

Use and care

GUIDE

Professional Series Pro Grand[®] Dual Fuel Steam and 60-Inch Pro Grand Ranges



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GUIDE

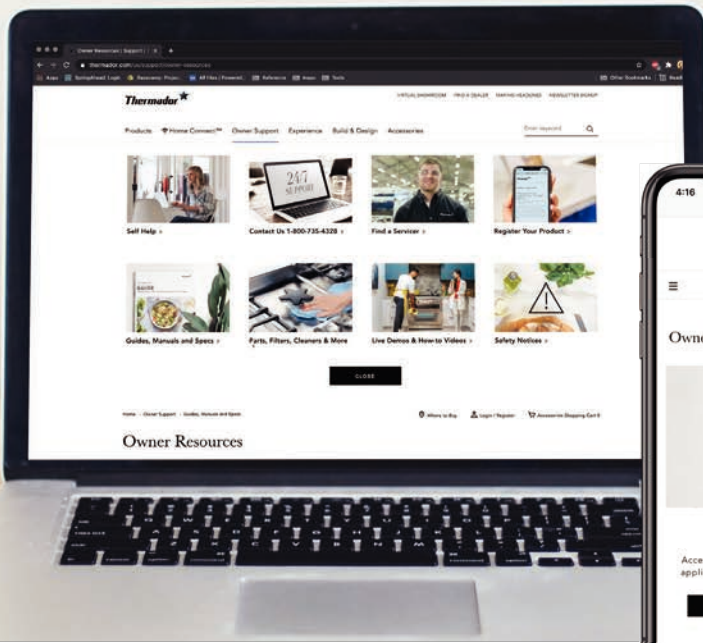
Professional Series Pro Grand® Dual Fuel Steam and 60-Inch Pro Grand Ranges

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Models:

- PRD48WDSGC
- PRD48WDSGU
- PRD48WISGC
- PRD48WISGU
- PRD606WEG
- PRD606WESG





Quick Access for US Customers A Digital Guide to Your Thermador Appliance

From initial set-up and device pairing to proper care and cleaning, consider this your one-stop guide to getting the most out of your Thermador appliance.



Open your camera app, then hover over the QR code to scan.



How-to Product Videos

Learn how to expertly use and care for your new Thermador appliance.

www.thermador.com/us/support/live-demos-and-how-to-videos



Cleaning, Care, and FAQs

Discover helpful tips and tricks for cleaning, care, usage, and troubleshooting.

www.thermador.com/us/support/customer-care/faqs/gas-ranges



Product Registration

Register your appliance for a more efficient customer service experience.

www.thermador.com/us/support/product-registration



Home Connect™

Enlist hands-free help with remote control and monitoring. Thermador WiFi appliances work with Google Assistant and Amazon Alexa.

www.thermador.com/us/home-connect



WiFi Pairing Instructions

Pair your appliance to the Home Connect™ app with your smart device in a few easy steps.

www.thermador.com/us/support/home-connect/pairing/ranges



Cooking Accessories

Complement your kitchen with Thermador griddles, grills, teppanyaki pans, and more.

www.thermador.com/us/support/filters-cleaners-accessories

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This THERMADOR® appliance is made by
 BSH Home Appliances Corporation
 1901 Main Street, Suite 600
 Irvine, CA 92614

Questions?

1-800-735-4328

www.thermador.com or www.thermador.ca

We look forward to hearing from you!

⚠ IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

This Use and Care Guide explains the basics of operating your appliance and those safety measures that must be followed. For complete and safe installation information, refer to the Installation Instructions included with the appliance.

All product manuals may be downloaded online at www.thermador.com/us/support/owner-manuals or www.thermador.ca/en/support/owner-manuals.

INSTALLER: Please leave these instructions with this unit for the owner.

OWNER: Please retain these instructions for future reference. Read all safety instructions before operating the appliance. Have the installer show you where the electric circuit breaker and the gas supply shut-off valve are located so you know how and where to turn off the gas and electricity to the appliance.

Safety definitions

⚠ **WARNING:** This indicates that death or serious injuries may occur as a result of non-observance of this warning.

⚠ **CAUTION:** This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

Note: This alerts you to important information and/or tips.

WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended

- **Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department. DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.**



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - **DO NOT** try to light any appliance.
 - **DO NOT** touch any electrical switch.
 - **DO NOT** use any phone in your building.
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

WARNING—ALL APPLIANCES

- **Proper installation** – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never use your appliance for warming or heating the room.
- **Do not leave children alone** – Children should not be left alone or unattended in area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Wear proper apparel** – Loose-fitting or hanging garments should never be worn while using the appliance.
- **User servicing** – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to an authorized service provider.
- **Storage in or on appliance** – Flammable materials should not be stored in or near the appliance. To eliminate risk of burns or fire caused by reaching over heated surface units, cabinet storage located above the surface units should be avoided.

⚠ IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING—ALL APPLIANCES

- **Do not use water on grease fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
 - **Use only dry potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch hot heating elements. Do not use a towel or other bulky cloth.
-

WARNING—SURFACE COOKING UNITS

- **Use proper pan size** – This appliance may be equipped with surface burners of different sizes. Select utensils having flat bottoms large enough to cover the surface burner. The use of undersized utensils will expose a portion of the burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
The flame size should not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
 - **Never leave surface burners unattended at high heat settings** – Boil-over causes smoking and greasy spillovers that may ignite.
 - **If applicable, make sure drip trays are in place** – Absence of these trays during cooking may subject wiring or components underneath to damage.
 - **Protective liners** – Do not use aluminum foil to line oven bottoms. Improper installation of these liners may result in a risk of electric shock, or fire.
 - **Glazed cooking utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
 - **Utensil handles should be turned inward and not extend over adjacent surface units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
 - **Clean the cooktop with caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
 - **Do not soak removable heating elements** – Heating elements should never be immersed in water.
-

WARNING—GLASS/CERAMIC COOKING SURFACES

Do not cook on a broken cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact an authorized service provider immediately.

WARNING—INDUCTION SURFACES

Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface since they can get hot.

WARNING—DEEP FAT FRYERS

Use extreme caution when moving a grease kettle or disposing of hot grease.

