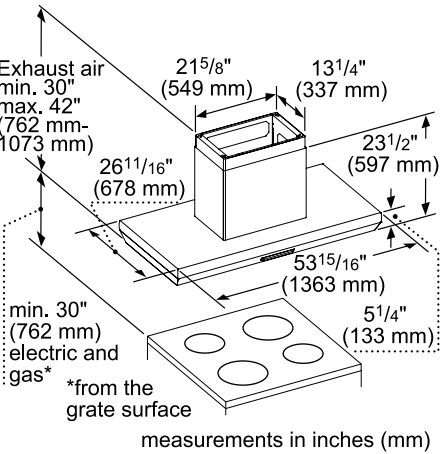
| | | REMOTE BLOWER | INLINE BLOWER | INTEGRATED BLOWER |
|--------------------|-------|---------------|---------------|----------------------|
| | | VTR2FZ | VTI2FZ | VTN2DA* |
| HPIN54WS, HPIN42WS | Amps | 11.1 | 11.1 | 8.3 |
| | Watts | 1,332 | 1,332 | 996 |
| HMIB42WS, HMIB36WS | Amps | — | — | Blower Included, 5.2 |

Installation

ISLAND HOODS

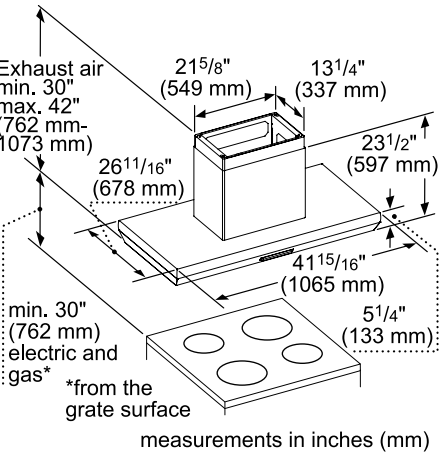
HPIN54WS

BOX ISLAND HOOD (54-INCH WIDTH)



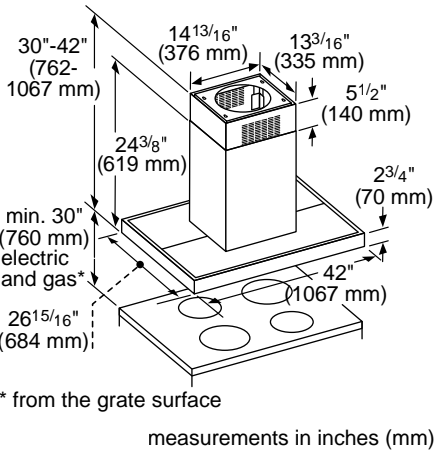
HPIN42WS

BOX ISLAND HOOD (42-INCH WIDTH)



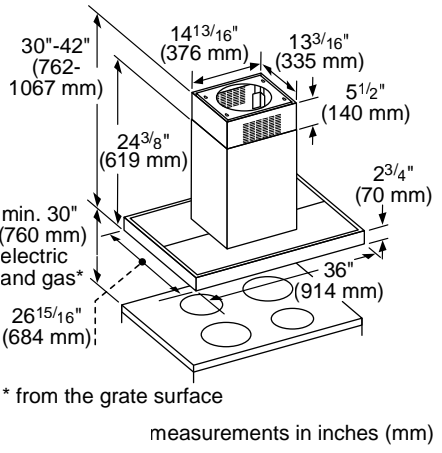
HMIB42WS

LOW PROFILE ISLAND HOOD WITH BLOWER (42-INCH WIDTH)



HMIB36WS

LOW PROFILE ISLAND HOOD WITH BLOWER (36-INCH WIDTH)



*Available Q4 2024

Planning Information

DOWNDRAFT

Model Options

Thermador Downdraft Hoods are available in 30 and 37-inch widths to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

Electrical Specifications

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

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Downdraft Hood, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

The Thermador Downdraft Hood System is available in 30-inch or 37-inch widths. It is intended for installation with Thermador non-professional gas, electric or induction cooktops only.

Thermador Downdraft Hoods may be installed in a wall or island behind a Thermador non-professional gas, electric or induction cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Optional Accessories

See pages 242–245 for accessories.

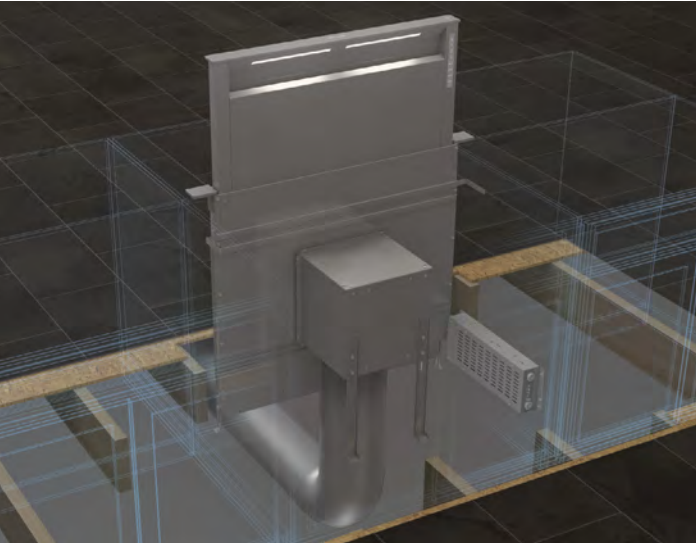
Electric Load (120V, 60Hz)

| | | REMOTE BLOWER | | INLINE BLOWER | | FLEXIBLE BLOWER |
|----------|-------|---------------|--------|---------------|--------|-----------------|
| | | VTR1FZ | VTR2FZ | VTI1FZ | VTI2FZ | VTD600P |
| UCVM36XS | Amps | 3.25 | 5.35 | 2.95 | 5.49 | 4.5 |
| | Watts | 390 | 642 | 354 | 659 | 540 |
| UCVM30XS | Amps | 3.1 | 5.25 | 2.86 | 5.39 | 4.5 |
| | Watts | 372 | 630 | 343 | 647 | 540 |
| UCVP36XS | Amps | 3.4 | 5.5 | 3.1 | 5.64 | 4.5 |
| | Watts | 408 | 660 | 372 | 677 | 540 |

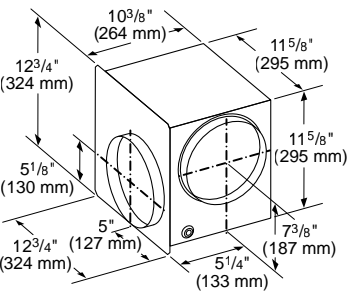
Installation

DOWNDRAFT

Flexible Blower Installation – Front Exhaust Example



Required Blower



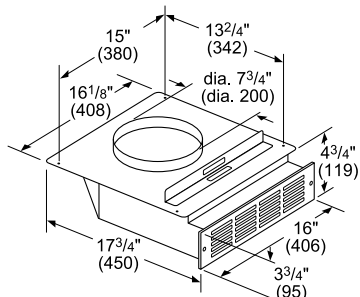
VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

measurements in inches (mm)

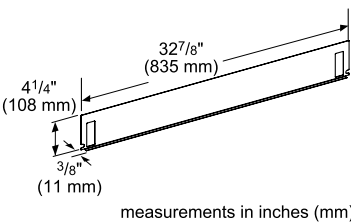
Application

- Front downward application with space under floor line for duct work*
- Integral blower with front downward application can be used with optional recirculation kit*
- Integral blower can rotate for left or right exhaust
- Elbow and duct work are not included

Optional Accessories



RECIRCULATION KIT
UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only



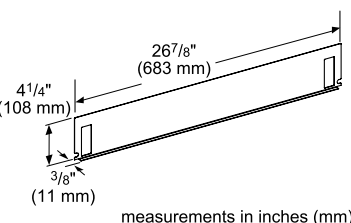
DOWNDRAFT GAS COOKTOP SEAL TRIM KIT
UCV36ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



REPLACEMENT CHARCOAL FILTER
HDDFILTUC
Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit



EXTNCE5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.



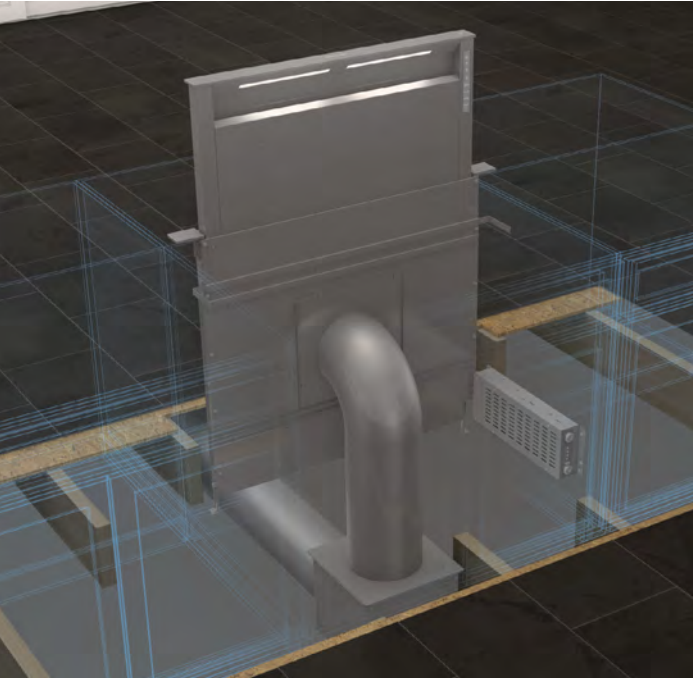
DOWNDRAFT GAS COOKTOP SEAL TRIM KIT
UCV30ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.

*For only front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

Installation

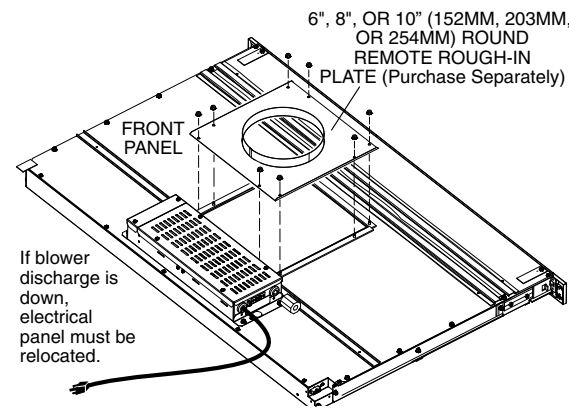
DOWNDRAFT

Flexible Blower Installation – Front Exhaust With Flexible Blower Below Floor Line Example

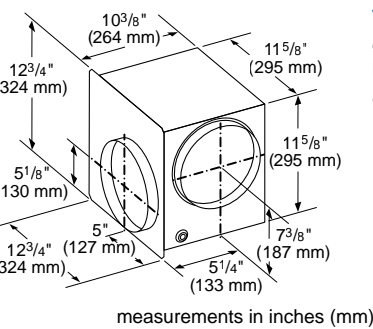


Application

- Front downward application with space under floor line for duct work*
- Elbow and duct work are not included

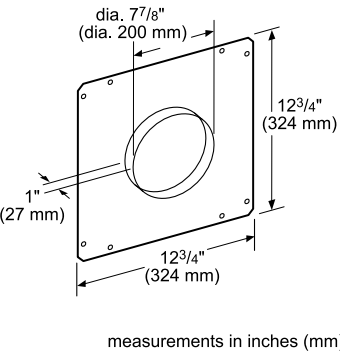


Required Blower



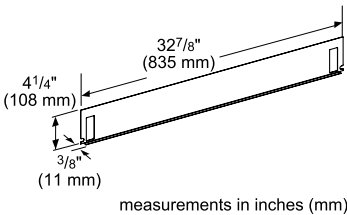
VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Required Accessories

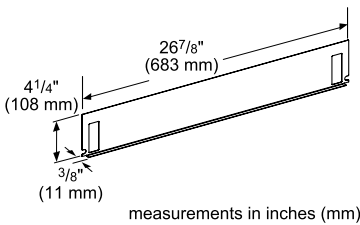


CVTFRONT8
8" round front plate allows for front downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.

Optional Accessories



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT
UCV36ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT
UCV30ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.



EXTNCE5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

*For front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

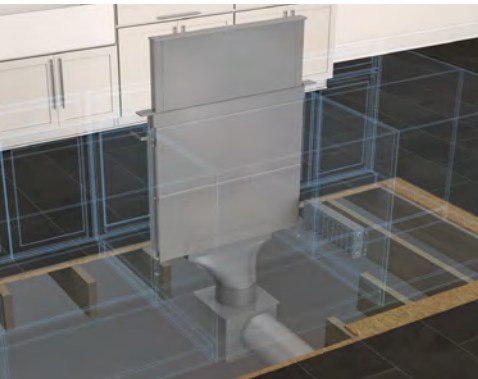
Installation

DOWNDRAFT

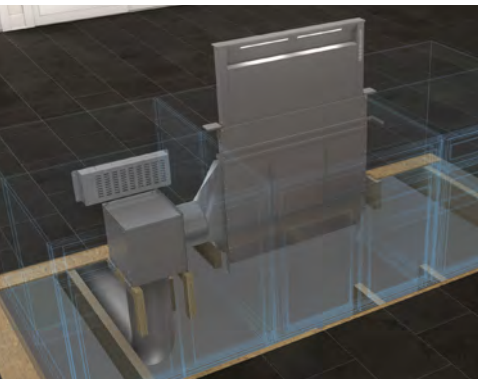
Flexible Blower Installation – Rear, Downward, Left or Right Side Exhaust Example



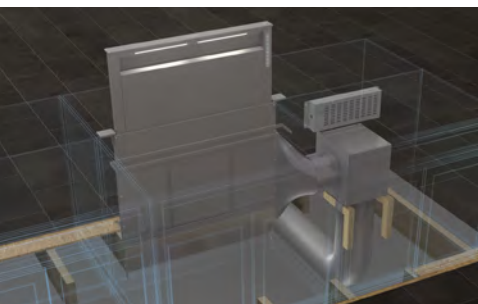
REAR EXHAUST



DOWNWARD EXHAUST



LEFT SIDE EXHAUST

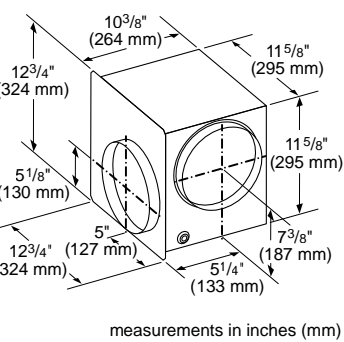


RIGHT SIDE EXHAUST

Application

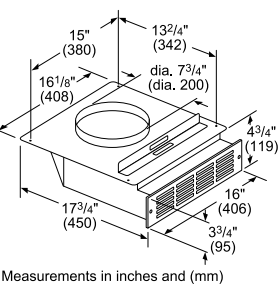
- Rear, downward, left or right side exhaust options to preserve precious kitchen storage space or if ducting is more convenient for these configurations*
- Requires at least 18" of clearance to fit the blower and transition
- Blower must be accessible for maintenance
- Elbow and duct work are not included

Required Blower

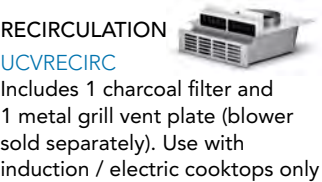


VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Optional Accessories



REPLACEMENT CHARCOAL FILTER
HDDLITUC
Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit



RECIRCULATION
UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only

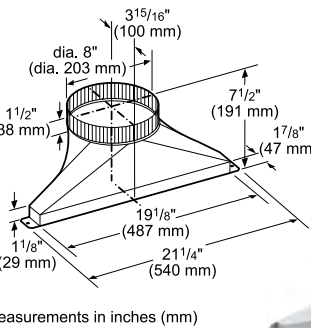


EXTNCE5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

*For only front downward ducting applications, electrical panel must be remotely mounted. Electrical panel can still be remotely mounted in other exhaust configurations if desired. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

NOTE: Some applications may require deeper cabinets. Side and rear exhaust require at least 18" of clearance to fit the blower and / or duct work. Refer to installation manual.

Required Accessory

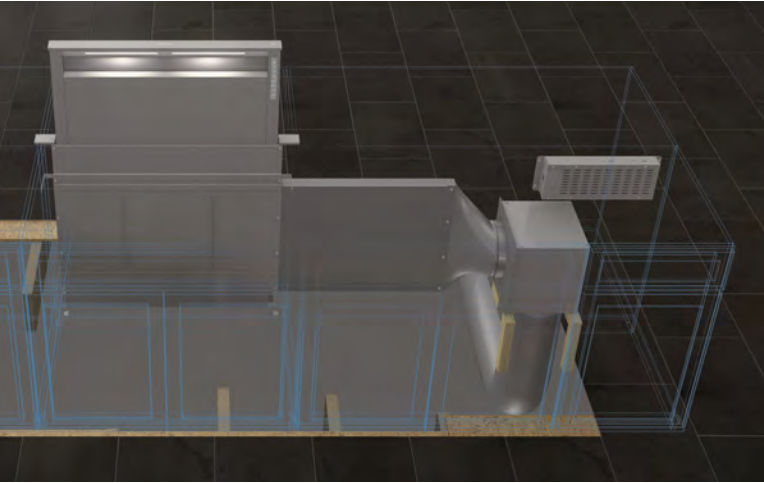


CVTSIDE8
8" round transition allows for left, right, rear or downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.

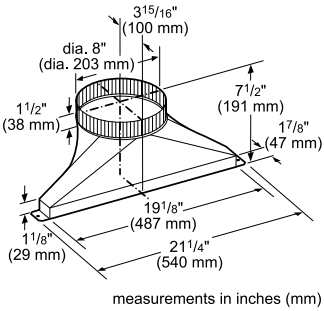
Installation

DOWNDRAFT

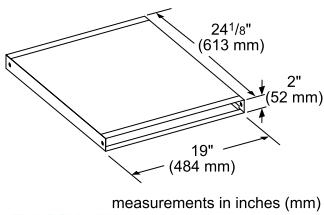
Flexible Blower Installation – Side Exhaust with Slim 2' Rectangular Duct Example



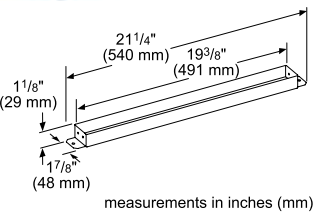
Required Accessories



CVTSIDE8
8" round transition to connect CVDUCT2 to VTD600P. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.



CVDUCT2
Rectangular 2 ft. long x 1 7/8 in deep x 19 in wide duct. CVDUCT2 transition required to directly connect CVDUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8, and CVTSIDE10.



CVTRECT2
Transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right, or rear

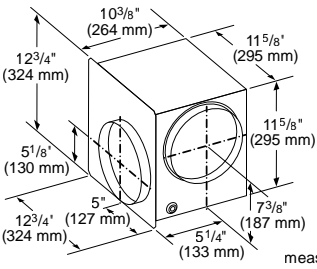
*For only front downward ducting applications, electrical panel must be remotely mounted. Electrical panel can still be remotely mounted in other exhaust configurations if desired. Optional 5' extension cable EXTNCES5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

NOTE: Some applications may require deeper cabinets. Refer to installation manual.

Application

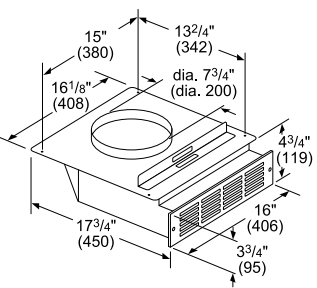
- Side exhaust option to preserve precious kitchen storage space or if ducting is more convenient for this configuration*
- A slim 2' rectangular duct is available to place flexible blower in areas such as unused corner in island or peninsula applications
- Blower must be accessible for maintenance
- Elbow and duct work are not included

Required Blower



VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Optional Accessories



RECIRCULATION KIT UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only



REPLACEMENT CHARCOAL FILTER HDDFILTUC
Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT UCV36ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT UCV30ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.

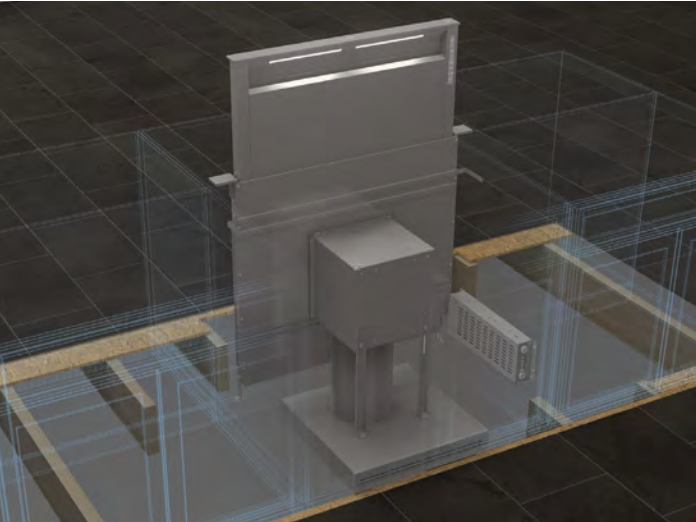


EXTNCES5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

Installation

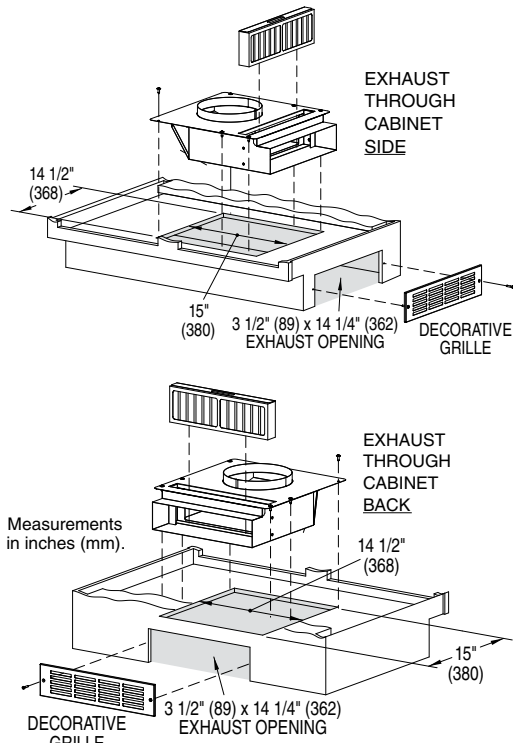
DOWNDRAFT

Flexible Blower Installation – Recirculation Example



Application

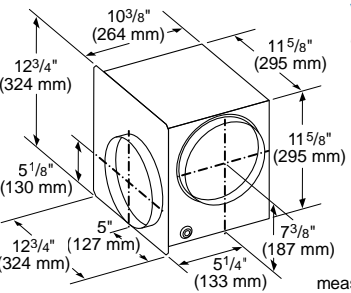
- Allows for non-ducted downdraft installation by eliminating the need to exhaust to the exterior of the home*
- Recirculation module and metal grill vent plate placement can be rotated for flexible exhaust placement
- Elbow and duct work are not included
- Use with induction / electric cooktops only



*For front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCES5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

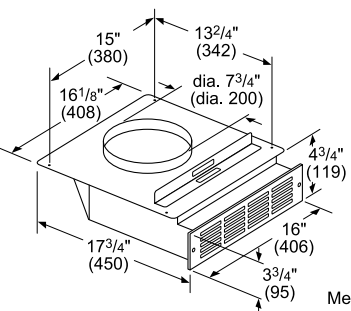
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Required Blower



VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Required Accessories



RECIRCULATION KIT UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction / electric cooktops only

Optional Accessories



REPLACEMENT CHARCOAL FILTER HDDFILTUC
Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT UCV36ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT UCV30ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.



EXTNCES5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

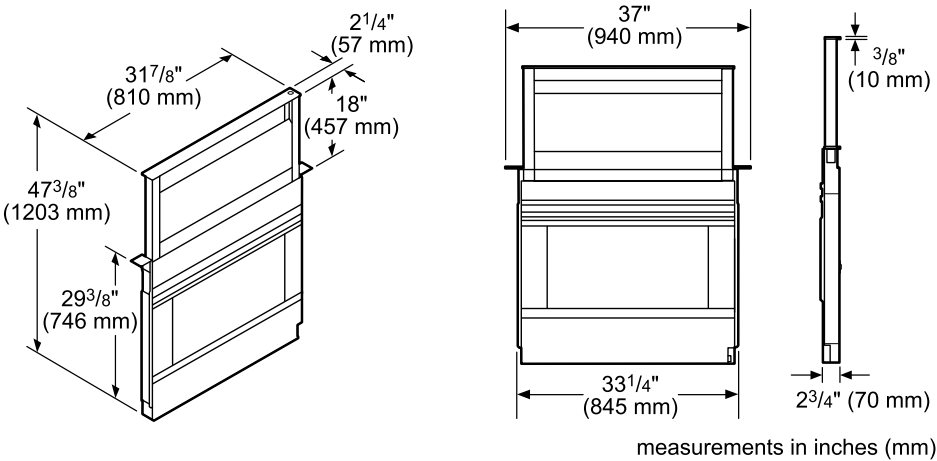


Installation

DOWNDRAFT

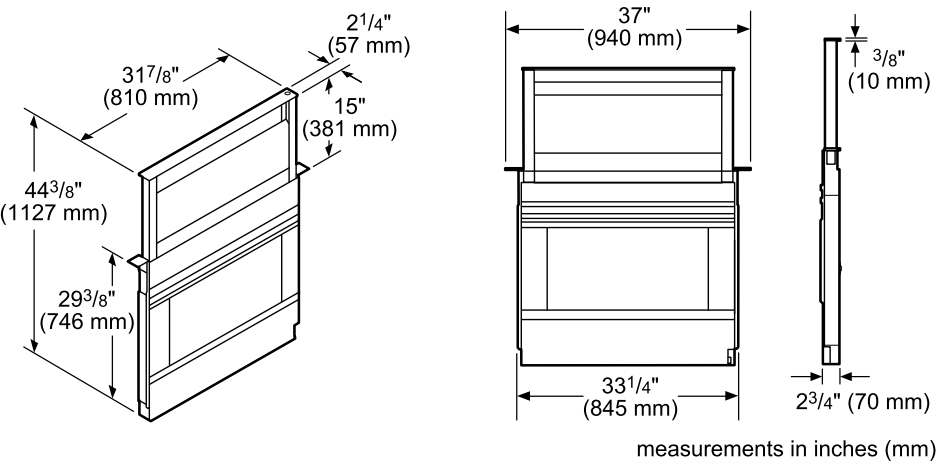
UCVP36XS

36-INCH DELUXE DOWNDRAFT VENTILATION HOOD DIMENSIONS



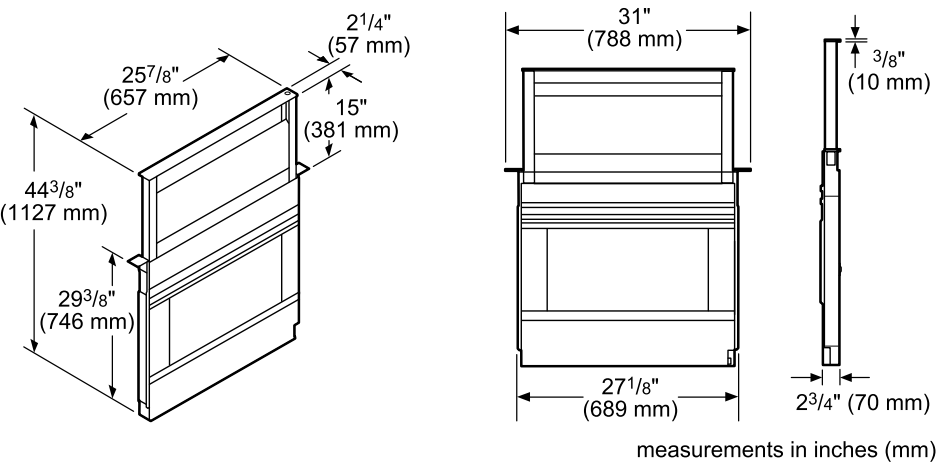
UCVM36XS

36-INCH DOWNDRAFT VENTILATION HOOD DIMENSIONS



UCVM30XS

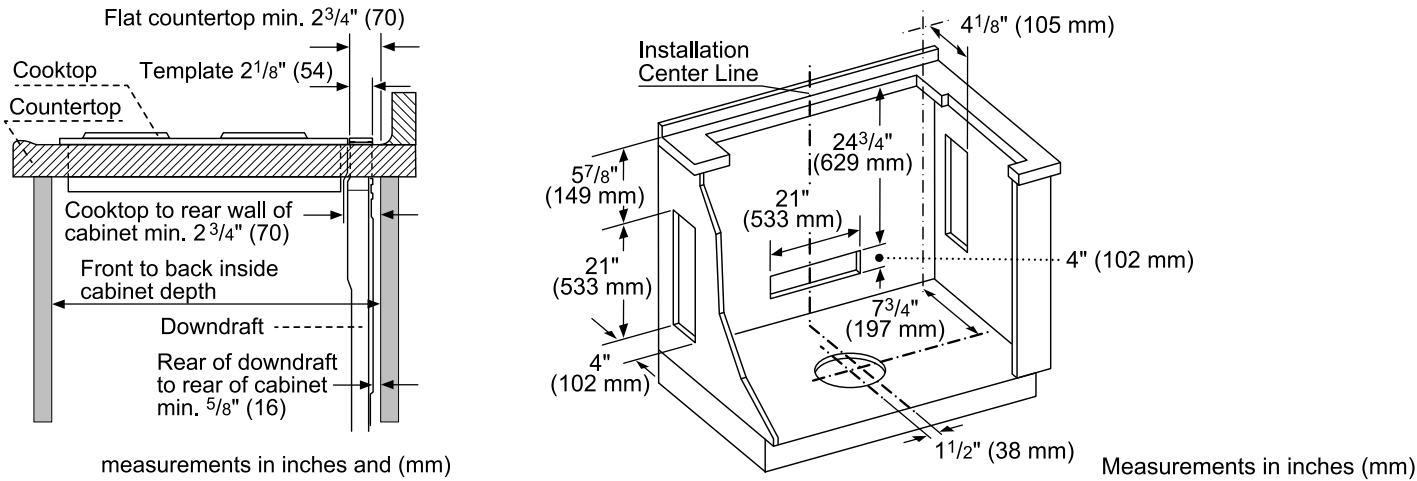
30-INCH DOWNDRAFT VENTILATION HOOD DIMENSIONS



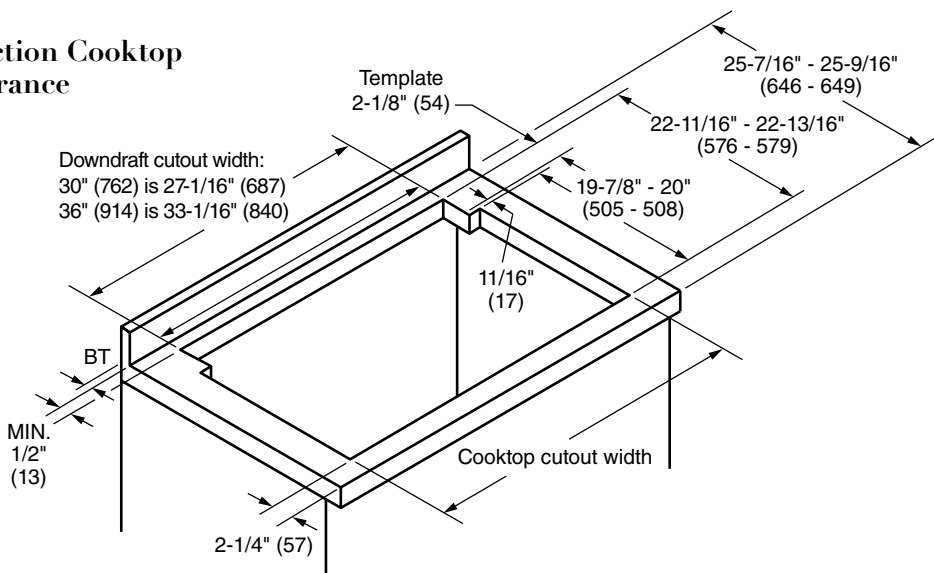
Installation

DOWNDRAFT

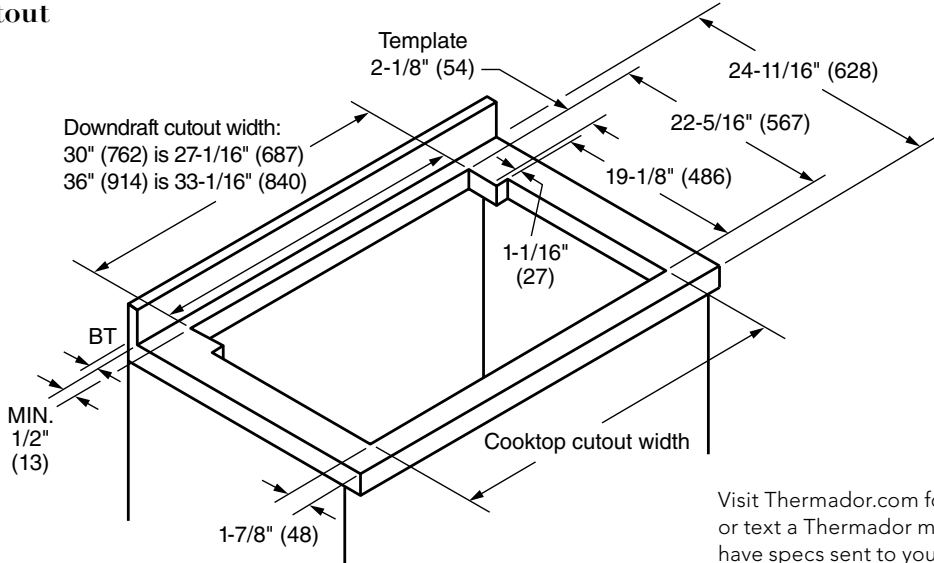
37-Inch and 30-Inch Downdraft Ventilation Hood Cutout and Clearance Dimensions



Electric or Induction Cooktop Cutout and Clearance Dimensions



Gas Cooktop Cutout and Clearance Dimensions



Visit [Thermador.com](https://www.thermador.com) for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Planning Information

CUSTOM INSERTS

Model Options

Professional Thermador Custom Hood Inserts are available in 30-inch, 36-inch, 42-inch, 48-inch and 60-inch widths.

Electrical Specifications

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

Installation Considerations

The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Custom Hood Insert, be sure to verify the dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Custom Hood Inserts may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance’s installation manual.

Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

Optional Accessories

See pages 242–245 for accessories.

Electric Load (120V, 60Hz)

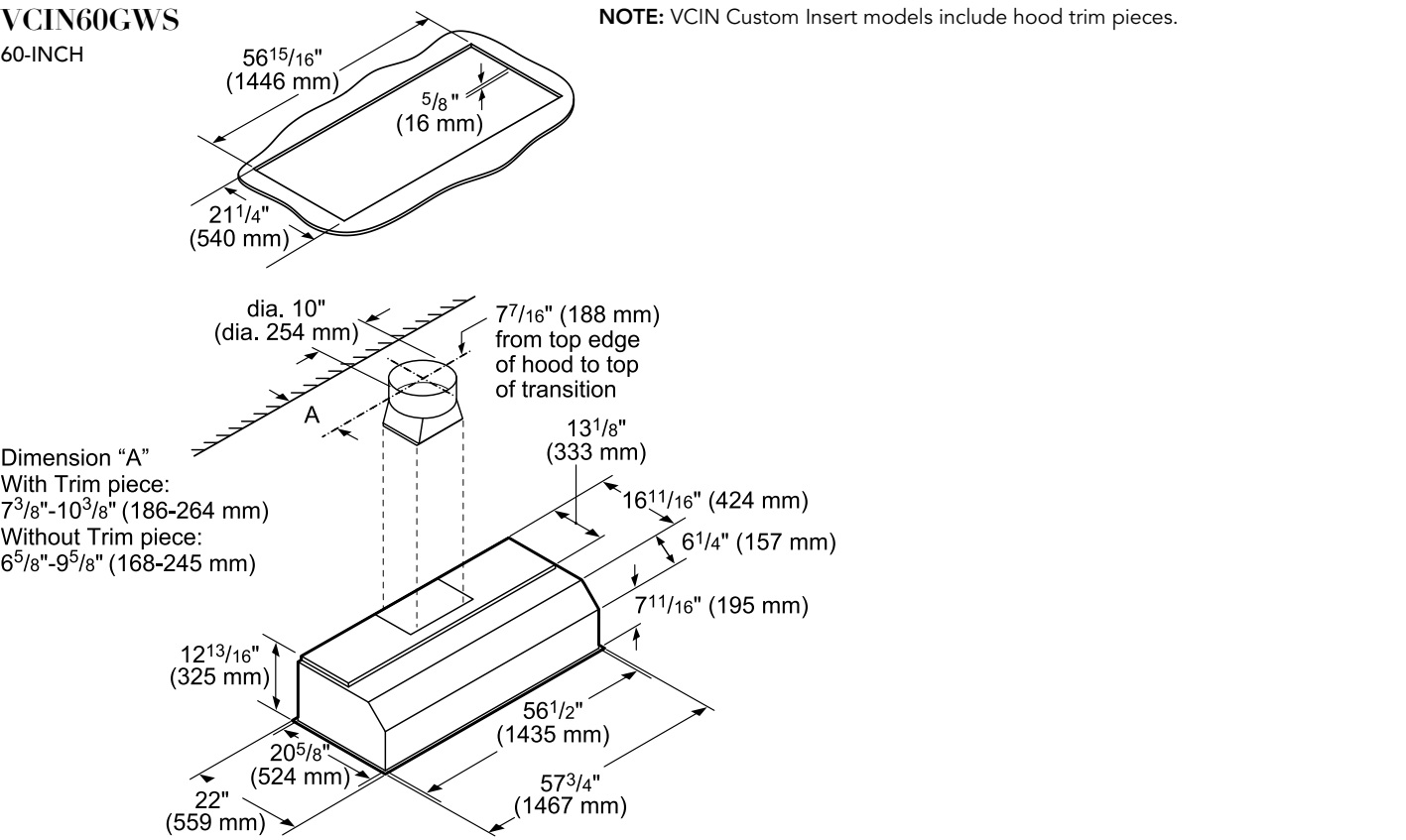
| | | REMOTE BLOWER | INLINE BLOWER | INTEGRATED BLOWER |
|---------------------------------|-------|---------------|---------------|----------------------|
| | | VTR2FZ | VTI2FZ | VTN2FZ |
| VCIN60GWS, VCIN54GWS, VCIN48GWS | Amps | 11.1 | 11.1 | 9.5 |
| | Watts | 1,332 | 1,332 | 1,140 |
| VCIN42GWS | Amps | 10.3 | 10.3 | 8.7 |
| | Watts | 1,236 | 1,236 | 1,140 |
| VCIN36GWS | Amps | 10.3 | 10.3 | 8.7 |
| | Watts | 1,236 | 1,236 | 1,044 |
| VCI3B36ZS, VCI3B30ZS | Amps | — | — | Blower Included, 2.4 |
| VCI6B36ZS, VCI6B30ZS | Amps | — | — | Blower Included, 3.3 |

Installation

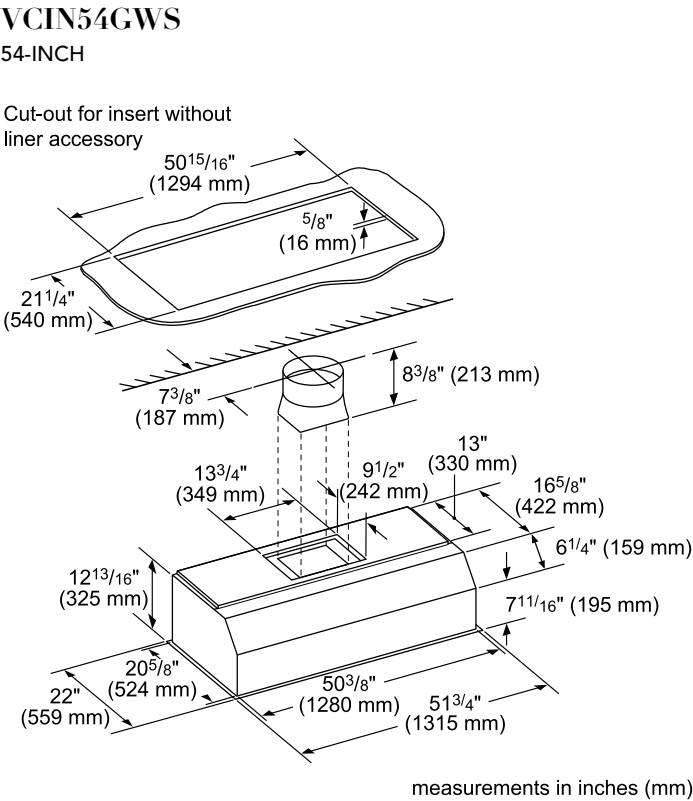
CUSTOM INSERTS

Custom Insert Hood Dimensions

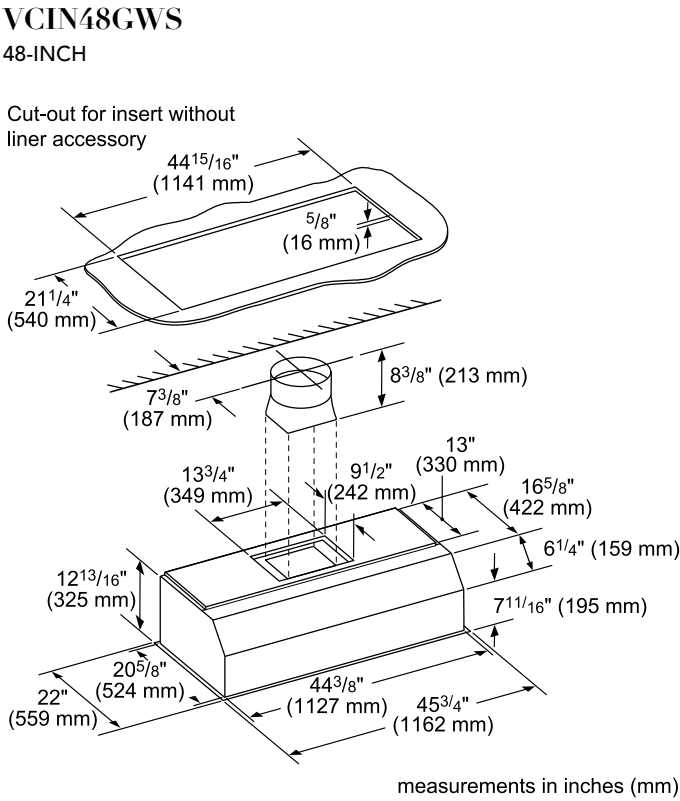
VCIN60GWS 60-INCH



VCIN54GWS 54-INCH



VCIN48GWS 48-INCH



measurements in inches (mm)

measurements in inches (mm)



Installation

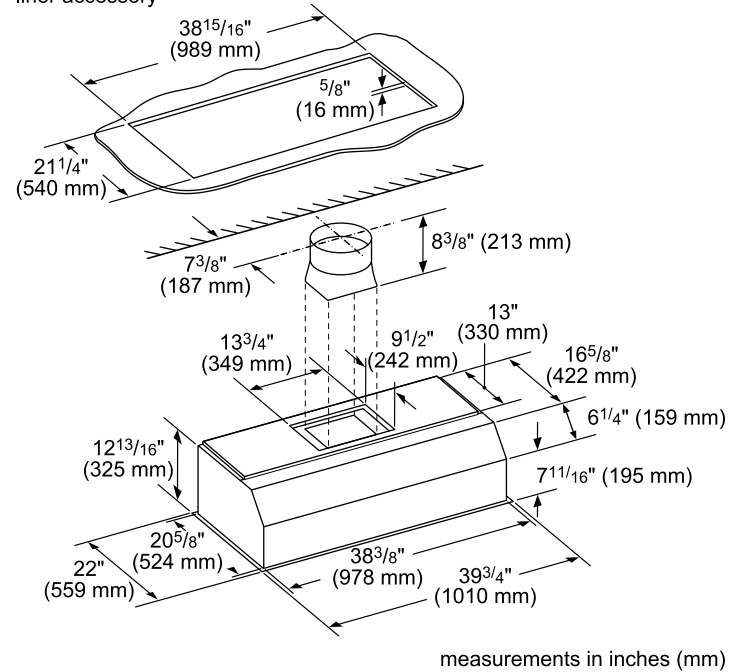
CUSTOM INSERTS

Custom Insert Hood Dimensions

VCIN42GWS

42-INCH

Cut-out for insert without
liner accessory

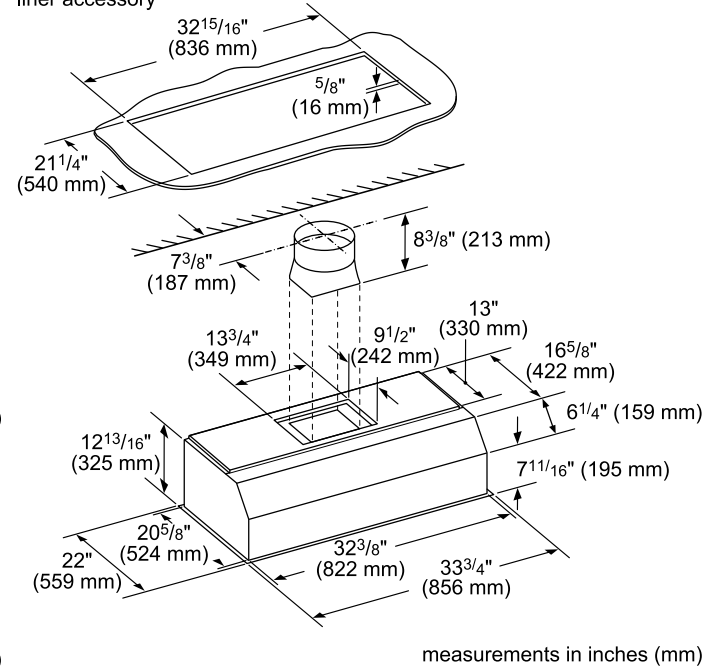


NOTE: VCIN Custom Insert models include hood trim pieces.