WARNING—OVENS

- **Use care when opening door** – Let hot air or steam escape before removing or replacing food.
 - **Do not heat unopened food containers** – Build-up of pressure may cause the container to burst and result in injury.
 - **Keep oven vent ducts unobstructed.**
 - **Placement of oven racks** – Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating element in oven.
-

WARNING—SELF-CLEANING OVENS

- **Do not clean the door gasket** – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
 - Do not use a protective coating to line the oven and do not use a commercial oven cleaner unless certified for use in a self-cleaning oven.
 - Clean only parts listed in manual.
 - Do not leave food or cooking utensils, etc., in an oven during the pyrolytic self-cleaning mode of operation.
 - Please note that some pets or humans can be sensitive to the odors created during the self-cleaning process whether it is a manufacturing residue burn off or food. It is recommended that those potentially affected be removed from the kitchen area during the self-clean process.
-

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

⚠ IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING—VENTILATING HOODS

- Clean ventilating hoods frequently – Grease should not be allowed to accumulate on hood or filter.
- This appliance should not be installed with a ventilation system that directs air in a downward direction toward the appliance. This type of ventilation system may cause ignition and combustion problems with the appliance resulting in personal injury, property damage, or unintended operation. Ventilating systems that direct the air upwards do not have any restriction.

An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with a gas range unless the hood and range have been designed and tested in accordance with the Standard for Domestic Gas Ranges, ANSI Z21.1 • CSA 1.1, and listed by an independent testing laboratory for combination use.

- When flambéing foods under the hood, turn the fan on.

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

WARNING—IN CASE OF AN ELECTRICAL FAILURE



If a gas control knob is turned ON and there is no electrical power to operate the electronic igniters on the burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the burner manually.

To light the burners manually, carefully hold a lighted match to the burner ports and turn the gas control knob to HI. During a power failure, you can use the standard burners, but each must be lit with a match.

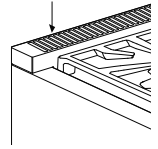
Do not attempt to light an XLO[®] burner manually. These burners are equipped with the ExtraLow[®] feature and cannot be lit manually.

CAUTION

Do not store items of interest to children above or at the back of the appliance. If children should climb onto the appliance to reach these items, they could be seriously injured.

WARNING—AIR FLOW

- Do not block or obstruct the flow of air through the ventilation openings. The vent is located at the back of the appliance. The vent needs to be unobstructed and open to provide necessary airflow that is important for proper performance.
- Do not touch the vent area while the appliance is on and for several minutes after the appliance is off. Some parts of the vent and surrounding areas become hot enough to cause burns. Allow appliance sufficient time to cool before touching or cleaning vent areas.
- Do not position plastic or other heat-sensitive items on or near the vent. These items could melt or ignite.
- To provide proper ventilation of the range do not remove range feet.



Do not allow meat probes or other utensils to come into contact with the heating elements.

Do not use the grill plate accessory for cooking excessively fatty meats or products which promote flare-ups.

When cooking fatty or oily foods on burners, the grill, or the griddle, adjacent gas burners can ignite airborne fumes. Use caution to avoid burns.

IMPORTANT: There is a possibility to discolor the back wall under certain cooking conditions.

DO NOT store or use corrosive chemicals, vapors, flammables, or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning will damage the appliance and could result in injury.

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop.

SMART-ENABLED APPLIANCES — REMOTE OPERATION

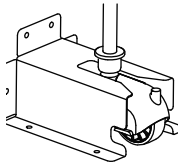
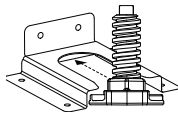
This appliance may be configurable to allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside, on top or near surface units of the appliance.

⚠ IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING—DANGER OF TIPPING ON RANGES

- All ranges can tip and injury can result. To prevent accidental tipping of the range, attach it to the floor, wall, or cabinet by installing the anti-tip bracket supplied.
- A child or adult can tip the range over and be killed or seriously injured. Verify that the anti-tip bracket is securely installed. Ensure the anti-tip bracket is engaged when the range is moved.
- **DO NOT** operate the range without the anti-tip bracket in place. Failure to follow the instructions in this manual can result in death or serious burns to children and adults.
- If the range is pulled away from the wall for cleaning, service, or any other reason, ensure that the anti-tip bracket is properly reengaged when the range is pushed back into place. In the event of abnormal usage (such as a person standing, sitting, or leaning on an open door), failure to take this precaution can result in tipping of the range. Personal injury might result from spilled hot liquids or from the range itself.
- Check for proper installation and use of anti-tip bracket. Carefully tip range forward pulling from the back to ensure that the anti-tip bracket engages the range and prevents tip-over. Range should not move more than 1" (2.5 cm).



REQUIREMENTS AND STANDARDS

- The appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electrical Code, CSA C22.1.
- Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.
- Installation of appliances designed for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or with local codes where applicable.
- Installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the ANSI A119.5 Park Model Recreational Vehicle Standard.

- See the Installation Instructions for electrical requirements, grounding instructions and clearance to combustible material requirements.
- Service should only be done by an authorized service provider.
- It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations.

GAS REQUIREMENTS

Natural gas w.c.

Minimum	7" (17.4 mbar)
Maximum	14" (34.9 mbar)

LP gas w.c.

Minimum	11" (27.4 mbar)
Maximum	14" (34.9 mbar)

- A manual valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- In the event a burner goes out and gas escapes, open a window or a door. **DO NOT** attempt to use the appliance until the gas has had time to dissipate. Wait at least 5 minutes before using the appliance.
- For Massachusetts installations:
 - Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.
 - Shut-off valve must be a "T" handle gas cock.
 - Flexible gas connector must not be longer than 36" (914 mm).
- The maximum depth of cabinets installed above cooking surface must be 13" (330 mm).

PROPOSITION 65 WARNING

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

State of California Proposition 65 Warning:

⚠ WARNING

Cancer and Reproductive Harm - www.P65Warnings.ca.gov

⚠️ IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Disposal of packaging

The packaging materials are environmentally compatible and can be recycled. Sort the individual components by type and dispose of them separately. Information about current disposal methods can be obtained from your specialist dealer or local authority.

Steam oven safety practices

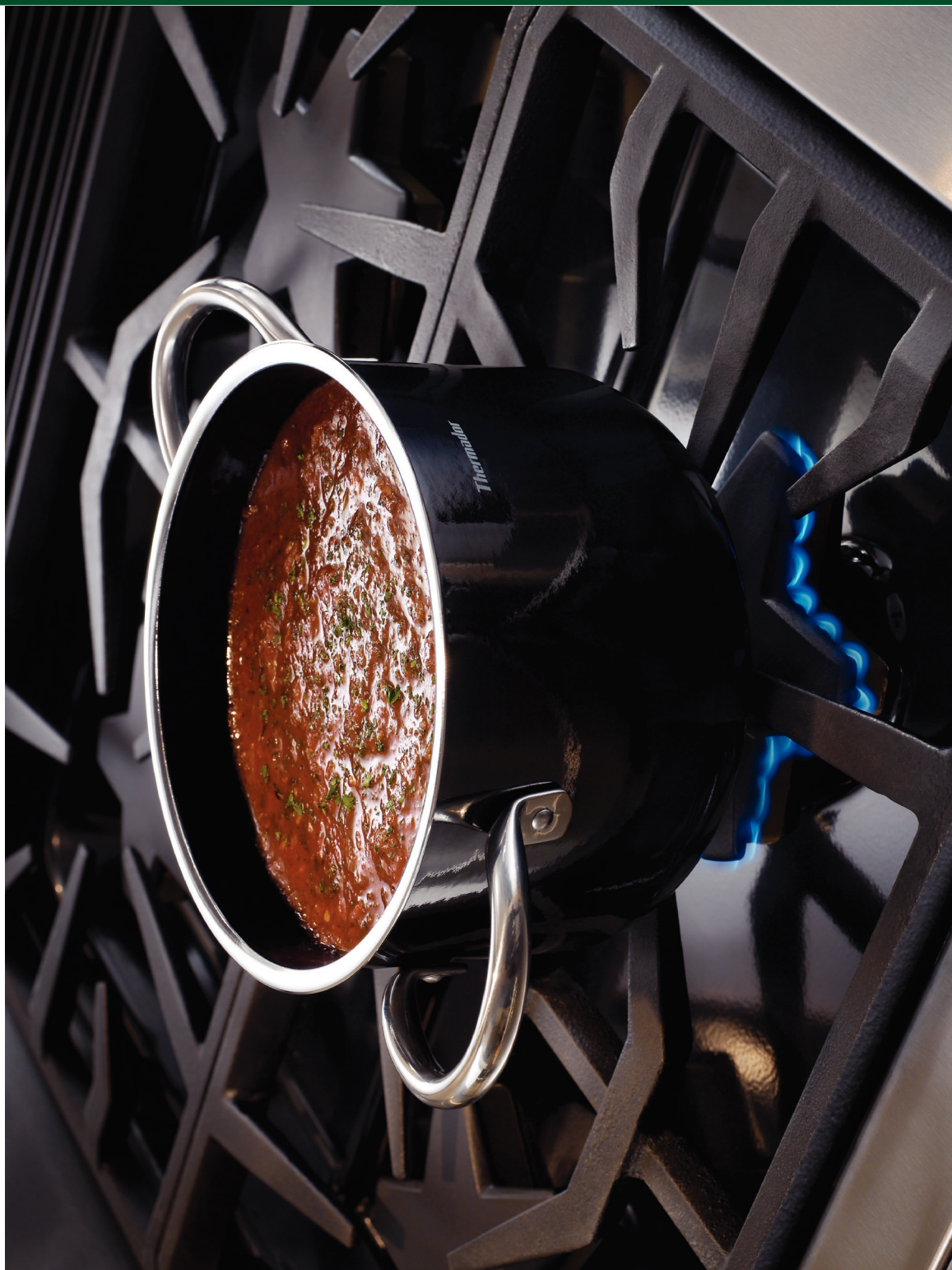
CAUTION

Hot steam can escape when opening the oven door. Hot water may drip from the door. Keep children away.

Do not touch the ventilation openings.

- The steam oven bottom and the evaporator dish must always remain clear. Always place ovenware on the rack or in the perforated cooking pan.
 - Ovenware must be heat and steam resistant. Silicone baking pans are not suitable for STEAM/CONVEC mode.
 - Do not place anything on the open appliance door. This could damage the appliance.
 - Do not use the grill plate accessory for cooking excessively fatty meats or products which promote flare-ups.
 - When cooking fatty or oily foods on burners, the grill, or the griddle, adjacent gas burners can ignite airborne fumes. Use caution to avoid burns.
 - When using STEAM mode with a perforated cooking pan, always slide the baking pan underneath it. The pan will catch any drippings.
 - Do not store moist foods for an extended period of time in the closed steam oven. The food could cause corrosion of the oven interior.
- Do not overfill very juicy fruit tarts with fruit when using the baking pan. The fruit juice that drips off the baking pan leaves behind stains that cannot be removed.
 - When using aluminum foil in the steam oven, DO NOT allow it to touch the glass on the door. This could cause permanent staining of the door glass.
 - Do not place food directly on oven bottom. Follow the manufacturer's directions.
 - Do not clean the steam oven while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.
 - Risk of severe burns! DO NOT clean the steam oven immediately after turning it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.
 - The door will no longer close properly if the door gasket is heavily soiled. The face of adjacent furnishings could become damaged. Always keep the door gasket clean and contact a Service Technician to replace if necessary.
 - The oven cavity is made of high quality stainless steel. Improper care may result in corrosion of the oven cavity. Follow the care and cleaning instructions provided in this manual. Remove food residue and spills from the cavity immediately after the steam oven has cooled down.