VCIN36GWS

36-INCH

Cut-out for insert without
liner accessory



Installation

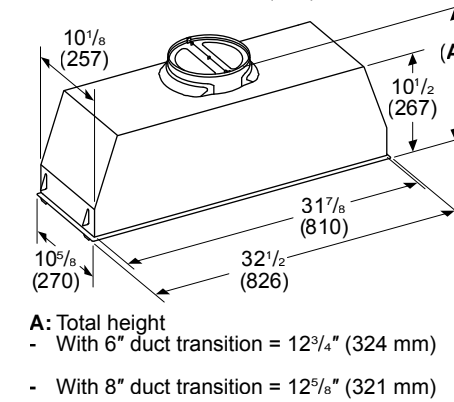
CUSTOM INSERTS

Custom Insert Hood Dimensions

VCI3B36ZS, VCI6B36ZS

36-INCH

Measurements in inches (mm)



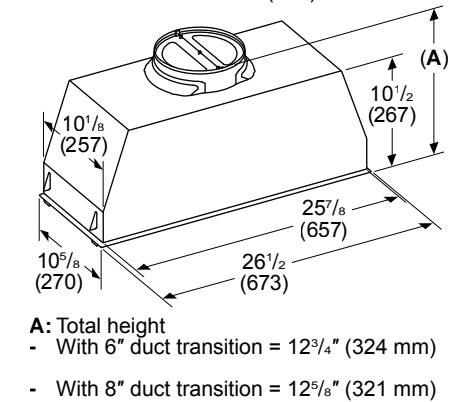
A: Total height

- With 6" duct transition = 12³/₄" (324 mm)
- With 8" duct transition = 12⁵/₈" (321 mm)

VCI3B30ZS, VCI6B30ZS

30-INCH

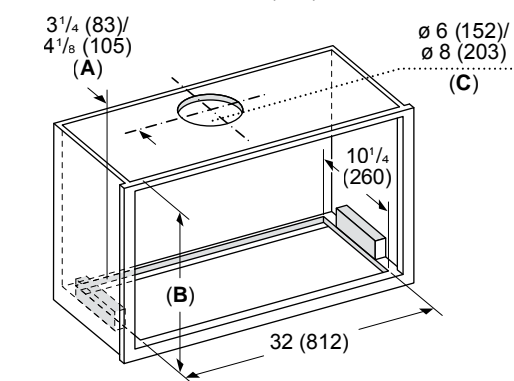
Measurements in inches (mm)



A: Total height

- With 6" duct transition = 12³/₄" (324 mm)
- With 8" duct transition = 12⁵/₈" (321 mm)

Measurements in inches (mm)

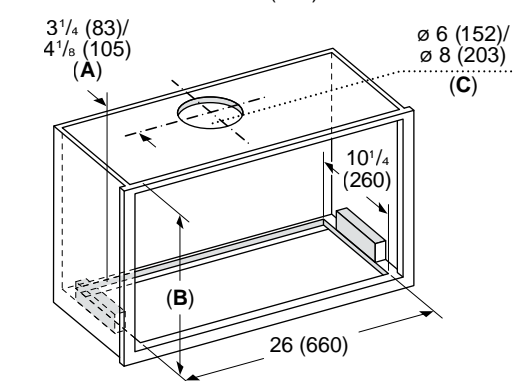


A: Location of duct opening (from back inside edge of cabinet)

B: Min. height for vertical discharge = 15" (381 mm), min.
Height for horizontal discharge or recirculation =
VCI3B36ZS-23" (584 mm)
VCI6B36ZS-27" (686 mm)

C: Pending model/blower size

Measurements in inches (mm)



A: Location of duct opening (from back inside edge of cabinet)

B: Min. height for vertical discharge = 15" (381 mm), min.
Height for horizontal discharge or recirculation =
VCI3B30ZS-23" (584 mm)
VCI6B30ZS-27" (686 mm)

C: Pending model/blower size



FREEDOM® COLLECTION
REFRIGERATION
FOR MASTERPIECE® AND PROFESSIONAL COLLECTIONS

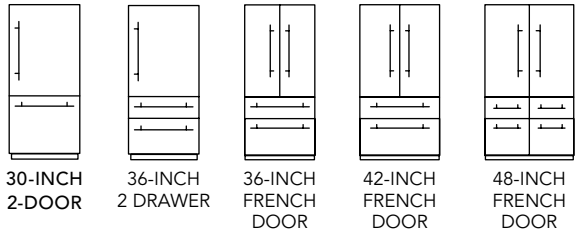
The Freedom Refrigeration Collection features stainless steel interiors for enhanced performance inside and out. Choose from a suite of personalization options, including custom stainless steel columns, expanded storage, and more.

Shown: 48-Inch Pre-Assembled French Door Bottom Freezer, 4 Drawer



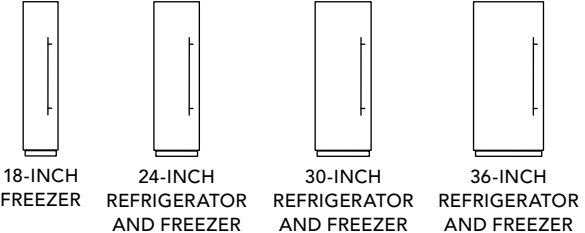
Bottom Freezers

The New Freedom® Bottom Freezer Refrigeration Collection offers single configuration solutions that provide more features, more innovation, and exceptional performance.



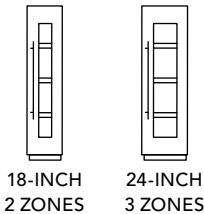
Fresh Food and Freezer Columns

Featuring first of its kind innovation, Thermador Freedom® Fresh Food and Freezer Columns are customizable both inside and out.



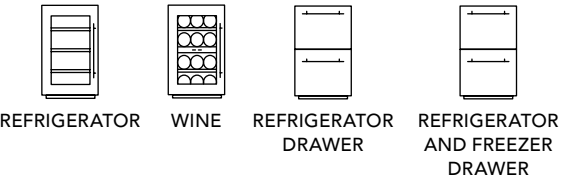
Wine Columns

An absolute must for wine connoisseurs, Thermador Wine Columns offer multiple zone control to ensure your wines are stored at the optimum temperature and humidity.



Under-Counter

Select from a wide variety of Under-Counter configurations that fit all the ways you choose to cool in the kitchen and beyond.



Preservation Personified

Customize Your Exterior

Our award winning Freedom® Collections offers customized exteriors in three simple steps.

- 1. Choose your unit: Refrigerator, Freezer, Bottom Freezer, Wine Column or Under-Counter.
- 2. Choose your panel: stainless steel for a standout look, or custom panel for seamless integration with the rest of your cabinetry.



Stainless Steel Panel



Custom Panel

- 3. Choose your handle design: Masterpiece®, Professional, or custom handles. See pages 247–248 for details.



Masterpiece®



Professional

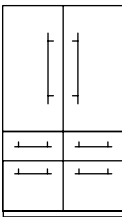


Refrigeration Solutions

DESIGNED WITH YOUR NEEDS IN MIND

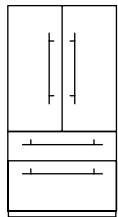
Our new 48-inch and 42-inch Bottom Freezer offerings are crafted to slip effortlessly into your kitchen layout, requiring just one plug. Fits into a 41.5-inch or 47.5-inch space or fully flush in a 42-inch or 48-inch space without the need to adjust existing cabinetry.

48-Inch Solution



48-Inch Bottom Freezer
French Door Refrigerator

42-Inch Solution



42-Inch Bottom Freezer
French Door Refrigerator

Visit **THERMADOR.COM** for details on building your custom refrigeration.
Features vary by model. See Thermador.com or specification sheets for details.

Custom Panel Bottom Freezers

FREEDOM® REFRIGERATION

Home Connect



- 30-Inch Bottom Freezer 2 Door
 - Reversible Door Swing
 - Diamond Ice
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 30-Inch – T30IB905SP



- 42-Inch French Door Bottom Freezer 2 Drawer, Panel-Ready
 - ThermaFlex™ Drawer
 - Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
 - 4 Interior Cameras
 - Internal Water Dispenser
 - Build Your Custom Column by Choosing a Panel and Handle
- 42-Inch – T42IT100NP



- 36-Inch Bottom Freezer 2 Drawer, Panel-Ready
 - Reversible Door Swing
 - ThermaFlex™ Drawer
 - Dedicated Ice Zone with Diamond Ice
 - 3 Interior Cameras
 - Internal Water Dispenser
 - Build Your Custom Column by Choosing a Panel and Handle
- 36-Inch – T36IB100SP



- 48-Inch French Door Bottom Freezer 4 Drawer, Panel-Ready
 - ThermaFlex™ Drawer
 - Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
 - 4 Interior Cameras
 - Internal Water Dispenser
 - Build Your Custom Column by Choosing a Panel and Handle
- 48-Inch – T48IT100NP



- 36-Inch French Door Bottom Freezer 2 Drawer, Panel-Ready
 - ThermaFlex™ Drawer
 - Dedicated Ice Zone with Diamond Ice
 - 4 Interior Cameras
 - Internal Water Dispenser
 - Build Your Custom Column by Choosing a Panel and Handle
- 36-Inch – T36IT100NP

Pre-Assembled Bottom Freezers

FREEDOM® REFRIGERATION, PROFESSIONAL

Home Connect



- 30-Inch Bottom Freezer Pre-Assembled 2 Door
 - Reversible Door Swing
 - Diamond Ice
 - Open Door Assist
 - Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit
- 30-Inch – T30BB925SS



- 42-Inch French Door Bottom Freezer Pre-Assembled 2 Drawer
 - ThermaFlex™ Drawer
 - Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
 - 4 Interior Cameras
 - Internal Water Dispenser
 - Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit
- 42-Inch – T42BT120NS



- 36-Inch Bottom Freezer Pre-Assembled 2 Drawer
 - Reversible Door Swing
 - ThermaFlex™ Drawer
 - Dedicated Ice Zone with Diamond Ice
 - 3 Interior Cameras
 - Internal Water Dispenser
 - Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit
- 36-Inch – T36BB120SS



- 48-Inch French Door Bottom Freezer Pre-Assembled 4 Drawer
 - ThermaFlex™ Drawer
 - Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
 - 4 Interior Cameras
 - Internal Water Dispenser
 - Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit
- 48-Inch – T48BT120NS



- 36-Inch French Door Bottom Freezer Pre-Assembled 2 Drawer
 - ThermaFlex™ Drawer
 - Dedicated Ice Zone with Diamond Ice
 - 4 Interior Cameras
 - Internal Water Dispenser
 - Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit
- 36-Inch – T36BT120NS

Pre-Assembled Bottom Freezers

FREEDOM® REFRIGERATION, MASTERPIECE®

Home Connect



- 30-Inch Bottom Freezer Pre-Assembled 2 Door
- Reversible Door Swing
- Diamond Ice
- Open Door Assist
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

30-Inch – T30BB915SS



- 42-Inch French Door Bottom Freezer Pre-Assembled 2 Drawer
- ThermaFlex™ Drawer
- Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

42-Inch – T42BT110NS



- 36-Inch Bottom Freezer Pre-Assembled 2 Drawer
- Reversible Door Swing
- ThermaFlex™ Drawer
- Dedicated Ice Zone with Diamond Ice
- 3 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

36-Inch – T36BB110SS



- 48-Inch French Door Bottom Freezer Pre-Assembled 4 Drawer
- ThermaFlex™ Drawer
- Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

48-Inch – T48BT110NS



- 36-Inch French Door Bottom Freezer Pre-Assembled 2 Drawer
- ThermaFlex™ Drawer
- Dedicated Ice Zone with Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

36-Inch – T36BT110NS

Freestanding French Door Bottom Freezer

FREESTANDING REFRIGERATION, PROFESSIONAL & MASTERPIECE®

Home Connect



Introducing the first-ever Thermador Freestanding Refrigerator. Get an instant preservation upgrade featuring Dual Evaporator and Dual Compressors for optimized freshness, hidden hinges and venting for a seamless exterior, plus best-in-class theater lighting. Achieve the appearance and performance of built-in refrigeration without the need to adjust existing cabinetry.

36-Inch Freestanding Bottom Freezer French Door Features

- Counter-depth 72" Tall Appliance
- Built-in Look Exterior Design
- Dual Evaporator / Dual Compressor
- Illuminated Back Wall
- Adjustable Temperature and Humidity ThermaFresh® Drawers
- Stainless Steel ThermaFresh® Mats
- Internal Water
- Diamond Ice
- Home Connect®
- Full Extension Metal Drawer Rails



36-Inch with Professional Handles – T36FT820NS




36-Inch with Masterpiece® Handles – T36FT810NS


Fresh Food Columns

FREEDOM® REFRIGERATION 




-  **24-Inch Fresh Food**
- Reversible Door Swing
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [24-Inch – T24IR905SP](#)



-  **30-Inch Fresh Food**
- Reversible Door Swing
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [30-Inch – T30IR905SP](#)




-  **36-Inch Fresh Food**
- Reversible Door Swing
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [36-Inch – T36IR905SP](#)


Freezer Columns External Dispenser

FREEDOM® REFRIGERATION 



-  **18-Inch Freezer External Ice & Water Dispenser**
- Diamond Ice
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [18-Inch with Left-Hand Door Swing – T18ID905LP](#)
- [18-Inch with Right-Hand Door Swing – T18ID905RP](#)




-  **24-Inch Freezer External Ice & Water Dispenser**
- Diamond Ice
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [24-Inch with Left-Hand Door Swing – T24ID905LP](#)
- [24-Inch with Right-Hand Door Swing – T24ID905RP](#)


Freezer Columns Internal Ice Maker

FREEDOM® REFRIGERATION 




-  **18-Inch Freezer Internal Diamond Ice Maker**
- Reversible Door Swing
- Diamond Ice
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [18-Inch – T18IF905SP](#)




-  **24-Inch Freezer Internal Diamond Ice Maker**
- Reversible Door Swing
- Diamond Ice
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [24-Inch – T24IF905SP](#)



-  **30-Inch Freezer Internal Diamond Ice Maker**
- Reversible Door Swing
- Diamond Ice
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [30-Inch – T30IF905SP](#)



-  **36-Inch Freezer Internal Diamond Ice Maker**
- Reversible Door Swing
- Diamond Ice
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- [36-Inch – T36IF905SP](#)

Wine Preservation Columns

FREEDOM® REFRIGERATION 



-  **18-Inch Wine Preservation**
- Reversible Door Swing
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- 2 Temperature Zones
- [18-Inch – T18IW905SP](#)



-  **24-Inch Wine Preservation**
- Reversible Door Swing
- Open Door Assist
- Build Your Custom Column by Choosing a Panel and Handle
- 3 Temperature Zones
- [24-Inch – T24IW905SP](#)

*All models except T24IR905SP

See pages 250–251 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

See pages 250–251 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Refrigerators with Glass Door

UNDER-COUNTER FREEDOM® REFRIGERATION

Features

- Customizable Cooling Modes (Fridge, Pantry and Bar)
- Quick Chill
- Soft Close Door
- Door Open Alarm
- LED Theater Lighting
- Fully Adjustable Tempered Glass Shelves
- Touch Electronic Controls
- 24-Inches Wide



Professional Handle
Left-Hinged – T24UR925LS
Right-Hinged – T24UR925RS



Masterpiece* Handle
Left-Hinged – T24UR915LS
Right-Hinged – T24UR915RS



Custom Panel
Left-Hinged – T24UR905LP
Right-Hinged – T24UR905RP

Wine Reserves with Glass Door

UNDER-COUNTER FREEDOM® REFRIGERATION

Features

- Dual Zone Wine Storage
- Fully Independent Adjustable Temperature Zones
- UV Resistant Tempered Glass Door
- Soft Close Door
- Door Open Alarm
- LED Theater Lighting
- Touch Electronic Controls
- 24-Inches Wide



Professional Handle
Left-Hinged – T24UW925LS
Right-Hinged – T24UW925RS



Masterpiece* Handle
Left-Hinged – T24UW915LS
Right-Hinged – T24UW915RS



Custom Panel
Left-Hinged – T24UW905LP
Right-Hinged – T24UW905RP

Double Drawer Refrigerators

UNDER-COUNTER FREEDOM® REFRIGERATION

Features

- Customizable Cooling Modes (Fridge, Pantry and Bar)
- Soft Close Drawers
- Customizable Drawer Organization
- Drawer Open Alarm
- Quick Chill
- LED Lighting
- Drawer Mats
- Touch Electronic Controls
- 24-Inches Wide



Professional Handles
T24UR925DS



Masterpiece* Handles
T24UR915DS



Custom Panel
T24UR905DP

Double Drawer Refrigerator/Freezer

UNDER-COUNTER FREEDOM® REFRIGERATION

Features

- Customizable Cooling Modes in Refrigerator Drawer (Fridge, Pantry and Bar)
- Freezer Drawer with Filtered Automatic Ice Maker
- Soft Close Drawers
- Customizable Drawer Organization
- Drawer Mats
- Drawer Open Alarm
- Quick Chill
- LED Lighting
- Touch Electronic Controls
- 24-Inches Wide



Professional Handles
T24UC925DS



Masterpiece* Handles
T24UC915DS



Custom Panel
T24UC905DP

See page 251 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

See page 251 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Custom Panel Bottom Freezers Quick Reference Chart

FREEDOM® REFRIGERATION



T30IB905SP
30-Inch 2-Door



T36IB100SP
36-Inch 2 Drawer



T36IT100NP
36-Inch 2 Drawer French Door

Key Features

| | | | |
|----------------------------------|-----|-----|-----|
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes |
| Full Stainless Steel Inner Liner | Yes | Yes | Yes |
| Open Door Assist | Yes | No | No |

General Properties

| | | | |
|--|---|---|---|
| Reversible Door Swing | Yes | Yes | N/A |
| Interior Cameras | No | 3 | 4 |
| Soft Close Door | Yes | Yes | Yes |
| Soft Close Drawers | Yes | Yes | Yes |
| Carbon Air Filter | Yes | Yes | Yes |
| Lighting | LED Sidewall and Theater Lighting | LED Interior and Drawer Lighting | LED Interior and Drawer Lighting |
| Refrigerator Shelves | 2 Adj., 1 Fixed | 4 Adj., 1 Fixed | 4 Adj., 1 Fixed |
| Shelf Material | Glass w/Aluminum Profile | Glass w/Aluminum Profile | Glass w/Aluminum Profile |
| Full Extension Drawers @ 90° and 115° Door Opening Angle | Yes | Yes | Yes |
| ThermaFlex™ Convertible Drawer | No | 1 | 1 |
| Thermafresh® Pro Crisper Drawers | No | 2 | 2 |
| Tiered Freezer Drawers | No | 2 | 2 |
| Adjustable Door Bins – Refrigerator | 2 Standard, 1 Gallon | 2 Standard, 1 Gallon | 4 Standard, 2 Gallon |
| Ice Maker | Diamond Ice | Diamond and Entertaining Ice | Diamond and Entertaining Ice |
| Internal Water Dispenser | No | Yes | Yes |
| Door Open Alarms | Yes | Yes | Yes |
| Special Modes | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® |

Capacity

| | | | |
|---------------------------------|--------------|--------------|--------------|
| Total Capacity (cu. ft.) | 16.0 cu. ft. | 19.6 cu. ft. | 18.8 cu. ft. |
| Freezer Capacity (cu. ft.) | 4.5 cu. ft. | 6.1 cu. ft. | 6.1 cu. ft. |
| Refrigerator Capacity (cu. ft.) | 11.5 cu. ft. | 12.7 cu. ft. | 12.7 cu. ft. |

Efficiency

| | | | |
|-----------------------------|---------|---------|---------|
| ENERGY STAR® Certified | Yes | Yes | Yes |
| Annual Energy Consumption** | 470 kWh | 580 kWh | 584 kWh |

Dimensions

| | | | |
|---|--|---|---|
| Appliance Dimensions (H x W x D without Panel or Handles) (in.) | 83 ³ / ₄ "* x 29 ³ / ₄ " x 24" | 83 ⁹ / ₁₆ " Min. – 85 ¹ / ₂ " Max. x 35 ¹ / ₄ " x 24" | 83 ⁹ / ₁₆ " Min. – 85 ¹ / ₂ " Max. x 35 ¹ / ₄ " x 24" |
| Required Cutout Size (H x W x D) (in.) | 84" x 30" x 25" | 84" x 36" x 25" | 84" x 36" x 25" |

*Height adjustable + / -1/2" (+ / -13 mm) **Estimated annual energy consumption. Exact usage may vary.

Custom Panel Bottom Freezers Quick Reference Chart

FREEDOM® REFRIGERATION



T42IT100NP
42-Inch 2 Drawer French Door



T48IT100NP
48-Inch 4 Drawer French Door

| | |
|-----|-----|
| Yes | Yes |
| Yes | Yes |
| No | No |

| | |
|-----|-----|
| N/A | N/A |
| 4 | 4 |
| Yes | Yes |
| Yes | Yes |
| Yes | Yes |

| | |
|---|---|
| LED Interior and Drawer Lighting | LED Interior and Drawer Lighting |
| 4 Adj., 1 Fixed | 4 Adj., 1 Fixed |
| Glass w/Aluminum Profile | Glass w/Aluminum Profile |
| Yes | Yes |
| 1 | 1 |
| 2 | 2 |
| 2 | 2 |
| 4 Standard, 2 Gallon | 4 Standard, 2 Gallon |
| Diamond and Entertaining Ice | Diamond and Entertaining Ice |
| Yes | Yes |
| Yes | Yes |
| Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® |

| | |
|--------------|--------------|
| 23.1 cu. ft. | 26.8 cu. ft. |
| 7.8 cu. ft. | 9.1 cu. ft. |
| 15.3 cu. ft. | 17.7 cu. ft. |

| | |
|---------|---------|
| Yes | Yes |
| 631 kWh | 670 kWh |

| | |
|--|--|
| 83 ⁹ / ₁₆ " Min. – 85 ¹ / ₂ " Max. x 41 ¹ / ₄ "x 24" | 83 ⁹ / ₁₆ " Min. – 85 ¹ / ₂ " Max. x 47 ¹ / ₄ "x 24" |
| 84" x 42" x 25" | 84" x 48" x 25" |



Pre-Assembled Bottom Freezers Quick Reference Chart

FREEDOM® REFRIGERATION

| | | | |
|---|---|---|---|
|  |  |  |  |
| T30BB925SS 30-Inch 2-Door Professional Handles | T30BB915SS 30-Inch 2-Door Masterpiece® Handles | T36BB120SS 36-Inch 2 Drawer Professional Handles | T36BB110SS 36-Inch 2 Drawer Masterpiece® Handles |

| | | | | |
|--|---|---|---|---|
| Key Features | | | | |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes | Yes |
| Full Stainless Steel Inner Liner | Yes | Yes | Yes | Yes |
| Open Door Assist | Yes | Yes | No | No |
| General Properties | | | | |
| Reversible Door Swing | Yes | Yes | Yes | Yes |
| Soft Close Door | Yes | Yes | Yes | Yes |
| Soft Close Drawers | Yes | Yes | Yes | Yes |
| Carbon Air Filter | Yes | Yes | Yes | Yes |
| Lighting | LED Sidewall and Theater Lighting | LED Sidewall and Theater Lighting | LED Interior and Drawer Lighting | LED Interior and Drawer Lighting |
| Refrigerator Shelves | 3 (2 Adj.) | 3 (2 Adj.) | 4 Adj., 1 Fixed | 4 Adj., 1 Fixed |
| Shelf Material | Glass w/Aluminum Profile | Glass w/Aluminum Profile | Glass w/Aluminum Profile | Glass w/Aluminum Profile |
| Full Extension Drawers @ 90° and 115° Door Opening Angle | Yes | Yes | Yes | Yes |
| ThermaFlex™ Convertible Drawer | No | No | 1 | 1 |
| Thermafresh® Pro Crisper Drawers | No | No | 2 | 2 |
| Tiered Freezer Drawers | No | No | 2 | 2 |
| Adjustable Door Bins – Refrigerator | 2 Standard, 1 Gallon | 2 Standard, 1 Gallon | 2 Standard, 1 Gallon | 2 Standard, 1 Gallon |
| Ice Maker | Diamond Ice | Diamond Ice | Diamond and Entertaining Ice | Diamond and Entertaining Ice |
| Door Open Alarms | Yes | Yes | Yes | Yes |
| Special Modes | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® |

| | | | | |
|---------------------------------|--------------|--------------|--------------|--------------|
| Capacity | | | | |
| Total Capacity (cu. ft.) | 16.0 cu. ft. | 16.0 cu. ft. | 18.8 cu. ft. | 18.8 cu. ft. |
| Freezer Capacity (cu. ft.) | 4.5 cu. ft. | 4.5 cu. ft. | 6.1 cu. ft. | 6.1 cu. ft. |
| Refrigerator Capacity (cu. ft.) | 11.5 cu. ft. | 11.5 cu. ft. | 12.7 cu. ft. | 12.7 cu. ft. |

| | | | | |
|---------------------------|---------|---------|---------|---------|
| Efficiency | | | | |
| ENERGY STAR® Certified | Yes | Yes | Yes | Yes |
| Annual Energy Consumption | 470 kWh | 470 kWh | 580 kWh | 580 kWh |

| | | | | |
|---|------------------------------|------------------------------|---|---|
| Dimensions | | | | |
| Appliance Dimensions (H x W x D without Panel or Handles) (in.) | 83 3/4"* x 29 3/4" x 24 3/4" | 83 3/4"* x 29 3/4" x 24 3/4" | 83 9/16" Min. – 85 1/2" Max. x 35 1/4"x 24" | 83 9/16" Min. – 85 1/2" Max. x 35 1/4"x 24" |
| Required Cutout Size (H x W x D) (in.) | 84" x 30" x 25" | 84" x 30" x 25" | 84" x 35 1/2* – 36" x 24" | 84" x 35 1/2* – 36" x 24" |

*Height adjustable + / -1/2" (+ / -13 mm)

Pre-Assembled Bottom Freezers Quick Reference Chart

FREEDOM® REFRIGERATION

| | | | | | |
|---|---|---|---|---|---|
|  |  |  |  |  |  |
| T36BT120NS 36-Inch 2 Drawer French Door Professional Handles | T36BT110NS 36-Inch 2 Drawer French Door Masterpiece® Handles | T42BT120NS 42-Inch 2 Drawer French Door Professional Handles | T42BT110NS 42-Inch 2 Drawer French Door Masterpiece® Handles | T48BT120NS 48-Inch 4 Drawer French Door Professional Handles | T48BT110NS 48-Inch 4 Drawer French Door Masterpiece® Handles |

| | | | | | |
|---|---|---|---|---|---|
| | | | | | |
| Yes | Yes | Yes | Yes | Yes | Yes |
| Yes | Yes | Yes | Yes | Yes | Yes |
| No | No | No | No | No | No |
| | | | | | |
| N/A | N/A | N/A | N/A | N/A | N/A |
| Yes | Yes | Yes | Yes | Yes | Yes |
| Yes | Yes | Yes | Yes | Yes | Yes |
| Yes | Yes | Yes | Yes | Yes | Yes |
| LED Interior and Drawer Lighting | LED Interior and Drawer Lighting | LED Interior and Drawer Lighting | LED Interior and Drawer Lighting | LED Interior and Drawer Lighting | LED Interior and Drawer Lighting |
| 4 Adj., 1 Fixed | 4 Adj., 1 Fixed | 4 Adj., 1 Fixed | 4 Adj., 1 Fixed | 4 Adj., 1 Fixed | 4 Adj., 1 Fixed |
| Glass w/Aluminum Profile | Glass w/Aluminum Profile | Glass w/Aluminum Profile | Glass w/Aluminum Profile | Glass w/Aluminum Profile | Glass w/Aluminum Profile |
| Yes | Yes | Yes | Yes | Yes | Yes |
| 1 | 1 | 1 | 1 | 1 | 1 |
| 2 | 2 | 2 | 2 | 2 | 2 |
| 2 | 2 | 2 | 2 | 2 | 2 |
| 4 Standard, 2 Gallon | 4 Standard, 2 Gallon | 4 Standard, 2 Gallon | 4 Standard, 2 Gallon | 4 Standard, 2 Gallon | 4 Standard, 2 Gallon |
| Diamond and Entertaining Ice | Diamond and Entertaining Ice | Diamond and Entertaining Ice | Diamond and Entertaining Ice | Diamond and Entertaining Ice | Diamond and Entertaining Ice |
| Yes | Yes | Yes | Yes | Yes | Yes |
| Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® | Sabbath, Economy, Vacation, SuperCool, SuperFreeze® |
| | | | | | |
| 18.8 cu. ft. | 18.8 cu. ft. | 23.1 cu. ft. | 23.1 cu. ft. | 26.8 cu. ft. | 26.8 cu. ft. |
| 6.1 cu. ft. | 6.1 cu. ft. | 7.8 cu. ft. | 7.8 cu. ft. | 9.1 cu. ft. | 9.1 cu. ft. |
| 12.7 cu. ft. | 12.7 cu. ft. | 15.3 cu. ft. | 15.3 cu. ft. | 17.7 cu. ft. | 17.7 cu. ft. |
| | | | | | |
| Yes | Yes | Yes | Yes | Yes | Yes |
| 584 kWh | 584 kWh | 631 kWh | 631 kWh | 670 kWh | 670 kWh |
| | | | | | |
| 83 9/16" Min. – 85 1/2" Max. x 35 1/4"x 24" | 83 9/16" Min. – 85 1/2" Max. x 35 1/4"x 24" | 83 9/16" Min. – 85 1/2" Max. x 41 1/4"x 24" | 83 9/16" Min. – 85 1/2" Max. x 41 1/4"x 24" | 83 9/16" Min. – 85 1/2" Max. x 47 1/4"x 24" | 83 9/16" Min. – 85 1/2" Max. x 47 1/4"x 24" |
| 84" x 35 1/2* – 36" x 24" | 84" x 35 1/2* – 36" x 24" | 84" x 41 1/2* – 42" x 24" | 84" x 41 1/2* – 42" x 24" | 84" x 47 1/2* – 48" x 24" | 84" x 47 1/2* – 48" x 24" |

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Freestanding French Door Bottom Freezer Quick Reference Chart

REFRIGERATION



T36FT820NS
36-Inch French-Door
Professional Handles



T36FT810NS
36-Inch French-Door
Masterpiece® Handles

Key Features

| | | |
|--|-----|-----|
| Home Connect® (Wi-Fi Enabled) | Yes | Yes |
| Full 72" Height and True Counter-Depth for Built-In Appearance | Yes | Yes |
| Stainless Steel ThermaFresh® Mats | 2 | 2 |
| Dual Compressors / Evaporators | Yes | Yes |
| ThermaFresh® Temperature & Humidity Managed Drawers | 2 | 2 |

General Properties

| | | |
|-------------------------------------|---|-----------------------|
| Carbon Air Filter & Ethylene Filter | Yes | Yes |
| Lighting | LED Recessed Side Light Bars & Fully Illuminated Back Panel | |
| Refrigerator Shelves | 5 (4 Adj.) | 5 (4 Adj.) |
| Shelf Material | Glass w/Metal Profile | Glass w/Metal Profile |
| Door Bins – Refrigerator | 6 (2 Gallon) | 6 (2 Gallon) |
| Defrost Process – Freezer | Automatic | Automatic |
| Freezer Drawers | 3 | 3 |
| Internal Water Dispenser | Yes | Yes |
| Water Filter | Yes | Yes |
| Ice Maker with Diamond Ice System | Yes | Yes |
| Door Open Alarm | Yes | Yes |
| SuperCool | Yes | Yes |
| SuperFreeze® | Yes | Yes |
| Special Modes | Sabbath, Economy, Vacation | |

Capacity

| | | |
|---|--------------------|--------------------|
| Total Capacity (cu. ft.) | 20.8 cu. ft. | 20.8 cu. ft. |
| Refrigerator / Freezer Capacity (cu. ft.) | 14.8 / 6.0 cu. ft. | 14.8 / 6.0 cu. ft. |

Efficiency

| | | |
|---------------------------|---------|---------|
| ENERGY STAR® Certified | Yes | Yes |
| Annual Energy Consumption | 570 kWh | 570 kWh |

Dimensions

| | | |
|--|---|---------------------------|
| Appliance Dimensions (H x W x D) (in.) | 72"* x 35 5/8" x 31 7/16" | 72"* x 35 5/8" x 31 7/16" |
| Appliance Dimensions without Hinges and Doors (H x W x D) (in.) | 71 1/2" x 35 5/8" x 24"* | 71 1/2" x 35 5/8" x 24"* |
| Appliance Dimensions with Hinges and Doors, No Handles (H x W x D) (in.) | 72"* x 35 5/8" x 28 3/4" | 72"* x 35 5/8" x 28 3/4" |
| Required Cutout Size (H x W x D) (in.) | 72" x 36" x 25" | 72" x 36" x 25" |

*When leveling legs are fully extended, add **5/8"** to overall height, total 72**5/8"**. ** The cutout depth of 25" includes the required 1" airflow. The electrical covers on the back of unit do not require additional depth.

Fresh Food Columns Quick Reference Chart

FREEDOM® REFRIGERATION



T24IR905SP
24-Inch



T30IR905SP
30-Inch



T36IR905SP
36-Inch

Key Features

| | | | |
|---|-----|-----|-----|
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes |
| Full Stainless Steel Inner Liner | Yes | Yes | Yes |
| Touchscreen Display Panel Controls Settings | Yes | Yes | Yes |
| ThermaFresh® System | Yes | Yes | Yes |
| Open Door Assist | Yes | Yes | Yes |

General Properties

| | | | |
|--|-----------------------------------|--------------|--------------|
| Panel Ready | Yes | Yes | Yes |
| Reversible Door Swing | Yes | Yes | Yes |
| Soft Close Door | Yes | Yes | Yes |
| Soft Close Drawers | Yes | Yes | Yes |
| Carbon Air Filter | Yes | Yes | Yes |
| Lighting | LED Sidewall and Theater Lighting | | |
| Refrigerator Shelves | 4 (3 Adj.) | 4 (3 Adj.) | 4 (3 Adj.) |
| Shelf Material | Glass w/Aluminum Profile | | |
| Full Extension Drawers @ 90° and 115° Door Opening Angle | Yes | Yes | Yes |
| General Use Drawer | 1 | 1 | 1 |
| Humidity Managed Drawer | 1 | 1 | 1 |
| Temperature Controlled Drawer | 1 | 1 | 1 |
| Door Bins | 3 (1 Gallon) | 3 (1 Gallon) | 3 (1 Gallon) |
| Door Open Alarm | Yes | Yes | Yes |
| Special Modes | Sabbath, Economy, Vacation | | |

Capacity

| | | | |
|--------------------------|--------------|--------------|--------------|
| Total Capacity (cu. ft.) | 13.0 cu. ft. | 16.8 cu. ft. | 20.6 cu. ft. |
|--------------------------|--------------|--------------|--------------|

Performance

| | | | |
|-----------------------------------|-----|-----|-----|
| Dedicated Evaporator & Compressor | Yes | Yes | Yes |
| Freeflow® Cold Air System | Yes | Yes | Yes |
| SuperCool | Yes | Yes | Yes |

Efficiency

| | | | |
|---------------------------|---------|---------|---------|
| ENERGY STAR® Certified | Yes | Yes | Yes |
| Annual Energy Consumption | 254 kWh | 279 kWh | 312 kWh |

Dimensions

| | | | |
|--|---|---|---|
| Appliance Dimensions (H x W x D) (in.) | 83 3/4" * x 23 3/4" x 24" | 83 3/4" * x 29 3/4" x 24" | 83 3/4" * x 35 3/4" x 24" |
| Required Cutout Size (H x W x D) (in.) | 84" x 24" x 25" | 84" x 30" x 25" | 84" x 36" x 25" |

*Height adjustable + / -1/2" (+ / -13 mm)



Freezer Columns with External Dispenser

Quick Reference Chart

FREEDOM® REFRIGERATION

| | | | |
|---|---|---|---|
|  |  |  |  |
| T18ID905LP 18-Inch | T18ID905RP 18-Inch | T24ID905LP 24-Inch | T24ID905RP 24-Inch |

| | | | | |
|---|-----------|------------|-----------|------------|
| Key Features | | | | |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes | Yes |
| Full Stainless Steel Inner Liner | Yes | Yes | Yes | Yes |
| Door Swing | Left-Hand | Right-Hand | Left-Hand | Right-Hand |
| In-Door Dispenser with Oversized Opening | Yes | Yes | Yes | Yes |
| Touchscreen Display Panel Controls Settings | Yes | Yes | Yes | Yes |
| Open Door Assist | Yes | Yes | Yes | Yes |

| | | | | |
|--|-----------------------------------|------------|------------|------------|
| General Properties | | | | |
| Panel Ready | Yes | Yes | Yes | Yes |
| Reversible Door Swing | No | No | No | No |
| Soft Close Door | Yes | Yes | Yes | Yes |
| Soft Close Drawers | Yes | Yes | Yes | Yes |
| Lighting | LED Sidewall and Theater Lighting | | | |
| Freezer Shelves | 4 (2 Adj.) | 4 (2 Adj.) | 4 (2 Adj.) | 4 (2 Adj.) |
| Shelf Material | Glass w/Aluminum Profile | | | |
| Full Extension Drawers @ 115° Door Opening Angle | Yes | Yes | Yes | Yes |
| General Use Drawer | 2 | 2 | 2 | 2 |
| Door Bins | 0 | 0 | 0 | 0 |
| External LED Proximity Sensor | Yes | Yes | Yes | Yes |
| Chilled Water, Crushed and Cubed Ice | Yes | Yes | Yes | Yes |
| Rapid Water Replenishment System | Yes | Yes | Yes | Yes |
| Ice Maker with Diamond Ice System | Yes | Yes | Yes | Yes |
| Door Open Alarm | Yes | Yes | Yes | Yes |
| Special Modes | Sabbath, Economy, Vacation | | | |

| | | | | |
|--------------------------|-------------|-------------|--------------|--------------|
| Capacity | | | | |
| Total Capacity (cu. ft.) | 7.8 cu. ft. | 7.8 cu. ft. | 11.2 cu. ft. | 11.2 cu. ft. |

| | | | | |
|-----------------------------------|------------|------------|------------|------------|
| Performance | | | | |
| Dedicated Evaporator & Compressor | Yes | Yes | Yes | Yes |
| SuperFreeze® | Yes | Yes | Yes | Yes |
| Defrost Process | Frost-Free | Frost-Free | Frost-Free | Frost-Free |

| | | | | |
|---------------------------|---------|---------|---------|---------|
| Efficiency | | | | |
| ENERGY STAR® Certified | Yes | Yes | Yes | Yes |
| Annual Energy Consumption | 428 kWh | 428 kWh | 454 kWh | 454 kWh |





| | | | | |
|--|---------------------------|---------------------------|-----------------------|-----------------------|
| Dimensions | | | | |
| Appliance Dimensions (H x W x D) (in.) | 83 3⁄4" * x 17 3⁄4" x 24" | 83 3⁄4" * x 17 3⁄4" x 24" | 84" * x 23 3⁄4" x 24" | 84" * x 23 3⁄4" x 24" |
| Required Cutout Size (H x W x D) (in.) | 84" x 18" x 25" | 84" x 18" x 25" | 84" x 24" x 25" | 84" x 24" x 25" |

*Height adjustable + / -1⁄2" (+ / -13 mm)
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Freezer Columns with Internal Ice Maker

Quick Reference Chart

FREEDOM® REFRIGERATION

| | | | |
|---|---|---|---|
|  |  |  |  |
| T18IF905SP 18-Inch | T24IF905SP 24-Inch | T30IF905SP 30-Inch | T36IF905SP 36-Inch |

| | | | | |
|---|-----|-----|-----|-----|
| Key Features | | | | |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes | Yes |
| Full Stainless Steel Inner Liner | Yes | Yes | Yes | Yes |
| Door Swing | N/A | N/A | N/A | N/A |
| In-Door Dispenser with Oversized Opening | No | No | No | No |
| Touchscreen Display Panel Controls Settings | Yes | Yes | Yes | Yes |
| Open Door Assist | Yes | Yes | Yes | Yes |

| | | | | |
|--|-----------------------------------|------------|------------|------------|
| General Properties | | | | |
| Panel Ready | Yes | Yes | Yes | Yes |
| Reversible Door Swing | Yes | Yes | Yes | Yes |
| Soft Close Door | Yes | Yes | Yes | Yes |
| Soft Close Drawers | Yes | Yes | Yes | Yes |
| Lighting | LED Sidewall and Theater Lighting | | | |
| Freezer Shelves | 4 (3 Adj.) | 4 (3 Adj.) | 4 (3 Adj.) | 4 (3 Adj.) |
| Shelf Material | Glass w/Aluminum Profile | | | |
| Full Extension Drawers @ 115° Door Opening Angle | Yes | Yes | Yes | Yes |
| General Use Drawer | 2 | 2 | 2 | 2 |
| Door Bins | 4 | 4 | 4 | 3 |
| External LED Proximity Sensor | No | No | No | No |
| Chilled Water, Crushed and Cubed Ice | No | No | No | No |
| Rapid Water Replenishment System | No | No | No | No |
| Ice Maker with Diamond Ice System | Yes | Yes | Yes | Yes |
| Door Open Alarm | Yes | Yes | Yes | Yes |
| Special Modes | Sabbath, Economy, Vacation | | | |

| | | | | |
|--------------------------|-------------|--------------|--------------|--------------|
| Capacity | | | | |
| Total Capacity (cu. ft.) | 8.6 cu. ft. | 12.2 cu. ft. | 15.8 cu. ft. | 19.4 cu. ft. |

| | | | | |
|-----------------------------------|------------|------------|------------|------------|
| Performance | | | | |
| Dedicated Evaporator & Compressor | Yes | Yes | Yes | Yes |
| SuperFreeze® | Yes | Yes | Yes | Yes |
| Defrost Process | Frost-Free | Frost-Free | Frost-Free | Frost-Free |

| | | | | |
|---------------------------|---------|---------|---------|---------|
| Efficiency | | | | |
| ENERGY STAR® Certified | Yes | Yes | Yes | Yes |
| Annual Energy Consumption | 404 kWh | 435 kWh | 479 kWh | 528 kWh |

| | | | | |
|--|---------------------------|-----------------------|-----------------------|---------------------------|
| Dimensions | | | | |
| Appliance Dimensions (H x W x D) (in.) | 83 3⁄4" * x 17 3⁄4" x 24" | 84" * x 23 3⁄4" x 24" | 84" * x 29 3⁄4" x 24" | 83 3⁄4" * x 35 3⁄4" x 24" |
| Required Cutout Size (H x W x D) (in.) | 84" x 18" x 25" | 84" x 24" x 25" | 84" x 30" x 25" | 84" x 36" x 25" |

*Height adjustable + / -1⁄2" (+ / -13 mm)
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Wine Preservation Columns Quick Reference Chart

FREEDOM® REFRIGERATION

| |  |  |
|--|---|---|
| | T18IW905SP 18-Inch | T24IW905SP 24-Inch |

Key Features

| | | |
|---|-----|-----|
| Home Connect® (Wi-Fi Enabled) | Yes | Yes |
| Independent Temperature Zones | 2 | 3 |
| Touchscreen Display Panel Controls Settings | Yes | Yes |
| Open Door Assist | Yes | Yes |

General Properties

| | | |
|--|--|--|
| Panel Ready | Yes | Yes |
| Reversible Door Swing | Yes | Yes |
| Soft Close Door | Yes | Yes |
| Carbon Air Filter | Yes | Yes |
| Lighting | LED Sidewall and Theater Lighting | LED Sidewall and Theater Lighting |
| Number of Shelves | 11 (an additional shelf can be added for maximum capacity; order T18WINERK1) | 10 (an additional shelf can be added for maximum capacity; order T24WINERK1) |
| Number of Slide-out Shelves | 10 | 8 |
| Shelf Material | Wenge Wood / Aluminum Frame | Wenge Wood / Aluminum Frame |
| Full Extension Drawers @ 90° and 115° Door Opening Angle | Yes | Yes |
| Presenter Shelf with Light | Yes | Yes |
| Portable Aluminum Wine Presenter | Yes | Yes |
| Type of Glass Door | Tempered and UV-protective | Tempered and UV-protective |
| Door Open Alarm | Yes | Yes |
| Special Modes | Sabbath, Economy, Vacation | |

Capacity

| | | |
|--|----|----|
| Bottle Capacity (750 ml) | 58 | 92 |
| Bottle Capacity (750 ml) with Additional Accessory Shelf (Sold Separately) | 62 | 99 |

Efficiency

| | | |
|---------------------------|---------|---------|
| ENERGY STAR® Certified | No | No |
| Annual Energy Consumption | 162 kWh | 179 kWh |

Dimensions

| | | |
|--|--------------------------|--------------------------|
| Appliance Dimensions (H x W x D) (in.) | 83 3/4"* x 17 3/4" x 24" | 83 3/4"* x 23 3/4" x 24" |
| Required Cutout Size (H x W x D) (in.) | 84" x 18" x 25" | 84" x 24" x 25" |

*Height adjustable + / -1/2" (+ / -13 mm)



Wine Preservation Column

PRODUCTS SHOWN IN DESIGN

Wine Column with Home Connect®
24-INCH – T24IW905SP



Appliance Overview – Bottom Freezers

FREEDOM® COLLECTION

Bottom Freezers

| | | | | |
|--------------------------|--------------------------|------------------------------|------------------------------|------------------------------|
| | | | | |
| T30IB905SP | T36IB100SP | T36IT100NP | T42IT100NP | T48IT100NP |
| 30-Inch 2-Door | 36-Inch 2 Drawer | 36-Inch 2 Drawer French Door | 42-Inch 2 Drawer French Door | 48-Inch 4 Drawer French Door |
| Reversible Door Swing | Reversible Door Swing | — | — | — |
| Build Your Custom Column | Build Your Custom Column | Build Your Custom Column | Build Your Custom Column | Build Your Custom Column |

Freestanding French Door Bottom Freezers

| | |
|-----------------------------|-----------------------------|
| | |
| T36FT820NS | T36FT810NS |
| 36-Inch French Door | 36-Inch French Door |
| Freestanding, Counter-depth | Freestanding, Counter-depth |
| Stainless Steel | Stainless Steel |
| Professional Handles | Masterpiece® Handles |

Appliance Overview – Bottom Freezers

FREEDOM® COLLECTION

Pre-Assembled Bottom Freezers*

| | | | | | |
|-----------------------------|-----------------------------|-----------------------------|-----------------------------|------------------------------|------------------------------|
| | | | | | |
| T30BB925SS | T30BB915SS | T36BB120SS | T36BB110SS | T36BT120NS | T36BT110NS |
| 30-Inch 2-Door | 30-Inch 2-Door | 36-Inch 2 Drawer | 36-Inch 2 Drawer | 36-Inch 2 Drawer French Door | 36-Inch 2 Drawer French Door |
| Reversible Door Swing | Reversible Door Swing | Reversible Door Swing | Reversible Door Swing | — | — |
| Flat Stainless Steel Panels | Flat Stainless Steel Panels | Flat Stainless Steel Panels | Flat Stainless Steel Panels | Flat Stainless Steel Panels | Flat Stainless Steel Panels |
| Professional Handles | Masterpiece® Handles | Professional Handles | Masterpiece® Handles | Professional Handles | Masterpiece® Handles |

| | | | |
|------------------------------|------------------------------|------------------------------|------------------------------|
| | | | |
| T42BT120NS | T42BT110NS | T48BT120NS | T48BT110NS |
| 42-Inch 2 Drawer French Door | 42-Inch 2 Drawer French Door | 48-Inch 4 Drawer French Door | 48-Inch 4 Drawer French Door |
| — | — | — | — |
| Flat Stainless Steel Panels | Flat Stainless Steel Panels | Flat Stainless Steel Panels | Flat Stainless Steel Panels |
| Professional Handles | Masterpiece® Handles | Professional Handles | Masterpiece® Handles |

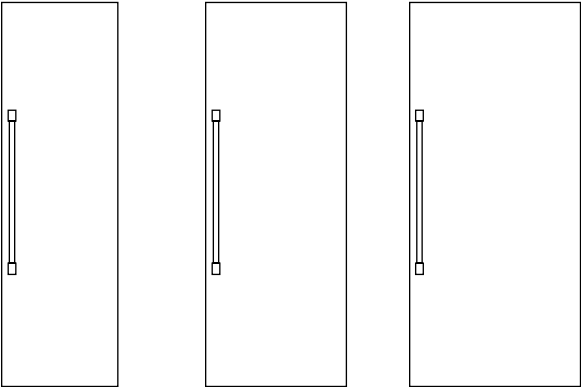
*Pre-assembled bottom freezers can be installed flush in 25-inch deep cutouts or with included frame in 24-inch deep cutouts.