Getting started with your range

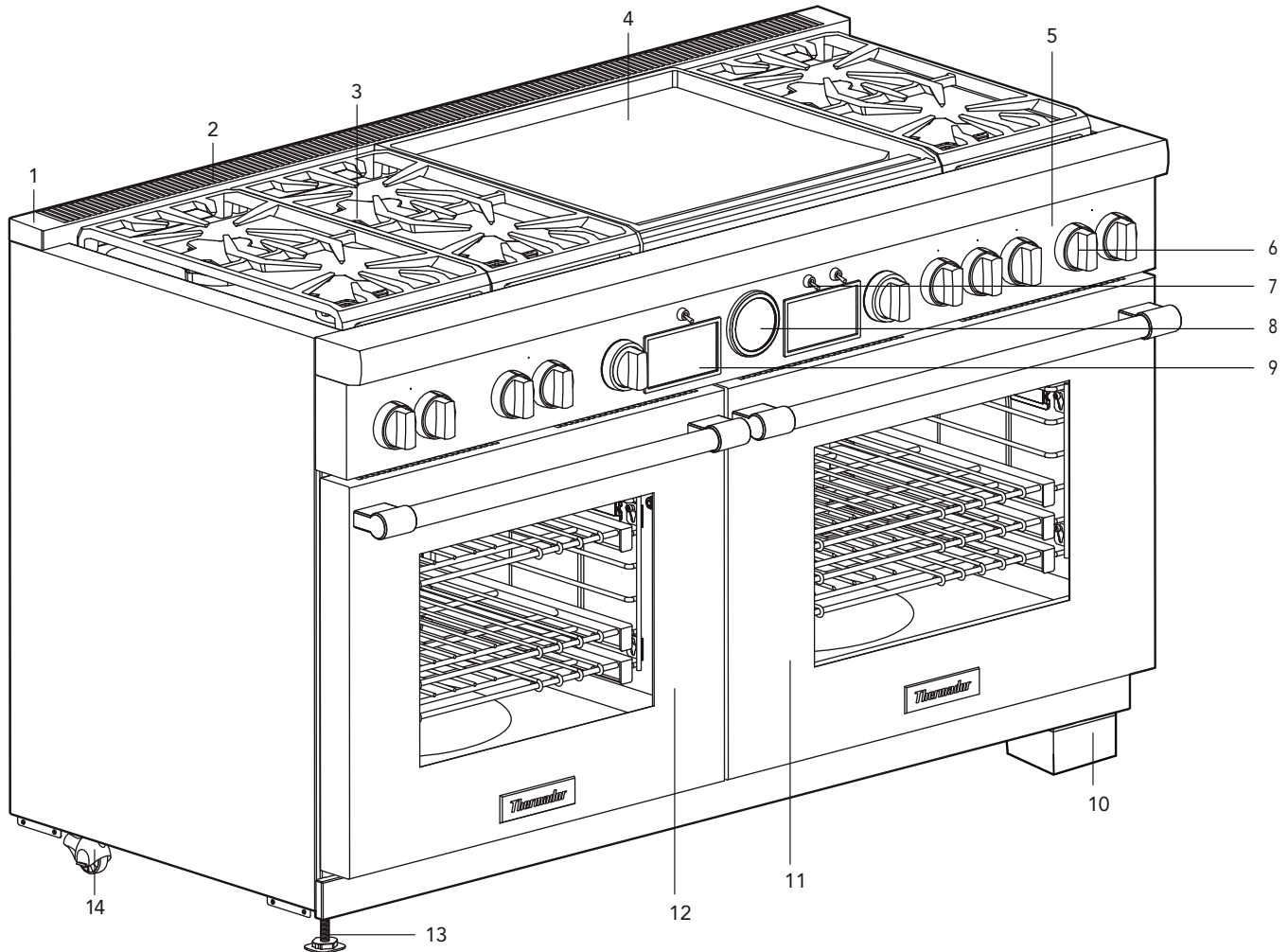


Familiarizing yourself with your appliance

This Use and Care Guide covers several models. Your model may have some but may not have all of the features or displays listed. All graphics are representative. Your appliance may vary in appearances and features.

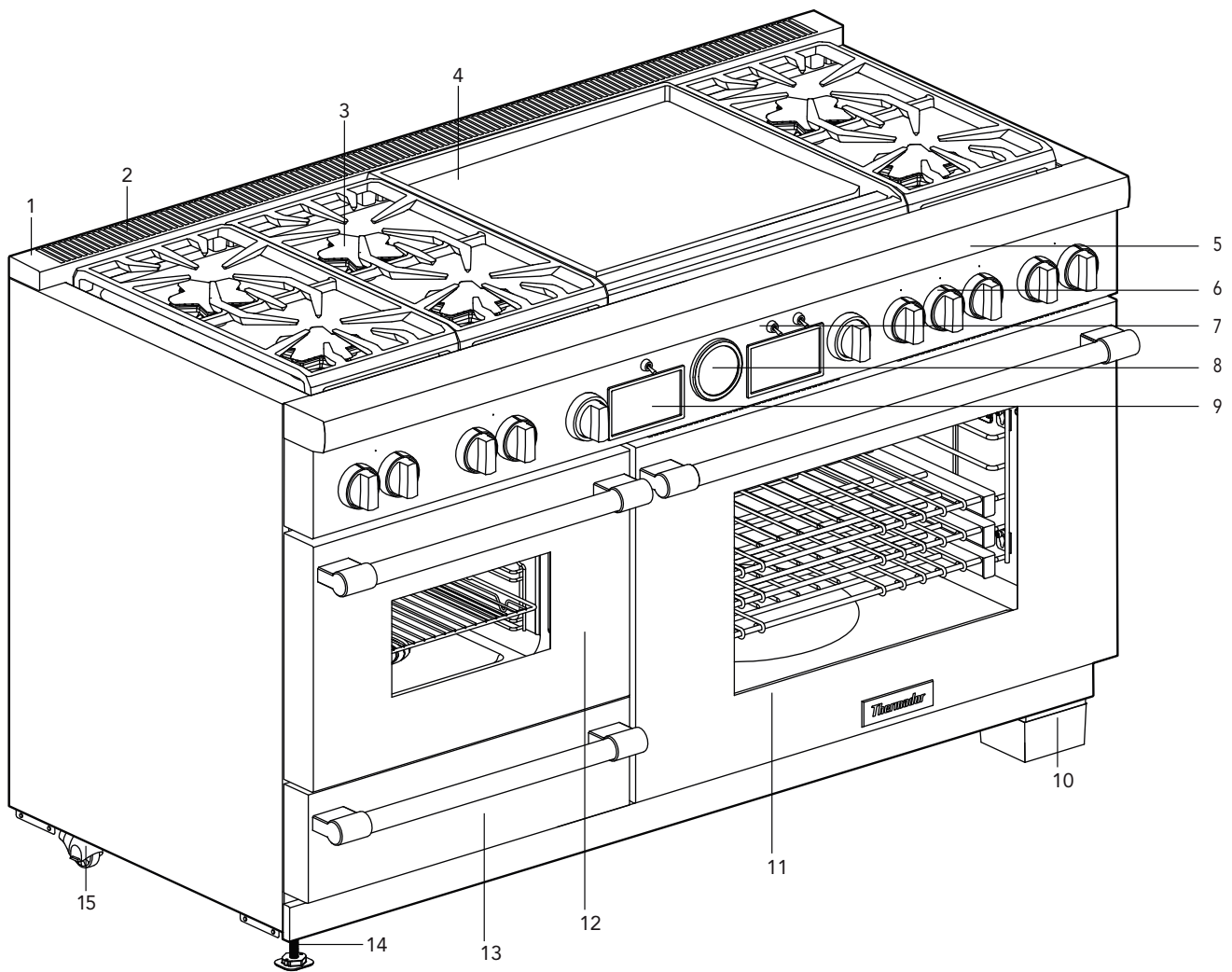
Appliance exterior identification

Model shown is 60" double oven with 6 burners with a griddle option (features will vary).