Appliance Overview – Columns

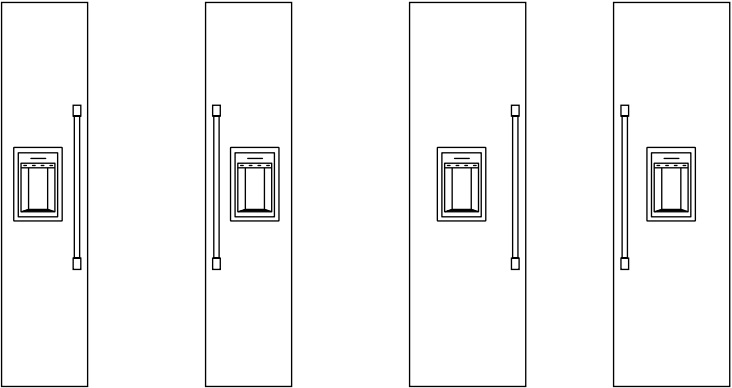
FREEDOM® COLLECTION

Fresh Food Columns



| | | |
|-----------------------------|-----------------------------|-----------------------------|
| T24IR905SP | T30IR905SP | T36IR905SP |
| 24-Inch | 30-Inch | 36-Inch |
| Reversible Door Swing | Reversible Door Swing | Reversible Door Swing |
| Build Your Custom Column | Build Your Custom Column | Build Your Custom Column |

Freezer Columns with External Dispenser

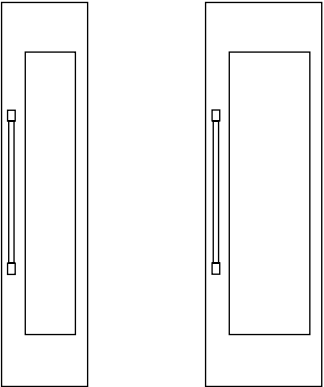


| | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| T18ID905LP | T18ID905RP | T24ID905LP | T24ID905RP |
| 18-Inch | 18-Inch | 24-Inch | 24-Inch |
| External Ice & Water Dispenser | External Ice & Water Dispenser | External Ice & Water Dispenser | External Ice & Water Dispenser |
| Left-Hand Door Swing | Right-Hand Door Swing | Left-Hand Door Swing | Right-Hand Door Swing |
| Build Your Custom Column | Build Your Custom Column | Build Your Custom Column | Build Your Custom Column |

Appliance Overview – Columns

FREEDOM® COLLECTION

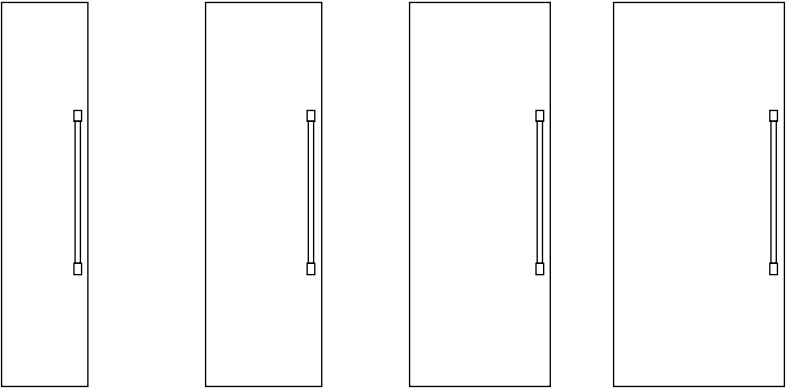
Wine Preservation Columns



| | |
|-----------------------------|-----------------------------|
| T18IW905SP | T24IW905SP |
| 18-Inch | 24-Inch |
| Reversible Door Swing | Reversible Door Swing |
| Build Your Custom Column | Build Your Custom Column |

★ **Planning Tip**
A Frame Kit enables installation of all
Freedom Columns in 24-inch deep
cutouts. See page 250 for details.

Freezer Columns with Internal Ice Maker



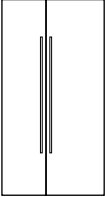
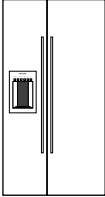
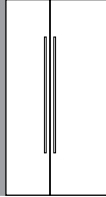
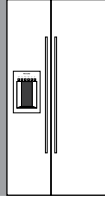
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|-----------------------------|-----------------------------|-----------------------------|-----------------------------|
| T18IF905SP | T24IF905SP | T30IF905SP | T36IF905SP |
| 18-Inch | 24-Inch | 30-Inch | 36-Inch |
| Internal Ice Maker | Internal Ice Maker | Internal Ice Maker | Internal Ice Maker |
| Reversible Door Swing | Reversible Door Swing | Reversible Door Swing | Reversible Door Swing |
| Build Your Custom Column | Build Your Custom Column | Build Your Custom Column | Build Your Custom Column |

Common Configurations

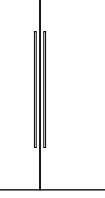
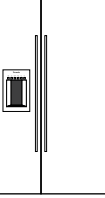
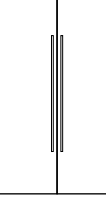
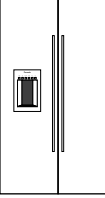
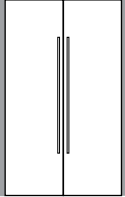
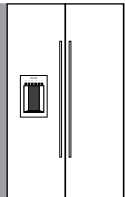
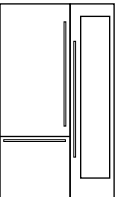
FREEDOM® COLLECTION

The Thermador® Freedom® Collection uses independent columns that create unlimited flexibility in both function and design. Some suggested pairings are listed below. A special kit is included with all freezer columns to simplify traditional side-by-side refrigerator / freezer combinations. When combining two appliances where one is not a freezer column or if any two units are installed less than 6" (152 mm) apart from one another but not connected side-by-side, always use the Heater Kit (HEATRKIT20) to guard against damaging condensation build-up.

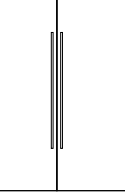
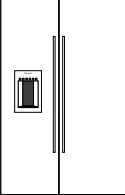
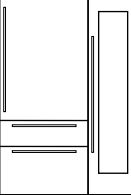
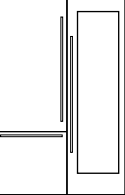
42-Inch

| | | | | | | | |
|---|---|---|---|---|--|---|--|
|  | 18-Inch Freezer Column T18IF905SP 24-Inch Fresh Food Column T24IR905SP |  | 18-Inch Freezer Column T18ID905LP 24-Inch Fresh Food Column T24IR905SP |  | 18-Inch Freezer Column T18IF905SP 24-Inch Fresh Food Column T24IR905SP Shown with FRAMEKIT10 |  | 18-Inch Freezer Column T18ID905LP 24-Inch Fresh Food Column T24IR905SP Shown with FRAMEKIT10 |
|---|---|---|---|---|--|---|--|

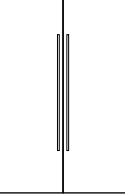
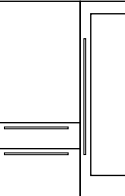
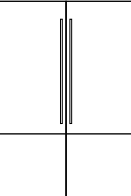
48-Inch

| | | | | | | | |
|---|--|---|--|---|---|--|---|
|  | 18-Inch Freezer Column T18IF905SP 30-Inch Fresh Food Column T30IR905SP |  | 18-Inch Freezer Column T18ID905LP 30-Inch Fresh Food Column T30IR905SP |  | 24-Inch Freezer Column T24IF905SP 24-Inch Fresh Food Column T24IR905SP |  | 24-Inch Freezer Column T24ID905LP 24-Inch Fresh Food Column T24IR905SP |
|  | 24-Inch Freezer Column T24IF905SP 24-Inch Fresh Food Column T24IR905SP Shown with FRAMEKIT10 |  | 24-Inch Freezer Column T24ID905LP 24-Inch Fresh Food Column T24IR905SP Shown with FRAMEKIT10 |  | 30-Inch* 2-Door Bottom Freezer T30IB905SP 18-Inch* Wine Preservation Column T18IW905SP | | |

54-Inch

| | | | | | | | |
|---|---|---|---|---|---|---|---|
|  | 24-Inch Freezer Column T24IF905SP 30-Inch Fresh Food Column T30IR905SP |  | 24-Inch Freezer Column T24ID905LP 30-Inch Fresh Food Column T30IR905SP |  | 36-Inch* 2 Drawer Bottom Freezer T36IB100SP 18-Inch* Wine Preservation Column T18IW905SP |  | 30-Inch* 2-Door Bottom Freezer T30IB905SP 24-Inch* Wine Preservation Column T24IW905SP |
|---|---|---|---|---|---|---|---|

60-Inch

| | | | | | | | |
|---|---|---|---|---|--|--|--|
|  | 30-Inch Freezer Column T30IF905SP 30-Inch Fresh Food Column T30IR905SP |  | 36-Inch* 2 Drawer Bottom Freezer T36IB100SP 24-Inch* Wine Preservation Column T24IW905SP |  | 30-Inch* 2-Door Bottom Freezer T30IB905SP 30-Inch* 2-Door Bottom Freezer T30IB905SP | | |
|---|---|---|---|---|--|--|--|

*Requires Heater Kit HEATERKIT20

Common Configurations

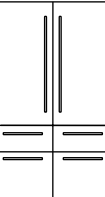
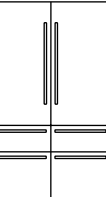
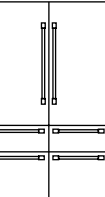
FREEDOM® COLLECTION

You don't need to remodel your kitchen to enjoy complete personalization. The new Thermador bottom freezer refrigerators perfectly fit into predetermined spaces—without the need to adjust existing cabinetry.




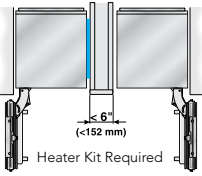
42-Inch (41.5-Inch Predetermined Spaces / Replacement Installation)

| | | | | | |
|---|---|---|--|---|--|
|  | 42-Inch Built-In French Door Bottom Freezer Refrigerator, 2 Drawer, Panel-Ready T42IT100NP |  | 42-Inch Built-In French Door Bottom Freezer Refrigerator, 2 Drawer, Pre-Assembled, Masterpiece® Collection Handles T42BT110NS |  | 42-Inch Built-In French Door Bottom Freezer Refrigerator, 2 Drawer, Pre-Assembled, Professional Collection Handles T42BT120NS |
|---|---|---|--|---|--|

48-Inch (47.5-Inch Predetermined Spaces / Replacement Installation)

| | | | | | |
|---|---|---|--|---|--|
|  | 48-Inch Built-In French Door Bottom Freezer Refrigerator, 4 Drawer, Panel-Ready T48IT100NP |  | 48-Inch Built-In French Door Bottom Freezer Refrigerator, 4 Drawer, Pre-Assembled, Masterpiece® Collection Handles T48BT110NS |  | 48-Inch Built-In French Door Bottom Freezer Refrigerator, 4 Drawer, Pre-Assembled, Professional Collection Handles T48BT120NS |
|---|---|---|--|---|--|

Installation Accessories

| | |
|---|--|
|  | Freedom® Frame Kit FRAMEKIT10 For use with Bottom Freezers T30IB905SP, T30BB925SS, T30BB915SS For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns. |
|  | Freedom® Frame Kit FRAMEKIT30 For use with Bottom Freezers T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP |
|  | Side-by-Side Installation Kit COMBIKIT10 For use with Bottom Freezers T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP, T36BB120SS, T36BT120NS, T42BT120NS, T48BT120NS, T36BB110SS, T36BT110NS, T42BT110NS, T48BT110NS Combination kit for use when installing two bottom freezer refrigerators side-by-side. |
|  | Freedom® Heater Kit HEATRKIT20 – 13W @ 120V For use with Bottom Freezers T30BB915SS, T30BB925SS, T30IB905SP, Freezer Columns T18ID905LP, T18ID905RP, T18IF905SP, T24ID905LP, T24ID905RP, T30IF905SP, T36IF905SP, Fresh Food Columns T24IR905SP, T30IR905SP, T36IR905SP and Wine Preservation Columns T18IW905SP, T24IW905SP Low voltage heating element designed to guard against condensation build up. For use with non-traditional side-by-side installations (i.e. two wine columns) or instances where appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side. This kit is recommended for areas that are subject to high humidity or located next to an outside wall. |



Planning Information – Bottom Freezers

FREEDOM® COLLECTION

Installation Considerations

Location

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F (13°C) and 100°F (43°C).

The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1 1/4" (30 mm) from an electric or gas cooking appliance,
- 11 13/16" (300 mm) from an oil or solid-fuel cooking appliance.

Installation and Cutout Dimensions

Please see pages 171–189 for complete cutout planning information.

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.

- In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
- The side walls of the cutout must be flush. The minimum thickness of the side and top walls is 5/8" (16 mm). The minimum thickness of toekick panel is 1/4" (6 mm).

Furniture / Fixtures

During installation, the appliance is fastened to adjacent and overhead furniture / fixtures and it is therefore essential that all such furniture / fixtures are well secured to the substructure or adjacent wall.

Electrical Specifications

The appliance comes with a 3-wire power supply cord. UL listed in the USA. Each appliance requires a separate 110-120 V, 60 Hz, 3-wire receptacle that is fitted with a 15 Amp fuse or higher.

Water Connection Requirements

- A shut-off valve must be installed on the water connection and be freely accessible following installation of the appliance.
- Make sure that the water pressure in the water supply system is at least 29 psi (200 kPa) and max. 116 psi (800 kPa). If the water pressure exceeds the maximum value specified, a pressure-reducing valve must be installed between the drinking water connection and the hose set of the appliance.

Flooring / Substructure

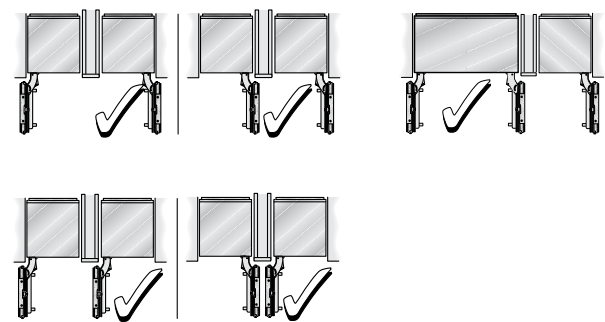
On account of the heavy weight of a fully loaded appliance, a load-bearing substructure is required. To ensure correct installation and function, the support must be flat, level and made of hard, rigid material. If in doubt, contact an architect or a building expert.

Refer to the following table for load-bearing capacity:

| Appliance | Load Bearing Capacity |
|---|-----------------------|
| 30-Inch Bottom Freezer, 2 Door | 1,135 lbs. / 515 kg |
| 36-Inch Bottom Freezer, 2 Drawer | TBD |
| 36-Inch Bottom Freezer, 2 Drawer, French Door | TBD |
| 42-Inch Bottom Freezer, 2 Drawer, French Door | TBD |
| 48-Inch Bottom Freezer, 4 Drawer, French Door | TBD |

Side by Side Appliance Installation

A bottom freezer refrigerator and another column refrigeration appliance (ie. Wine Preservation Column) can be installed together only if a partition—minimum 5/8" (16 mm) is placed between the two appliances. Ensure that the door panel thickness (including handles) as well as the swivel range are accounted for to prevent damage if the doors are opened at the same time.



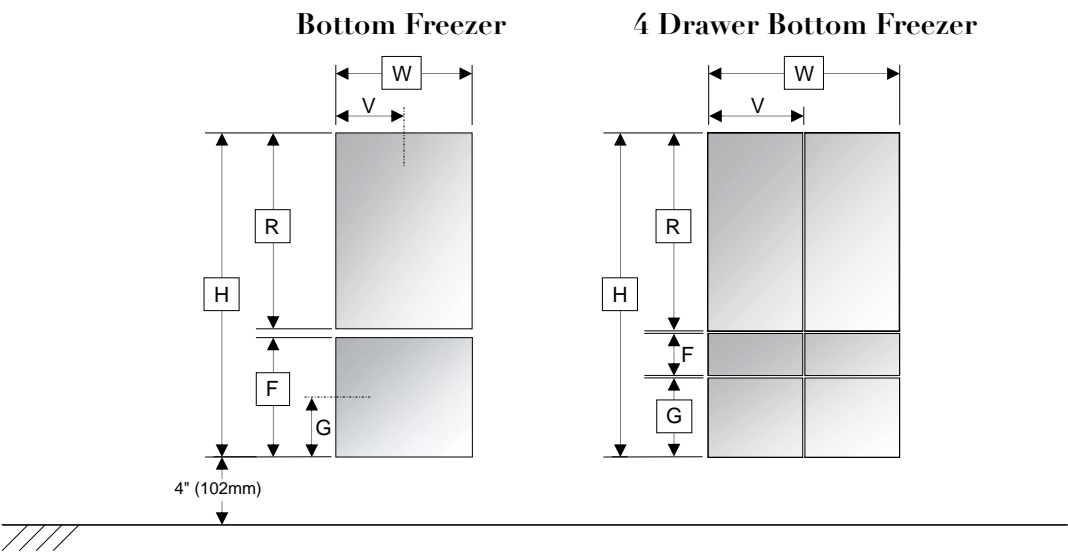
Door Panel Dimensions – Bottom Freezers

FREEDOM® COLLECTION

Each panel-ready bottom freezer is designed to be equipped with a decorative, custom door panel. The table below illustrates the dimensions that can be used as a guide in creating custom panels. At 79 7/8" (2029 mm) tall, they are designed for a toekick height of 4" (102 mm), and a total cutout height of 84" (2134 mm) yielding 1/8" (3 mm) reveals. At 3/4" (19 mm) deep, they are designed to attach to the 24" (610 mm) deep appliance for an overall depth of 24 3/4" (629 mm).

When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

IMPORTANT: While these sketches can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toekick height, etc. Please ensure careful planning based on the specific kitchen design.



| DESCRIPTION | H | W | V | R | F | G | MAX. PANEL WEIGHT |
|---------------------------------|-------------------|-------------------|--------------------|--------------------|-------------------|------------------|---|
| 30-Inch 2 Door Bottom Freezer | 79 7/8" (2029 mm) | 29 3/4" (756 mm) | — | 51 3/8" (1305 mm) | 28 7/16" (722 mm) | — | Refrigerator: 90 lbs. (41 kg) Freezer: 20 lbs. (9 kg) |
| 36-Inch 2 Drawer Bottom Freezer | 79 7/8" (2029 mm) | 35 3/4" (908 mm) | — | 49 7/16" (1255 mm) | 10 1/2" (266 mm) | 19 3/4" (502 mm) | Door: 103 lbs. (47 kg) Top Drawer: 121 lbs. (55 kg) Bottom Drawer: 66 lbs. (30 kg) |
| 36-Inch 2 Drawer French Door | 79 7/8" (2029 mm) | 35 3/4" (908 mm) | 17 13/16" (452 mm) | 49 7/16" (1255 mm) | 10 1/2" (266 mm) | 19 3/4" (502 mm) | Door: 141 lbs. (64 kg) Top Drawer: 121 lbs. (55 kg) Bottom Drawer: 66 lbs. (30 kg) |
| 42-Inch 2 Drawer French Door | 79 7/8" (2029 mm) | 41 3/4" (1061 mm) | 20 13/16" (529 mm) | 49 3/8" (1255 mm) | 10 1/2" (266 mm) | 19 3/4" (502 mm) | Door: 125 lbs. per Panel (57 kg) Top Drawer: 97 lbs. (44 kg) Bottom Drawer: 44 lbs. (20 kg) |
| 48-Inch 4 Drawer French Door | 79 7/8" (2029 mm) | 47 3/4" (1213 mm) | 23 13/16" (605 mm) | 49 3/8" (1255 mm) | 10 1/2" (266 mm) | 19 3/4" (502 mm) | Door: 156 lbs. per Panel (71 kg) Top Drawer: 35 lbs. (16 kg) Bottom Drawer: 37 lbs. (17 kg) |



Installation – Bottom Freezers

FREEDOM® COLLECTION

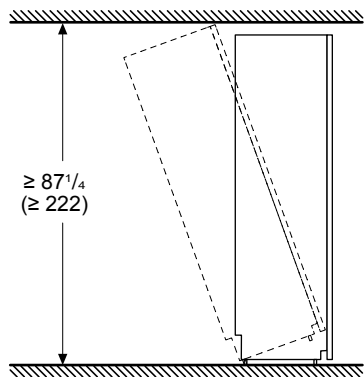
Tipping Radius Clearances

Planning Notes

Be sure there is adequate ceiling height to stand the refrigerator upright when it is moved into place. The dolly wheel height must be added to the tipping radius when a dolly is used.

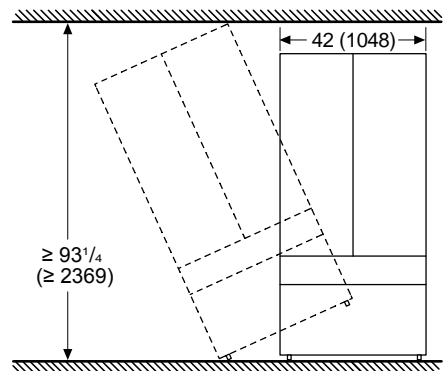
All Built-in Bottom Freezers

Measurements in inches (mm)
Front Tipping Radius



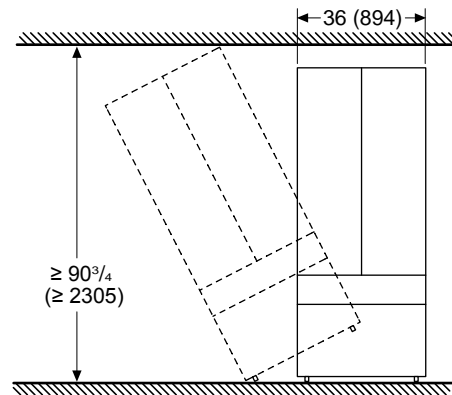
42-Inch Built-in Bottom Freezers

Measurements in inches (mm)
Side Tipping Radius



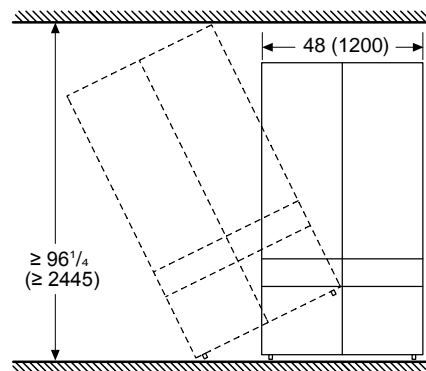
36-Inch Built-in Bottom Freezers

Measurements in inches (mm)
Side Tipping Radius



48-Inch Built-in Bottom Freezers

Measurements in inches (mm)
Side Tipping Radius

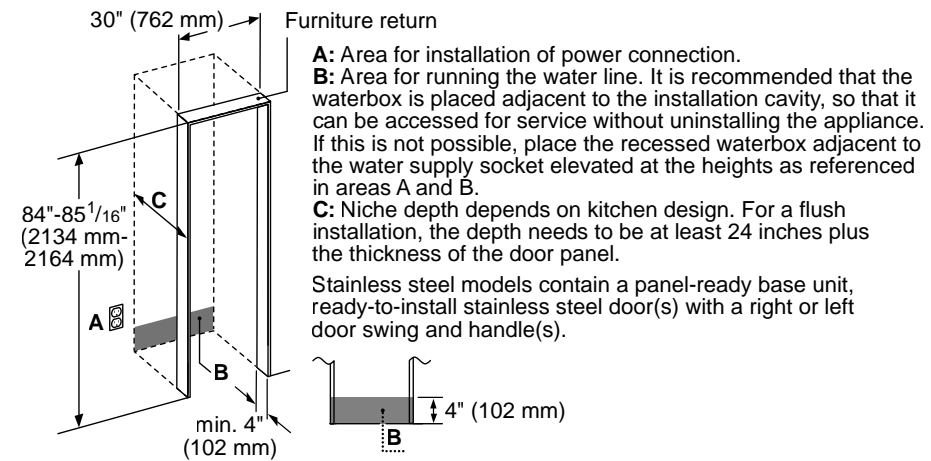


Installation – Bottom Freezers

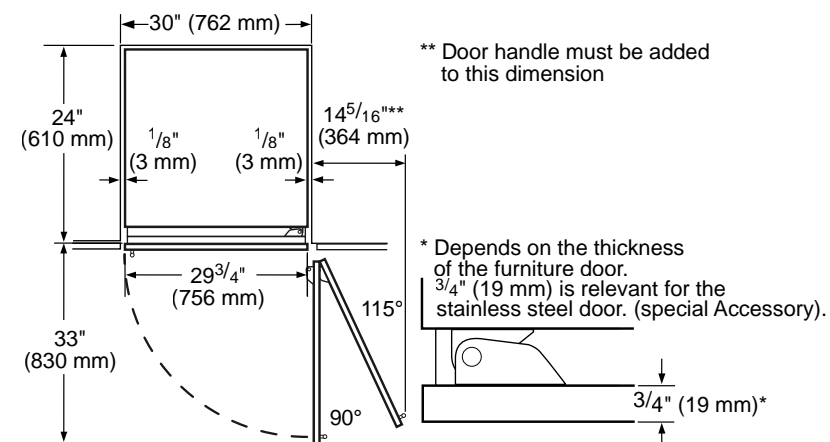
FREEDOM® COLLECTION

30-Inch Built-In 2-Door Bottom Freezer – T30IB905SP

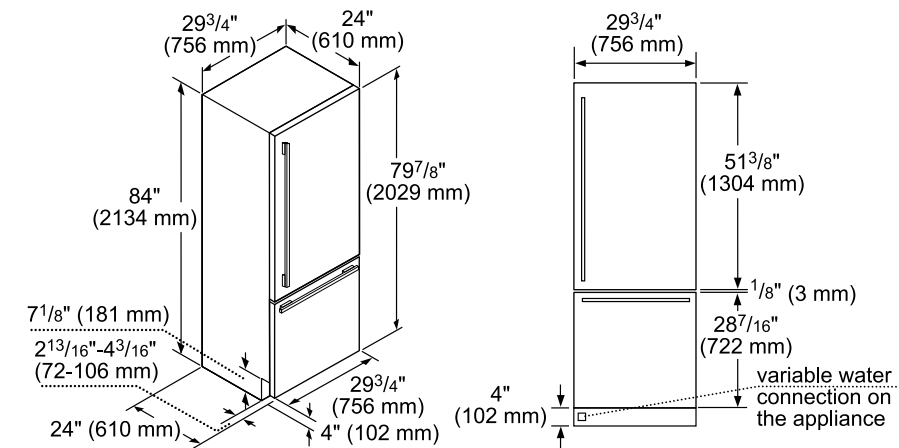
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions



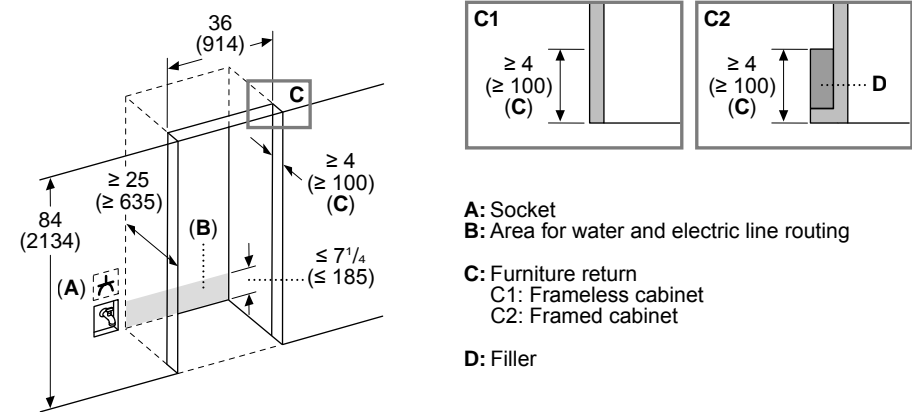
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Built-In 2 Drawer Bottom Freezer – T36IB100SP

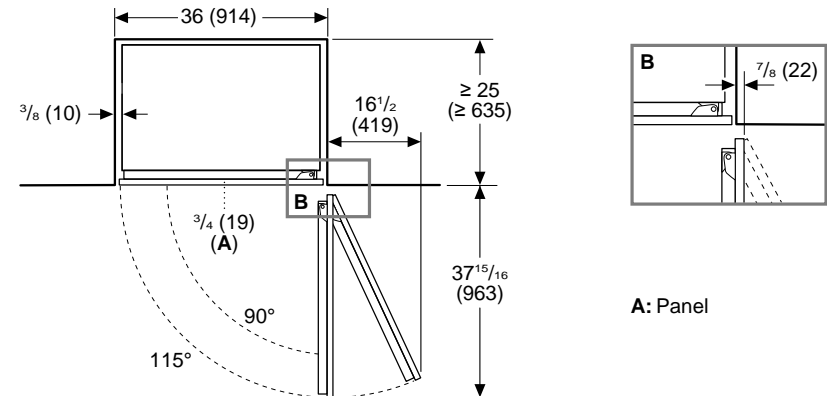
Cutout Dimensions

Measurements in inches (mm)



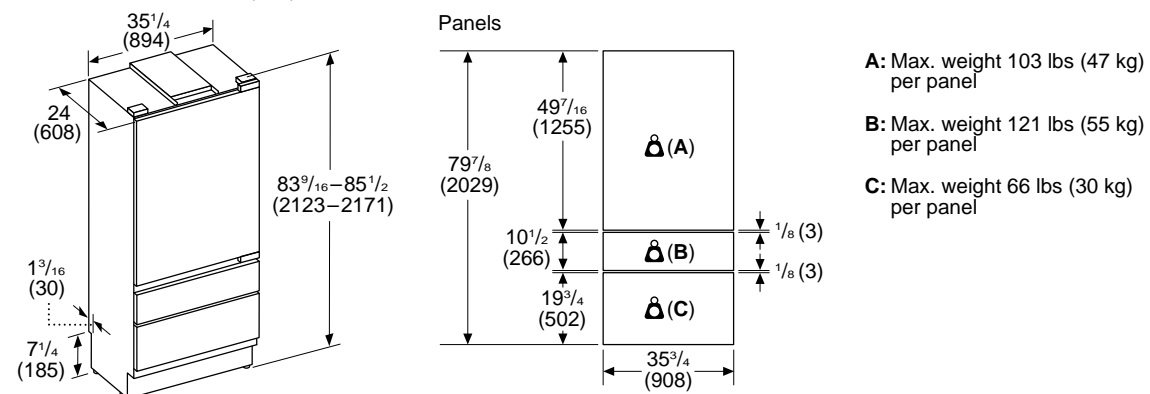
Top View Clearance

Measurements in inches (mm)



Product and Panel Dimensions

Measurements in inches (mm)



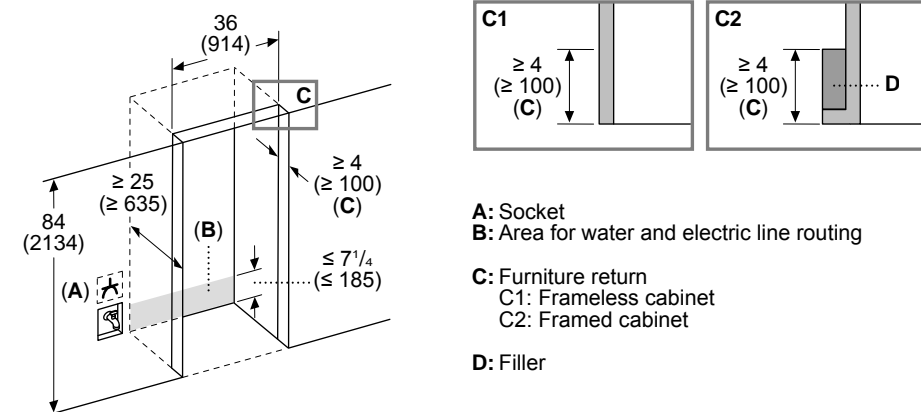
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Built-In French Door Bottom Freezer – T36IT100NP

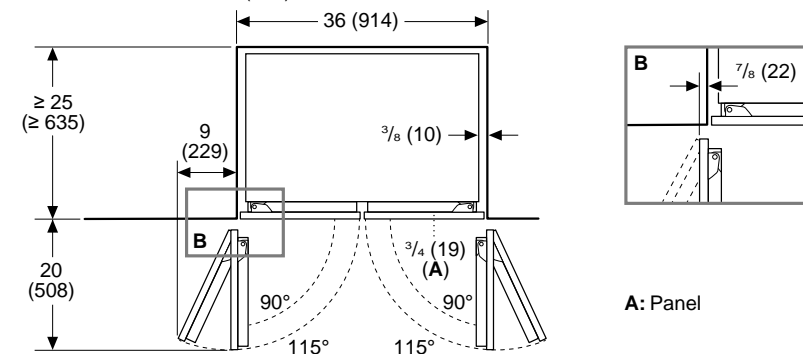
Cutout Dimensions

Measurements in inches (mm)



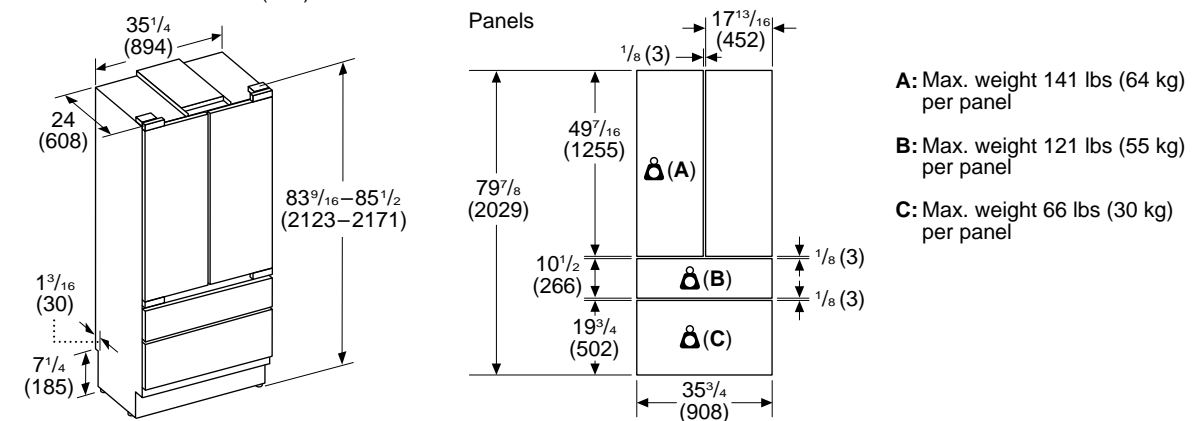
Top View Clearance

Measurements in inches (mm)



Product and Panel Dimensions

Measurements in inches (mm)

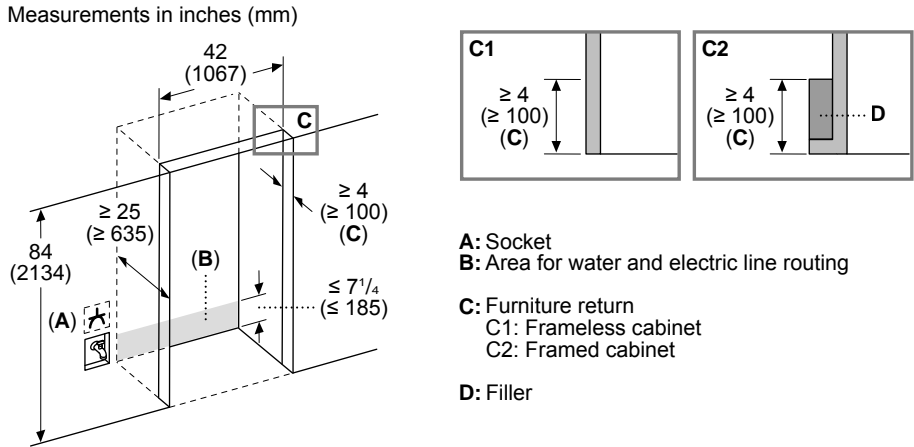


Installation – Bottom Freezers

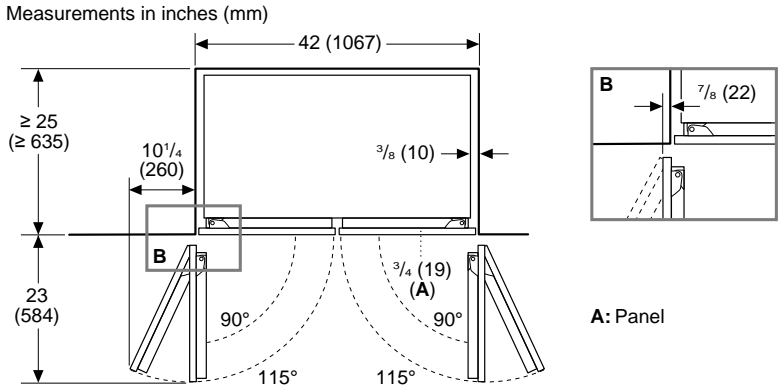
FREEDOM® COLLECTION

42-Inch 2 Drawer Bottom Freezer – T42IT100NP

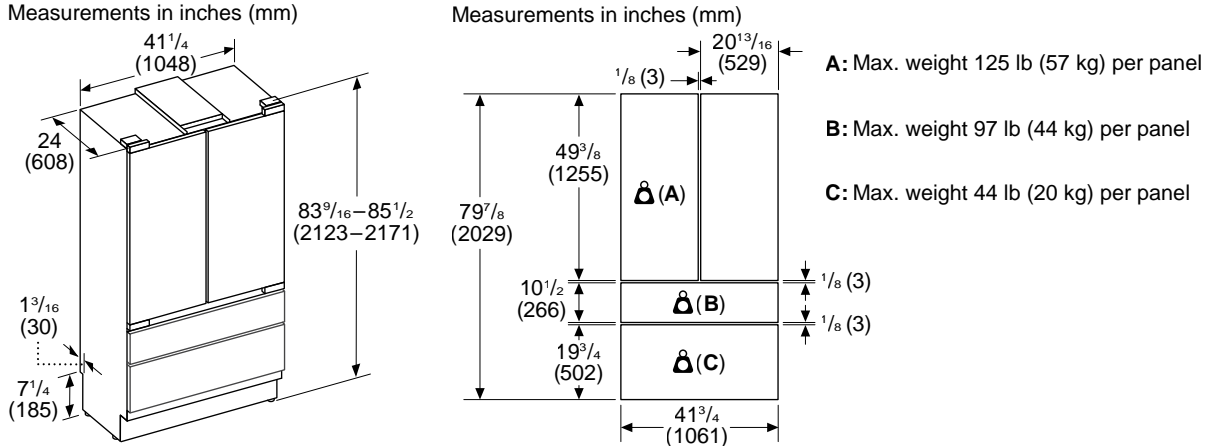
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

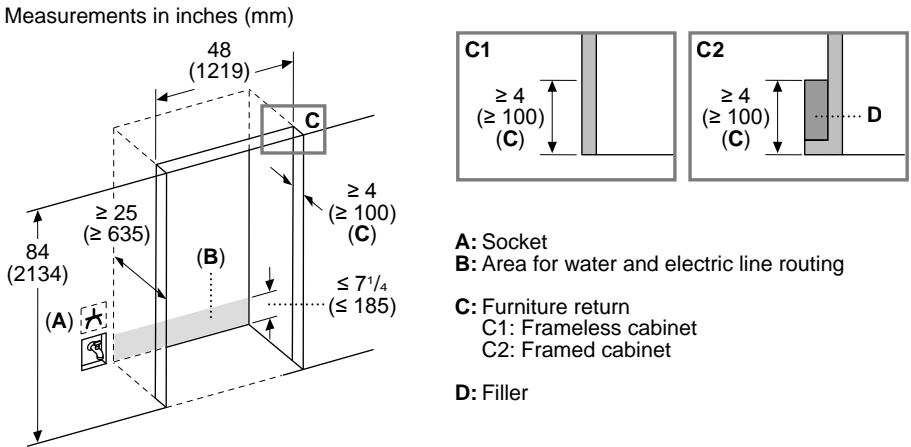


Installation – Bottom Freezers

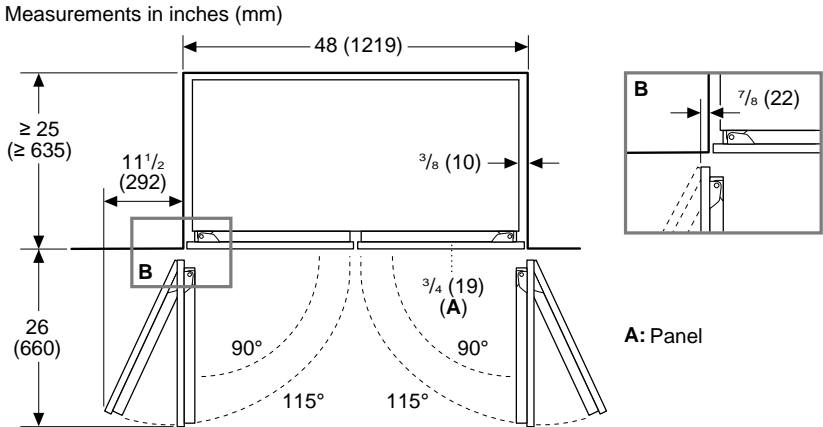
FREEDOM® COLLECTION

48-Inch 4 Drawer Bottom Freezer – T48IT100NP

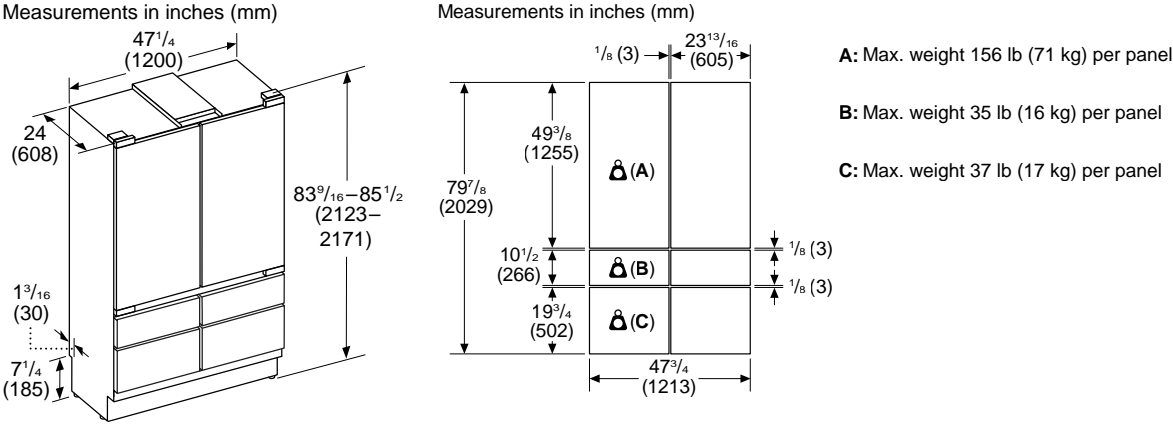
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions





Bottom Freezer Refrigerator
PRODUCTS SHOWN IN DESIGN

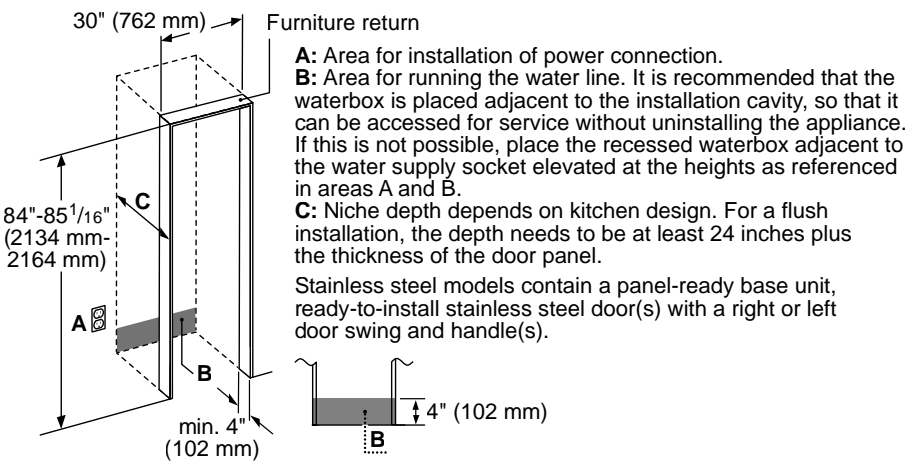
Bottom Freezer Refrigerator with Home Connect®
36-INCH – T36BT120NS

Installation – Bottom Freezers

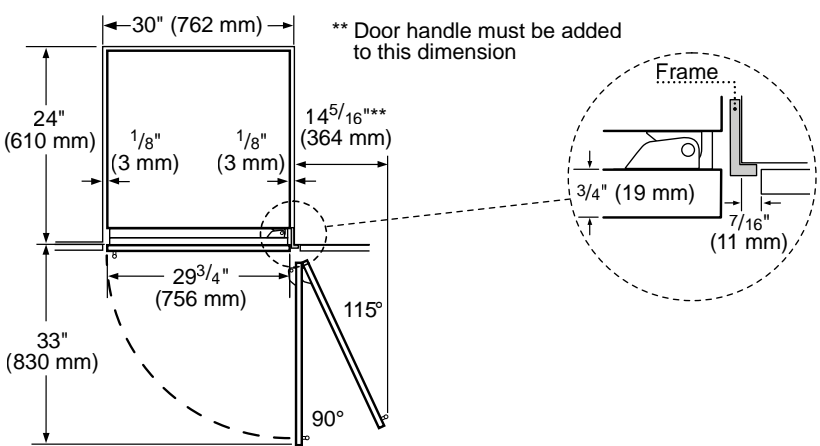
FREEDOM® COLLECTION

30-Inch Pre-Assembled Built-In 2-Door Bottom Freezers – T30BB925SS / T30BB915SS

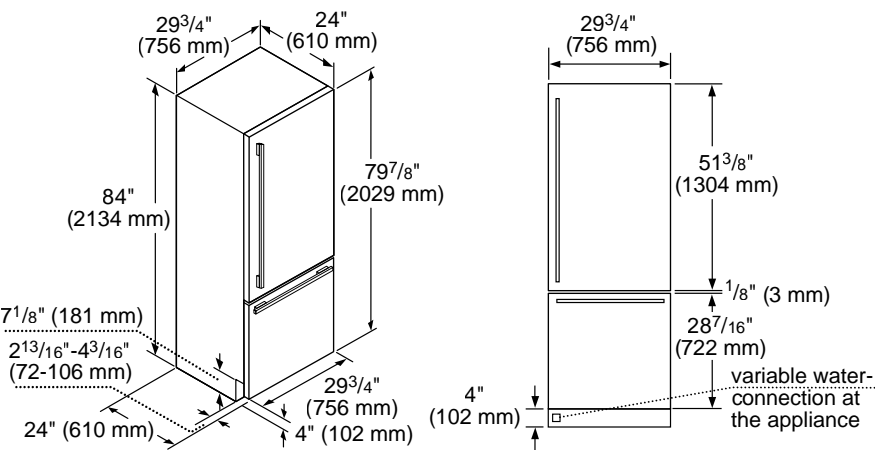
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions



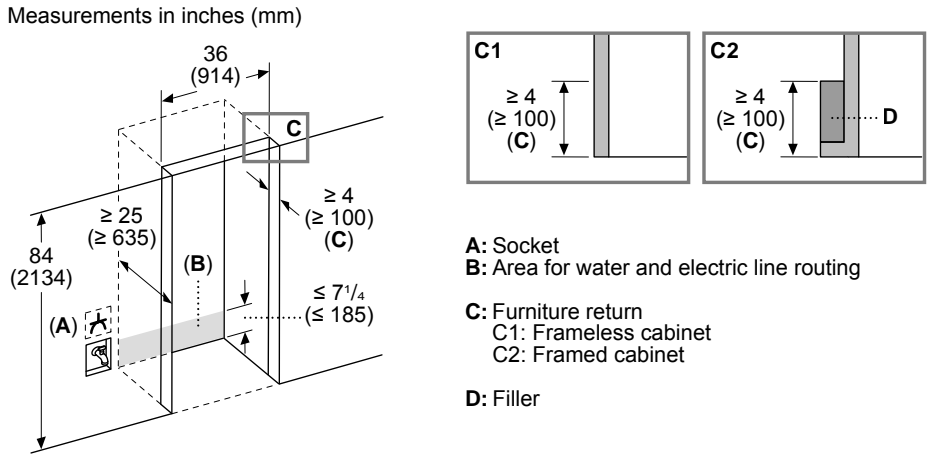
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation – Bottom Freezers

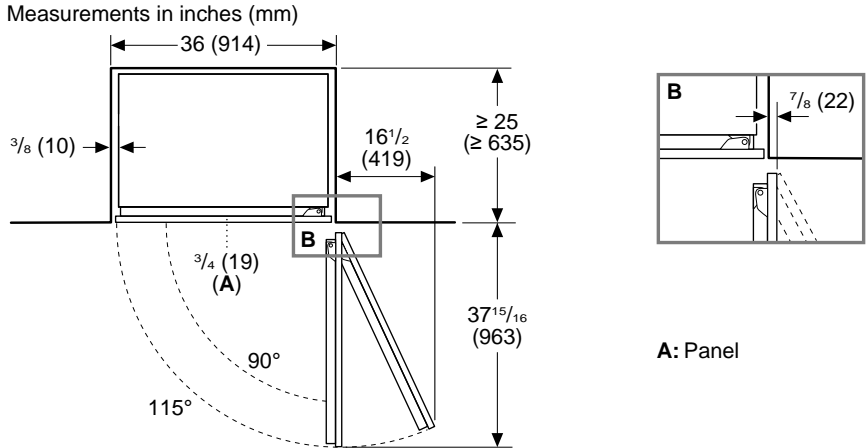
FREEDOM® COLLECTION

36-Inch Pre-Assembled Built-In 2 Drawer Bottom Freezers – T36BB120SS / T36BB110SS

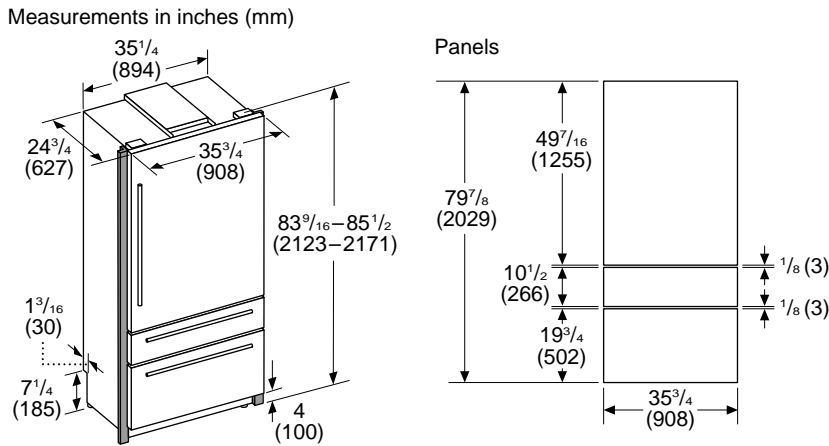
Cutout Dimensions – Flush Installation



Top View Clearance – Flush Installation



Product and Panel Dimensions – Flush Installation

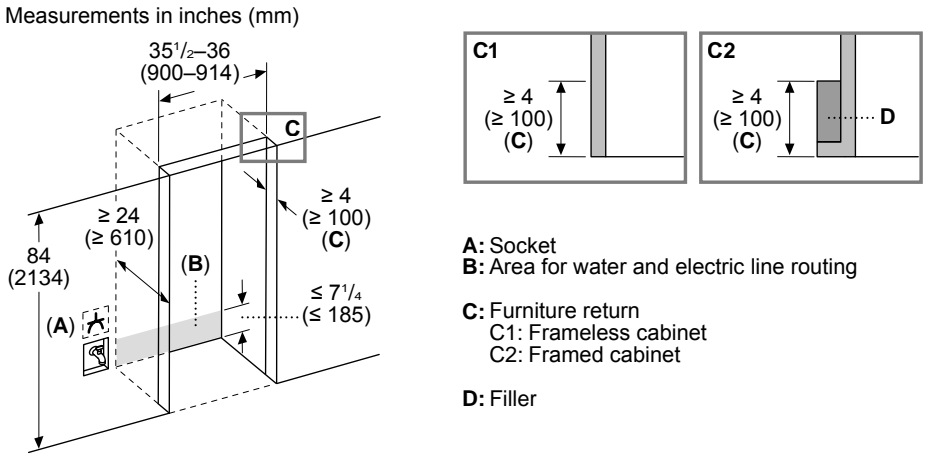


Installation – Bottom Freezers

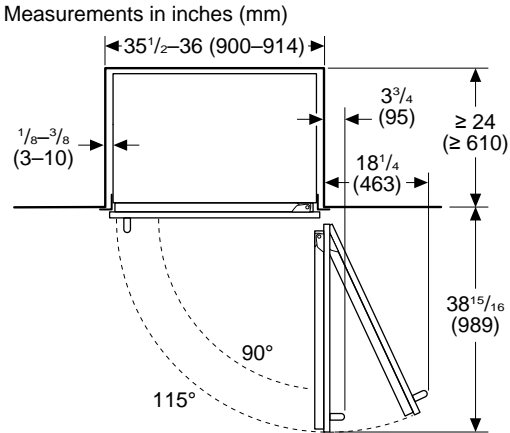
FREEDOM® COLLECTION

36-Inch Pre-Assembled Built-In 2 Drawer Bottom Freezers – T36BB120SS / T36BB110SS

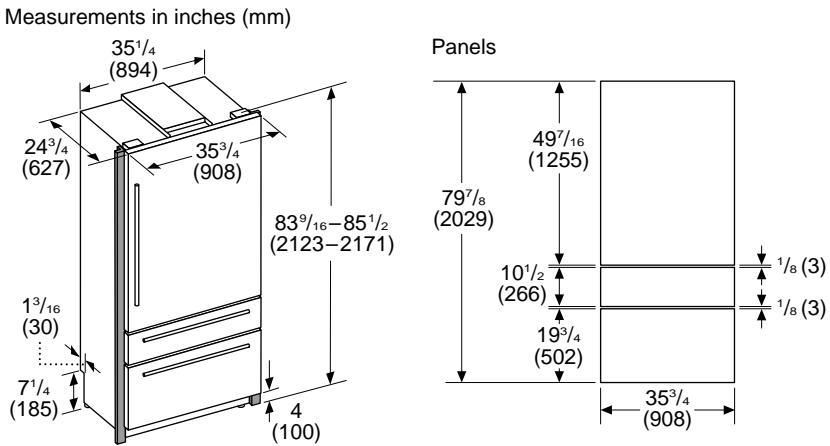
Cutout Dimensions – Proud Installation



Top View Clearance – Proud Installation



Product and Panel Dimensions – Proud Installation



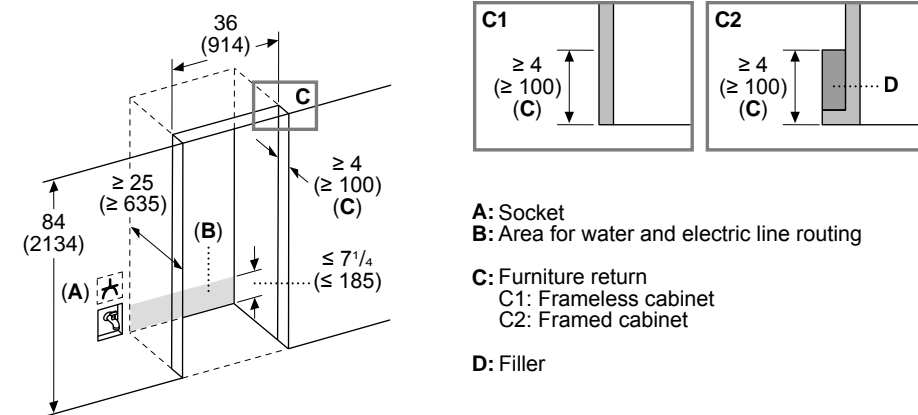
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Pre-Assembled Built-In 2 Drawer French Door Bottom Freezers – T36BT120NS / T36BT110NS

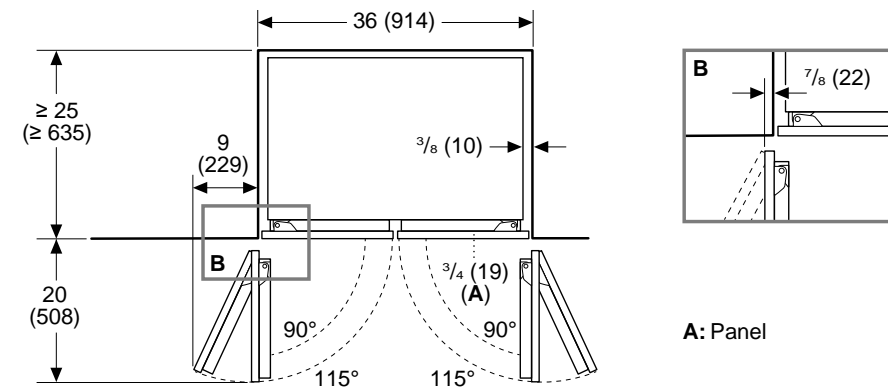
Cutout Dimensions – Flush Installation

Measurements in inches (mm)



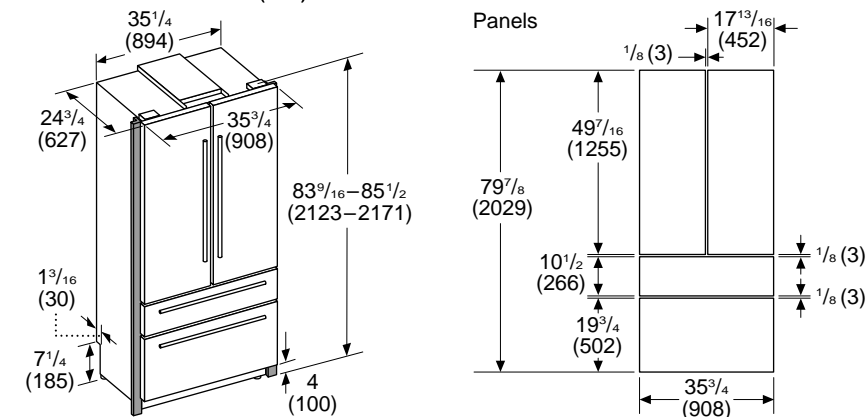
Top View Clearance – Flush Installation

Measurements in inches (mm)



Product and Panel Dimensions – Flush Installation

Measurements in inches (mm)



Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

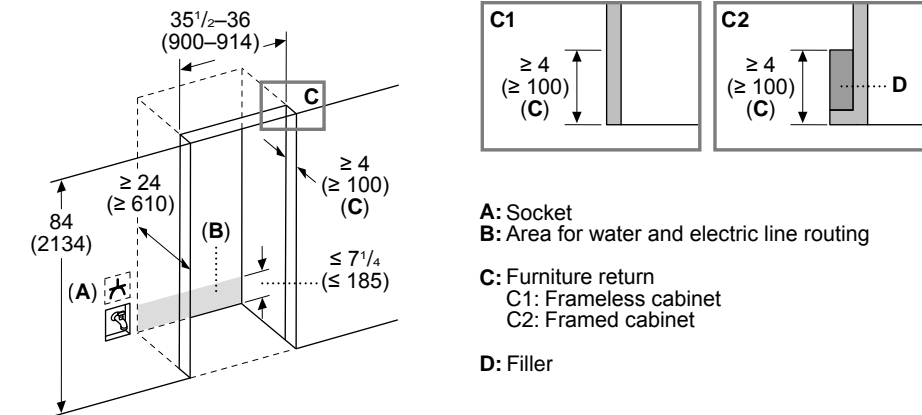
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Pre-Assembled Built-In 2 Drawer French Door Bottom Freezers – T36BT120NS / T36BT110NS

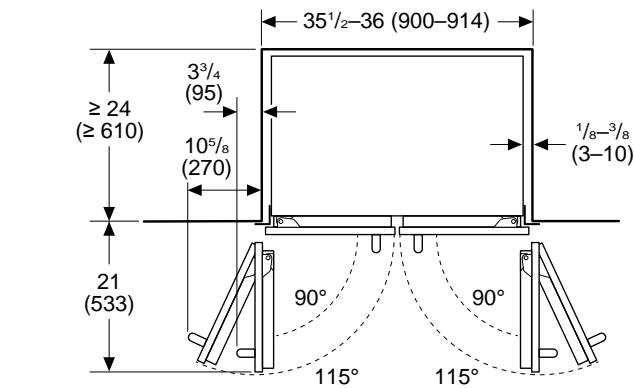
Cutout Dimensions – Proud Installation

Measurements in inches (mm)



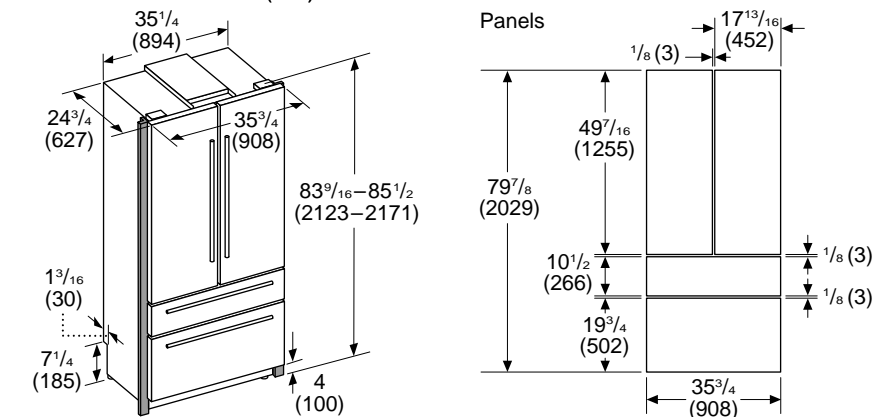
Top View Clearance – Proud Installation

Measurements in inches (mm)



Product and Panel Dimensions – Proud Installation

Measurements in inches (mm)



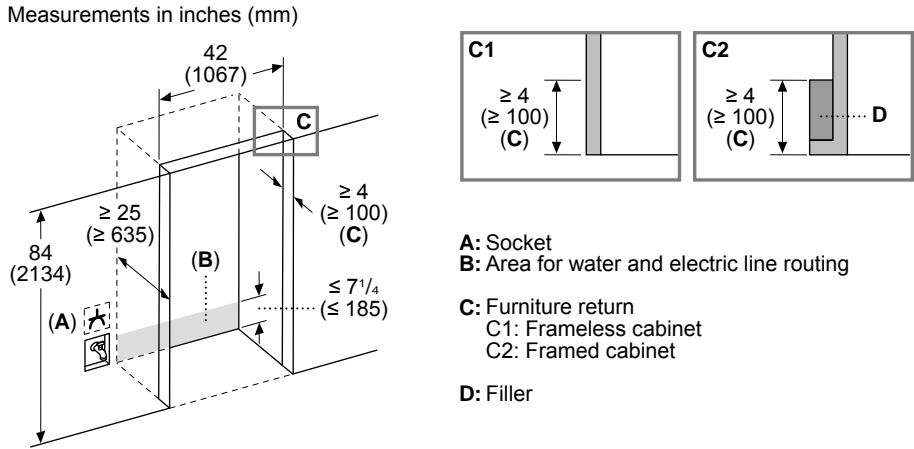
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation – Bottom Freezers

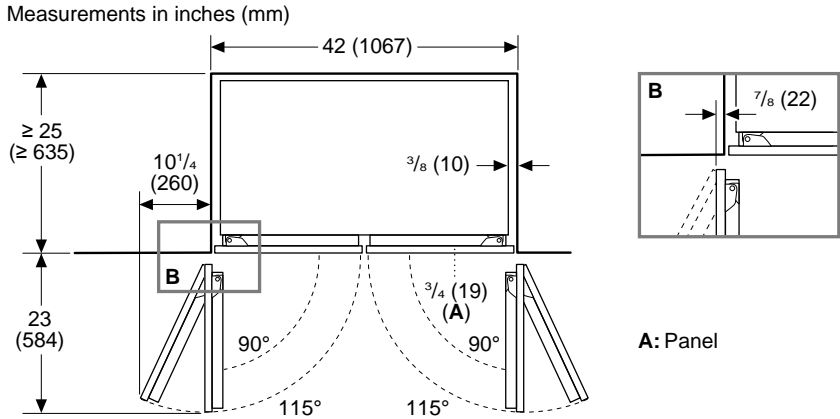
FREEDOM® COLLECTION

42-Inch Pre-Assembled Built-In 2 Drawer Bottom Freezers – T42BT120NS / T42BT110NS

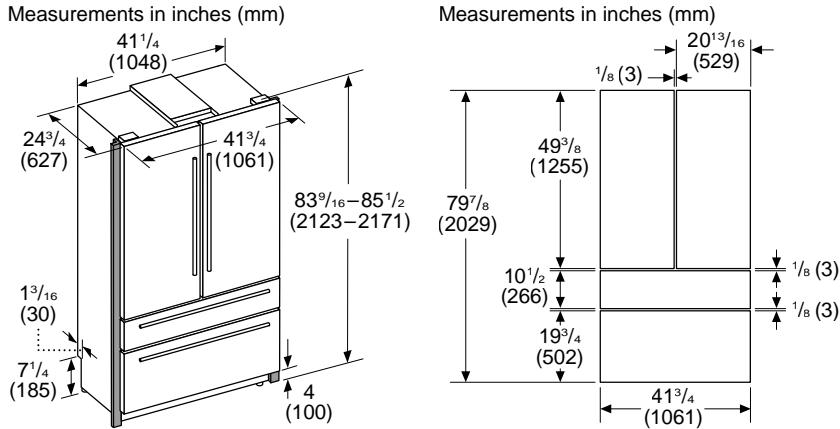
Cutout Dimensions – Flush Installation



Top View Clearance – Flush Installation



Product and Panel Dimensions – Flush Installation

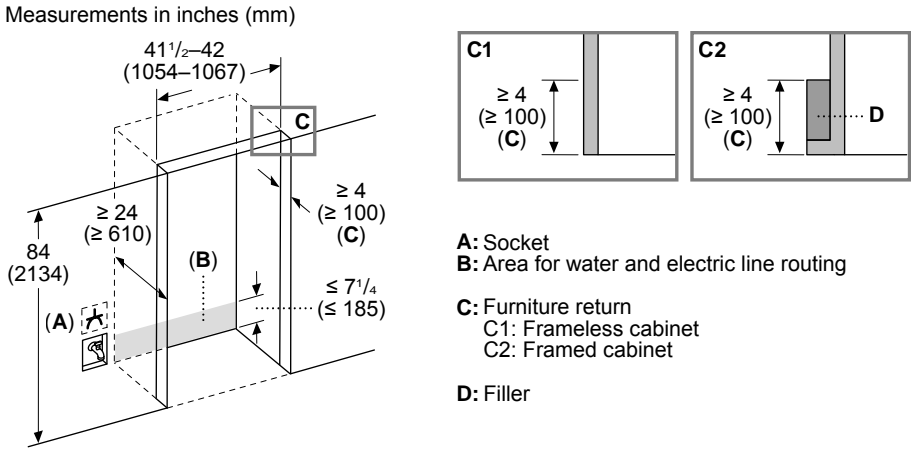


Installation – Bottom Freezers

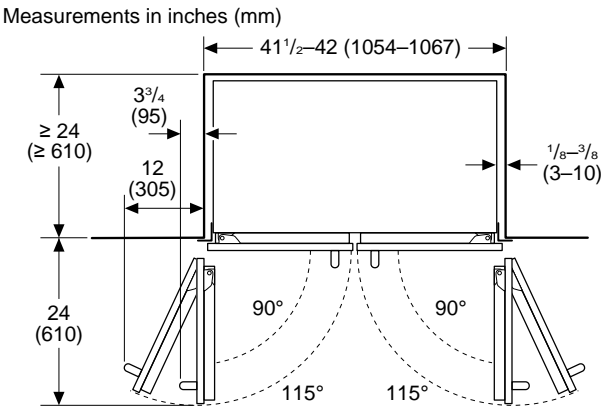
FREEDOM® COLLECTION

42-Inch Pre-Assembled Built-In 2 Drawer Bottom Freezers – T42BT120NS / T42BT110NS

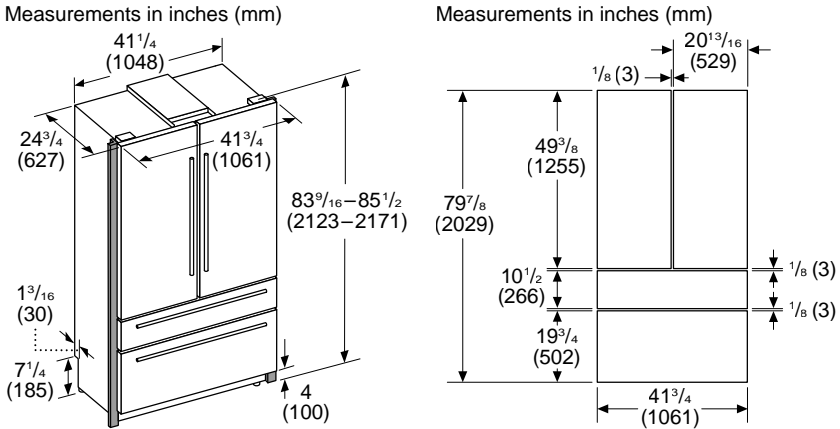
Cutout Dimensions – Proud Installation



Top View Clearance – Proud Installation



Product and Panel Dimensions – Proud Installation

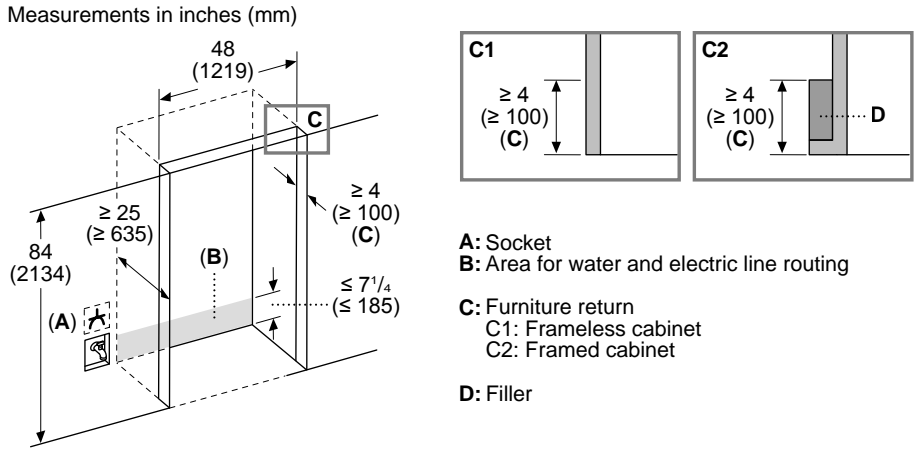


Installation – Bottom Freezers

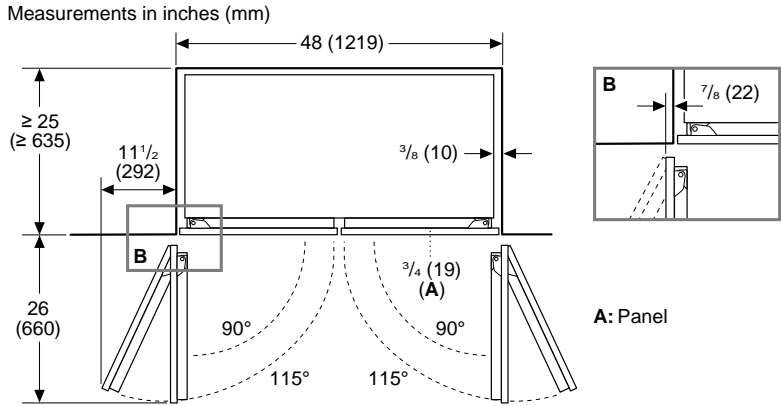
FREEDOM® COLLECTION

48-Inch Pre-Assembled Built-In 4 Drawer Bottom Freezers – T48BT120NS / T48BT110NS

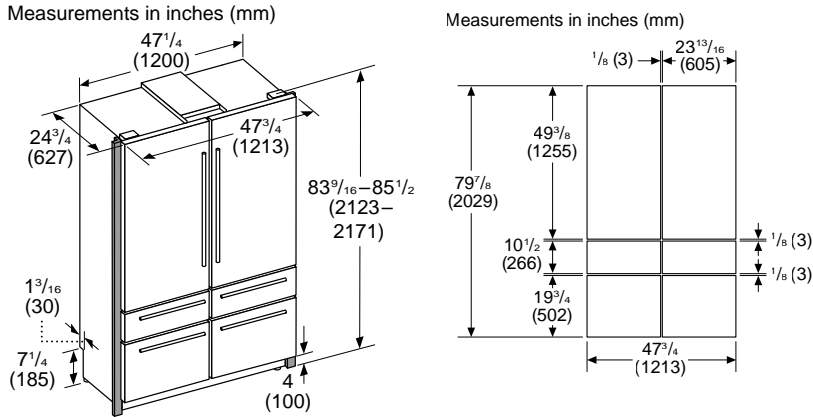
Cutout Dimensions – Flush Installation



Top View Clearance – Flush Installation



Product and Panel Dimensions – Flush Installation

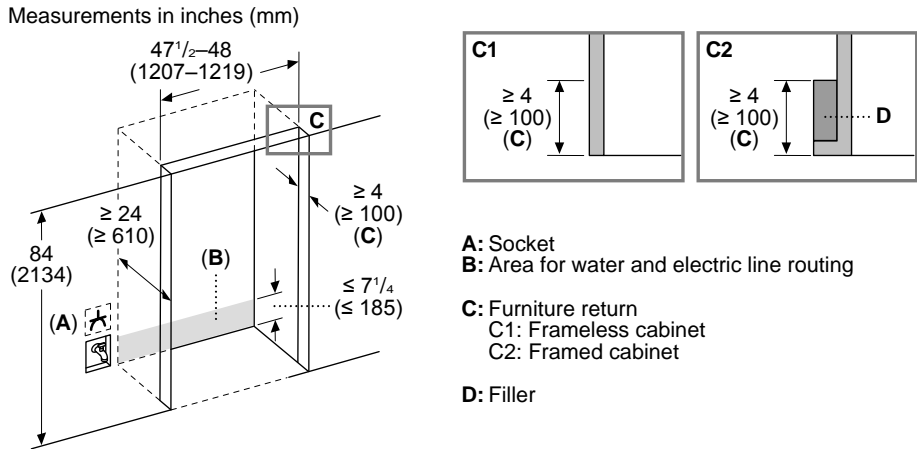


Installation – Bottom Freezers

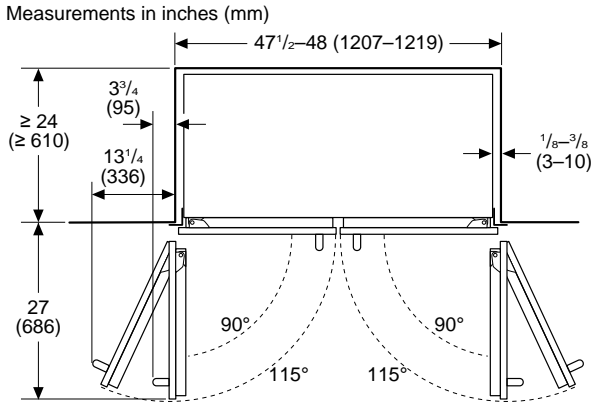
FREEDOM® COLLECTION

48-Inch Pre-Assembled Built-In 4 Drawer Bottom Freezers – T48BT120NS / T48BT110NS

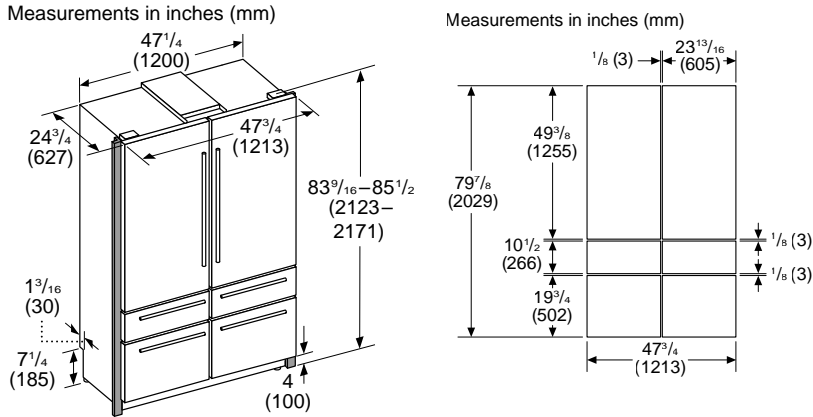
Cutout Dimensions – Proud Installation



Top View Clearance – Proud Installation



Product and Panel Dimensions – Proud Installation

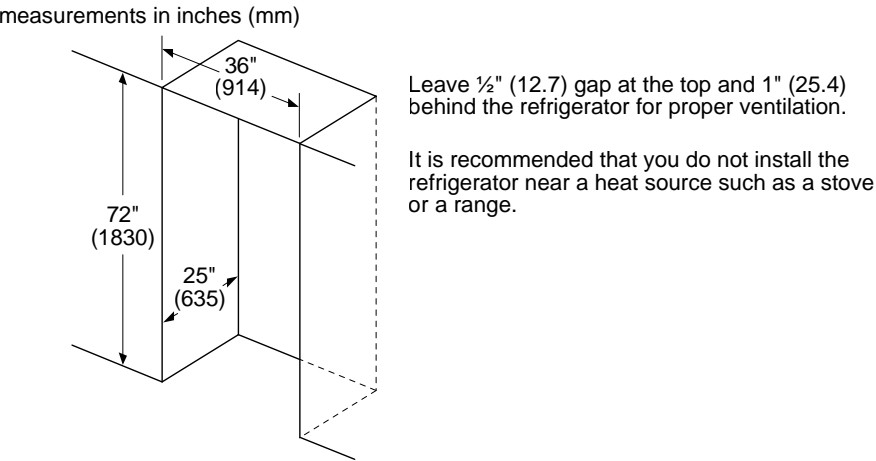


Installation – Bottom Freezers

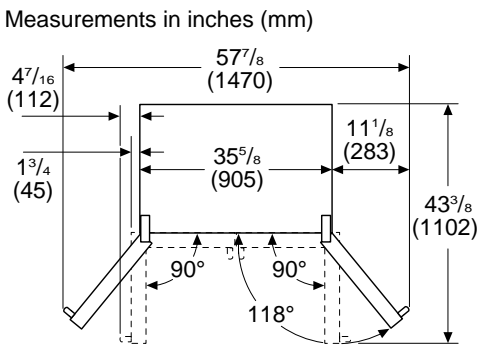
FREESTANDING FRENCH DOOR BOTTOM FREEZERS

36-Inch Stainless Steel Freestanding French Door Bottom Freezer with Professional Handles – T36FT820NS

Cutout Dimensions

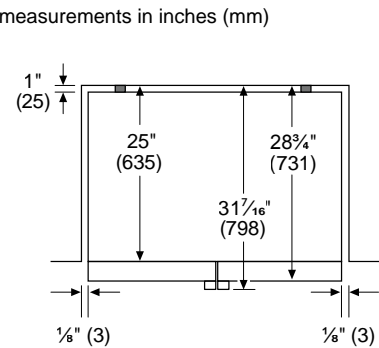
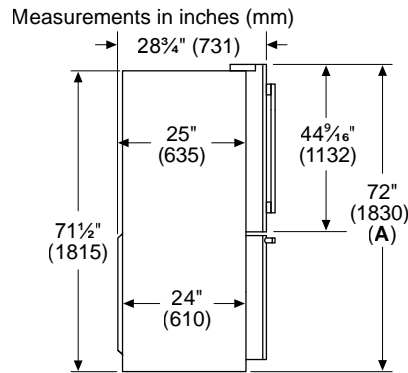
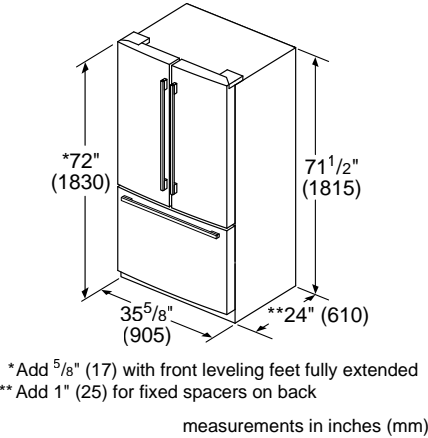


Top View Clearance



Drawers can be pulled out with door open to 90°
Drawers can be taken out with door completely opened

Product and Panel Dimensions

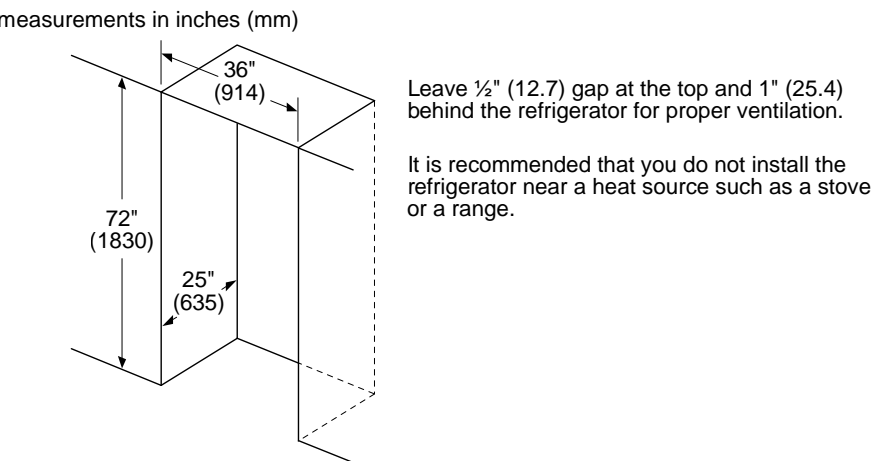


Installation – Bottom Freezers

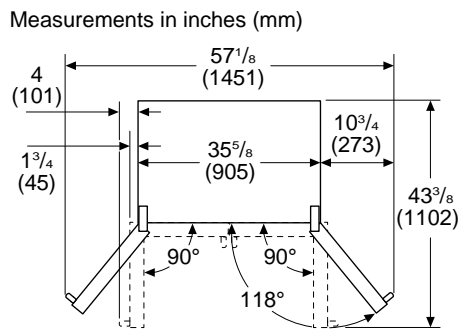
FREESTANDING FRENCH DOOR BOTTOM FREEZERS

36-Inch Stainless Steel Freestanding French Door Bottom Freezer with Masterpiece® Handles – T36FT810NS

Cutout Dimensions

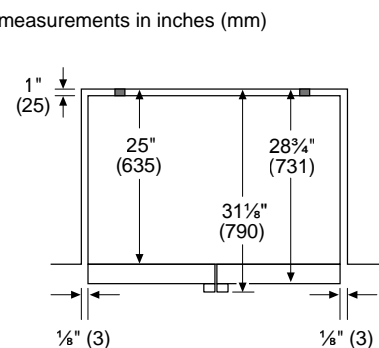
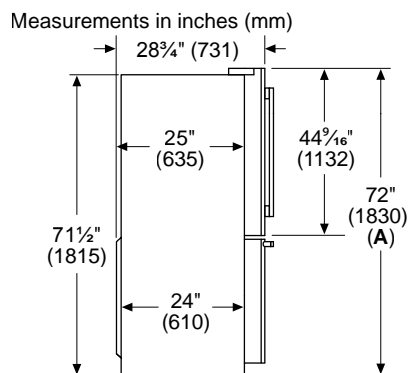
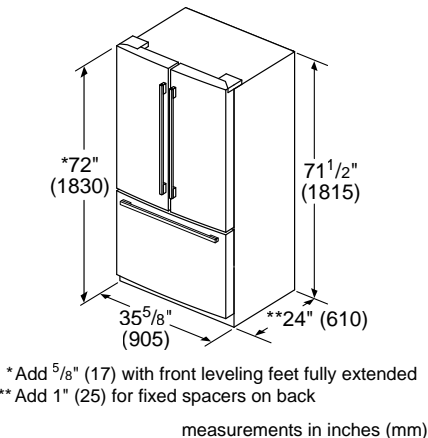


Top View Clearance



Drawers can be pulled out with door open to 90°
Drawers can be taken out with door completely opened

Product and Panel Dimensions



Planning Checklist – Columns

FREEDOM® COLLECTION



This custom product requires attention to the finest details. Did you remember to...?

- ☐ Choose a desired configuration – side-by-side or stand-alone columns (See pages 166, 168–169 and 192–193 for details)

☐ Plan the cutout height(s) – 84" (See pages 196–199 for details)

☐ Plan the cutout width(s) – depends on configuration and column width (See pages 196–199 for details)

☐ Plan the cutout depth – 25" for North American style cabinets, 24" with installation frame accessory, 24" for European style cabinets (See pages 198–201 for details)
- ☐ Properly site the electrical outlet and (if applicable) water box (See pages 196–197 for details)

☐ Ensure the reverse of any custom panel is finished to match the exterior

☐ Choose the handle style – Professional, Masterpiece® or custom

☐ Choose the correct handle length. Typically, all columns would use a 36" handle. The 30" handle must be used on the 30" bottom freezer drawer.
- ☐ Ensure the cutout interior (top and sides) is flush to the appliance at a depth of min. 4" , preferably 6" from face frame (See pages 198–201 for details)

☐ Ensure the cutout interior returns (top and sides) are finished to match exterior at a depth of min. 4" , preferably 6" from face frame (See pages 198–201 for details)

☐ Ensure proper clearance for appliance doors including handle(s) – check for interference with other appliances, open or closed cabinets and doors, nearby walls (See page 203 for details)
- ☐ Choose the toekick style – stainless (included with appliance) or design custom toekick(s) (See page 202 for details)

☐ Procure the proper installation accessories – stainless steel frame kit (FRAMEKIT10) for framed installations in 24-inch deep cutouts, heater kit (HEATRKIT20) for installations where two appliances are installed side-by-side or instances where any appliances are installed less than 6" apart from another but not connected. The heater kit is also recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. (See page 169 for details)

Installation Options – Columns

FREEDOM® COLLECTION

The Freedom® Collection offers a variety of installation possibilities*. In some instances, special accessories are required.

| Recommended Installations | Considerations |
|-------------------------------|--|
| Stand-Alone | Any Freedom appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4" (102 mm), preferably 6" (152 mm) on the top and sides. |
| Side-By-Side | When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is provided. For all other (non-traditional) side-by-side combinations or instances where any appliances are installed less than 6" (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (HEATRKIT20). |
| Split Columns with Partition | When dimensioning the partition, note the thickness of the door panel (including handles) as well as the swivel range to prevent damage if the doors are opened at the same time. (See page 203 for details on door swivel range dimensions) Three appliances can be installed together only if a partition—minimum 5/8" (16 mm)—is placed between two of the appliances. Ensure that door panel thickness (including handles) as well as the swivel range are accounted for. |
| At The End of a Cabinetry Run | All Freedom appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used. The side panel must be connected firmly to the wall, the floor and any overhead furniture / fixtures before the appliance is placed in the cutout. |

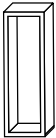





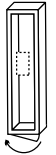

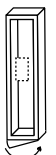

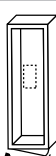

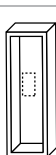

| Recommended Installations | Concerns |
|---------------------------|--|
| | It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements. (See page 203 for details on door swivel range dimensions) |
| | A partition—minimum 5/8" (16 mm)—is required to ensure the doors do not interfere with one another when opened. Use a partition to separate appliances and observe the door swivel range. (See page 203 for details on door swivel range dimensions) |
| | A Thermador French Door Bottom Freezer cannot be connected side-by-side with any other appliance. Use a partition to separate appliances and observe the door swivel range. (See page 203 for details on door swivel range dimensions) |

*The Thermador warranty shall apply only to recommended installations.



Building Your Custom Column

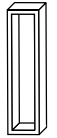



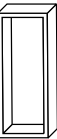

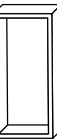

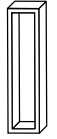



FREEDOM® COLLECTION

| Choose Unit | Choose Panel (All units are panel ready for custom panel installation) | Choose Handle and Optional Frame NOTE: Choose one handle for each column. |
|---|--|---|
| Fresh Food Column – Fully Flush Collection | | |
| 24-Inch |  T24IR905SP Reversible Door Swing Custom Column |  Flat Stainless Steel Door Panel TFL24IR800 – For use with Handle TFL24IR905 – Handleless |
| 30-Inch |  T30IR905SP Reversible Door Swing Custom Column |  Flat Stainless Steel Door Panel TFL30IR800 – For use with Handle TFL30IR905 – Handleless |
| 36-Inch |  T36IR905SP Reversible Door Swing Custom Column |  Flat Stainless Steel Door Panel TFL36IR900 – For use with Handle TFL36IR905 – Handleless |
| Freezer Column with External Dispenser – Fully Flush Collection | | |
| 18-Inch |  T18ID905LP Left-Hand Door Swing External Ice & Water Dispenser Custom Column |  Flat Stainless Steel Door Panel TFL18ID800 – For use with Handle TFL18ID905 – Handleless |
| |  T18ID905RP Right-Hand Door Swing External Ice & Water Dispenser Custom Column |  Flat Stainless Steel Door Panel TFL18ID800 – For use with Handle TFL18ID905 – Handleless |
| |  T24ID905LP Left-Hand Door Swing External Ice & Water Dispenser Custom Column |  Flat Stainless Steel Door Panel TFL24ID800 – For use with Handle TFL24ID905 – Handleless |
| 24-Inch |  T24ID905RP Right-Hand Door Swing External Ice & Water Dispenser Custom Column |  Flat Stainless Steel Door Panel TFL24ID800 – For use with Handle TFL24ID905 – Handleless |

IMPORTANT: When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is included. For all other (non-traditional, i.e. two wine columns, two bottom freezers, etc.) side-by-side combinations or instances where any appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side, Heater Kit HEATRKIT20 (13W @ 120V) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 169 for details.

Building Your Custom Column

FREEDOM® COLLECTION

| Choose Unit | Choose Panel (All units are panel ready for custom panel installation) | Choose Handle and Optional Frame NOTE: Choose one handle for each column. |
|---|---|---|
| Freezer Column with Internal Ice Maker – Fully Flush Collection | | |
| 18-Inch |  T18IF905SP Reversible Door Swing Internal Diamond Ice Maker Custom Column |  Flat Stainless Steel Door Panel TFL18IR800 – For use with Handle TFL18IR905 – Handleless |
| 24-Inch |  T24IF905SP Reversible Door Swing Internal Diamond Ice Maker Custom Column |  Flat Stainless Steel Door Panel TFL24IR800 – For use with Handle TFL24IR905 – Handleless |
| 30-Inch |  T30IF905SP Reversible Door Swing Internal Diamond Ice Maker Custom Column |  Flat Stainless Steel Door Panel TFL30IR800 – For use with Handle TFL30IR905 – Handleless |
| 36-Inch |  T36IF905SP Reversible Door Swing Internal Diamond Ice Maker Custom Column |  Flat Stainless Steel Door Panel TFL36IR900 – For use with Handle TFL36IR905 – Handleless |
| Wine Preservation – Fully Flush Collection | | |
| 18-Inch |  T18IW905SP Reversible Door Swing Custom Column |  Flat Stainless Steel Door Panel TFL18IW800 – For use with Handle TFL18IW905 – Handleless |
| 24-Inch |  T24IW905SP Reversible Door Swing Custom Column **with Home Connect® |  Flat Stainless Steel Door Panel TFL24IW800 – For use with Handle TFL24IW905 – Handleless |

IMPORTANT: When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is included. For all other (non-traditional, i.e. two wine columns, two bottom freezers, etc.) side-by-side combinations or instances where any appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side, Heater Kit HEATRKIT20 (13W @ 120V) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 169 for details.

Customize The Interior – Optional Storage Accessories

For use with Fresh Food Columns, Bottom Freezer T30IB905SP, and Pre-assembled Bottom Freezers T30BB925SS, T30BB915SS

SPRODBIN10
Small Produce Bin

LPRODBIN10
Large Produce Bin

24PRODRAIL
24-Inch Produce Railing

30PRODRAIL
30-Inch Produce Railing

36PRODRAIL
36-Inch Produce Railing

24HFGALBIN
24-Inch Half Gallon Bin

30HFGALBIN
30-Inch Half Gallon Bin

36HFGALBIN
36-Inch Half Gallon Bin

For use with Freezer Columns, Bottom Freezers and Pre-assembled Bottom Freezers

ICEBUCKETL
Large Ice Bucket

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Planning Information – Columns

FREEDOM® COLLECTION

Installation Considerations

Location

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F (13°C) and 100°F (43°C).

The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1 1/4" (30 mm) from an electric cooking appliance,
- 11 13/16" (300 mm) from an oil or solid-fuel cooking appliance.

Installation and Cutout Dimensions

Please see pages 195–214 for complete cutout planning information.

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.

- In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
- The side walls of the cutout must be flush. The minimum thickness of the side and top walls is 5/8" (16 mm). The minimum thickness of toekick panel is 1/4" (6 mm).

Furniture / Fixtures

During installation, the appliance is fastened to adjacent and overhead furniture / fixtures and it is therefore essential that all such furniture / fixtures are well secured to the substructure or adjacent wall.

Flooring / Substructure

On account of the heavy weight of a fully loaded appliance, a load-bearing substructure is required. To ensure correct installation and function, the support must be flat, level and made of hard, rigid material. If in doubt, contact an architect or a building expert.

Refer to the following table for load-bearing capacity:

| Appliance | Load Bearing Capacity |
|----------------------------------|-----------------------|
| 24-Inch Fresh Food Column | 949 lbs. / 431 kg |
| 30-Inch Fresh Food Column | 1,097 lbs. / 498 kg |
| 36-Inch Fresh Food Column | 1,363 lbs. / 618 kg |
| 18-Inch Freezer Column | 774 lbs. / 351 kg* |
| 24-Inch Freezer Column | 958 lbs. / 435 kg* |
| 30-Inch Freezer Column | 1,116 lbs. / 507 kg |
| 36-Inch Freezer Column | 1,353 lbs. / 614 kg |
| 18-Inch Wine Preservation Column | 840 lbs. / 381 kg |
| 24-Inch Wine Preservation Column | 1,067 lbs. / 484 kg |

*Without water dispenser

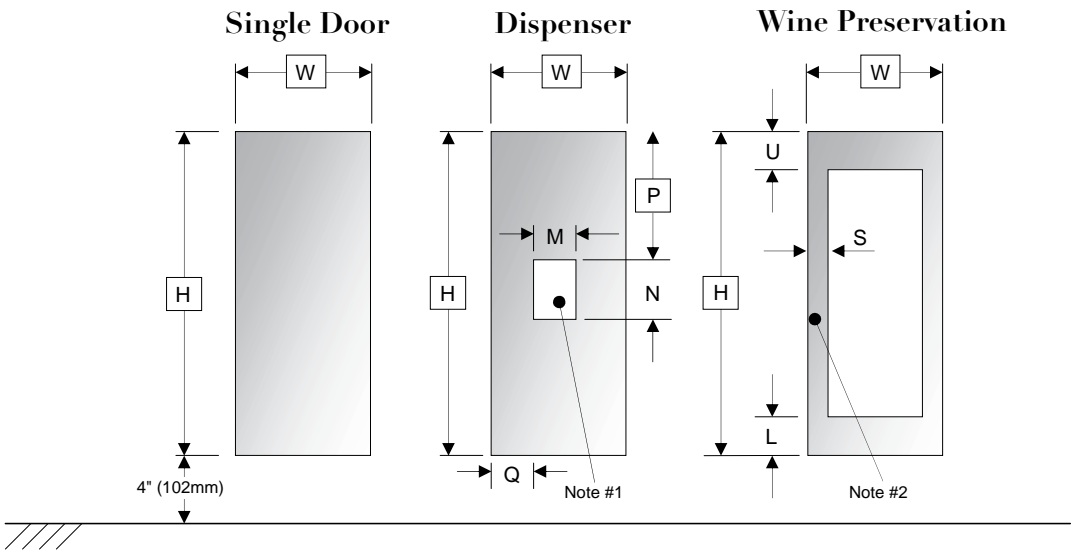
Door Panel Dimensions – Columns

FREEDOM® COLLECTION

Each Freedom® Collection refrigeration appliance is designed to be equipped with a decorative door panel. A panel can be custom-made or purchased as a stainless steel accessory. The table below illustrates the dimensions of the stainless steel panel accessories and can be used as a guide in creating custom panels. At 79 7/8" (2029 mm) tall, they are designed for a toekick height of 4" (102 mm), and a total cutout height of 84" (2134 mm) yielding 1/8" (3 mm) reveals. At 3/4" (19 mm) deep, they are designed to attach to the 24" (610 mm) deep appliance for an overall depth of 24 3/4" (629 mm). See page 196 for cutout planning.

When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

IMPORTANT: While these sketches can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toekick height, etc. Please ensure careful planning based on the specific kitchen design.



| DESCRIPTION | H | W | M | N | P | Q | U | L | S | MAX. PANEL WEIGHT |
|---------------------------------------|-------------------|------------------|--------------------|--------------------|----------------------|-------------------|------------------|------------------|----------------|-------------------|
| 18-Inch Freezer Column | 79 7/8" (2029 mm) | 17 3/4" (451 mm) | — | — | — | — | — | — | — | 120 lbs. (54 kg) |
| 24-Inch Freezer / Fresh Food Columns | 79 7/8" (2029 mm) | 23 3/4" (603 mm) | — | — | — | — | — | — | — | 80 lbs. (36 kg) |
| 30-Inch Freezer / Fresh Food Columns | 79 7/8" (2029 mm) | 29 3/4" (756 mm) | — | — | — | — | — | — | — | 50 lbs. (23 kg) |
| 36-Inch Freezer / Fresh Food Columns | 79 7/8" (2029 mm) | 35 3/4" (908 mm) | — | — | — | — | — | — | — | 80 lbs. (36 kg) |
| 18-Inch Ice & Water Dispenser Columns | 79 7/8" (2029 mm) | 17 3/4" (451 mm) | 9 1/16" (230.5 mm) | 14 1/2" (368.3 mm) | 32 11/16" (830.5 mm) | 4 11/32" (110 mm) | — | — | — | 150 lbs. (68 kg) |
| 24-Inch Ice & Water Dispenser Columns | 79 7/8" (2029 mm) | 23 3/4" (603 mm) | 9 1/16" (230.5 mm) | 14 1/2" (368.3 mm) | 32 11/16" (830.5 mm) | 7 11/32" (186 mm) | — | — | — | 150 lbs. (68 kg) |
| 18-Inch Wine Preservation Column | 79 7/8" (2029 mm) | 17 3/4" (451 mm) | — | — | — | — | 10 1/8" (257 mm) | 10 1/8" (257 mm) | 3 3/4" (95 mm) | 150 lbs. (68 kg) |
| 24-Inch Wine Preservation Column | 79 7/8" (2029 mm) | 23 3/4" (603 mm) | — | — | — | — | 10 1/8" (257 mm) | 10 1/8" (257 mm) | 3 3/4" (95 mm) | 150 lbs. (68 kg) |

NOTE #1: The cutout for the dispenser unit must be horizontally and vertically centered in the panel.

NOTE #2: For custom wine preservation column door panels, the width of the two lateral flanges of the frame may vary between 2 1/2" (64 mm) and 3 3/4" (95 mm).



Planning Information – Columns

FREEDOM® COLLECTION

Electrical Specifications

The appliance comes with a 3-wire power supply cord. UL listed in the USA.

Each appliance requires a separate 3-wire receptacle that is fitted with a 15 Amp fuse or higher. Refer to the following table for max load details.

| Appliance | Max load |
|----------------------------------|---------------|
| | 120V AC, 60Hz |
| 24-Inch Fresh Food Column | 15 A |
| 30-Inch Fresh Food Column | 15 A |
| 36-Inch Fresh Food Column | 15 A |
| 18-Inch Freezer Column* | 15 A |
| 24-Inch Freezer Column* | 15 A |
| 30-Inch Freezer Column* | 15 A |
| 36-Inch Freezer Column* | 15 A |
| 18-Inch Wine Preservation Column | 15 A |
| 24-Inch Wine Preservation Column | 15 A |

*Including ice maker

The receptacle must be installed by a licensed electrician only.

For the installation position of the receptacle refer to diagram in “Electrical Location”.

Grounding Instruction

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

Additional Grounding Procedure

Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

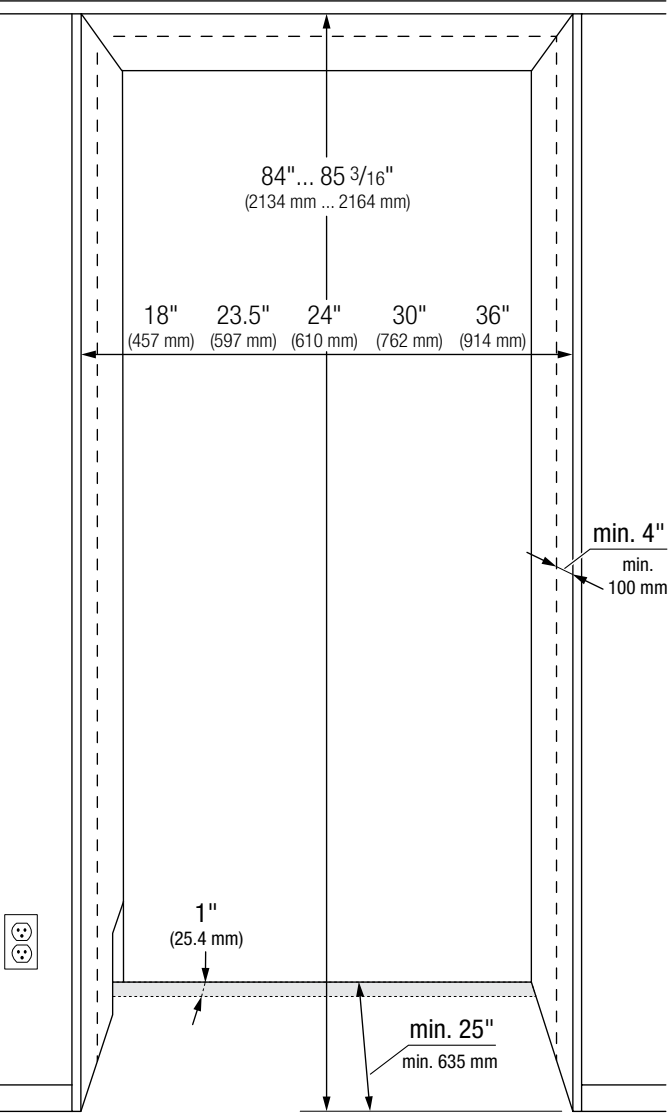
A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

Warning

Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

Electrical Location

Connect the appliance to an outlet that is near the appliance. The outlet must be freely accessible following installation of the appliance.



Planning Information – Columns

FREEDOM® COLLECTION

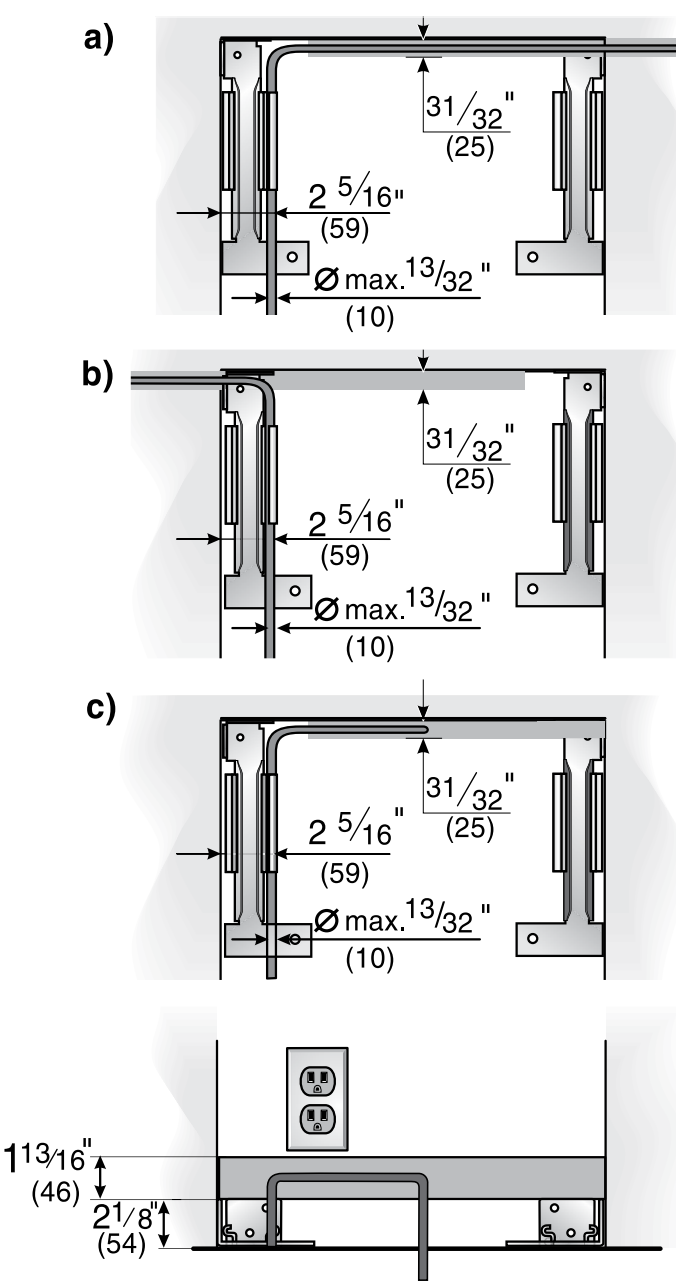
Water Location

A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.

The water pressure must be between 40 and 120 p.s.i. (2.75–8.25 bar). The installation must comply with local plumbing regulations.

A separate shut-off valve must be installed for the appliance water connection.

The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location. When installing the water connection, observe the permitted installation areas for the water supply line. The supply line can be located to the right (a), to the left (b), or underneath (c).



Cabinetry Planning Information – Columns

FREEDOM® COLLECTION

Cabinetry Terms & Basic Requirements

To clarify the terms that are used in this design guide, please refer to the following definitions:

Case

This is the main body of a kitchen cabinet.

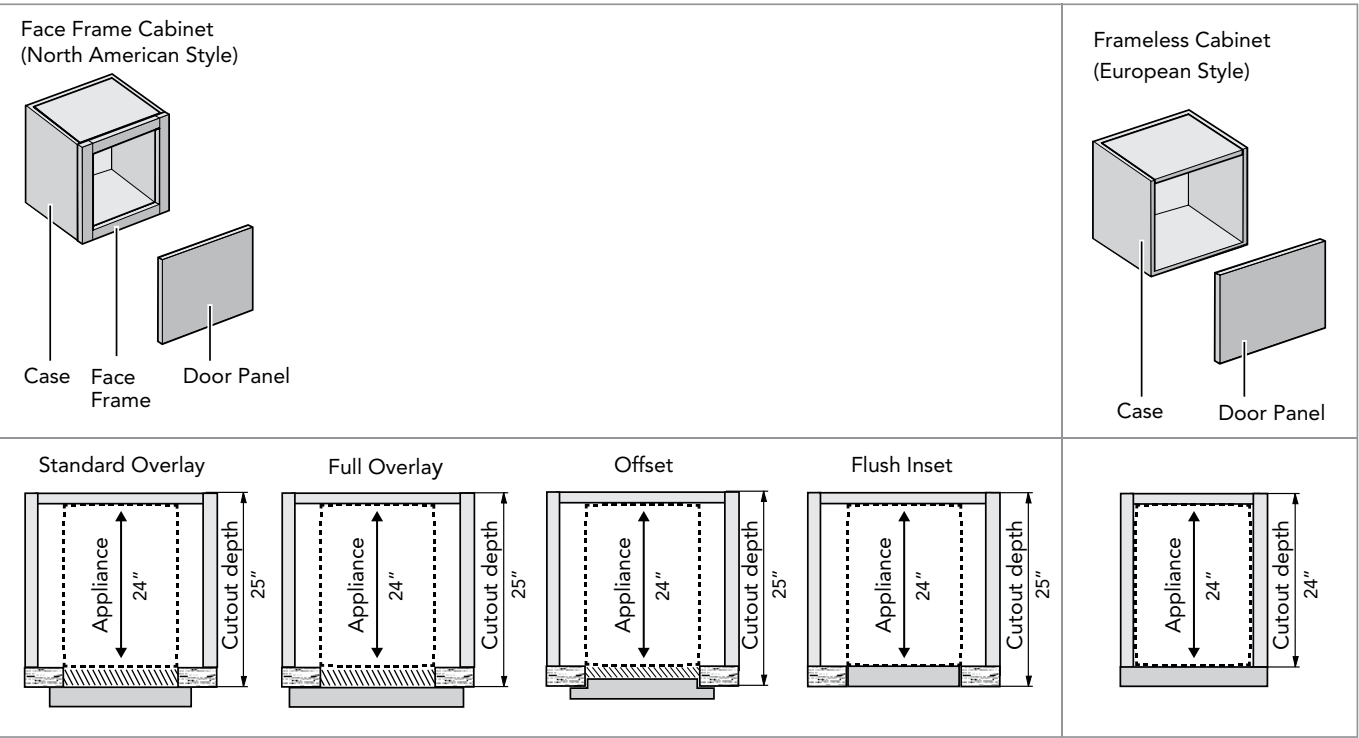
(Cabinet) Face Frame

This is a decorative frame at the front of a kitchen cabinet representing the space between cabinetry doors or drawers and is typical for North America. European style cabinets (frameless cabinetry) typically do not have a face frame.

Door Panel

Able to be fully flush integrated when installed in 25" (635 mm) deep cabinets, Freedom® Collection refrigerators are intentionally designed to be equipped with custom door panels that perfectly match surrounding kitchen cabinetry. Typical panel thickness is $\frac{3}{4}$ " (19 mm). However, thicker panels can be accommodated to emulate the look of the visible face frame (as in overlay) or to match existing kitchen cabinetry doors. When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

Kitchen Cabinetry Illustration



Cabinetry Planning Information – Columns

FREEDOM® COLLECTION

Cabinetry Style & Cutout Depth

Freedom® Collection refrigeration appliances are designed to accommodate nearly any type of kitchen cabinetry door installation. Generally, when using standard $\frac{3}{4}$ " (19 mm) panels, 25" (635 mm) deep cutouts are recommended but the required cutout depth depends on the desired cabinetry and custom panel execution, whether typical North American styles that employ a face frame—requiring a depth of 25" (635 mm)—or European style—requiring a depth of 24" (610 mm).

The below cabinetry styles detail requirements for the cutout and custom panel.

A) Standard (Partial) Overlay – 25" (635 mm) Cutout Depth

With standard overlay kitchen cabinetry the face frame is an important design element. In order to emulate this aesthetic for the refrigerator, one must account for the door panel thickness (typically $\frac{3}{4}$ " (19 mm)) as well as the face frame thickness (here, also $\frac{3}{4}$ " (19 mm)). The resulting thickness of the custom door panel is therefore $\frac{3}{4}$ " (19 mm) + $\frac{3}{4}$ " (19 mm) = 1 $\frac{1}{2}$ " (38 mm). The cumulative thickness of the custom door panel requires added depth in the cutout so 25" (635 mm) is recommended (see sketch).

B) Full Overlay – 25" (635 mm) Cutout Depth

The requirements for standard overlays are also valid for full overlay designs so 25" (635 mm) cutout depth is recommended. However, especially if kitchen cabinet doors are thinner than $\frac{3}{4}$ " (19 mm) or reveals are $\frac{1}{8}$ " (3 mm) or smaller, a 24" (610 mm) cutout depth may also be acceptable. In this execution both the cabinet door and the small reveal of the fully overlaid face frame must be emulated within the typical appliance door panel thickness of $\frac{3}{4}$ " (19 mm). This can be done either a) by simply ignoring the visible area of the face frame (very small reveals show virtually no face frame) or b) by creating a "nose" on the custom door panel to emulate a small visible face frame (see sketch).

C & D) Offset & Flush Inset – 25" (635 mm) Cutout Depth

Here, kitchen cabinetry door panels do not rest atop the cabinet face frame (overlay), but are instead inserted partially (offset) or fully flush (inset) into the face frame. Such offset or flush inset door panels require additional depth in the cutout. Using the example of a $\frac{3}{4}$ " (19 mm) thick panel, the complete cutout depth would be 24" (610 mm) + $\frac{3}{4}$ " (19 mm) = 24 $\frac{3}{4}$ " (629 mm) and in this example 25" (635 mm) is recommended.

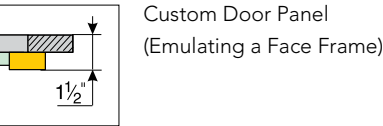
E) Framed – 24" (610 mm) Cutout Depth

For Freedom® Collection refrigeration appliances, a metal frame (FRAMEKIT10) may be affixed to the side of the cabinet which conveniently hides unfinished case returns and provides a classic built-in look. This is particularly relevant for existing cabinetry that has not been custom-built to accommodate these appliances. A 24" (610 mm) cutout will result in a slightly protruding door panel for a typical built-in look.

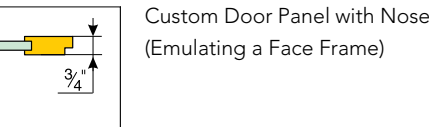
F) European Style Kitchen Cabinetry – 24" (610 mm) Cutout Depth

If the kitchen design is based on European style cabinetry, there is no need to emulate the look of a face frame, as such a frame is not an element of the kitchen cabinetry design. Therefore a 24" (610 mm) deep cutout with accompanying custom panel will always be sufficient.

A) Standard Overlay Design



B) Full Overlay Design



Important

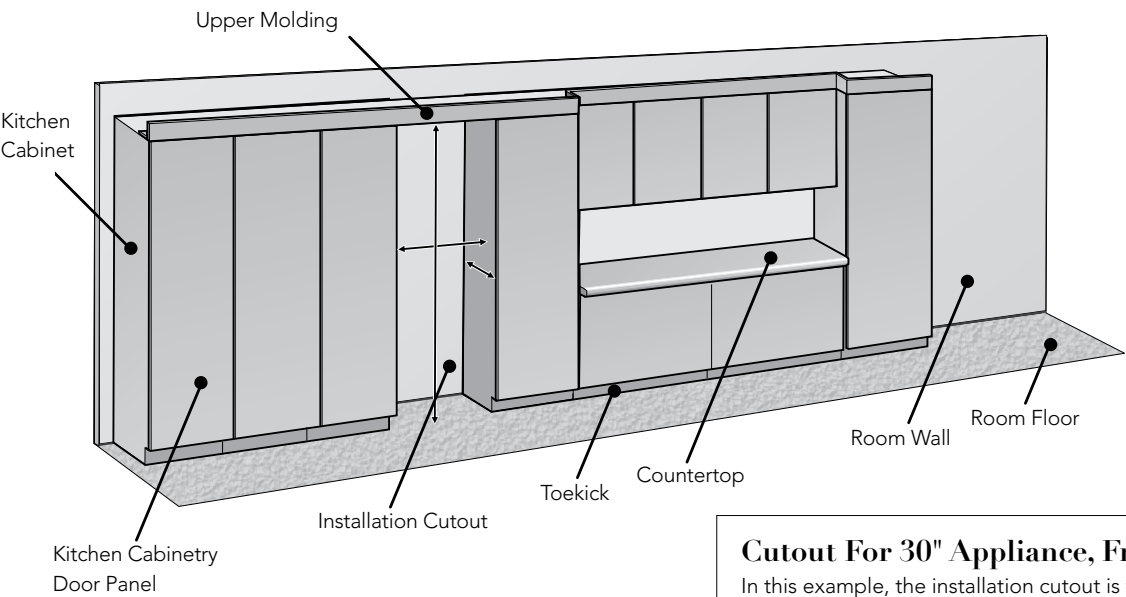
It is strongly recommended the top interior of the cutout be of solid material ($\frac{5}{8}$ " (16 mm) thickness). Ensure that the top well is completely flush for a depth of at least 4" (102 mm).

Ensure that the side walls of the cutout are also completely flush to a depth of at least 4" (102 mm).

If, for some reason, a separate cutout cabinet is created, ensure that the furniture return is at least 4" (102 mm) deep for proper installation.



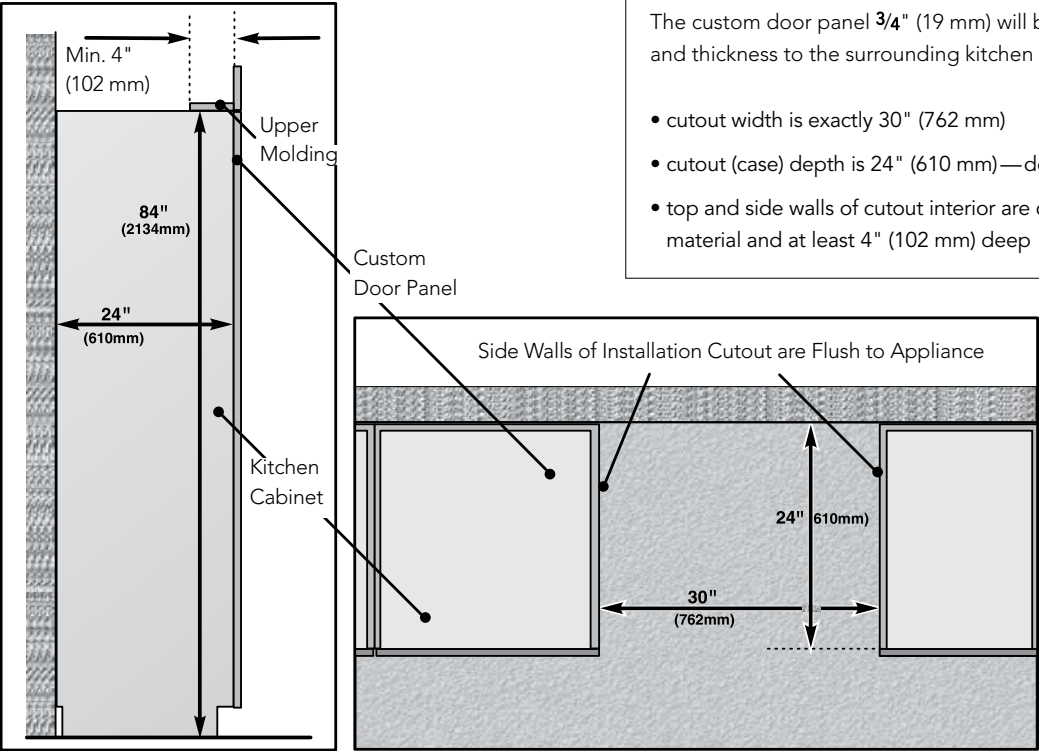
Planning Example #1: Frameless (European) Cabinetry



Cutout For 30" Appliance, Frameless Cabinetry:
In this example, the installation cutout is formed by simply leaving a gap between two kitchen cabinets.

The custom door panel 3/4" (19 mm) will be identical in appearance and thickness to the surrounding kitchen cabinetry panels.

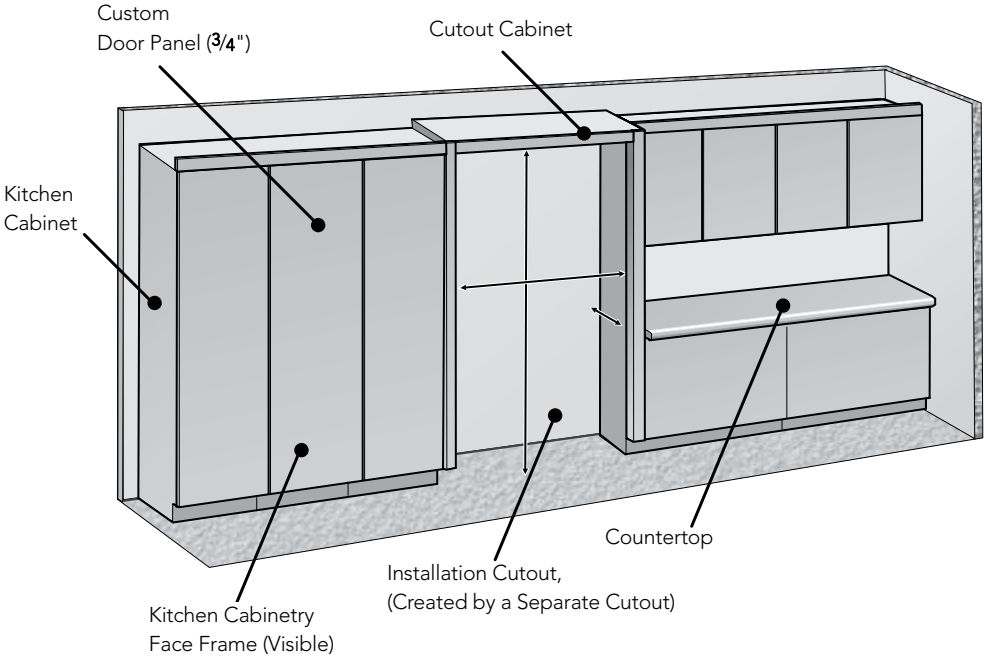
- cutout width is exactly 30" (762 mm)
- cutout (case) depth is 24" (610 mm)—does not include door panel
- top and side walls of cutout interior are completely flush, of solid material and at least 4" (102 mm) deep



Installation Cutout
(Vertical Section)

30-Inch Installation Cutout (Horizontal Section)

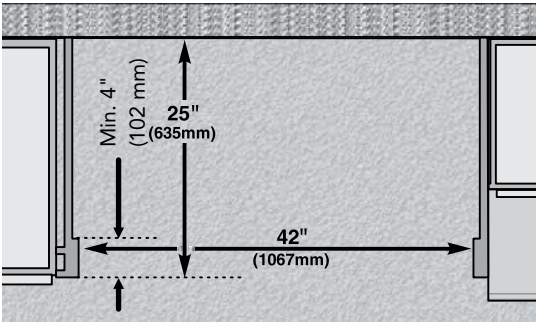
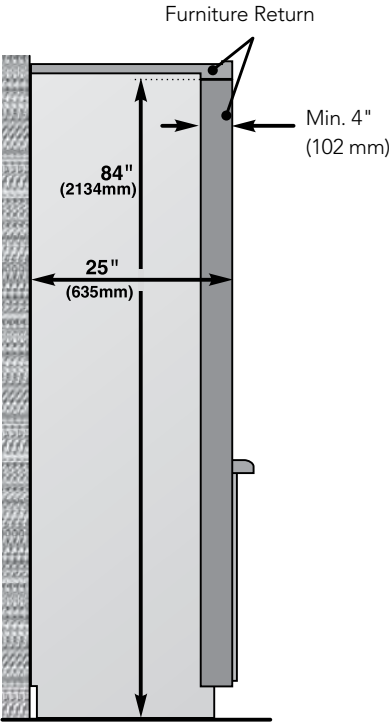
Planning Example #2: Standard Overlay Cabinetry



Cutout For 42" Side-By-Side Appliance Combination, Standard Overlay Cabinetry:
In this example, the installation cutout is formed by creating a separate cutout around the appliances. It yields a look that deviates from the general kitchen design.

The custom door panel has a cumulative thickness of 1 1/2" (38 mm), 3/4" (19 mm) emulating the face frame and 3/4" (19 mm) for the actual door panel). Thus, a 25" (635 mm) deep installation cutout is required.

- cutout width is exactly 42" (for an 18" + 24" = 42" side-by-side combination)
- cutout (case) depth is 25" (635 mm) due to 1 1/2" (38 mm) custom door panel
- any furniture return must be at least 4" (102 mm) deep, on interior top and sides, of solid material and should be finished to match the exterior at the same depth (4" or 102 mm)

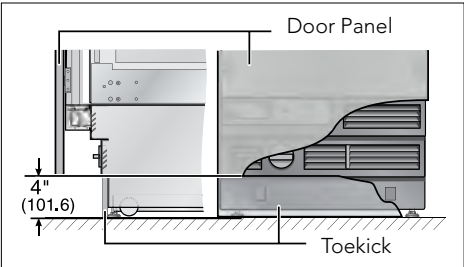


Installation – Columns

FREEDOM® COLLECTION

Toekick & Venting Grille

Each Freedom® Collection refrigeration appliance comes with a 4" (102 mm) tall stainless steel toekick. A custom-made toekick that matches the surrounding cabinetry may be applied instead. While standard toekick height is 4" (102 mm), depending on the usage of the leveling legs, the toekick height could vary. Regardless of toekick height, it is imperative that the venting grille remain unblocked to ensure proper functionality of the appliance. Decorative toekicks should be removable to allow for servicing.



Typical 4" (102 mm) toekick height. Velcro adhesive strips are used to fasten the toekick to the appliance. Venting grille and (if applicable) the water filter cavity are located above the toekick area.

Upper Molding

The planning of decorative upper molding above the cutout requires taking into account the actual or desired height of the door panel.

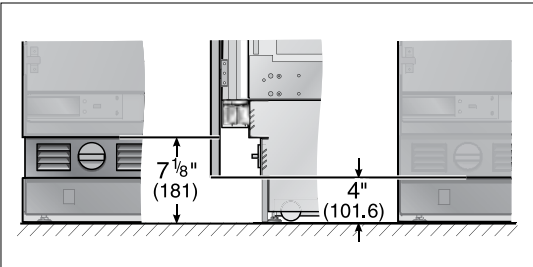
The overall height of the door panel will depend on:

- the height of the appliance, typically 84" (2134 mm)—leveling legs allow height adjustment ranging from -1/2" (-13 mm) to +1 3/8" (+35 mm)
- the installed height of the door panel (distance from the bottom edge of the door panel to the floor, typically 4" (102 mm), and, if desired, any extension of the custom panel above the appliance cutout)
- the appliance type (single door or bottom freezer)

Important

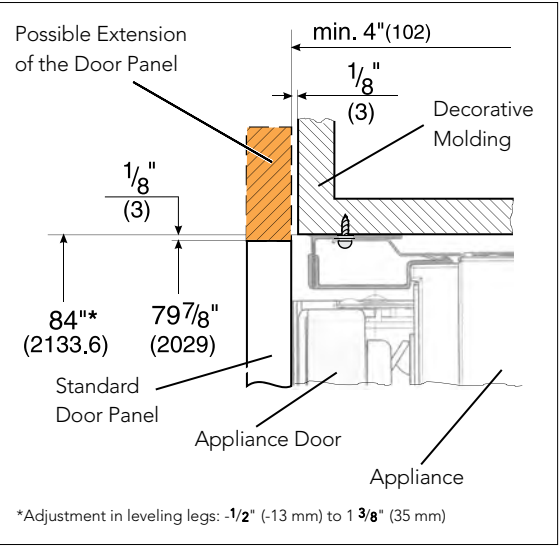
Please recall that a panel should be installed at a minimum height of 4" (102 mm) from the floor to allow proper ventilation of the appliance.

Always ensure that the top of the cutout or upper decorative molding is at least 4" (102 mm) deep, so that the refrigerator can be properly secured to the cutout wall. This is particularly important if a protruding cutout is specially created and configured with a face frame. Furniture returns for any face frame must be a minimum of 4" (102 mm) deep.



If required by the surrounding cabinetry design, the distance between the bottom edge of the door panel and the floor can be increased from approx. 4" (102 mm) up to 7 1/8" (181 mm), but should not be decreased. Note, however, that the venting grille and (if applicable) water filter cavity will be visible, even if the door is closed.

Vertical Section, Side View:



Installation – Columns

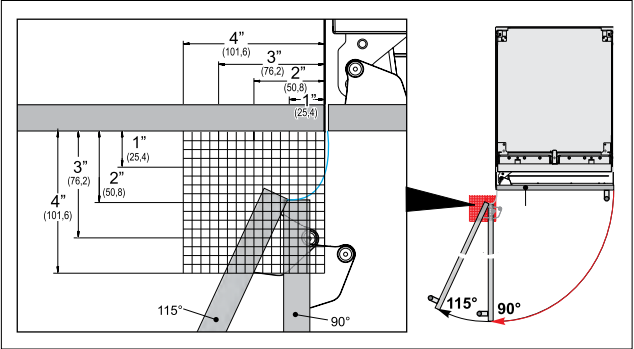
FREEDOM® COLLECTION

Door Swivel Range

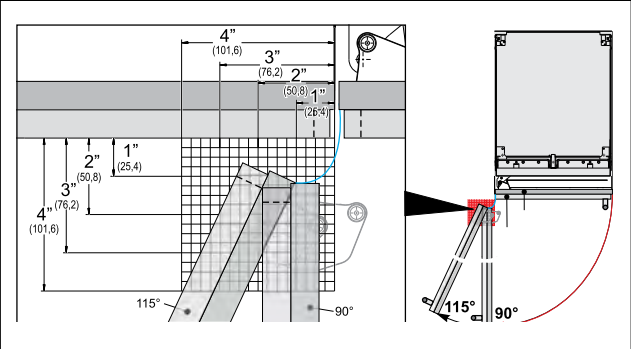
It is absolutely essential to ensure that the appliance is installed in such a way that the doors (including handles) and adjacent cabinets, countertops, pilasters, walls or other kitchen elements do not interfere with one another when opened. The illustrations below depict the swivel range of the Freedom® Collection refrigerator doors including mounted door panels of both 3/4" (19 mm) and 1 1/2" (38 mm) thickness. In the event of door interference the following solutions may be employed:

- Limit the refrigerator door opening angle to 90° with a door stop pin inserted into the hinge.
- Reduce the door panel thickness (if larger than 3/4" (19 mm)).
- Install a spacer between the appliance and the kitchen element that creates the interference.
- Rearrange the opposing kitchen element that creates the problem.
- Create a protruding cutout for the appliance.