- 1 Island Trim included or Low Backguard ordered separately
(See Installation Instructions concerning spacing behind the range when using the range with the island trim.)
- 2 Oven vent – **DO NOT** obstruct!
- 3 STAR® burners and grates
- 4 Griddle option (options will vary)
- 5 Control panel
- 6 Knobs
- 7 Light switch
- 8 Temp gauge
- 9 Oven display
- 10 Leg covers (If additional leg covers are required, they may be ordered from the service center by calling 1-800-735-4328 at no charge for up to one year after purchase date of the appliance.)
- 11 Main oven
- 12 Secondary oven
- 13 Range feet
- 14 Range casters (60" models only)

Model shown is 60" steam oven with 6 burners and a griddle option (features will vary).

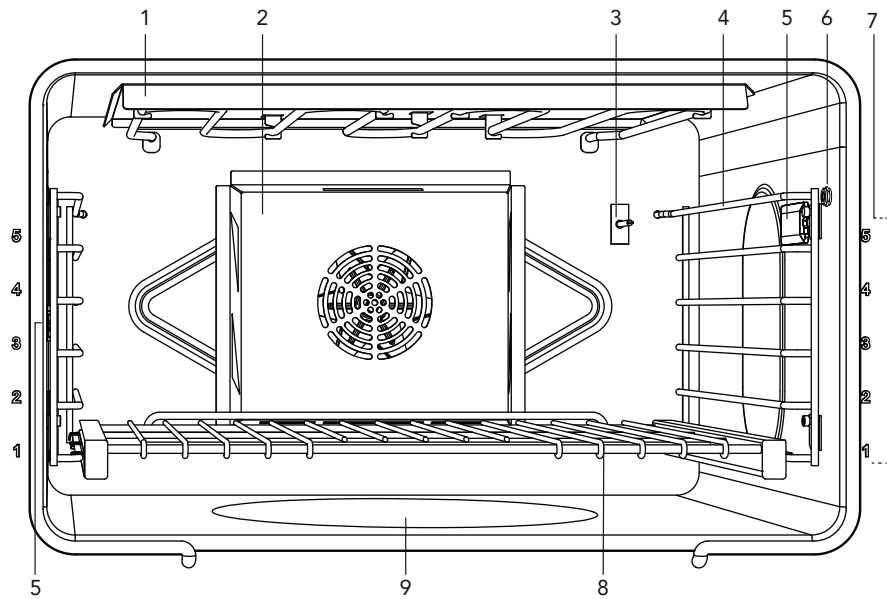


- 1 Island Trim included or Low Backguard ordered separately
(See Installation Instructions concerning spacing behind the range when using the range with the island trim.)
- 2 Oven vent – **DO NOT** obstruct!
- 3 STAR® burners and grates
- 4 Griddle option (options will vary)
- 5 Control panel
- 6 Knobs
- 7 Light switch
- 8 Temp gauge
- 9 Oven display
- 10 Leg covers (If additional leg covers are required, they may be ordered from the service center by calling 1-800-735-4328 at no charge for up to one year after purchase date of the appliance.)
- 11 Main oven
- 12 Steam oven
- 13 Warming drawer
- 14 Range feet
- 15 Range casters (60" models only)

Oven interiors and warming drawer

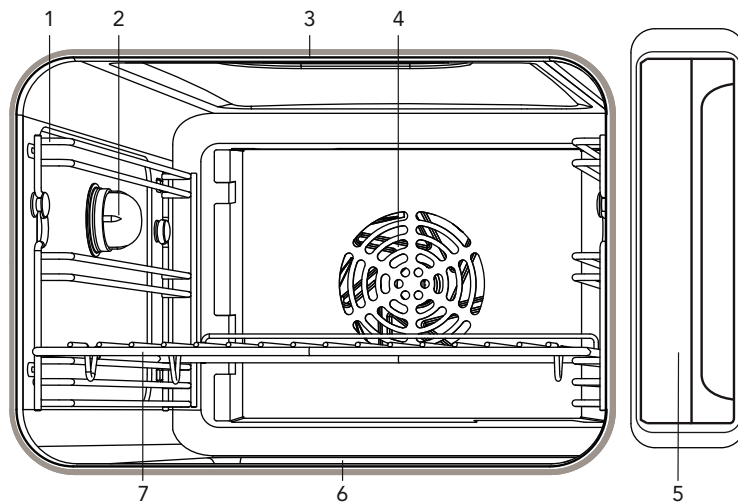
Oven interior

- 1 Broil element
- 2 Convection cover
- 3 Oven temperature sensor
- 4 Rack guides
- 5 Oven interior light
- 6 Outlet for meat probe
- 7 Rack positions
- 8 Oven rack
- 9 Bake element (hidden)



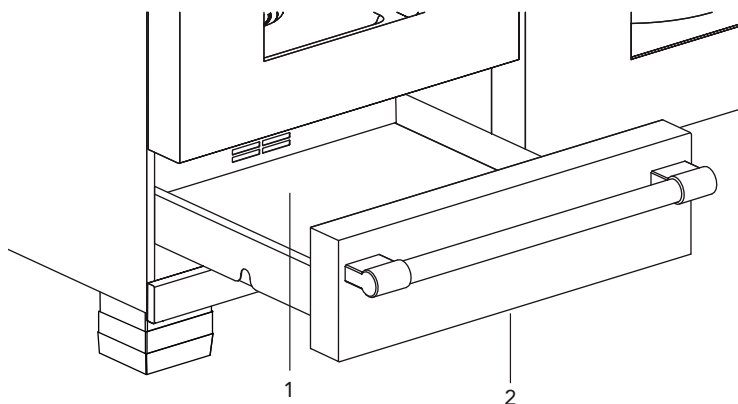
Steam oven interior

- 1 Rack guide
- 2 Oven light
- 3 Steam vent
- 4 Convection cover
- 5 Water tank
- 6 Evaporator dish
- 7 Rack



Warming drawer

- 1 Warming platform
- 2 Heating element (hidden)



Automatic operation of the cooling fan

The cooling fan runs during all cooking modes. The fan can be heard when it is running, and warm air may be felt as it is released from the oven vent. The fan may also run after the oven is off.

Oven vent

The oven vent is located at the back of the unit. Warm air may be released from the vent before, during and after cooking. It is normal to see steam escaping from the vent, and condensation may collect in this area. This area may be warm when the oven is in use. Do not block the vent, since it is important for air circulation.

Convection fan

The convection fan operates during all convection modes. When the oven is operating in a convection mode, the fan turns off automatically when the door is opened. The convection fan may also run during self-clean.

Temperature gauge

The temperature gauge will start to move toward the temperature setting. The temperature gauge reflects the temperature setting, not the actual temperature of the oven.