Door Swivel Range – 3/4" (19 mm) Flush Appliance Door Panel



Door Swivel Range – 1 1/2" (38 mm) Flush Appliance Door Panel

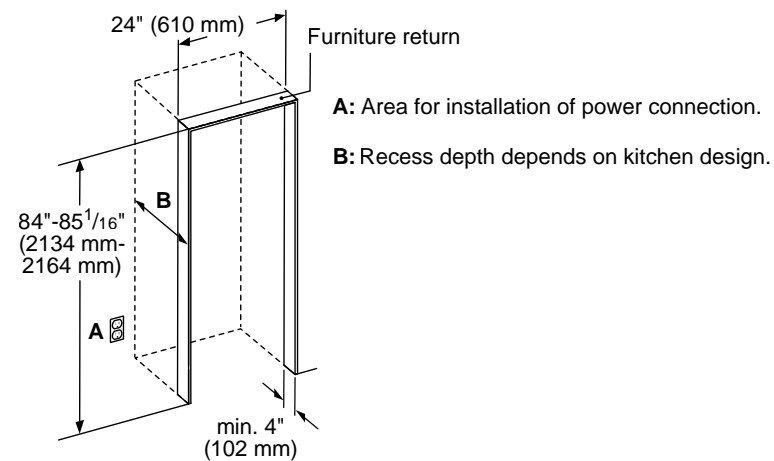


Installation – Columns

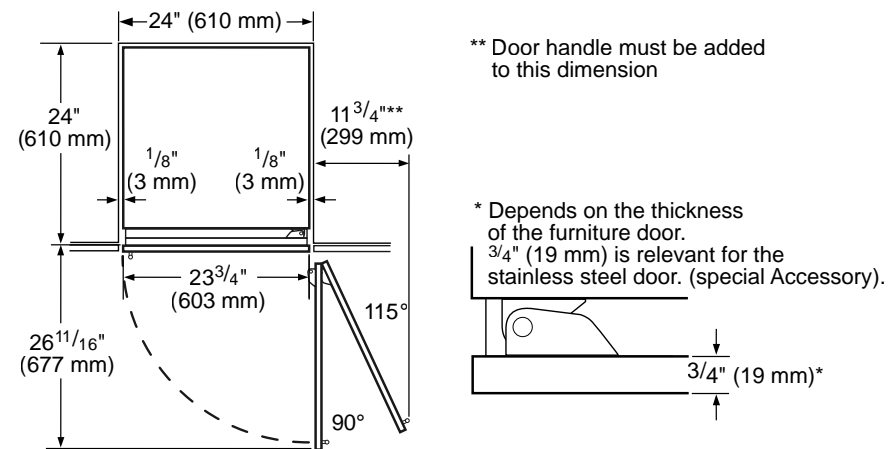
FREEDOM® COLLECTION

24-Inch Built-In Fresh Food Column – T24IR905SP

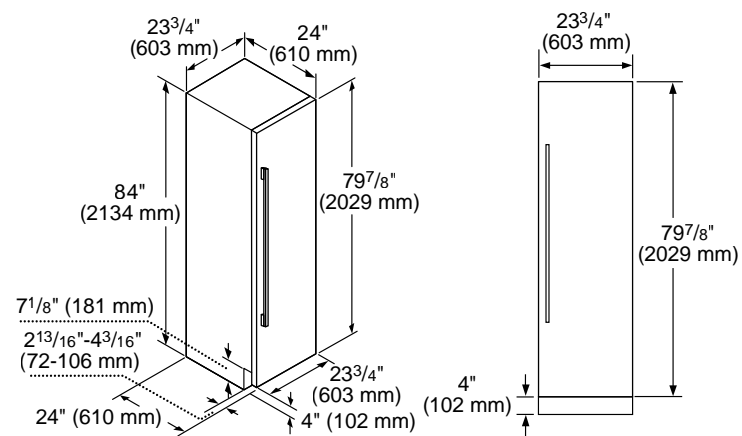
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions



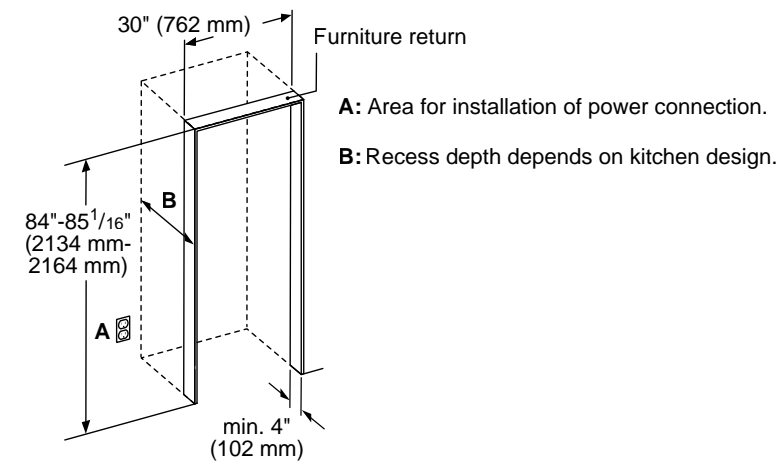
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation – Columns

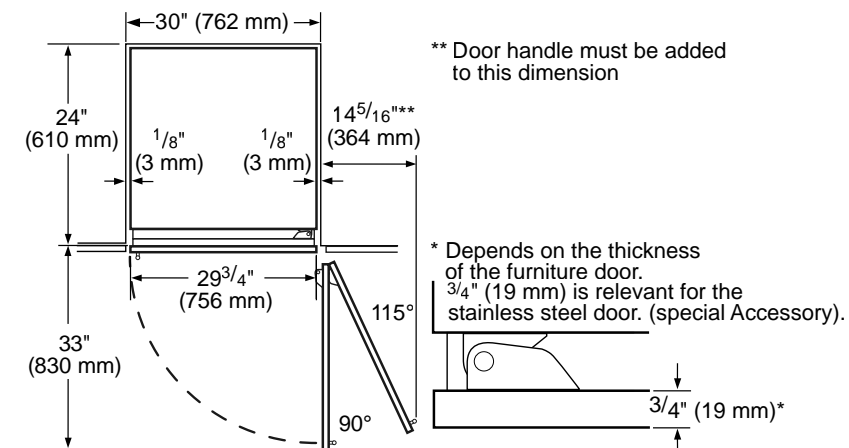
FREEDOM® COLLECTION

30-Inch Built-In Fresh Food Columns – T30IR905SP

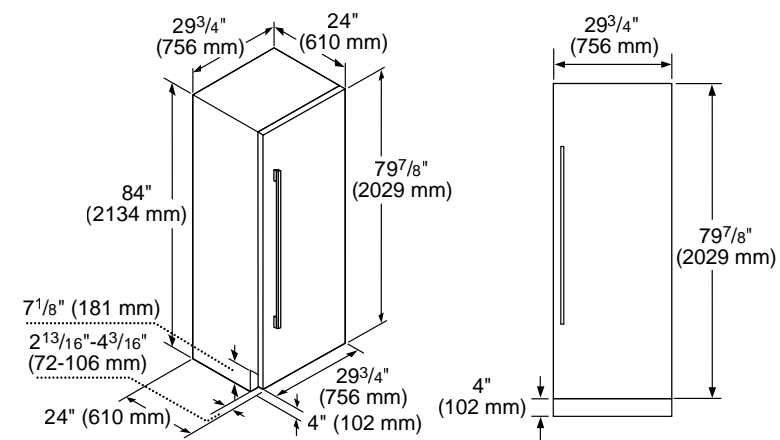
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions



Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

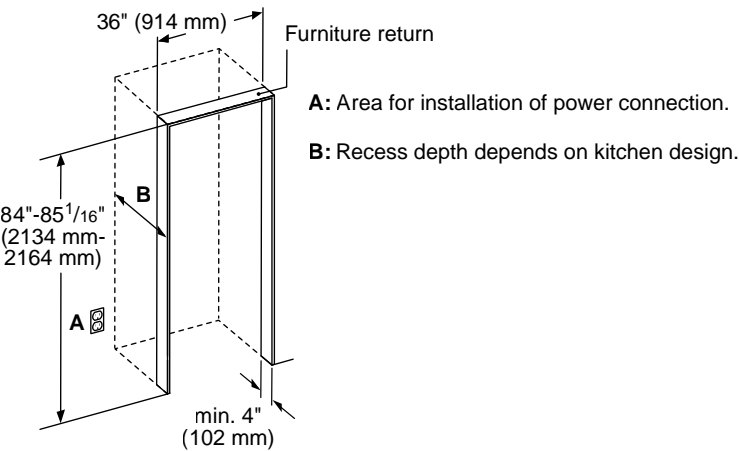


Installation – Columns

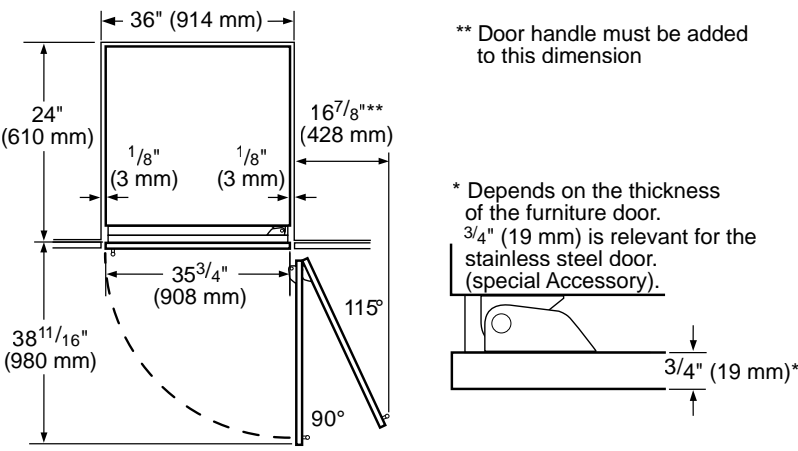
FREEDOM® COLLECTION

36-Inch Built-In Fresh Food Column – T36IR905SP

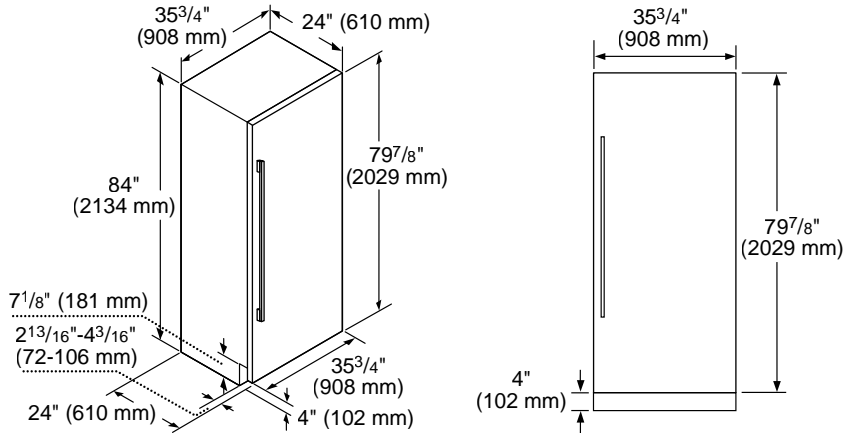
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

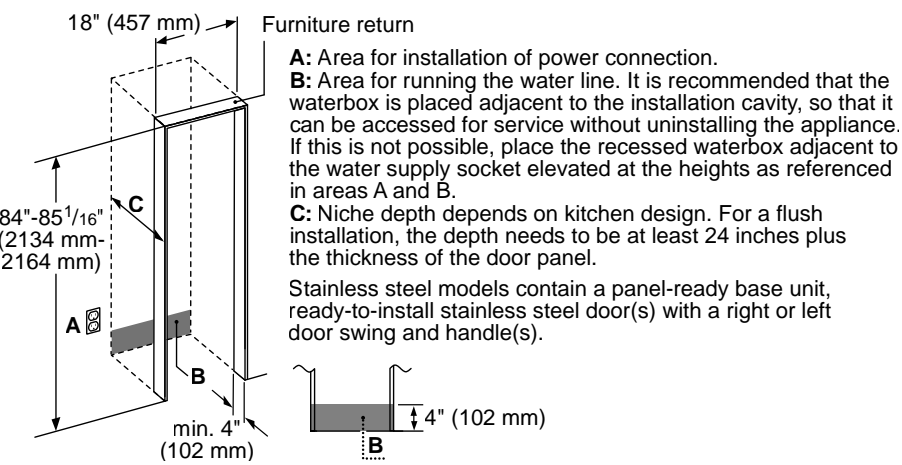


Installation – Columns

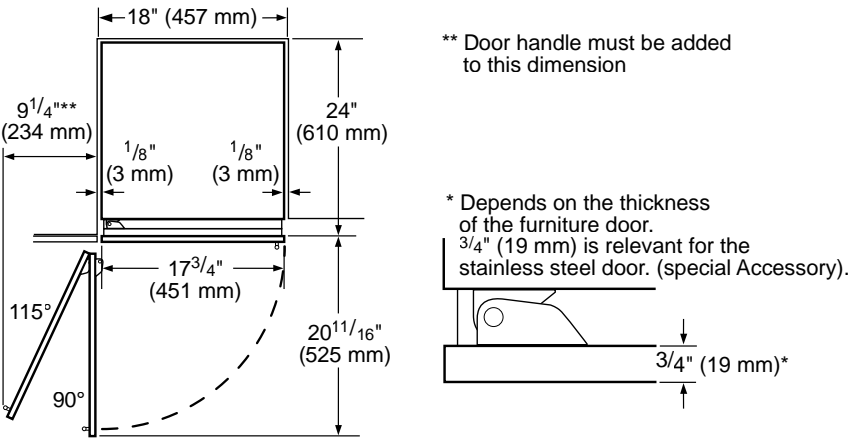
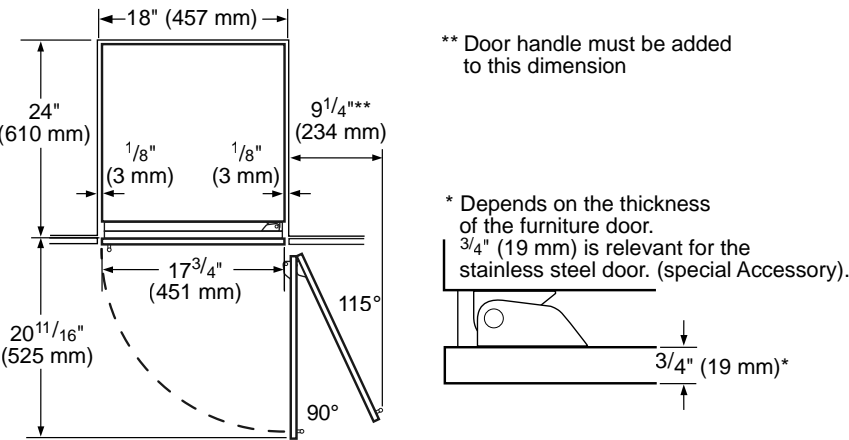
FREEDOM® COLLECTION

18-Inch Built-In Freezer Columns With Ice & Water Dispenser – T18ID905RP / T18ID905LP

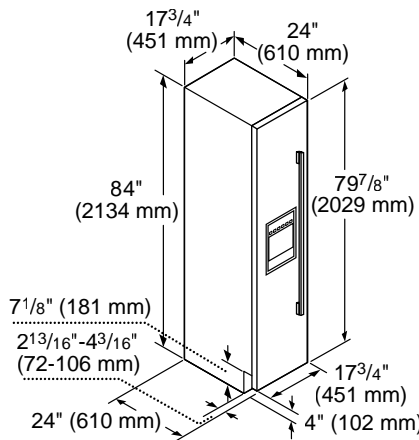
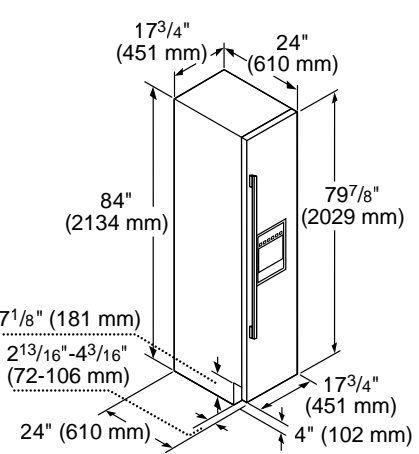
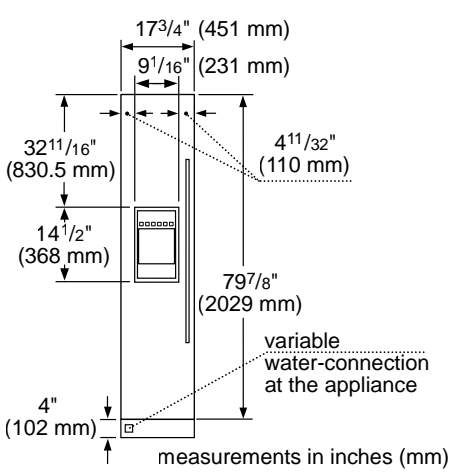
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

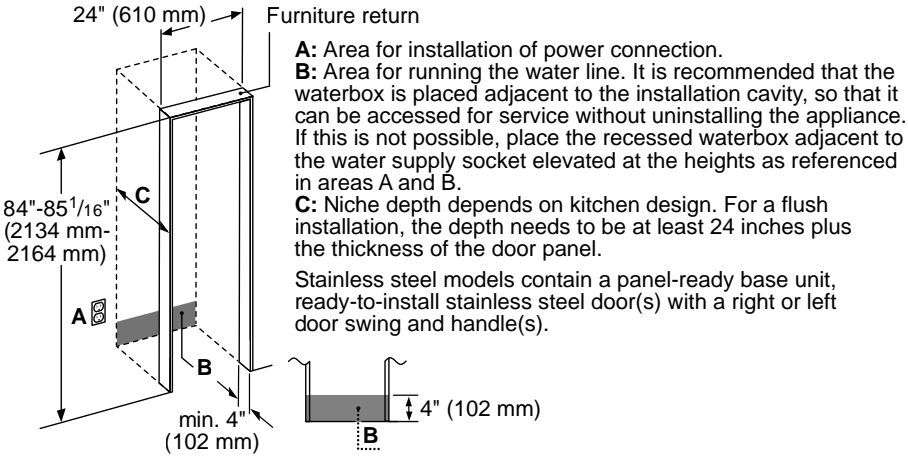


Installation – Columns

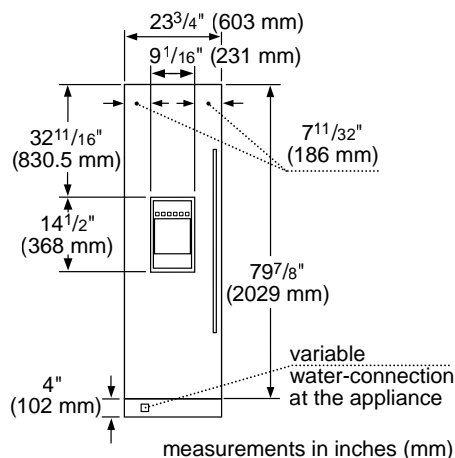
FREEDOM® COLLECTION

24-Inch Built-In Freezer Columns With Ice & Water Dispenser – T24ID905RP / T24ID905LP

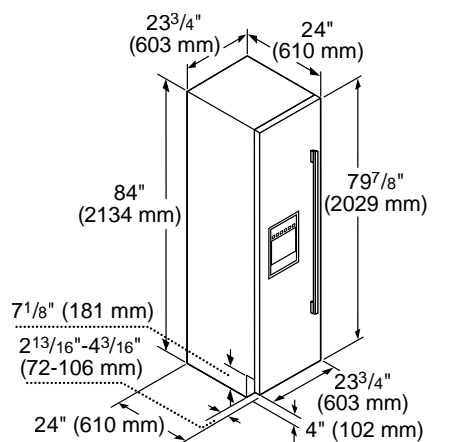
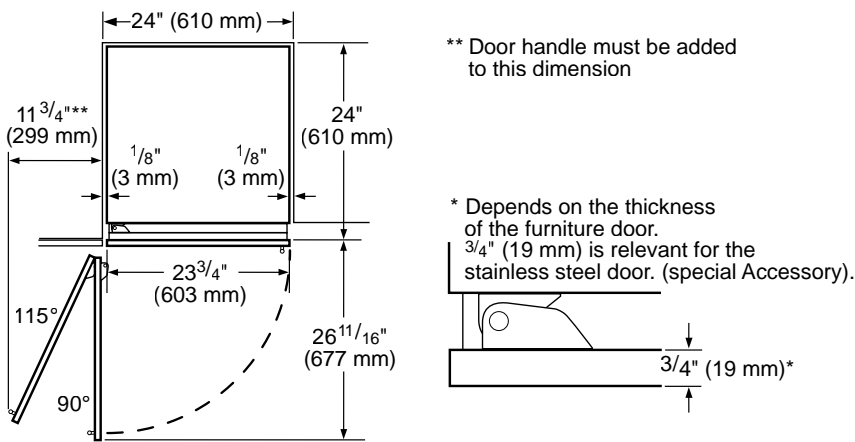
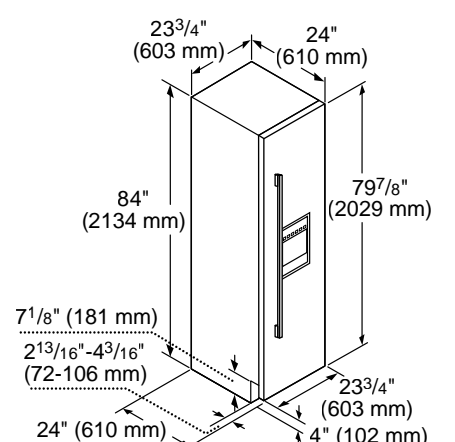
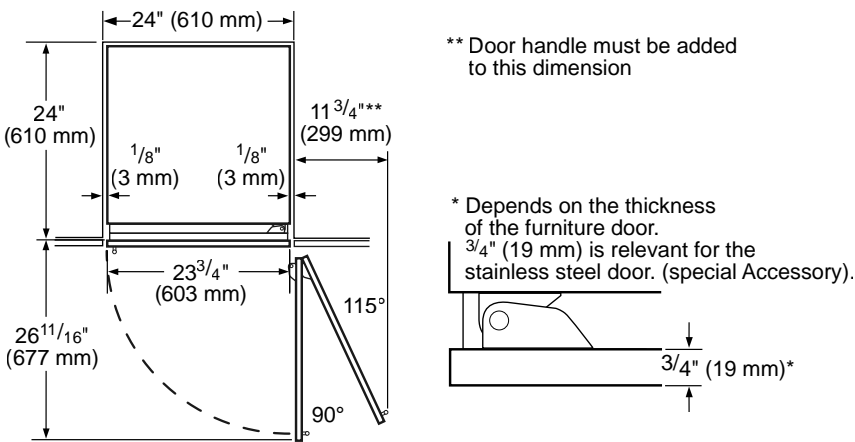
Cutout Dimensions



Product and Panel Dimensions



Top View Clearance

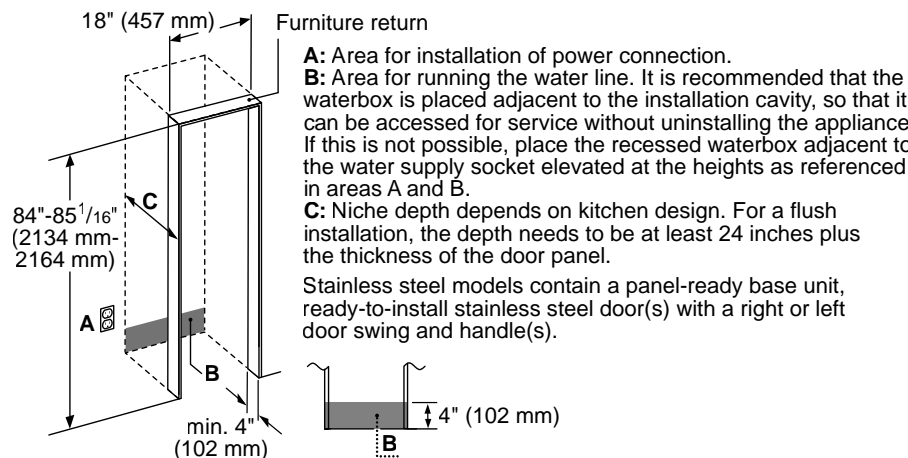


Installation – Columns

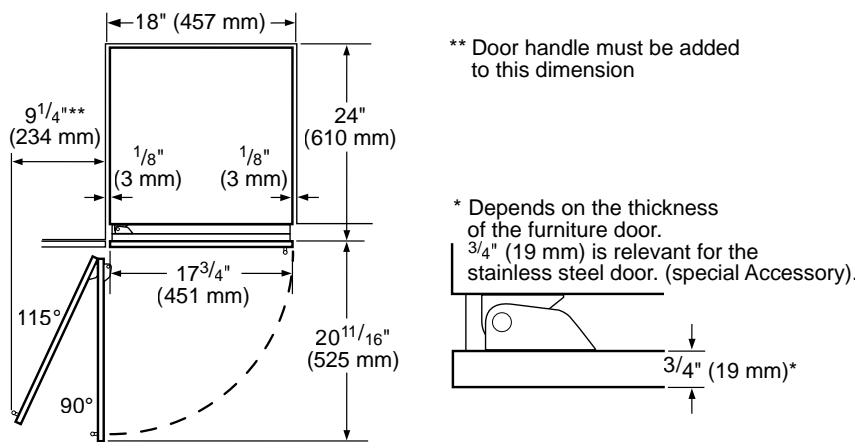
FREEDOM® COLLECTION

18-Inch Built-In Freezer Columns With Internal Ice Maker – T18IF905SP

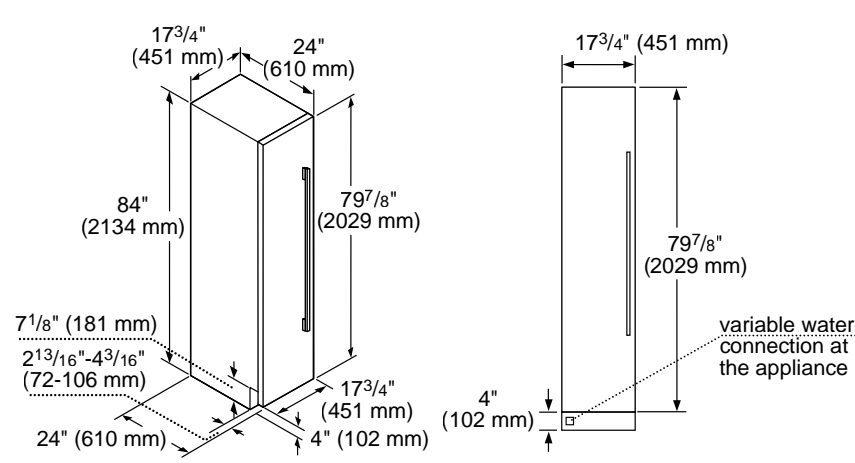
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

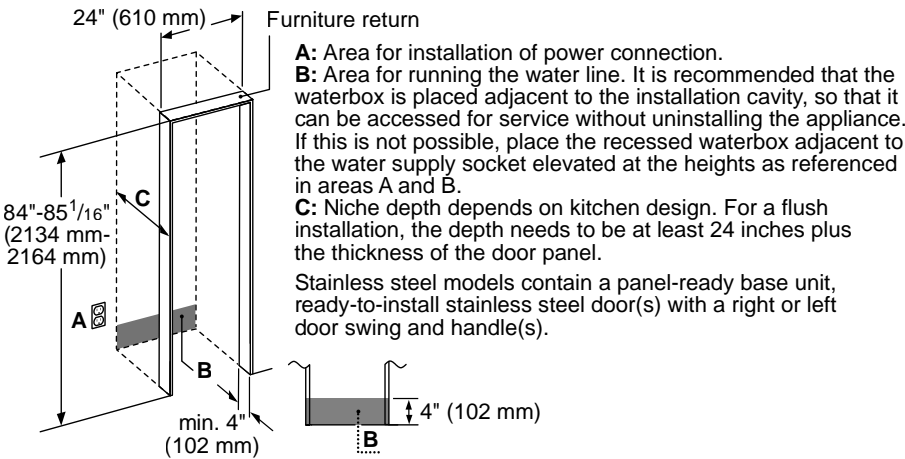


Installation – Columns

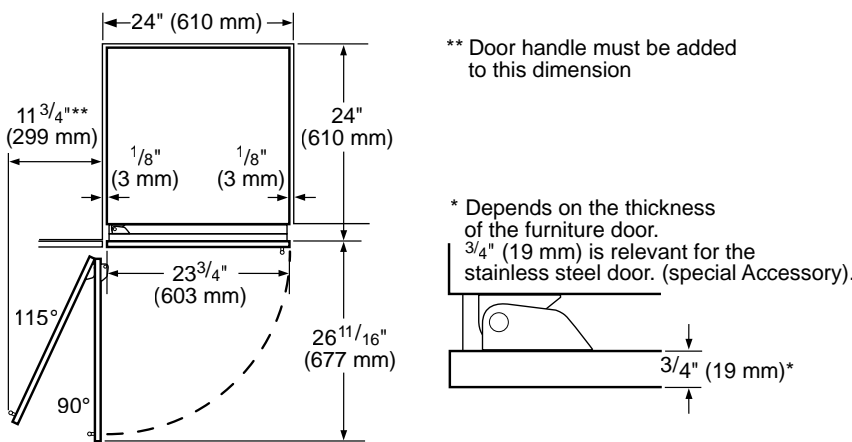
FREEDOM® COLLECTION

24-Inch Built-In Freezer Column With Internal Ice Maker – T24IF905SP

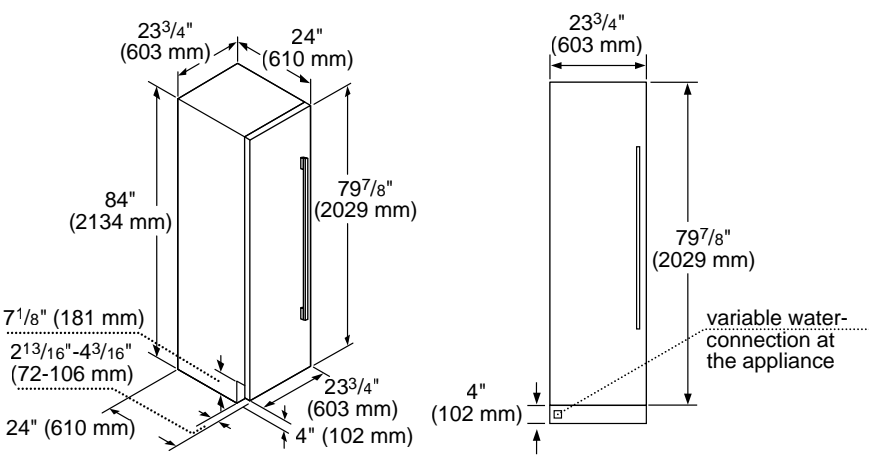
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

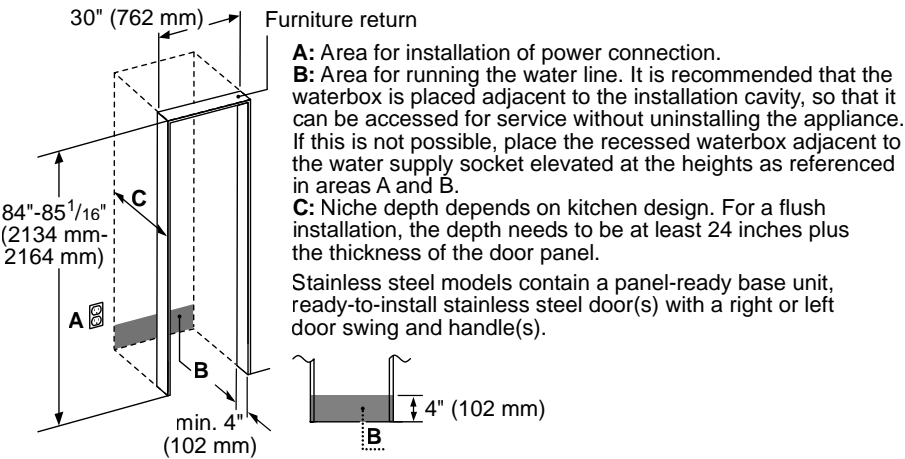


Installation – Columns

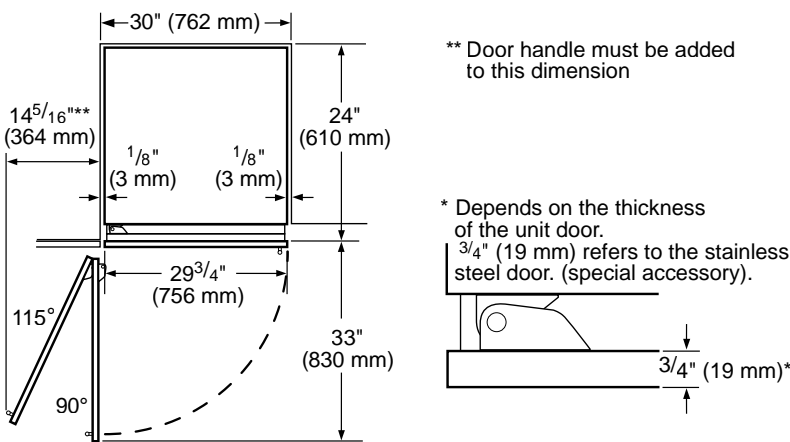
FREEDOM® COLLECTION

30-Inch Built-In Freezer Column With Internal Ice Maker – T30IF905SP

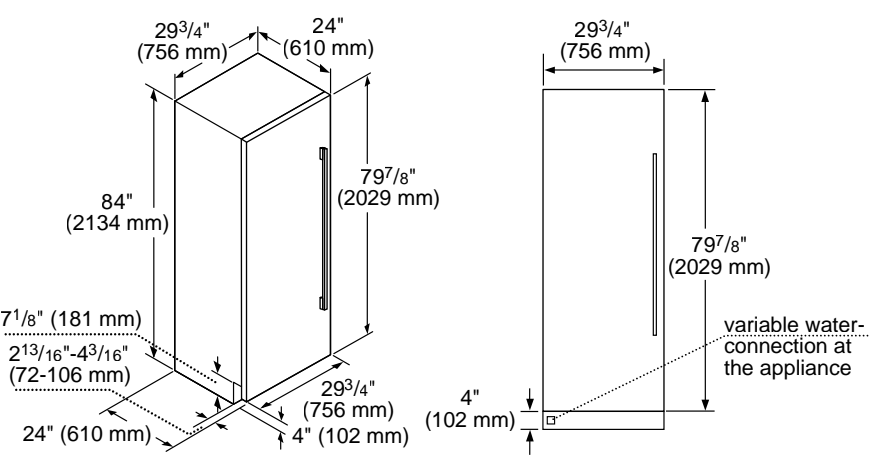
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

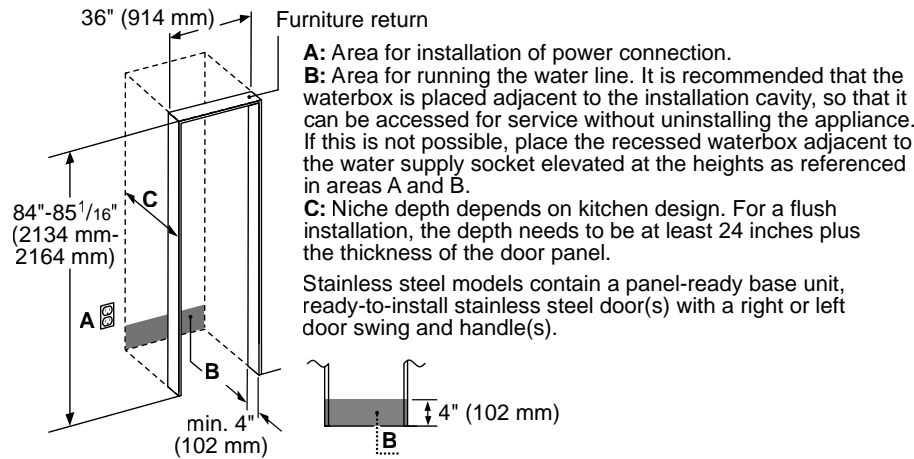


Installation – Columns

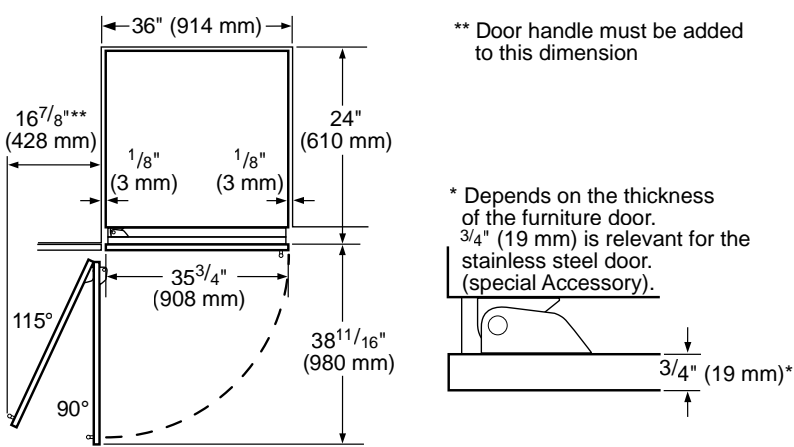
FREEDOM® COLLECTION

36-Inch Built-In Freezer Column With Internal Ice Maker – T36IF905SP

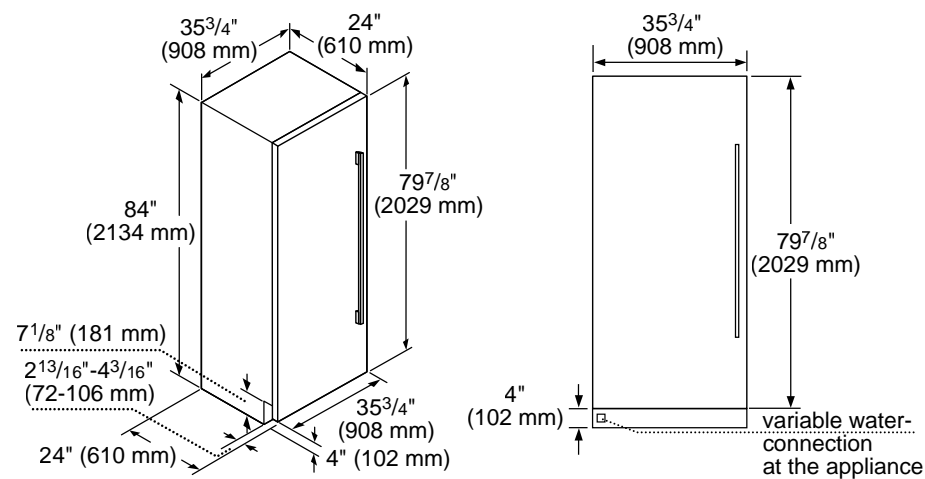
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

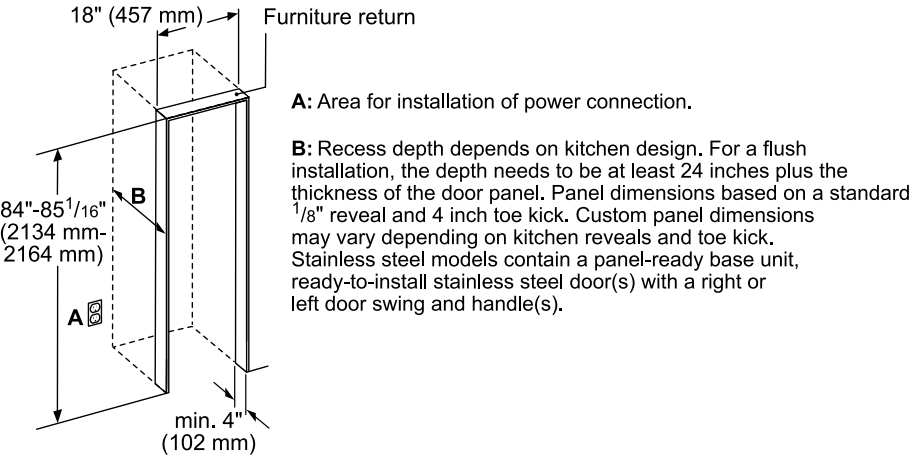


Installation – Columns

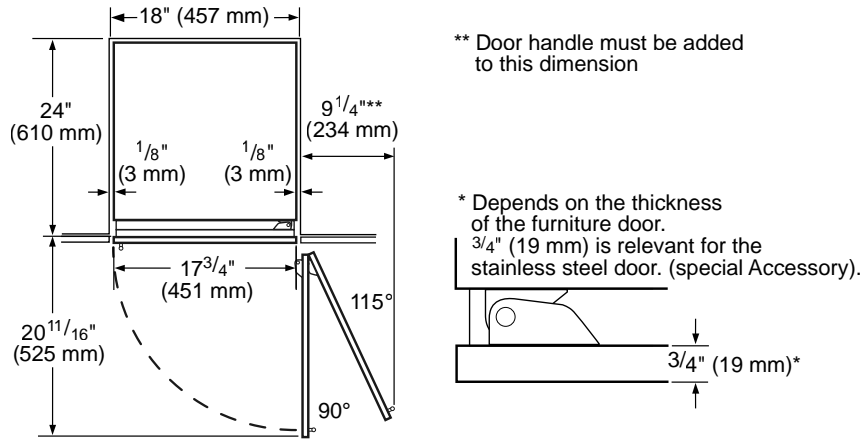
FREEDOM® COLLECTION

18-Inch Built-In Wine Preservation Columns – T18IW905SP

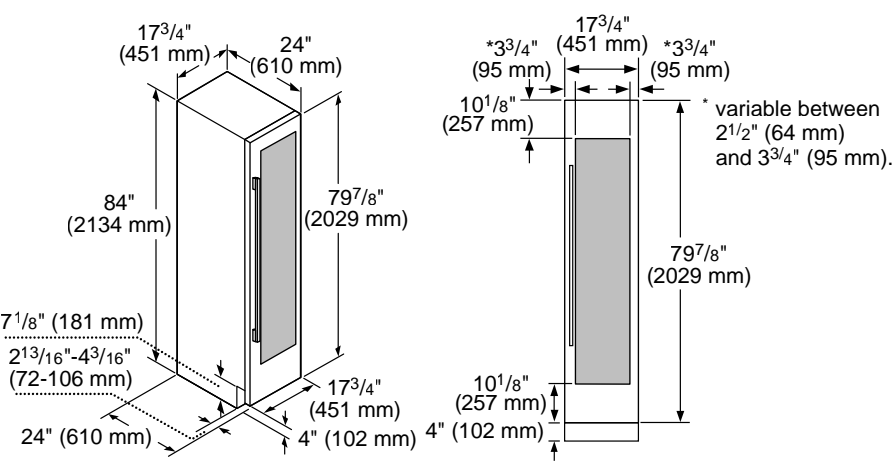
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

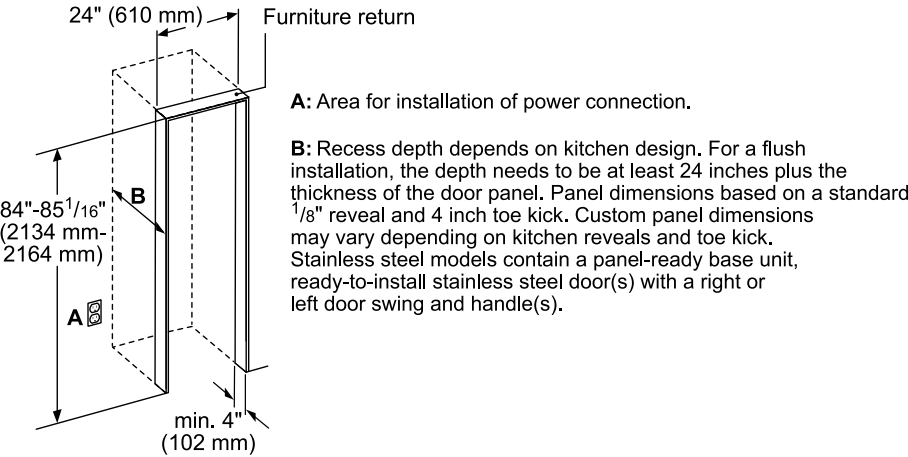


Installation – Columns

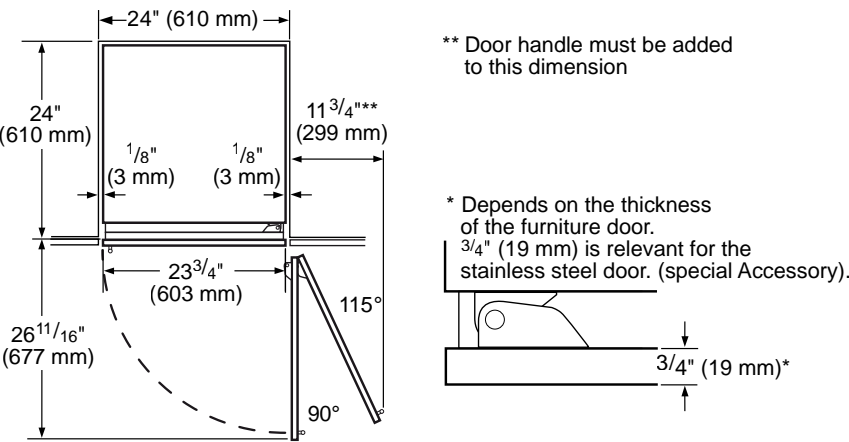
FREEDOM® COLLECTION

24-Inch Built-In Wine Preservation Columns – T24IW905SP

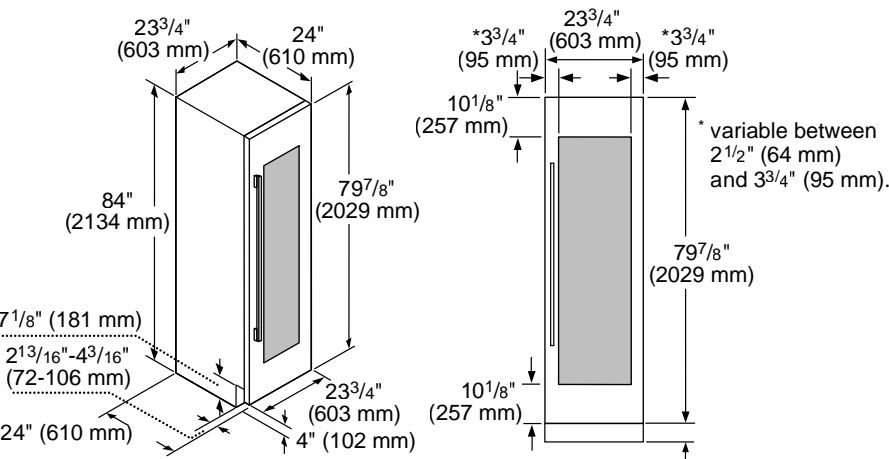
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions



Planning Information

UNDER-COUNTER REFRIGERATION

Model Options

The Under-counter Freedom® Refrigeration Collection includes a glass door refrigerator, a glass door wine reserve, a double refrigerator drawer unit and a double refrigerator / freezer drawer unit. Glass door models are available in right-hinged and left-hinged options. All units install fully flush to be seamlessly integrated into 24" depth cabinetry. Each unit is available custom-panel ready or in stainless steel with a Masterpiece® or Professional Handle to complement the entire collection of Thermador appliances.

Installation Considerations

Location

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room should stay between 55°F (13°C) and 110°F (43°C).

The appliance should not be exposed to excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1" (25 mm) from another refrigerator or wine reserve,
- 1 1/4" (30 mm) from an electric cooking appliance,
- 11 13/16" (300 mm) from an oil or solid-fuel cooking appliance.

Ensure that the exterior air vent is not blocked by cabinetry or other elements.

Electrical Specifications

The appliance comes with a 3-wire power supply cord (NEMA 5-15p), UL-listed in the USA and requires a 3-wire receptacle that is fitted with a 15- or 20-Amp fuse.

Grounding Instruction

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

Additional Grounding Procedure

Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

Warning

Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

Electrical Location

The receptacle must be near the appliance: 61" (1550 mm) to the right of the appliance or 37" (940 mm) to the left of the appliance, and also freely accessible following installation of the appliance for future service.

Water Supply

Units with an icemaker require a connection to a water supply. The pressure of the water supply coming out of a reverse osmosis system going to the water inlet valve of the refrigerator needs to be between 30 and 120 psi (207 and 827 kPa). If a reverse osmosis water filtration system is connected to your cold water supply the water pressure to the reverse osmosis system needs to be a minimum of 40 to 60 psi (276 to 414 kPa). Refer to the Installation Guide for details if the water pressure is less.

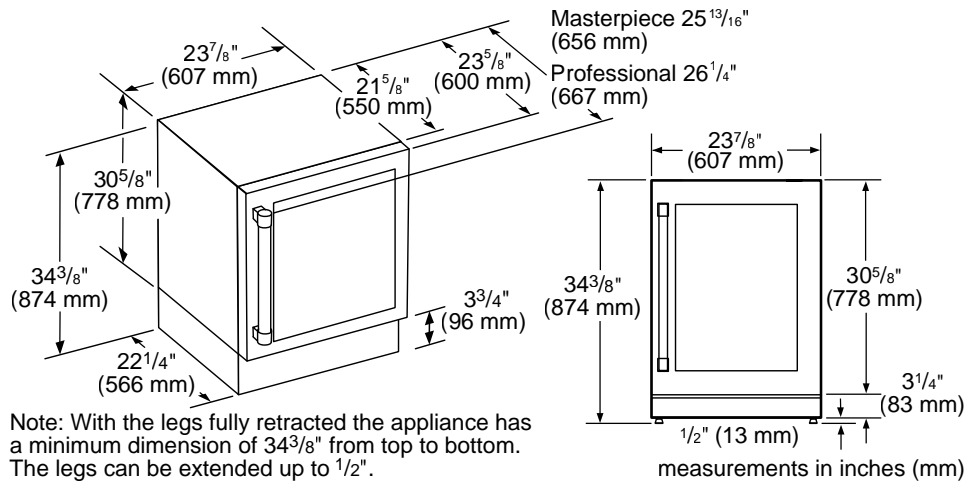


Installation

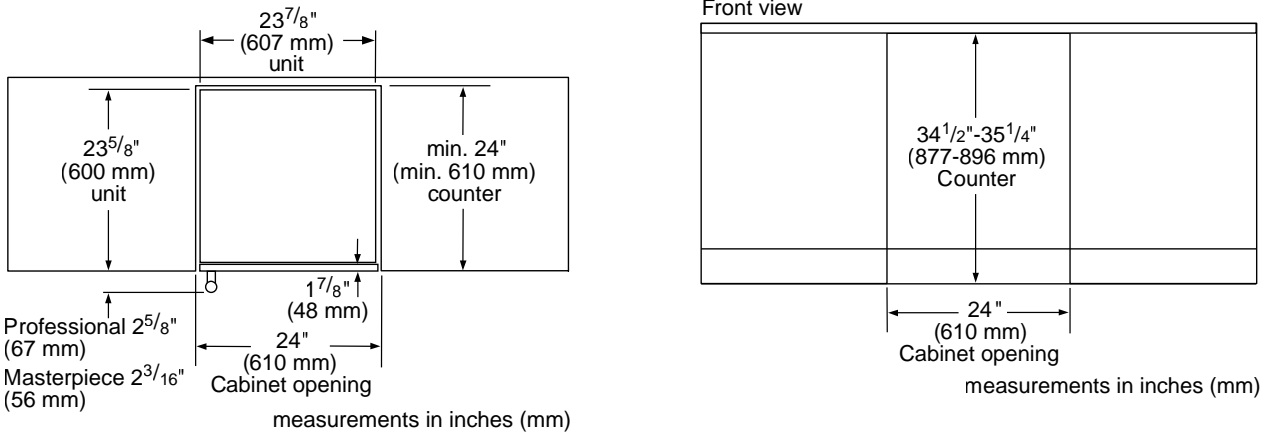
UNDER-COUNTER REFRIGERATION

Glass Door Refrigerator and Glass Door Wine Reserve

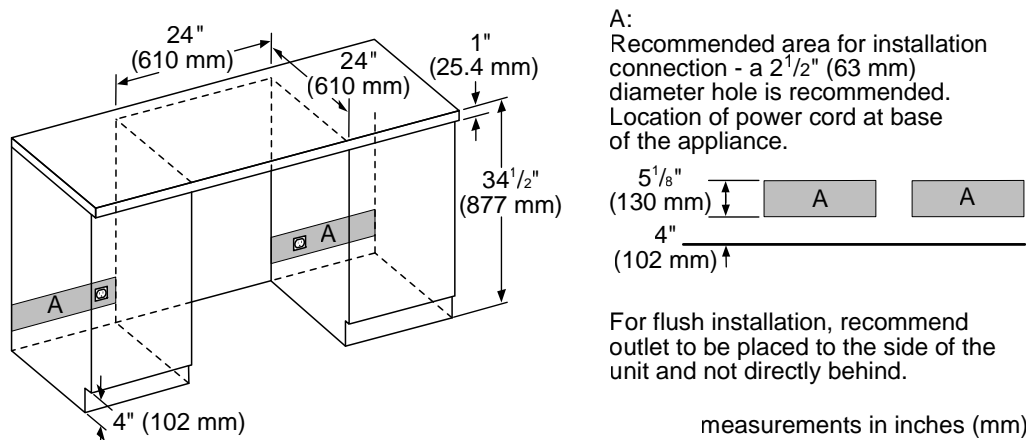
Product Dimensions



Cutout Dimensions



Cutout Dimensions & Electrical Location

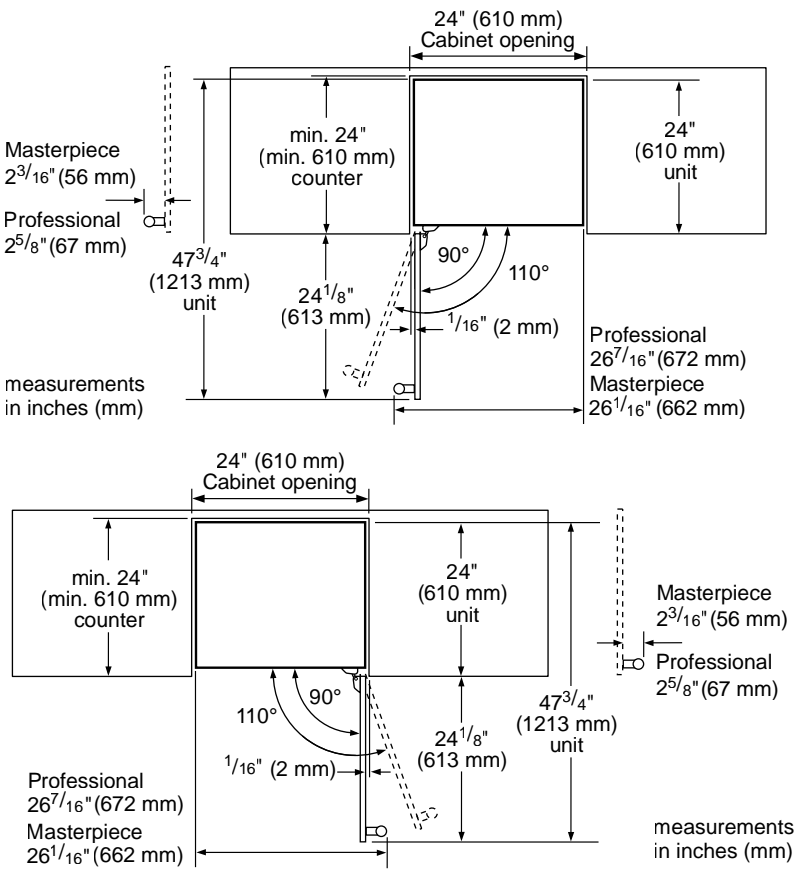


Installation

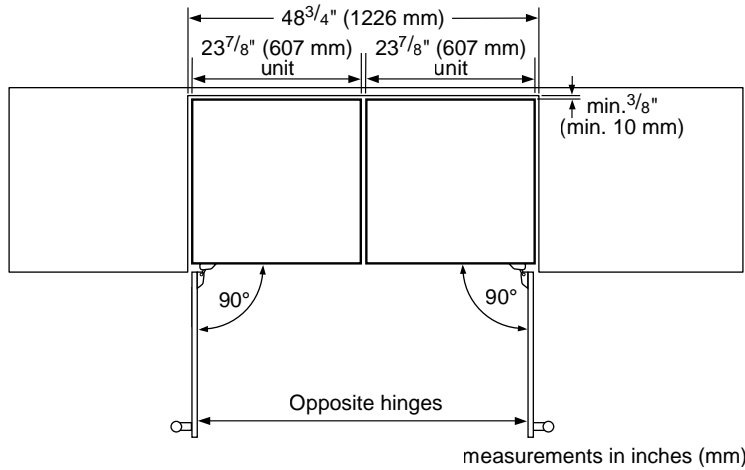
UNDER-COUNTER REFRIGERATION

Glass Door Refrigerator and Glass Door Wine Reserve

Cutout & Door Swing Dimensions



Side-By-Side Installation



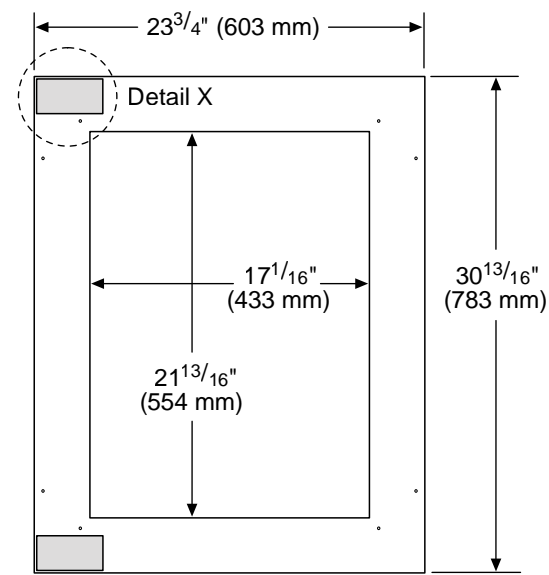
Installation

UNDER-COUNTER REFRIGERATION

Glass Door Refrigerator and Glass Door Wine Reserve

Custom Panel Dimensions

Overlay Panel – Rear View

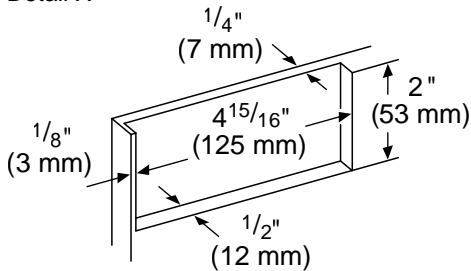


- Important:
- The thickness of the overlay panel must be ³/₄" (19 mm).
 - Overlay panel must not weigh more than 10 lbs (4.54 kg).
 - Overlay panel weighing more than recommended may cause damage to your appliance.
 - To install the panel, use only the screws included in the "Installation Kit".

Create the custom overlay panel using the dimensions shown.

Important:
The following graphics show a custom panel for a door with hinges installed on the right-hand side.
If your unit has hinges installed on the left-hand side, rotate the custom panel 180° so the markings will be on the left.

Detail X



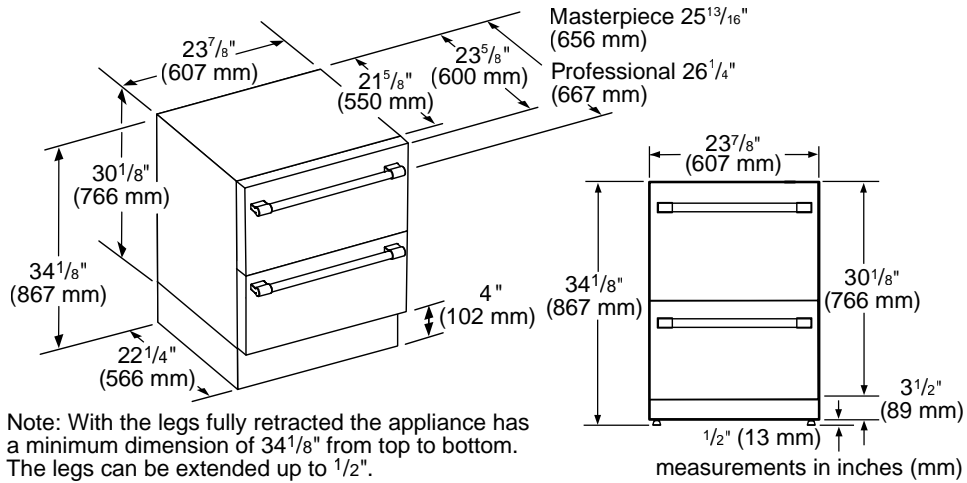
measurements in inches (mm)

Installation

UNDER-COUNTER REFRIGERATION

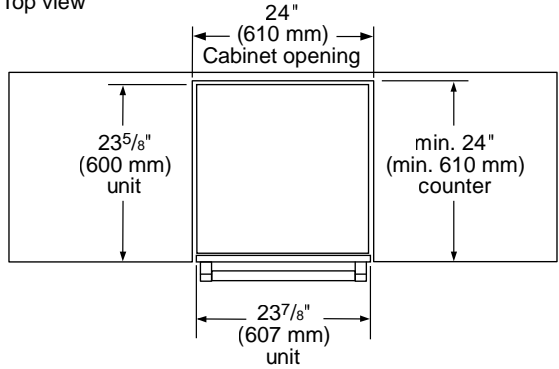
Double Drawer Refrigerator and Double Drawer Refrigerator / Freezer

Product Dimensions



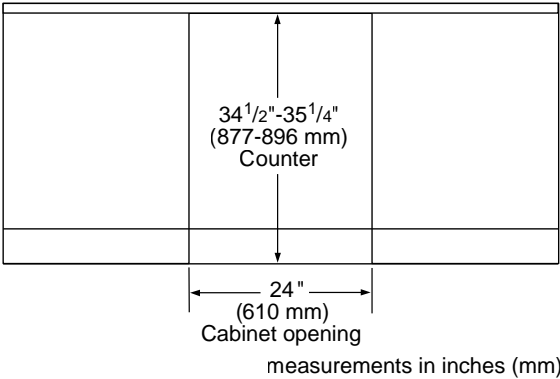
Cutout Dimensions

Top view

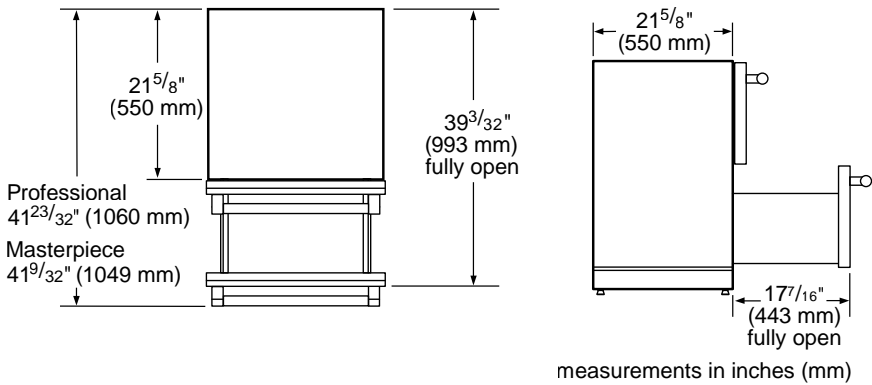


Thermador double drawer under counter top dimension.
(Unit door flushed with the cutout) measurements in inches (mm)

Front view



Clearance Dimensions

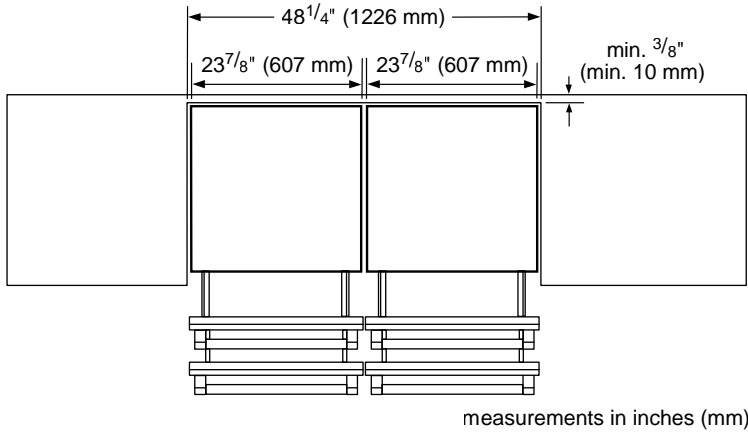


Installation

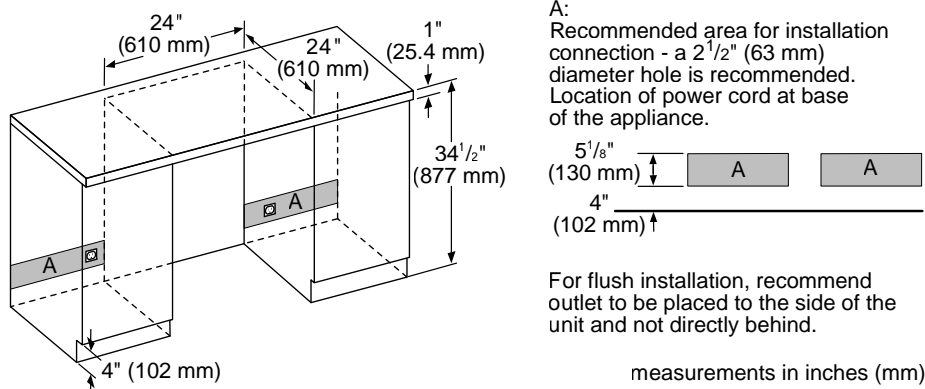
UNDER-COUNTER REFRIGERATION

Double Drawer Refrigerator and Double Drawer Refrigerator / Freezer

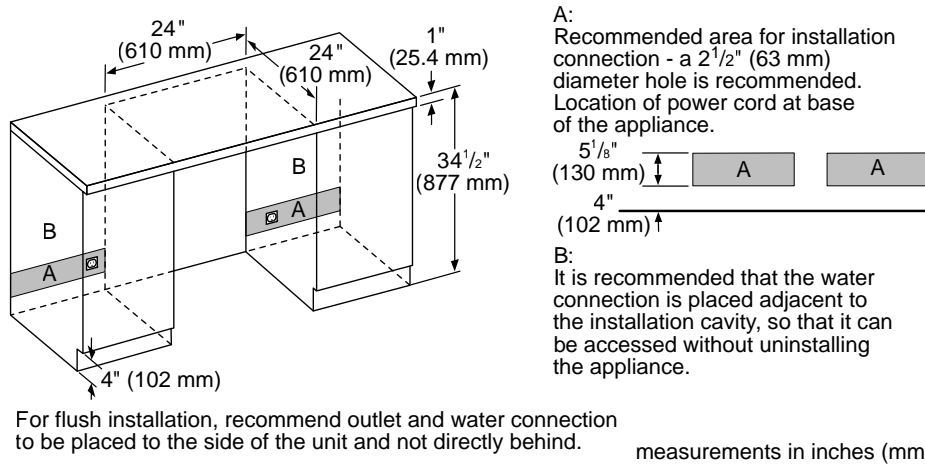
Side-By-Side Installation



Double Drawer Refrigerator Cutout Dimensions & Electrical Location



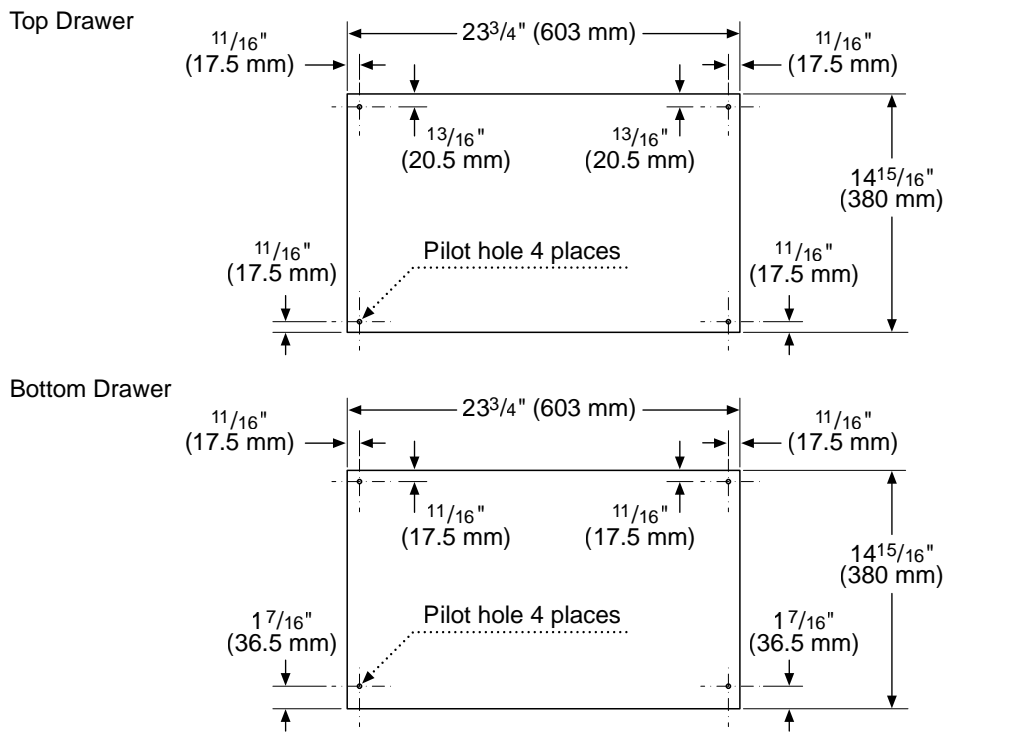
Double Drawer Refrigerator / Freezer Cutout Dimensions & Electrical Location



Installation

UNDER-COUNTER REFRIGERATION

Double Drawer Refrigerator and Double Drawer Refrigerator / Freezer Custom Panel Dimensions



- Important:
- The thickness of both the overlay panels must be 3/4" (19 mm).
 - Overlay panel must not weigh more than 10 lbs (4.54 kg) each.
 - Overlay panels weighing more than recommended may cause damage to your appliance.
 - It is recommended to have the help of a second person to install the panel.
 - Use the recommended tools in the installation manual to facilitate the installation of the panel. Failure to use the recommended tools or the help of a second person may result in damage to panel and/or the appliance.
 - To install the panel, use only the screws included in the "Installation Kit".

Create the custom overlay panel using the dimensions shown.

DISHWASHERS

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

Introducing the Radiance Collection: a suite of dish care designed specifically for avid entertainers and exceptional cooks with unparalleled drying ability, capacity, speed and flexibility.

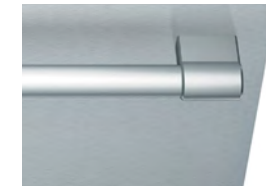
Shown: DWHD661EFP—Star Sapphire® Dishwasher with Professional Handle



The Versatility of Design

DISHWASHERS

With options for Stainless Steel paired with our Professional or Masterpiece® handles, or a custom panel with design of your choice, explore unique options to perfectly complement your kitchen design.



Flat Stainless Steel Panel with Professional Handle



Flat Stainless Steel Panel with Masterpiece® Handle



Custom Panel to Match Your Cabinetry

Fully Flush Custom Panel Dishwashers

Custom Design

Match your dishwasher to your kitchen's custom cabinetry for complete integration and fully flush installation. Thermador Star Sapphire® and Sapphire® custom panel dishwashers feature Push to Open, allowing for a sleek handle-less design.

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.



Kitchen Design: Ili Hidalgo-Nilsson,
Terracotta Design Build Co.





Star Sapphire[®]

DISHWASHERS

Home Connect

Features

- Powerfully Quiet—42 dBA
- Stainless Steel Tub
- Time Remaining PowerBeam[®]
- LED Display with Touch Controls
- Adjustable Chef's Tool Drawer[®] Third Rack
- Lower Rack Folding Glass Care Rack
- Multi-color Star Glow Interior Light
- Crystal Protect Water Softener System
- StarDry[™] with Zeolite
- NSF[®]-Certified* Sanitize Cycle / Option
- Home Connect[®] (Wi-Fi Enabled)
- Push to Open (Available on Custom Panel SKU Only)



Professional Handle

6+3 Cycles Available in Home Connect[®]
6+1 Options Available in Home Connect[®]
DWHD661EFP



Masterpiece[®] Handle

6+3 Cycles Available in Home Connect[®]
6+1 Options Available in Home Connect[®]
DWHD661EFM



Custom Panel

6+3 Cycles Available in Home Connect[®]
6+1 Options Available in Home Connect[®]
DWHD661EPR

*Certification to NSF / ANSI Standard 184 for residential dishwashers

Sapphire[®]

DISHWASHERS

Home Connect

Features

- Exceptionally Quiet—44 dBA
- Stainless Steel Tub
- Blue PowerBeam[®]
- LED Display with Touch Controls
- Adjustable Chef's Tool Drawer[®] Third Rack
- Flexible Folding Tines
- Blue Sapphire Glow[®] Interior Light
- StarDry[™] with Zeolite
- NSF[®]-Certified* Sanitize Cycle / Option
- Home Connect[®] (Wi-Fi Enabled)
- Push to Open (Available on Custom Panel SKU Only)



Professional Handle

6+3 Cycles Available in Home Connect[®]
6+1 Options Available in Home Connect[®]
DWHD660EFP



Masterpiece[®] Handle

6+3 Cycles Available in Home Connect[®]
6+1 Options Available in Home Connect[®]
DWHD660EFM



Custom Panel

6+3 Cycles Available in Home Connect[®]
6+1 Options Available in Home Connect[®]
DWHD660EPR

*Certification to NSF / ANSI Standard 184 for residential dishwashers

Emerald[®]

DISHWASHERS

Home Connect

Features

- Effectively Quiet—48 dBA
- Stainless Steel Tub
- Blue PowerBeam[®] Indicator Light
- LED Display with Touch Controls
- Chef's Tool Drawer[®] Third Rack
- Three Stage Advanced Filtration
- 3-Level Adjustable Upper Rack
- NSF[®]-Certified* Sanitize Cycle / Option
- Home Connect[®] (Wi-Fi Enabled)



Professional Handle

6+2 Cycles Available in Home Connect[®]
4+1 Options Available in Home Connect[®]
DWHD640EFP



Masterpiece[®] Handle

6+2 Cycles Available in Home Connect[®]
4+1 Options Available in Home Connect[®]
DWHD640EFM












Custom Panel

6+2 Cycles Available in Home Connect[®]
4+1 Options Available in Home Connect[®]
DWHD640EPR

See page 252 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Dishwashers Quick Reference Chart

| | Star Sapphire® | Sapphire® | Emerald® |
|---------------------|---|--|---|
| |  |  |  |
| |  |  |  |
| |  |  |  |
| Professional Handle | DWHD661EFP | DWHD660EFP | DWHD640EFP |
| Masterpiece® Handle | DWHD661EFM | DWHD660EFM | DWHD640EFM |
| Custom Panel | DWHD661EPR | DWHD660EPR | DWHD640EPR |

Key Features

| | | | |
|--------------------------------|--|--|--|
| Number Of Wash Cycles | 6+3 Cycles Available in Home Connect® | 6+3 Cycles Available in Home Connect® | 6+2 Cycles Available in Home Connect® |
| Number Of Options | 6+1 Options Available in Home Connect® | 6+1 Options Available in Home Connect® | 4+1 Options Available in Home Connect® |
| Quiet dBA | 42 dBA | 44 dBA | 48 dBA |
| StarDry™ with Zeolite | Yes | Yes | No |
| Chef's Tool Drawer® Third Rack | Adjustable | Adjustable | Yes |
| 3-Level Adjustable Upper Rack | Yes | Yes | Yes |
| Flexible Folding Tines | Yes | Yes | No |
| Lower Folding Glass Care Rack | Yes | No | No |
| Interior Lighting | Multi-color Star Glow® | Blue Sapphire Glow® | No |
| Cycle Status Indicator | Time Remaining PowerBeam® | Blue PowerBeam® | Blue PowerBeam® |
| Zone Control™ Spray Arm | Yes | Yes | No |
| Push to Open | Custom Panel Model Only | Custom Panel Model Only | No |
| Home Connect® (Wi-Fi Enabled) | Yes | Yes | Yes |

General Properties

| | | | |
|---------------------------------------|-----------------|-----------------|-----------------|
| Tub Material | Stainless Steel | Stainless Steel | Stainless Steel |
| LED Display with Touch Controls | Yes | Yes | Yes |
| Concealed Water Heating Element | Yes | Yes | Yes |
| Leak Protection System | 24/7 AquaStop® | 24/7 AquaStop® | 24/7 AquaStop® |
| Crystal Protect Water Softener System | Yes | No | No |

Efficiency

| | | | |
|-------------------------|--------|--------|--------|
| ENERGY STAR® Certified | Yes | Yes | Yes |
| Energy Efficiency Class | Tier 1 | Tier 1 | Tier 1 |

Dimensions

| | | | |
|--|-------------------------------|-------------------------------|-------------------------------|
| Professional & Masterpiece® Models – Overall Appliance Dimensions (HxWxD) (in) | 33 7/8" x 23 9/16" x 23 3/4" | 33 7/8" x 23 9/16" x 23 3/4" | 33 7/8" x 23 9/16" x 23 3/4" |
| Custom Panel Models – Overall Appliance Dimensions (HxWxD) (in) | 33 7/8" x 23 9/16" x 23 3/4" | 33 7/8" x 23 9/16" x 23 3/4" | 33 7/8" x 23 9/16" x 23 3/4" |
| Required Cutout Size (HxWxD) (in) | 33 7/8" Min. x 24" Min. x 24" | 33 7/8" Min. x 24" Min. x 24" | 33 7/8" Min. x 24" Min. x 24" |



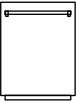
Entertainer’s Corner

A DESTINATION SPOT, AT HOME

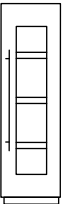
Enjoy barista-style coffee or sip on craft cocktails—all within the luxury and tranquility of your own home.



24-Inch Built-In Coffee Machine



24-Inch Custom Panel
Star Sapphire® Dishwasher



24-Inch Built-In Panel-Ready
Wine Preservation Column



Planning Information

DISHWASHERS

Model Options

All collections are available with a Masterpiece® or Professional Handle to perfectly match other Thermador appliances in your kitchen, or a custom panel option to fully integrate with your cabinetry. Be sure to reference the correct model information in this design guide.

Installation Options

Custom Door Panels

Thermador custom panel dishwashers can be installed fully flushed for a seamless, integrated look.

Fully integrated models allow you to have a custom door panel made to match your cabinetry. The custom door can be a two-piece configuration to look like a drawer at the top and a cabinet door at the bottom or like a single full-length door. A template is included with the fully integrated models to explain the mounting procedure.

NOTE: These dishwashers can accept custom door panel weights ranging from 7 to 24 lbs.; however, the dishwasher comes from the factory ready for custom panel door weights from 11 to 18 lbs. If you plan on using a door panel that is not 11 to 18 lbs., please contact customer service at (800) 944-2904.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Dishwasher, be sure to verify the cabinet dimensions, electrical connections and water connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Thermador Dishwashers are designed to be enclosed on the top and both sides by standard residential kitchen cabinetry.

If the dishwasher is to be installed in a corner, make sure that there is adequate clearance to open the door.

Hot Water Supply

The hot water heater should be set to deliver approximately 120° F (49° C) water to the dishwasher. Water that is too hot can cause some detergents to lose effectiveness. Lower water temperatures will increase run times. The hot water supply pressure must be between 15–145 psi (1–10 bar).



All Thermador Dishwashers are ENERGY STAR® Certified

Electrical Specifications

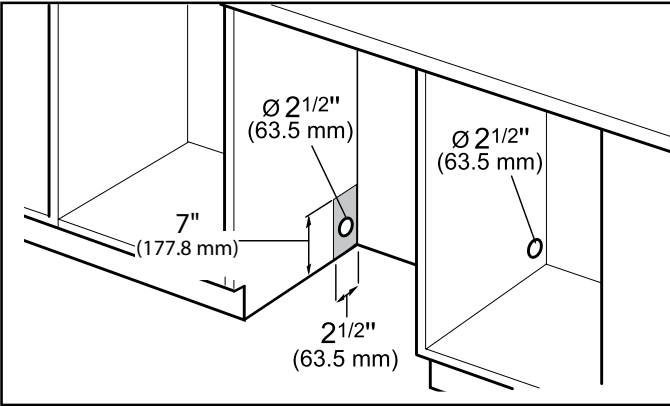
This appliance must be grounded to a metal, permanent wiring system, or an equipment grounding conductor must be run with the circuit conductors and connected to the equipment grounding terminal or lead on the dishwasher.

| Model | Required Circuit Breaker |
|-----------------------|--------------------------|
| All Dishwasher Models | 120 V, 60 Hz, 12 A |

Water and Electrical Locations

For proper dishwasher operation and appearance, ensure that the enclosure is square and has the dimensions shown in the cutout drawings on the following page. Select a location as close to the sink as possible for easy access to water supply and drain lines.

Make required openings to allow for passage of the water, drain and electrical line. In order to avoid interference with the dishwasher when sliding it into the cabinet, the holes should be cut within the 7 x 2.5" area shown.



NOTE: Plumbing installations will vary — refer to local codes. The maximum length of the drain hose, including hose leading to air gap (if any) is 150" (380 cm). Ensure a portion of the drain hose is raised at least 33" (84 cm) above the floor to ensure proper draining.

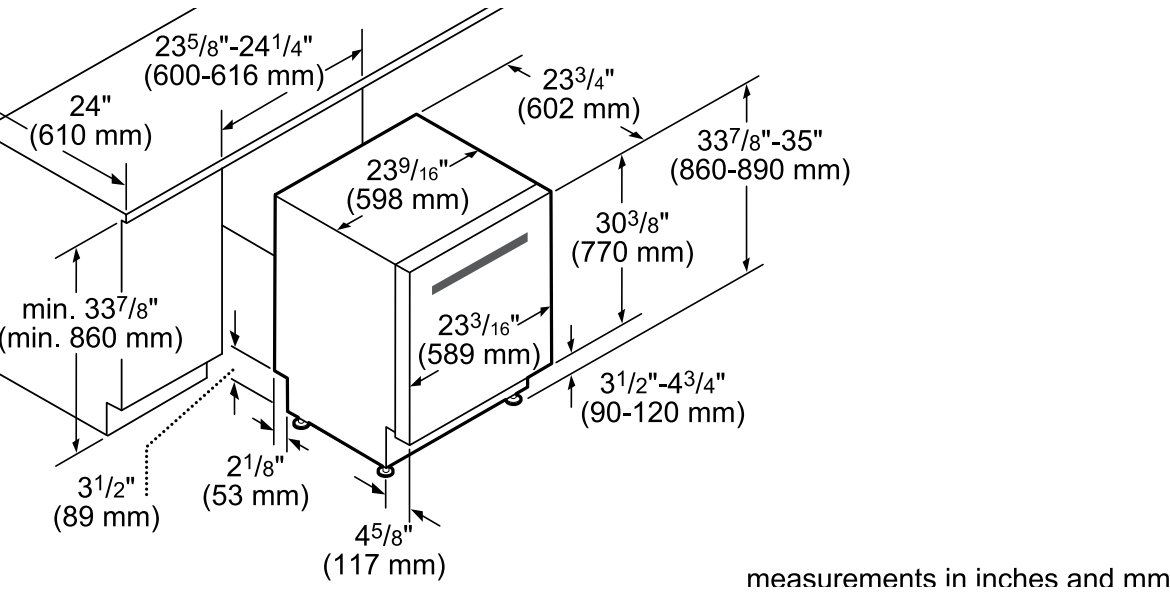
Optional Accessories

See page 252 for accessories.

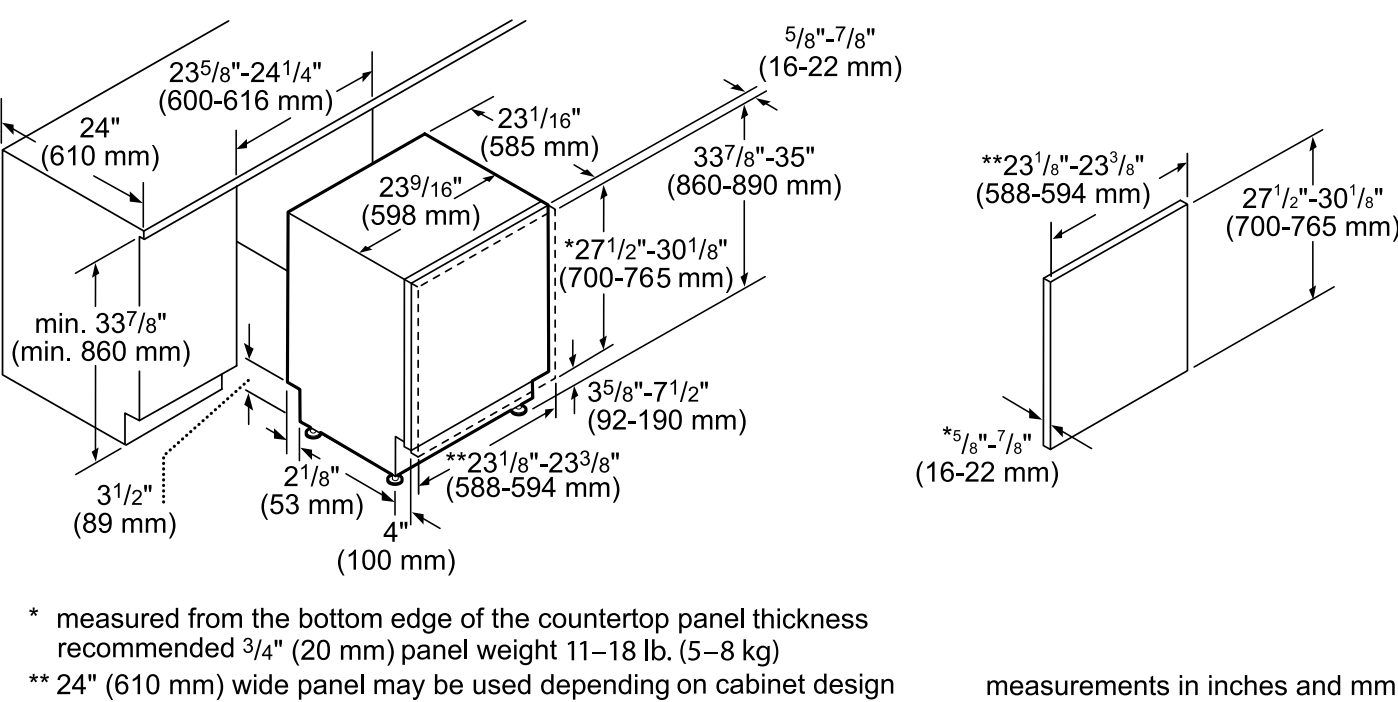
Installation

DISHWASHERS

Dishwasher & Cutout Dimensions – Professional and Masterpiece® Handle



Dishwasher & Cutout Dimensions – Custom Panel



* measured from the bottom edge of the countertop panel thickness recommended 3/4" (20 mm) panel weight 11–18 lb. (5–8 kg)
** 24" (610 mm) wide panel may be used depending on cabinet design



BUILT-IN COFFEE MACHINE

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

With 8 personalized beverages by name, your family and guests 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.

Shown: TCM24PS–24-Inch Built-In Coffee Machine

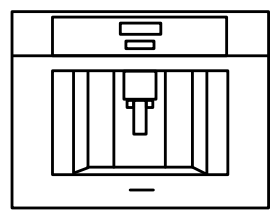
Built-In Coffee Machine

24-INCH PROFESSIONAL & MASTERPIECE®



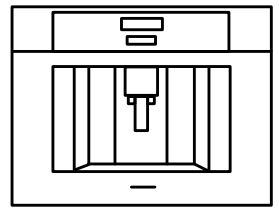
Home Connect

- Plumbed Installation**
- Direct Plumbed Installation for Water and Drain Connection
 - Home Connect® (Wi-Fi Enabled)
- [24-Inch – TCM24PS](#)



Home Connect

- Non-Plumbed Installation**
- Refillable Water Reservoir
 - Home Connect® (Wi-Fi Enabled)
- [24-Inch – TCM24TS](#)



- Optional Accessory**
- TCM24PS shown with optional trim kit
- [30-Inch Stainless Steel Trim Kit – TCMTK30RS](#)



See page 252 for accessories
Visit [Thermador.com](#) for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Kitchen Designed by: Marc Thee

Planning Information

BUILT-IN COFFEE MACHINE, PROFESSIONAL & MASTERPIECE®

Model Options

The Thermador Built-in Coffee Machine is available in two options for use in a plumbed or non-plumbed installation. Both models feature a stainless steel finish and design that coordinates with both the Professional and Masterpiece® collection. An optional trim kit is available for 30" cutout installations.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Built-in Coffee Machine, be sure to verify the cabinet dimensions and water / electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Plumbed

With a new option for built-in drainage instead of a water tank, Thermador plumbed Built-in Coffee Machines help ensure your machine is ready to operate. A water and drain connection eliminate the need to empty a drip tray, while water replenishment flows water directly into the machine from a plumbed water source, eliminating the need to fill a water container.

Non-Plumbed

Thermador non-plumbed Built-in Coffee Machines can be installed without an additional water line in the home—enabling installation in a bedroom, guest room, office and beyond.

Important

Make sure there is adequate ventilation. To do this, remove the rear panel or cut out an opening of 19 11/16" x 15 3/4" (500 x 400 mm). There must be a gap of at least 1 3/8" (35 mm) between the wall and base of the unit or the rear panel of the unit situated above.

The ventilation slots and intake openings must not be covered.

Also follow the installation instructions for the appliance situated above or below.

The ideal installation height for the fully automatic espresso machine, measured from the floor to the lower edge of the appliance, is 37 1/2" to 57" (95–145 cm).

If installing the appliance above a warming drawer, the height of the recess must be 23 1/4" (590 mm). If the appliance is installed directly under a décor panel, ensure that there is a ventilation slot of at least 31 square inches (200 cm²). The ideal installation height for the fully automatic coffee machine, measured from the floor to the lower edge of the appliance, is 37 7/16" (950 mm).

Electrical Specifications

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

Thermador Built-in Coffee Machines are equipped with a 39-inch, 3-wire supply cord with a NEMA 5-15R plug. It is designed to be connected to a 120V AC, 60Hz, single phase power supply.

| Model | Required Circuit Breaker |
|---------|--------------------------|
| TCM24PS | 120 V, 60 Hz, 15 A |
| TCM24TS | 120 V, 60 Hz, 15 A |

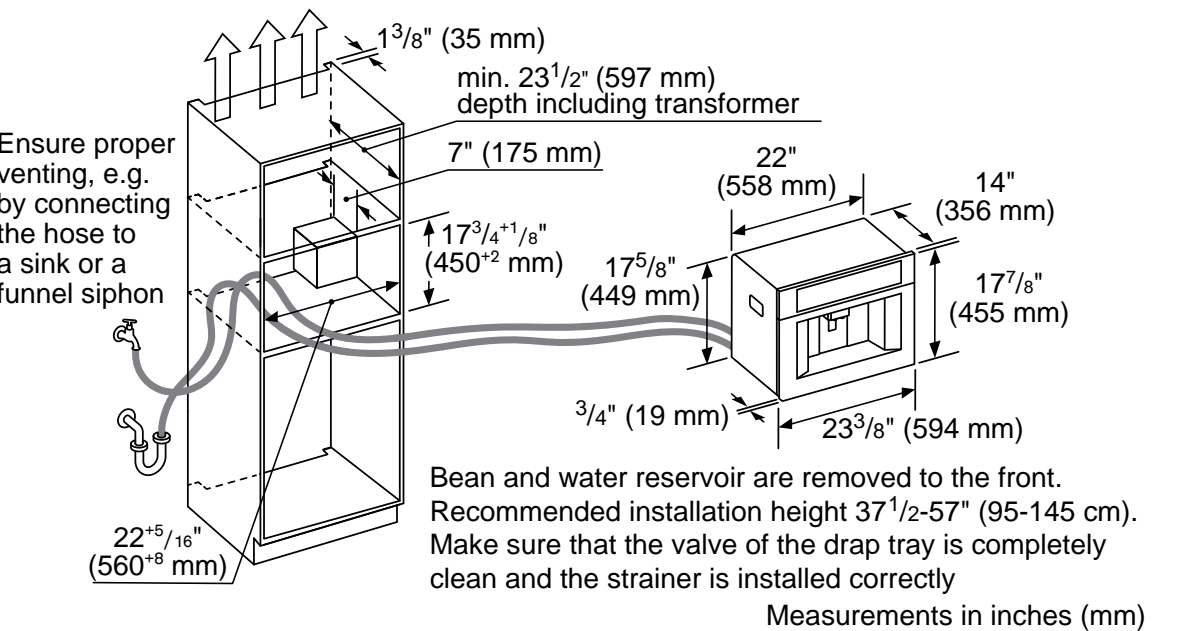
Optional Accessories

See page 252 for accessories.