The needle of the temperature gauge will move to the new selected temperature setting if the temperature setting is increased or decreased. The gauge is for reference only.

Before using for the first time

The graphics are representative. Your appliance may have different appearances.

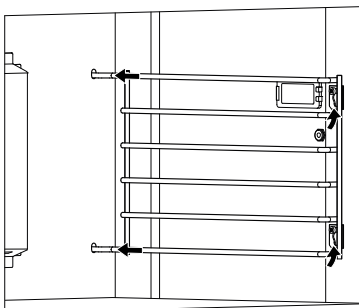
⚠ WARNING

To help prevent burns, never remove or reposition the oven racks while the oven is ON or while the oven is cooling.

IMPORTANT – Always remove the oven racks before self-cleaning the oven. If the gliding racks remain in the oven during self-clean, lubricants in the glide mechanisms of each rack will be lost and the finish will discolor.

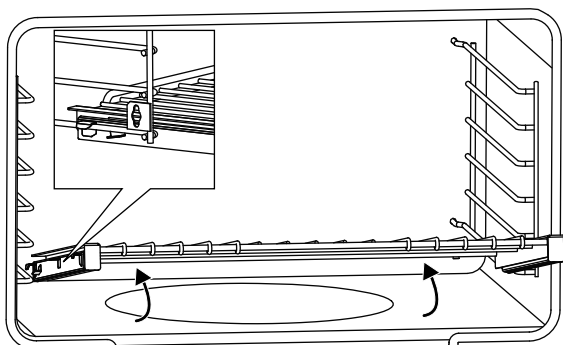
Installing rack guides

1. Push the two rails in the holes in the back of the oven cavity.
2. Slide the guide's key slots over the shoulder bolts.
3. At the front of the oven cavity press down on the front of rack guide to clear the heads of the two shoulder bolts.



Installing Full Access[®] racks

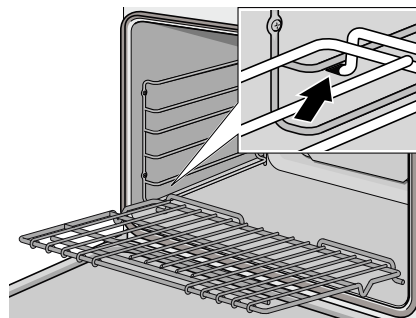
1. Hold the rack on a slight angle and place the safety hooks under the front of the rack guides.



2. Push the rack into the oven, lifting the rack stops over the front of the rack guides.
3. Hold the rack straight.
4. Push the rack in completely.
5. Engage the rack's front hooks on the rack guides.

Installing flat racks

1. Grasp rack firmly on both sides and insert rack.
2. Tilt rack up to allow stop into rack guide.



Oven start-up

Before baking or broiling, the oven and broiler should be turned on to burn off the manufacturing oils using one of the two following methods:

1. Turn on kitchen ventilation (or if vent hood is a recirculation type open a window).
2. Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the broiler to broil for the same length of time.

or

1. Turn on kitchen ventilation (or if vent hood is a recirculation type open a window).
2. Remove oven racks.
3. Set oven to self-clean (select models).

Placing the burner caps

⚠ WARNING

To prevent flare-ups and avoid the creation of harmful by-products, do not use the rangetop without all burner caps and all burner grates properly positioned.

⚠ WARNING

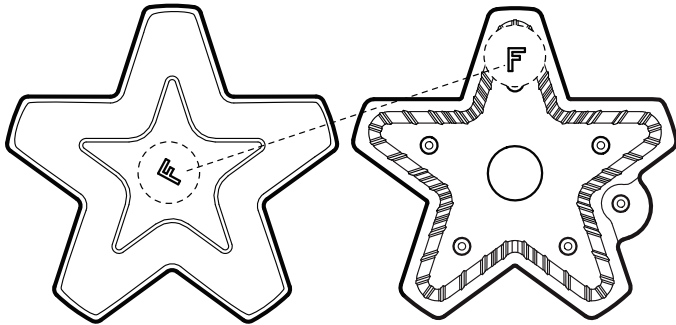
To prevent burns, do not touch burner caps or grates while hot. Turn the rangetop off and allow the burners to cool.

The burner caps must be properly placed on the burner bases for the cooktop to function properly. If the burner cap is not properly placed, one or more of the following problems may occur:

- Burner flames are too high
- Flames shoot out of burners
- Burners do not ignite
- Burner flames light unevenly
- Burner emits gas odor

Each cap has a letter (B, D, or F) cast in the underside of the cap that corresponds to a letter (B, D, or F) cast in the burner base that is attached to the appliance.

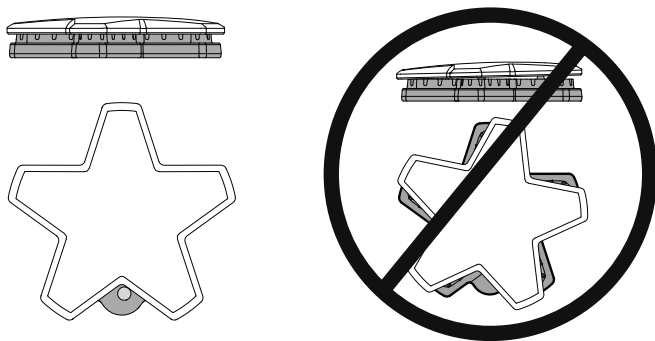
1. Place each burner cap on its correct burner base per its corresponding letter designation.



2. Place burner cap gently on top of base so that the prongs of the burner base fit snugly into the groove of the burner cap.

Checking the burner cap placement

- Check each burner to make sure there is no gap between the burner cap and burner base.
- You may gently try to move the burner caps from side to side to check if the caps are properly placed on the burner bases.
- When properly placed, each burner cap will rest flat on top of its burner base, and completely cover the star-shape of the burner base when viewed from the top as shown below.



Automatic re-ignition

Each burner has its own electronic igniter that sparks when the burner is turned on. Each burner should light in four seconds or less. If a burner does not light, check to see that the cap is positioned correctly on the base.

If any one or more burners blow out, the electronic igniter automatically activates to re-light the flame. Do not touch the burners when the igniters are active.

For flame height verification and adjustment instructions, refer to the Installation Instructions included with the appliance.

Installing the burner grates

1. Place grates flat-side down and align into the rangetop recess.
2. Grates should rest flush against each other and against the sides of the recess.

IMPORTANT

- For proper combustion do not use the rangetop without the burner grates in place.
- There is a slight sound associated with gas combustion and ignition. This is a normal condition.