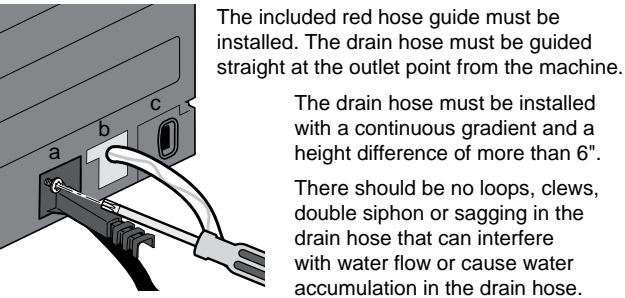
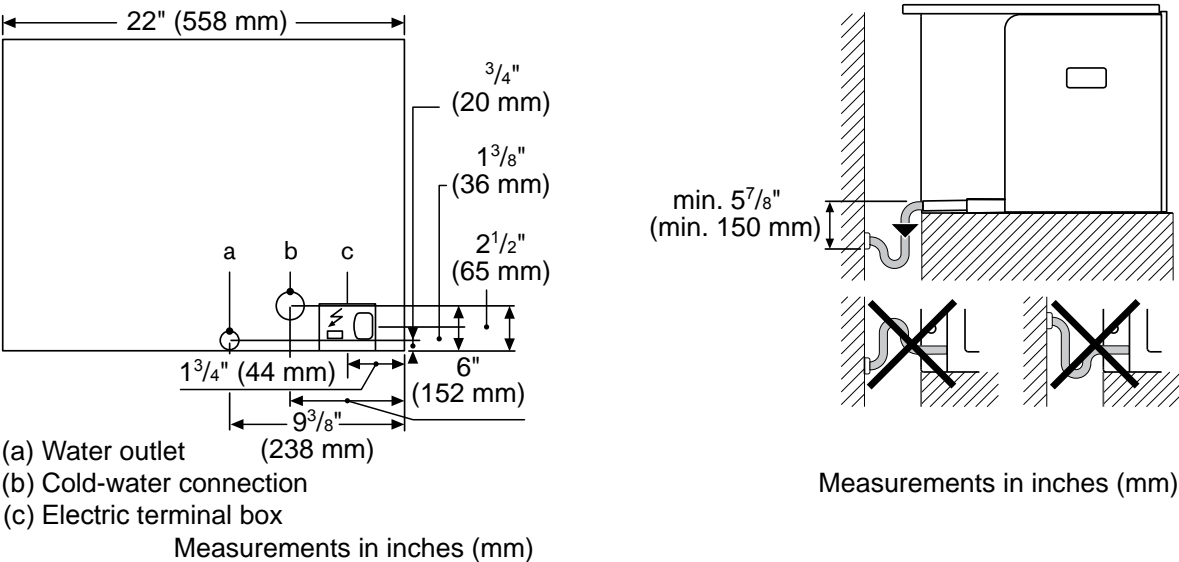
Installation

BUILT-IN COFFEE MACHINE, PROFESSIONAL & MASTERPIECE®

Plumbed Coffee Machine Product & Cutout Dimensions



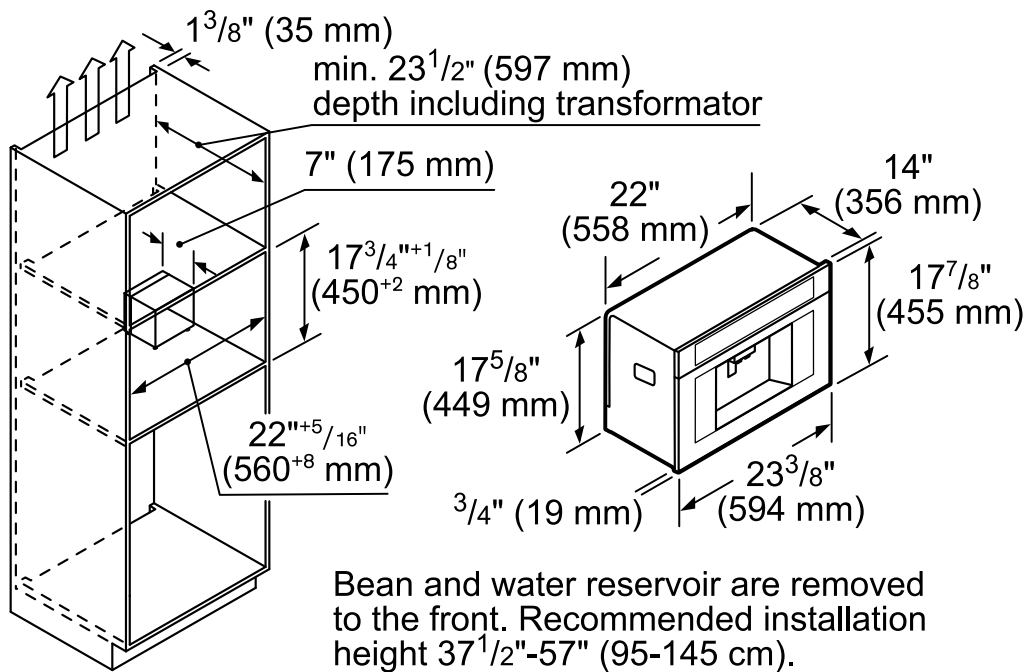
Plumbed Coffee Machine Water and Electrical Connections



Installation

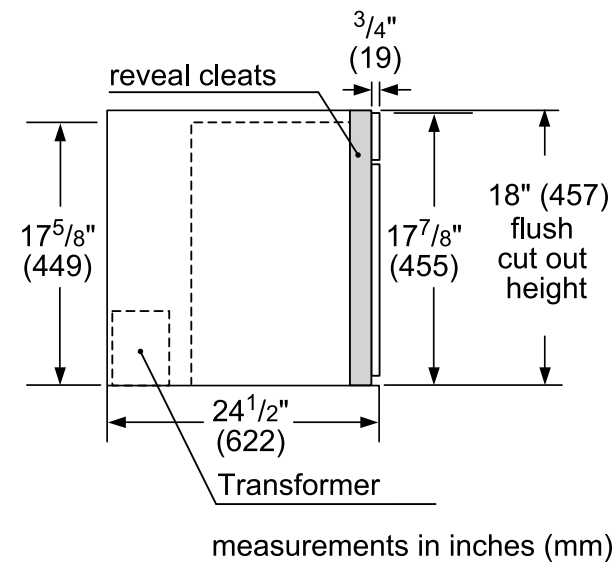
BUILT-IN COFFEE MACHINE, PROFESSIONAL & MASTERPIECE®

Non-Plumbed Coffee Machine Product & Cutout Dimensions

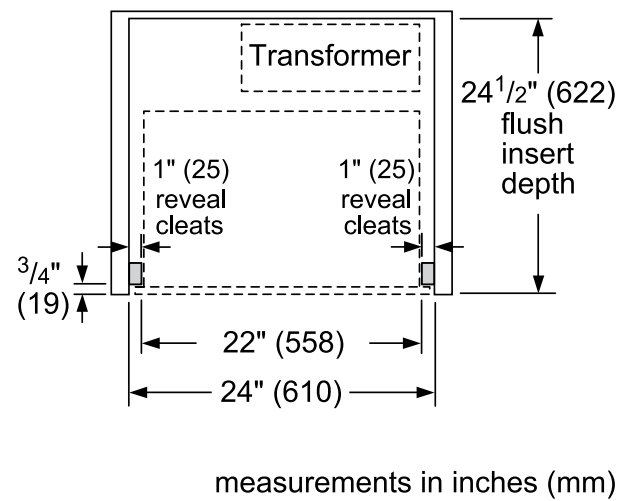


Plumbed and Non-Plumbed Coffee Machine Flush Install

Side View



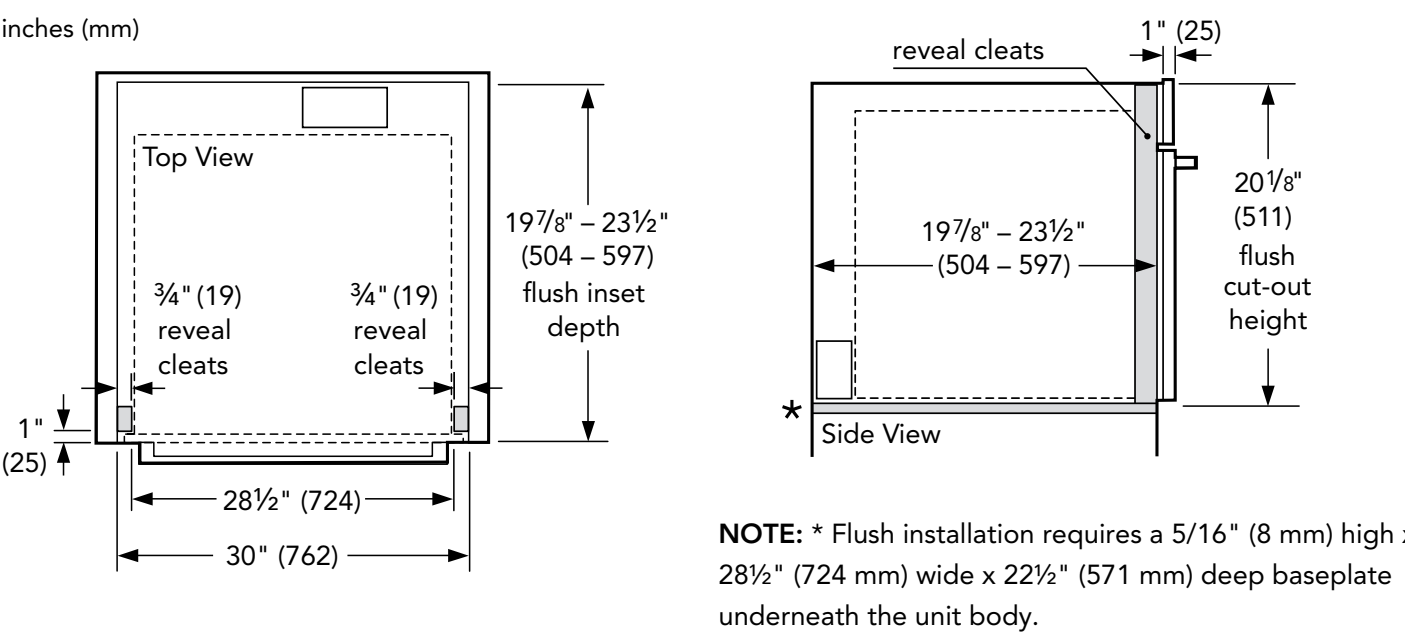
Top View



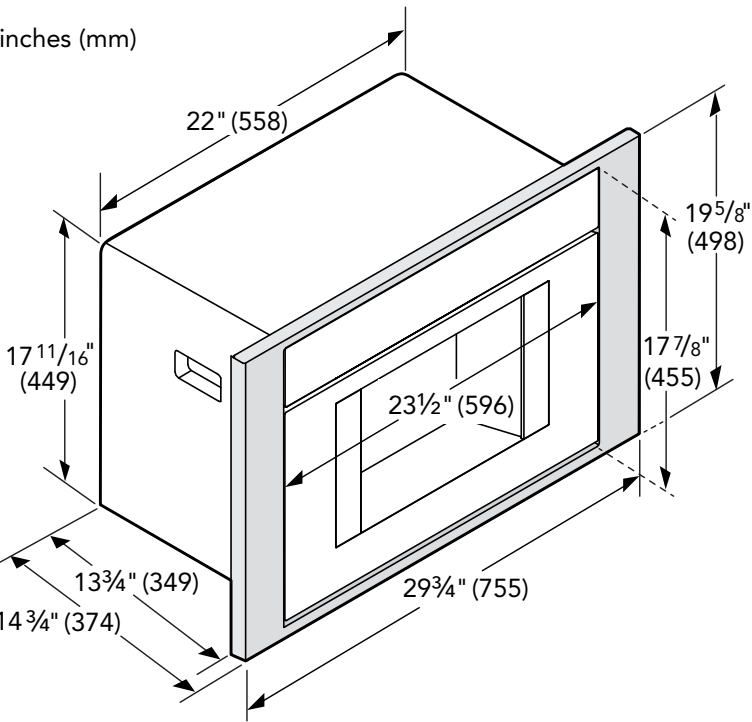
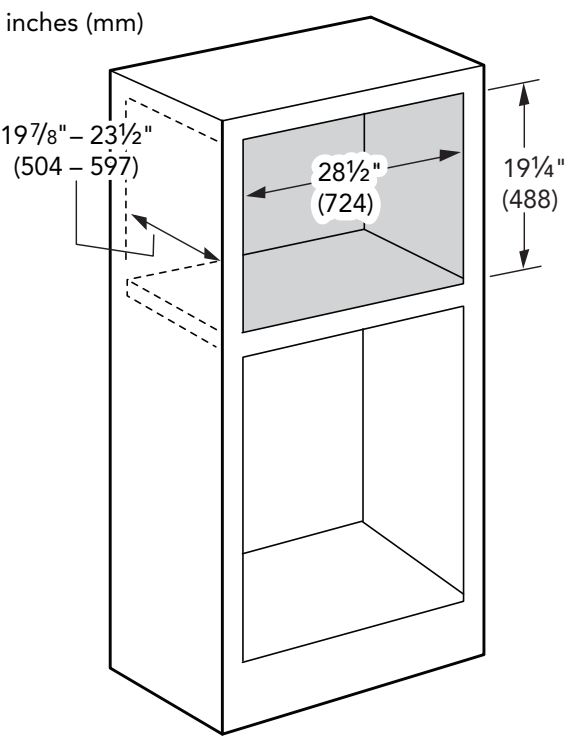
Installation

BUILT-IN COFFEE MACHINE, PROFESSIONAL & MASTERPIECE®

Plumbed and Non-Plumbed Coffee Machine Flush Install with Optional 30-Inch Trim Kit TCMTK30RS



Plumbed and Non-Plumbed Coffee Machine Cutout Dimensions with Optional 30-Inch Trim Kit TCMTK30RS





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

All Professional Ranges

ACCESSORIES



Pro Harmony® Ranges Blue Knob Kit



| Blue Knob Kit | For Use on These Pro Harmony® Ranges |
|----------------------------|--------------------------------------|
| PARKB3XHY | PRG304WH, PRG305WH, PRG366WH |
| PARKB30HY | PRD304WHU, PRD305WHU |
| PARKB36DHY | PRD364WDHU, PRG364WDH |
| PARKB36HY | PRD366WHU |
| PARKB48CHY | PRD486WDHU |
| PARKB48DHY | PRG486WDH |
| PARKB3XIHB | PRI30LBHU, PRI36LBHU |

Pro Grand® Ranges Blue Knob Kit



| Blue Knob Kit | For Use on These Pro Grand® Ranges |
|----------------------------|------------------------------------|
| PARKB36IGY | PRD364WIGU |
| PARKB36GY | PRG366WG |
| PARKB36CGY | PRD366WGU, PRD364WDGU, PRG364WDG |
| PARKB48CGY | PRD486WDGU, PRD486WIGU, PRD48WISGU |
| PARKB48SGY | PRG486WDG, PRD48WDSGU |
| PARKB60CGY | PRD606WEG |
| PARKB60SGY | PRD606WESG |



All Professional Ranges

ACCESSORIES

Wok Ring



PWOKRINGHC

Chopping Block / Cutting Board



PA12CHPBLK – 12-Inch

Accessories with Non-Stick High-Release Coating

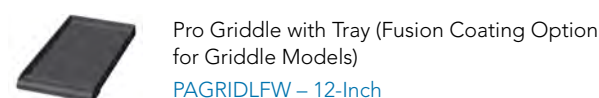


Griddle Sits on Top of Grates Over 2 Patented Pedestal Star® Burners
PAGRIDDLE



Pro Grill with Tray (for Griddle Models)
PA12GRILLW – 12-Inch

Accessories with Fusion Coating

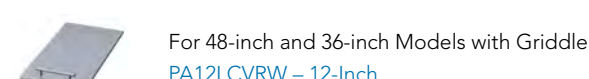


Pro Griddle with Tray (Fusion Coating Option for Griddle Models)
PAGRIDLFW – 12-Inch



Pro Grill with Tray (for Griddle Models)
PA12GRILFW – 12-Inch

Griddle Covers



For 48-inch and 36-inch Models with Griddle
PA12LCVRW – 12-Inch



For 60-inch Pro Grand Models with Double Griddle
PA24CVRR – 24-Inch

High Altitude Kits

Natural Gas or Dual Fuel Ranges, 5,400 ft. to 10,200 ft.
PAALTKITH – Pro Harmony Ranges
PAALTKITGW – Pro Grand Ranges
Gas or Dual-Fuel Models Connected to LP Gas, 10,000 ft. to 10,200 ft.
[Contact Customer Support](#)

LP Conversion Kits

Pro Grand Dual Fuel Models with 4 and 6 Burners
PALPKITDGW
Pro Grand Gas Models with 4 and 6 Burners
PALPKITGGW
Pro Harmony Dual Fuel Models with 4 and 6 Burners
PALPKITHW
Pro Harmony Gas Models with 4 and 6 Burners
PALPKITGA
Pro Harmony Gas Models with 6 Burners + Griddle
PALPKITGA6
Pro Harmony Dual-Fuel Model PRD305WH Only (5 Burners)
PALPKITHW5
Pro Harmony Gas Model PRG305WH only (5 Burners)
PALPKITHA5



Pro Harmony® Ranges

ACCESSORIES

Backguards*



7-Inch Low Backguard
PA48WLBH – 48-Inch
PA36WLBH – 36-Inch
PA30WLBH – 30-Inch

Pro Harmony® Induction Adds This Accessory:



TGRILLPANX – 17" x 9"

Pro Grand® Ranges

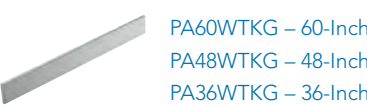
ACCESSORIES

Backguards*



7-Inch Low Backguard
PA60WLBG – 60-Inch
PA48WLBG – 48-Inch
PA36WLBG – 36-Inch

Toekicks



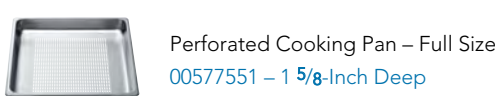
PA60WTKG – 60-Inch
PA48WTKG – 48-Inch
PA36WTKG – 36-Inch

Pro Grand Steam Adds These Accessories:

Cooking Pans / Trays



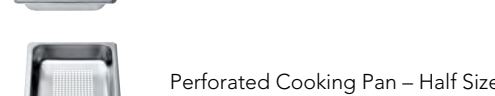
Cooking Pan – Full Size
11027159 – 1 5/8-Inch Deep



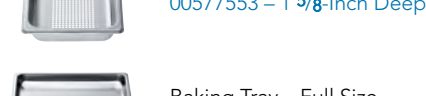
Perforated Cooking Pan – Full Size
00577551 – 1 5/8-Inch Deep



Cooking Pan – Half Size
00577552 – 1 5/8-Inch Deep



Perforated Cooking Pan – Half Size
00577553 – 1 5/8-Inch Deep



Baking Tray – Full Size
00741839 – 1 1/8-Inch Deep

Induction and Electric Cooktops

ACCESSORIES

Round Skillet



CHEFSPAN13 – 16-Inch

Griddle Style Teppanyaki



TEPPAN1321 – 13" x 21"

Wireless Cooking Sensor



TCOOKSENSW

Non-Stick Induction Grill



TGRILLPANX – 17" x 9"

Gas Cooktops

ACCESSORIES

Wok Ring



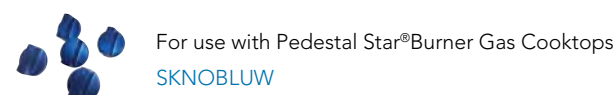
SWOKRINGW

Griddle



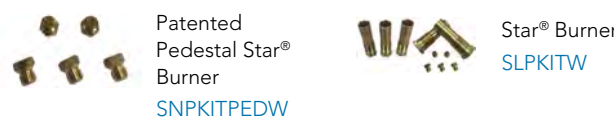
SGRIDDLEW

Blue Knob Kit



For use with Pedestal Star® Burner Gas Cooktops
SKNOBLUW

LP Conversion Kits



Patented Pedestal Star® Burner
SNPKITPEDW
Star® Burner
SLPKITW

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRxxxxxx 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. Refer to installation guide for details.



Professional Rangetops

ACCESSORIES

Backguards*



10-Inch Low Backguard
[PA30WLBC – 30-Inch](#)
[PA36WLBC – 36-Inch](#)
[PA48WLBC – 48-Inch](#)

Wok Ring



[PWOKRINGHC](#)

Chopping Block / Cutting Board



[PA12CHPBLK – 12-Inch](#)

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](#)

High Altitude Kit

Natural Gas Pro Rangetops, 5,400 ft. to 10,200 ft.
[PAALTKITH](#)

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 with Tray (for Griddle Models)
[PAGRIDLFW – 12-Inch](#)



Pro Grill with Tray (for Griddle Models)
[PA12GRILFW – 12-Inch](#)

Griddle Covers



For Griddle Models
[PA12LCVRW – 12-Inch](#)

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRxxxxx 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. Refer to installation guide for details.

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone


Built-In Ovens

ACCESSORIES

Blue Knob Kit

Order 1 Kit
POD301W, POD301LW, POD301RW, PO301W, POM301W

Order 2 Kits
POD302W, POD302LW, POD302RW, PO302W



(2 Piece) for use with select Professional Collection Ovens
[WKNOBKT3W](#)
Note: Speed Ovens are not compatible with blue knob kit

Broiler Grill



[11013689](#)

Large (Maxbroil®) Broiler Grill Set (2)



[11024904](#)

Multi-Point Temperature Probe




[12022200](#)


Cooking Pans



Broiler Pan
[00484628 – 1 1/2-Inch Deep](#)



Large (Maxbroil®) Broiler Pan
[11024903 – 1 5/8-Inch Deep](#)



Universal Pan – Extra Large
[11014338 – 1 1/2-Inch Deep](#)

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Built-In Steam & Convection Ovens

ACCESSORIES

Wire Rack for Steam Oven




[00777111](#)

Blue Knob Kit

Order 1 Kit
PODS301B

Order 2 Kits
PODS302B

 (2 Piece) for Professional Collection Oven
[WKNOBKT3W](#)

Sponge




[00623653](#)


Cooking Pans



Cooking Pan – Full Size
[11027159 – 1 5/8-Inch Deep](#)




Perforated Cooking Pan – Full Size
[00577551 – 1 5/8-Inch Deep](#)



Cooking Pan – Half Size
[00577552 – 1 5/8-Inch Deep](#)



Perforated Cooking Pan – Half Size
[00577553 – 1 5/8-Inch Deep](#)



Baking Tray – Full Size
[00741839 – 1 1/8-Inch Deep](#)



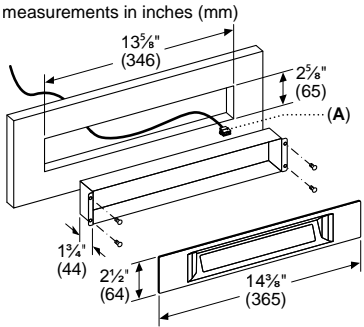
Wall Hoods & Drawer Slide-Out Hoods

ACCESSORIES

Built-In Remote Control Panel



Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
[REMCPW](#)



A: DBus Cable length: 30 feet (9180 mm)

Recirculation Kits

For 36" HMWB36WS only
[RECHMWB36](#)

For 30" HMWB30WS only
[RECHMWB30](#)

For under cabinet drawer hoods only
[RECHMDW30 – HMDW30WS](#)
[RECHMDW36 – HMDW36WS](#)

Replacement Charcoal Filters

For use with recirculation kit RECHMWB30 and RECHMWB36
[00674939 \(Service Part #\)](#)

For use with recirculation kits RECHMDW30 and RECHMDW36
[CHFHMWDW30 – 30-Inch](#)
[CHFHMWDW36 – 36-Inch](#)

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VTI1FZ, VTI2FZ, VTR1FZ, VTR2FZ
[EXTNCB25W](#)

Duct Covers

| | Professional | | | Masterpiece® | |
|---------|------------------------|-------------------------------------|---------------------------------------|--------------------------|-------------------------|
| | 6-Inch Tall | 8-Foot – 9-Foot Ceiling Telescoping | 10-Foot – 12-Foot Ceiling Telescoping | 16-Inch Tall | 28-Inch – 65-Inch Tall |
| 48-Inch | DC486W | DC4889W | DC481012W | DCT4816W | DC48MTW |
| 42-Inch | DC426W | DC4289W | — | — | — |
| 36-Inch | DC366W | DC3689W | DC361012W | DCT3616W | DC36MTW |
| 30-Inch | DC306W | DC3089W | — | DCT3016W | DC30MTW |

Lighting

| SKU | Included | Bulb Type |
|----------|----------|----------------------|
| PH__GWS | Yes | 12VDC, 3 W, LED Lamp |
| PH__HWS | Yes | |
| HMWB__WS | Yes | |
| HMDW__WS | Yes | |

Wall Chimney Hoods

ACCESSORIES

Built-In Remote Control Panel



See page 242 for dimension details.

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
[REMCPW](#)

Stainless Steel Chimney Hood Extensions

For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
[CHXTHMCB – For HMCB30WS and HMCB36WS only](#)
[CHXTHDDW – For HDDB30WS and HDDB36WS only](#)

Recirculation Kits

For HMCB30WS and HMCB36WS Masterpiece® Wall Chimney Hoods only
[RECHMCB](#)

For HDDB30WS and HDDB36WS Masterpiece® Wall Chimney Drawer Hoods only
[RECHDDB](#)

Replacement Charcoal Filters

For use with recirculation kits RECHMCB and RECHDDB
[CHFHMCD](#)

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VTI2FZ, VTR2FZ
[EXTNCB25W](#)

Duct Covers

| | 6-Inch Tall | 18-Inch – 35-Inch Tall | 42-Inch – 59-Inch Tall |
|---------|--|--|---|
| | Standard duct cover for up to 8-foot ceiling heights | Telescoping design for extension up to 9-foot to 10-foot ceiling heights | Telescoping design for extension up to 11-foot to 12-foot ceiling heights |
| 48-Inch | CHMHP486W | CHMHP48TW | CHMHP48XTW |
| 36-Inch | CHMHP366W | CHMHP36TW | CHMHP36XTW |

Lighting

| SKU | Included | Bulb Type |
|----------|----------|----------------------|
| HPCN__WS | Yes | 12VDC, 3 W, LED Lamp |
| HMCB__WS | Yes | |
| HDDB__WS | Yes | |

Island Hoods

ACCESSORIES

Built-In Remote Control Panel



See page 242 for dimension details.

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
[REMCPW](#)

Stainless Steel Island Hood Extension

For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
[CHXTHMIB](#)

Recirculation Kit

For HMIB36WS and HMIB42WS Masterpiece® Island Hoods only
[RECHMIB](#)

Replacement Charcoal Filter

For use with recirculation kit RECHMIB
[CHFHMCD](#)

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VTI2FZ, VTR2FZ
[EXTNCB25W](#)

Lighting

| SKU | Included | Bulb Type |
|----------|----------|----------------------|
| HPIN__WS | Yes | 12VDC, 3 W, LED Lamp |
| HMIB__WS | Yes | |

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Custom Inserts

ACCESSORIES

Important Note:

VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Built-In Remote Control Panels

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot.



See page 242 for dimension details.

For use with VCIN_GWS custom inserts only
[REMCPU](#)

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT12FZ, VTR2FZ
[EXTNCB25W](#)

3-Piece Extension Adaptor Set
[EXTNSET4](#)

Lighting

| SKU | Included | Bulb Type |
|-----------|----------|----------------------|
| VCIN__GWS | Yes | 12VDC, 3 W, LED Lamp |
| VCI3B3_ZS | Yes | 12VDC, 3 W, LED Lamp |
| VCI6B3_ZS | Yes | 12VDC, 3 W, LED Lamp |

Recirculation Kits / Replacement Charcoal Filter Set

For VCI3B30ZS and VCI6B30ZS Masterpiece® Custom Inserts only
[CHFVCI30ZS](#)

For VCI3B36ZS and VCI6B36ZS Masterpiece® Custom Inserts only
[CHFVCI36ZS](#)

Downdraft Hoods

ACCESSORIES

Recirculation Kit

Use with induction / electric cooktops only
[UCVRECIRC](#)

Replacement Charcoal Filter

[HDDFILTUC](#)

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT11FZ, VT12FZ, VTR1FZ, VTR2FZ
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
[UCV36ST – 36-Inch](#)
[UCV30ST – 30-Inch](#)

Remote and Inline Blower Downdraft Transitions

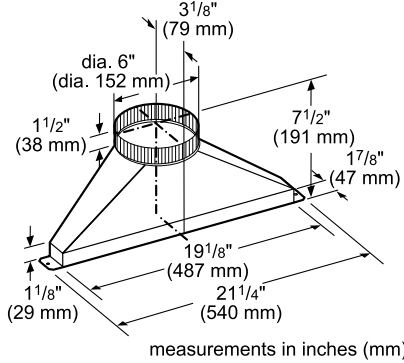
| | |
|------------|---------------------------------|
| CVTSIDE6 | 6" Side / Rear Transition |
| CVTSIDE8 | 8" Side / Rear Transition |
| CVTSIDE10 | 10" Side / Rear Transition |
| CVTFRONT6 | 6" Round Front Plate |
| CVTFRONT8 | 8" Round Front Plate |
| CVTFRONT10 | 10" Round Front Plate |
| CVDUCT2 | 2' Rectangular Duct |
| CVTRECT2 | Transition for Rectangular Duct |

Lighting

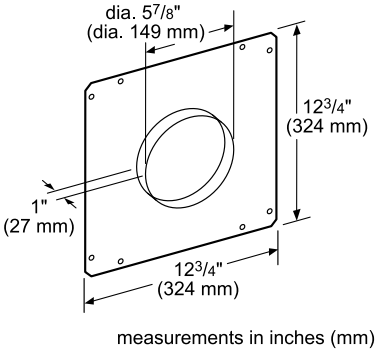
| SKU | Included | Bulb Type |
|----------|----------|-----------|
| UCVP36XS | Yes | LED Strip |

Downdraft Hoods

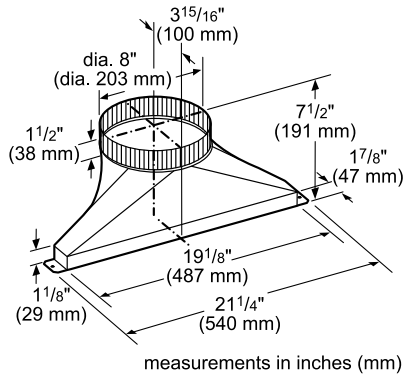
ACCESSORIES



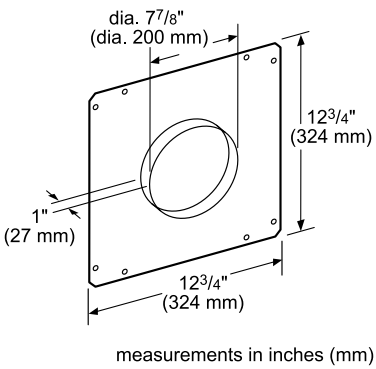
CVTSIDE6
6" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 6" round duct connections.



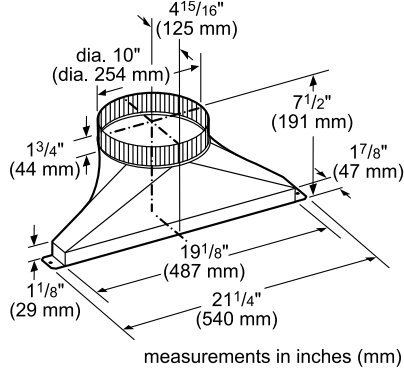
CVTFRONT6
6" front rough-in plate allows for front venting. Use with inline and remote blowers, and ducting with 6" round duct connections.



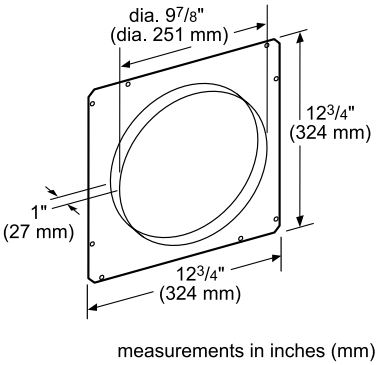
CVTSIDE8
8" round transition allows for left, right, or rear or downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.



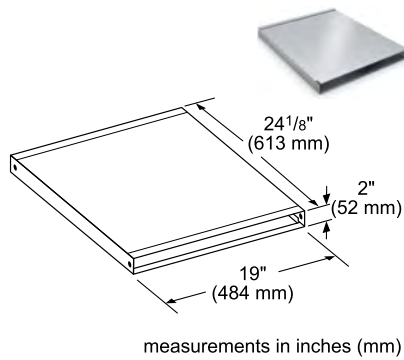
CVTFRONT8
8" round front plate allows for front downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.



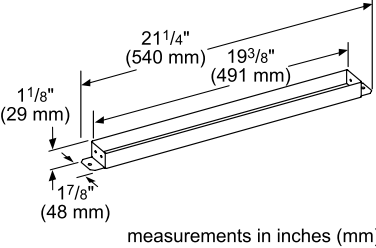
CVTSIDE10
10" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 10" round duct connections.



CVTFRONT10
10" front rough-in plate allows for front venting. Use with inline and remote blowers, and ducting with 10" round duct connections.



CVDUCT2
Rectangular 2 ft. long x 1 7/8 in deep x 19 in wide duct. CVDUCT2 transition required to directly connect CVDUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8, and CVTSIDE10.



CVTRECT2
Transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right, or rear.



Freedom® Bottom Freezers

ACCESSORIES

Stainless Steel Door Panel Sets

For use with T30IB905SP (with Handles)
[TFL30IB800 – 30-Inch 2-Door](#)

For use with T30IB905SP (Handleless)
[TFL30IB905 – 30-Inch 2-Door](#)

For use with T36IB100SP (with Handles)
[TFL36IB100 – 36-Inch](#)

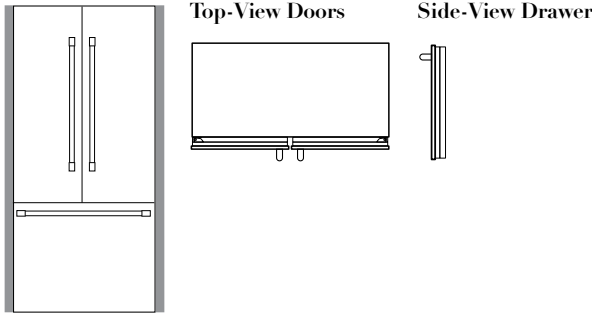
For use with T36IT100NP (with Handles)
[TFL36IT100 – 36-Inch](#)

For use with T42IT100NP (with Handles)
[TFL42IT100 – 42-Inch](#)

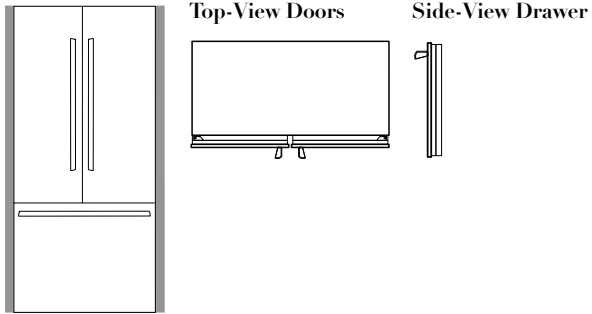
For use with T48IT100NP (with Handles)
[TFL48IT100 – 48-Inch](#)

Handle Collections

Professional Handle



Masterpiece® Handle



Freedom® Bottom Freezers

ACCESSORIES

Handles

For use with T30IB905SP, choose one 36" door handle and one 30" drawer handle for each 2-door bottom freezer

36-Inch Professional Collection Handle
[PR36HNDL20](#)

30-Inch Professional Collection Handle
[PR30HNDL20](#)

36-Inch Masterpiece® Collection Handle
[MS36HNDL20](#)

30-Inch Masterpiece® Collection Handle
[MS30HNDL20](#)

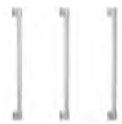


Freedom® Bottom Freezers

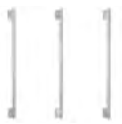
ACCESSORIES

Handle Kits

For use with T36IB100SP

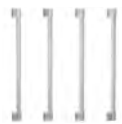


Set of 3 – 36-Inch Professional Collection Handles
[PR3600IB10](#)

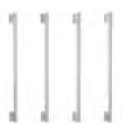


Set of 3 – 36-Inch Masterpiece® Collection Handles
[MS3600IB10](#)

For use with T36IT100NP, T42IT100NP

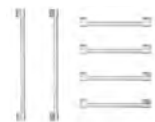


Set of 4 – 36-Inch Professional Collection Handles
[PR3642IT10](#)

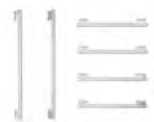


Set of 4 – 36-Inch Masterpiece® Collection Handles
[MS3642IT10](#)

For use with T48IT100NP



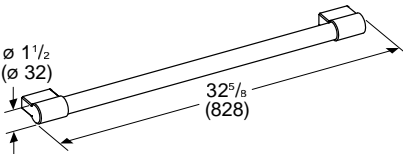
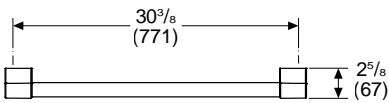
Set of 2 – 36-Inch Door and 4 – 20-Inch Drawer Professional Collection Handles
[PR4800IT10](#)



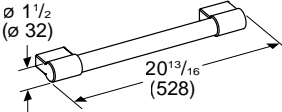
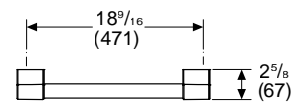
Set of 2 – 36-Inch Door and 4 – 20-Inch Drawer Masterpiece® Collection Handles
[MS4800IT10](#)

36-Inch and 20-Inch Professional Collection Handles

Measurements in inches (mm)

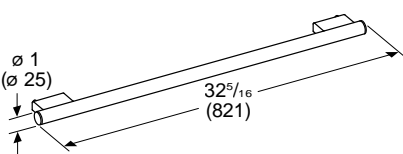
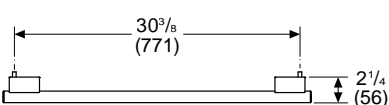


Measurements in inches (mm)

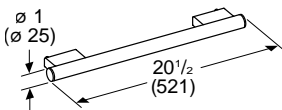
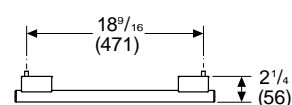


36-Inch and 20-Inch Masterpiece® Collection Handles

Measurements in inches (mm)



Measurements in inches (mm)



Freedom® Bottom Freezers

ACCESSORIES

Storage

For use with T30IB905SP, T30BB925SS, T30BB915SS



Large Produce Bin
[LPRODBIN10](#)



30-Inch Half Gallon Bin
[30HFGALBIN](#)



30-Inch Produce Railing
[30PRODRAIL](#)

Ethylene Filters

For use with T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP, T36BB120SS, T36BT120NS, T42BT120NS, T48BT120NS, T36BB110SS, T36BT110NS, T42BT110NS, T48BT110NS



Ethylene Filter Starter Kit
[17006999](#)



Ethylene Filter Refill
[17007000](#)

Water Filters

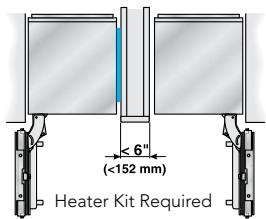


Replacement water filter for use in all bottom freezer models for built-in and freestanding.
[REPLFLTR55](#)

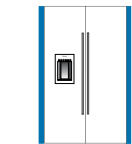
Freedom® Heater Kit

Low voltage heating element designed to guard against condensation build up. For use with non-traditional side-by-side installations (i.e. two wine columns) or instances where appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side. This kit is recommended for areas that are subject to high humidity or located next to an outside wall.

[HEATRKIT20 – 13W @ 120V](#)



Freedom® Frame Kit



For use with T30IB905SP, T30BB925SS, T30BB915SS

For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.

[FRAMEKIT10](#)



For use with T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP

[FRAMEKIT30](#)

Side-by-Side Installation Kit



For use with T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP, T36BB120SS, T36BT120NS, T42BT120NS, T48BT120NS, T36BB110SS, T36BT110NS, T42BT110NS, T48BT110NS

Combination kit for use when installing two bottom freezer refrigerators side-by-side.
[COMBIKIT10](#)

Freestanding French Door Bottom Freezer

ACCESSORIES

Filters



Replacement water filter for use in all freezer and bottom freezer models for built-in and freestanding.
[REPLFLTR55](#)

Ethylene Filter Starter Kit
[17005228](#)

90 Degree Door Stopper
[10012733](#)

Ethylene Filter Refill
[17005225](#)

Freedom® Column Refrigeration

ACCESSORIES

Stainless Steel Door Panels

Fresh Food – For Use with Handle

[TFL24IR800 – 24-Inch](#)

[TFL30IR800 – 30-Inch](#)

[TFL36IR900 – 36-Inch](#)



Fresh Food – Handleless

[TFL24IR905 – 24-Inch](#)

[TFL30IR905 – 30-Inch](#)

[TFL36IR905 – 36-Inch](#)

Freezer – For Use with Handle

[TFL18ID800 – 18-Inch with Dispenser](#)

[TFL18IR800 – 18-Inch without Dispenser](#)

[TFL24ID800 – 24-Inch with Dispenser](#)

[TFL24IR800 – 24-Inch without Dispenser](#)

[TFL30IR800 – 30-Inch without Dispenser](#)

[TFL36IR900 – 36-Inch without Dispenser](#)

Freezer – Handleless

[TFL18ID905 – 18-Inch with Dispenser](#)

[TFL18IR905 – 18-Inch without Dispenser](#)

[TFL24ID905 – 24-Inch with Dispenser](#)

[TFL24IR905 – 24-Inch without Dispenser](#)

[TFL30IR905 – 30-Inch without Dispenser](#)

[TFL36IR905 – 36-Inch without Dispenser](#)

Wine Preservation – For Use with Handle

[TFL18IW800 – 18-Inch](#)

[TFL24IW800 – 24-Inch](#)

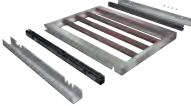
Wine Preservation – Handleless

[TFL18IW905 – 18-Inch](#)

[TFL24IW905 – 24-Inch](#)

Wine Preservation Shelf

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



18-Inch Wine Column Shelf
[T18WINERK1](#)



24-Inch Wine Column Shelf
[T24WINERK1](#)

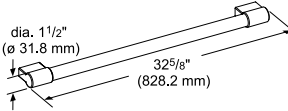
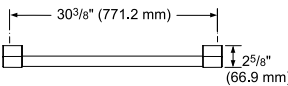
Handles

Choose one handle for each column.

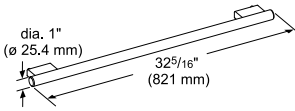
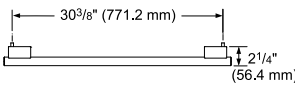
Freedom® Columns



36-Inch Professional
Collection Handle
[PR36HNDL20](#)



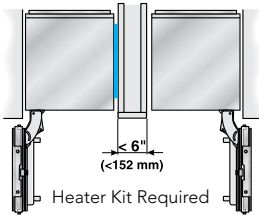
36-Inch Masterpiece®
Collection Handle
[MS36HNDL20](#)



Freedom® Heater Kit

Low voltage heating element designed to guard against condensation build up. For use with non-traditional side-by-side installations (i.e. two wine columns) or instances where appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side. This kit is recommended for areas that are subject to high humidity or located next to an outside wall.

[HEATRKIT20 – 13W @ 120V](#)



Freedom® Frame Kit



For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.

[FRAMEKIT10](#)

Freedom® Column Refrigeration

ACCESSORIES

Storage



Small Produce Bin
[SPRODBIN10](#)



Large Produce Bin
[LPRODBIN10](#)



Large Ice Bucket
[ICEBUCKETL](#)



36-Inch Half Gallon Bin
[36HFGALBIN](#)



30-Inch Half Gallon Bin
[30HFGALBIN](#)



24-Inch Half Gallon Bin
[24HFGALBIN](#)



36-Inch Produce Railing
[36PRODRAIL](#)



30-Inch Produce Railing
[30PRODRAIL](#)



24-Inch Produce Railing
[24PRODRAIL](#)

Water Filters



Replacement water filter for use in all freezer column models.
[REPLFLTR55](#)



Replacement water filter for use in under-counter double drawer refrigerator / freezers T24UC925DS, T24UC915DS, T24UC905DP
[UCTRFLTR10](#)

Under-Counter Refrigeration

ACCESSORIES

Handles

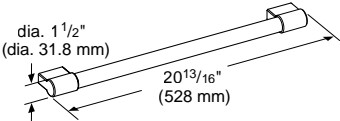
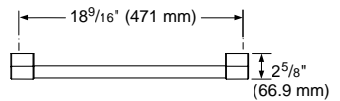
Choose one handle for each custom panel glass door under-counter model. Handle kits for custom panel double drawer under-counter models include 2 handles.



Professional Collection
Handle (25 **13/16"** wide) –
Custom Panel Glass Door
[PR22HNDL25](#)



Professional Collection
Handle Kit, Set of 2
(20 **13/16"** wide) – Custom
Panel Double Drawer
[PR20HNDL20](#)



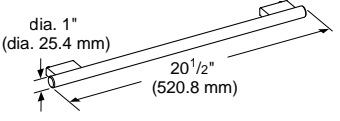
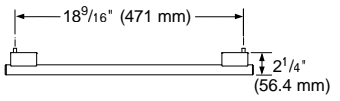
Measurements in inches (mm)



Masterpiece® Collection
Handle (25 **1/2"** wide) –
Custom Panel Glass Door
[MS22HNDL25](#)



Masterpiece® Collection
Handle Kit, Set of 2
(20 **1/2"** wide) – Custom
Panel Double Drawer
[MS20HNDL20](#)



measurements in inches (mm)

Dishwashers

ACCESSORIES

Duo Silverware Basket



Fine Silverware Carafe



Dishwasher Accessory Kit

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



Dishwasher Installation Accessory Kit



Junction Box

SMZPCJB1UC (For Use with Hardwire Installations)

Cabinet Protector with Power Cord Clips

SMZEPC1UC

Dishwasher Supply and Drainage Hose Extension

SGZ1010UC – 76 3/4"

Supply Hose with Elbow



Built-In Coffee Machine

ACCESSORIES

Stainless Steel Trim Kit



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



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Warranty

257



Design: Emily Clark, Clark & Co. Homes
Photo: Tobin Rogers, Tobin Rogers Photography



Design: Alison Arrington, The Design Room LLC
Photo: Allison Niccum, Allison Niccum Photography

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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 Ovens

Limited warranty parts and labor (2 year)

Induction Cooktops

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

Gas Cooktops

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

Electric Cooktops

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

Ventilation

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

Warming & Storage Drawers

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

Built-In Microwaves

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

Refrigeration

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

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

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

*Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

Dishwashers

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

Limited warranty for microprocessor or printed circuit board; parts only (3rd to 5th year)

Limited warranty for racks (does not include rack components); parts only (3rd to 5th year)

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

Built-In Coffee Machines

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

These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited Warranty from Date of Purchase. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador® indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.

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Design: Kimberlee Melcher, Kimberlee Kristine
Photo: Rob Miller, RL Miller Photography LLC



Design: Laurin White, Cambridge Row
Photo: Melissa Parsons, Melissa Parsons Photography



Design: Dru Furbree, Minaki Architecture + Design
Photo: Dru Furbree Photography



Design: Julie Howard, Julie Howard Home Design for Timber Trails
Photo: John and Maura Stoffer, Stoffer Photography Interiors



Design: Becca Gaines, B. Gaines Interior Design, David Clark,
David Clark Construction and Jeff Bramlett CRD
Photo: Carroll Hoselton, Memphis Media Company



Design: Julie Howard, Julie Howard Home Design for Timber Trails
Photo: John and Maura Stoffer, Stoffer Photography Interiors



Design: Grayson Knight, Layered Dimensions Interior Design
Photo: Michael Wiltbank



Design: Melissa Campbell, RID, ASID, Discerning Designs, LLC and
Melissa Sharp, Allied ASID, Kitchen and Bath Concepts
Photo: Jonathan Calvert



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