Power failure

⚠ WARNING

In the event of a power failure, turn all knobs to the OFF position. Only the standard burners can be lit manually.

Refer to **IN CASE OF AN ELECTRICAL FAILURE** instructions listed in the IMPORTANT SAFETY INSTRUCTIONS on page 4.

Registering your BSH product

Register your BSH product to access your product related information. For product registration information see "Before calling for service."

Using the rangetop



Using the rangetop

This Use and Care Guide covers several models. Your model may have some but may not have all of the features listed.

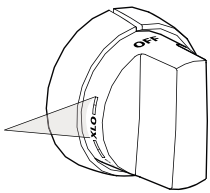
Turning on the burners

⚠ CAUTION

DO NOT touch the burners when the igniters are sparking.

1. Press in on the knob and turn it counter-clockwise to **HI**.
2. Rotate the knob to any flame setting between **HI** and **LO**.

Operating the ExtraLow[®] burners



The drawing shows that the control knob has an additional range after the XLO setting. When the knob is set within this range, the flame cycles off and on.

- XLO, the very lowest setting, is achieved by cycling the flame on for approximately 10 seconds and off for 50 seconds of each minute.
- When the knob is set just below the XLO setting, the flame will cycle on for approximately 50 seconds and off for 10 seconds of each minute.
- To vary the amount of low heat to suit the food and quantity, the control can be set anywhere within the XLO range marked on the knob.

Operating the POWERBOOST[®]

The POWERBOOST, or XHI, offers the convenience to quickly boil water, sear steaks, stir-fry vegetables, etc. Use of the LO and XLO remains the same as the other XLO knobs.

Preparing the griddle

⚠ WARNING

To avoid risk of injury, never operate the griddle without the griddle plate installed.

1. Check the griddle plate adjustment by pouring two tablespoons of water on the back of the griddle plate.
2. If water does not flow to the front of the griddle, move the griddle plate to the side.
3. Adjust the two screws under the back of the plate. Start with one half turn counterclockwise of the screws.
4. Further adjustment should be made by one-quarter turn until water slowly flows into the grease tray.

IMPORTANT:

- **NEVER** flood a hot griddle plate with cold water. This can damage the griddle plate.
- **DO NOT** clean the griddle plate in a self-cleaning oven.
- **DO NOT** heat cookware on the griddle surface.
- Care should be taken to avoid scratching or gouging the surface.
- The griddle plate is dishwasher safe, however, hand washing the griddle plate is recommended.
- The grease tray is dishwasher safe.
- Clean the grease tray after every use. When removing the tray, use care when tipping it so that the contents do not spill.

Operating the griddle

1. Press and turn the griddle knob clockwise to the desired temperature.
2. Preheat the griddle.
3. Add butter, margarine, oil or shortening if desired.

Rangetop recommendations

STAR® burner cooking recommendations

Food	Start setting	Finish setting standard burners	Finish setting XLO® burners
Beverages Cocoa	MED – heat milk, cover	LO – finish heating	XLO – keep warm, cover
Breads French toast, pancakes, grilled sandwiches	MED – preheat skillet	LO to MED – cook	LO to MED – cook
Butter Melting	LO – to start melting		Allow 5 – 10 minutes to melt
Cereals Cornmeal, grits, oatmeal	HI – cover, bring water to a boil, add cereal	LO to MED – finish cooking according to package directions	Same as for standard burners XLO – to hold, cover
Chocolate Melting	XLO – may be stirred to hasten melting		XLO – allow 10 – 15 minutes to melt XLO – to hold
Desserts Candy	LO to MED – cook following recipe	LO to MED	LO to MED
Pudding and pie filling mix	LO to MED LO – cook according to package directions	LO	LO
Pudding	LO to MED LO – bring milk to a boil	LO	LO
Eggs Cooked in shell	MED HI – cover eggs with water, add lid, bring to boil		
Fried, scrambled	LO to MED – melt butter, add eggs	LO finish cooking	Same as for standard burners XLO – to hold for a short period
Poached	HI – bring water to the boiling point, add eggs	LO to MED – finish heating	LO to MED – finish heating
Meat, fish, poultry bacon, sausage patties	MED HI – until meat starts to sizzle	LO to MED – finish cooking	LO to MED – finish cooking
Braising: Swiss steak, pot roast, stew meat	MED HI – melt fat, then brown on MED HI, add liquid, cover		XLO – Simmer until tender
Quick frying: Breakfast steaks	MED HI – preheat skillet	MED HI – fry quickly	MED HI – fry quickly
Frying: Chicken	MED HI – heat oil, then brown on MED	LO – cover, finish cooking	LO – cover, finish cooking
Deep frying: Shrimp	MED HI – heat oil	MED to MED HI – to maintain temperature	MED to MED HI – to maintain temperature
Pan frying: Lamb chops, thin steaks, hamburgers, link sausage	MED HI – preheat skillet	MED – brown meat	Same as for standard burners XLO – to hold
Poaching: Chicken, whole or pieces, fish	MED HI – Cover, bring liquids to a boil		To finish cooking
Simmering: Stewed chicken, corned beef, tongue, etc.	HI – cover, bring liquid to a boil		XLO – to simmer slowly XLO – to hold, cover

Food	Start setting	Finish setting standard burners	Finish setting XLO® burners
Pastas Macaroni, noodles, spaghetti	HI – bring water to a boil, add pasta	MED HI to HI – to maintain a rolling boil	MED HI to HI – to maintain a rolling boil
Popcorn (use a heavy, flat bottom pan)	HI – cover, heat until kernels start to pop	MED HI – finish popping	MED HI – finish popping
Pressure cooker Meat	MED HI to HI – build up pressure	LO to MED – maintain pressure	LO to MED – maintain pressure
Vegetables	HI – build up pressure	LO to MED – maintain pressure	LO to MED – maintain pressure
Rice	HI – cover, bring water and rice to a boil	LO – to maintain low boil. Cover and cook until water is absorbed	Same as for standard burners XLO – to hold, cover
Sauces Tomato base	MED HI – cook meat/ vegetables, follow recipe	LO – to maintain simmer	XLO – simmer to thicken sauce, uncovered
White cream, béarnaise	MED – melt fat, follow recipe	LO – finish cooking	XLO – to hold, cover
Hollandaise	XLO		XLO – to hold, lowest setting for short period, stir frequently
Soups, stock	HI – cover, bring liquid to a boil	LO to maintain simmer	Simmer XLO – to hold, cover
Vegetables Fresh	HI – cover, bring water and vegetables to a boil	LO to MED – cook 10 minutes, or until tender	Same as for standard burners XLO – to hold, cover
Frozen	HI – cover, bring water and vegetables to a boil	LO to MED – cook according to package directions	LO to MED – cook according to package directions
Deep frying	HI – heat oil	MED to MED HI – maintain frying temperature	MED to MED HI – maintain frying temperature
In pouch	HI – bring water and pouch to a boil	LO to MED – cook according to package directions	LO to MED – cook according to package directions
Sauté	HI – heat oil or melt butter, add vegetables	LO to MED – cook to desired doneness	LO to MED – cook to desired doneness
Stir fry	HI – heat oil, add vegetables	HI to MED HI – finish cooking	HI to MED HI – finish cooking

Griddle cooking recommendations

Food*	12" griddle	24" griddle
Bacon, sausage patties	High	Medium high
Hamburgers	High	High
Sirloin steak	High	High
Pork chops	High	Medium high
Turkey burgers	High	High
Fried eggs	Medium	Medium
Pancakes	Medium high	Medium high
Fried rice	Medium high	Medium high
Grilled cheese sandwich	Medium high	Medium high

* Level foods to a uniform thickness to ensure even cooking.

Using the convection oven

Using the
Convection Oven



Using the oven

This Use and Care Guide covers several models. Your model may have some but not all of the modes and features listed.

Mode descriptions

Mode	Definitions and recommendations	Main oven	Secondary oven	Steam oven
Bake	Cooks with dry, heated air. Variety of foods, such as cakes, cookies, pastries, quick breads, quiche and casseroles.	✓	✓	
Conv bake	Similar to bake, but air is circulated by a fan at the back of the oven. Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads.	✓	✓	
True conv	Cooks with heat from a third element at the back of the oven. The heat is circulated throughout the oven by the convection fan. Well suited for cooking individual serving-sized foods such as cookies and pastries.	✓		
Broil	Uses intense heat radiated from the upper element. Use for tender cuts of meat (1" or less), poultry, browning bread and casseroles.	✓	✓	
Conv broil	Combines intense heat from upper element with fan circulation. Tender cuts of meat (more than 1"), poultry and fish. Not for browning.	✓	✓	
Proof	Proof (raises) yeast dough and sourdough.		✓	✓
Roast	Uses more intense heat from upper element, more browning of exterior. Best suited for meats, poultry, less tender cuts of meats and roasting vegetables.	✓	✓	
Conv roast	Uses lower and more intense heat from upper element than convection bake with air circulated by a fan. Use for tender cuts of meat and poultry and roasting vegetables. Meats are more juicy and moist than results with Roast mode.	✓	✓	
Sabbath	This cooking mode is for assisting the user for compliance to Sabbath principles.	✓	✓	✓
Keep warm	Maintains a low temperature in order to keep food hot. Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads.		✓	✓
Self clean	The oven reaches a high temperature to burn off food soil.	✓	✓	
Remote start	Allows user to start, pause, and abort oven programs remotely via the Home Connect™ app on a mobile device.	✓		
Warming drawer	The warming drawer will keep hot, cooked foods at serving temperature.			✓
Steam	Steams vegetables, fish, and side dishes; extracts juices.			✓
Descale	Runs at specific intervals to ensure that the appliance continues to operate properly.			✓
Steam clean	Uses steam to help dissolve food residue and spills in the oven. Residue and spills can be easily removed afterward.			✓
Steam conv	Combines steam and convection oven modes. Meat, soufflés and baked goods.			✓
Reheat	Gently reheats cooked foods in plated dishes and baked dishes.			✓
Defrost	Defrosts fruits, vegetables, meats and fish for cooking or serving.			✓
Slow cook	Slowly roasts meats so they remain very tender.			✓

Mode	Definitions and recommendations	Main oven	Secondary oven	Steam oven
True conv	Operates as a convection oven, with no steam. Use for moist cakes, sponge cakes and browning meat.			✓
Steam program	Sets automatic programming.			✓
Fast preheat	Symbol is displayed when oven is Preheating.	✓	✓	✓
Meat probe	Appears when a probe is detected.	✓	✓	
Kitchen timer	The kitchen timer runs independently of the other appliance functions.	✓	✓	✓
Oven timer	Shows the amount of time that the oven mode will run before turning off automatically.	✓	✓	✓
End timer	Used when delaying the start of a timed oven mode. Shows the time of day that the oven mode will automatically end.	✓	✓	✓
Panel lock	Prevents the oven from being turned on or its settings from being changed accidentally.	✓	✓	✓
Door locking	Symbol is displayed during and after the self-clean mode when the door is locked.	✓	✓	
Remote service	Symbol is displayed if customer service is connected during remote access.	✓		

Initial start-up

The time of day, language and time display settings may be accessed at any time by pressing **SETTINGS** while the appliance is in Standby mode.

1. Connect the appliance to the power supply.
2. Select a setting with the left < or > button.
3. Change the setting parameter with the right < or > button.
4. Press **ENTER**.
 - The screen changes to standby mode.

Available settings

Setting	Option
Time of day	Time in hours and minutes
Language	English, Français, Español
Clock format	12 hr, 24 hr
Clock display	Digital, Analogue
Fast preheat	On, Off
Key press sound	On, Off
Display brightness	1 – 5
Standby mode	On, Off
Dark mode	On, Off
Convect conversion	On, Off Decreases oven temperature by 25°F (14 °C)
Temperature offset	<ul style="list-style-type: none"> • Temp offset: Right oven -35° to +35°F (-20° to +20 °C) • Temp offset: Left oven -35° to +35°F (-20° to +20 °C)

Setting	Option
Sabbath	On, Off
Home Connect	Set up using the assistant
Factory settings	Restore
Service access	Connect
Customer service	Displays customer service contact information

Home Connect™ assistant

About Home Connect

The Home Connect wizard is a part of the initial installation of the appliance on certain models. If connection is not completed during the first start-up of the appliance it may be accessed in the settings menu.

The Home Connect app must first be successfully installed on a mobile device. See the section “Home Connect™” on page 30 for full instructions on how to install the Home Connect app.

Setting up Home Connect

1. Begin from the **STANDBY** mode and select **SETTINGS**.
2. Press the left < or > to scroll to **HOME CONNECT**.
3. Press **ENTER**.
4. Follow the instructions on the display.

Setting the convection conversion

To convert most baked items for use with convection bake and true convection (cookies, cakes, pies, etc.), the oven temperature often needs to be decreased by 25°F (14 °C).

The convection conversion setting reduces the temperature you enter automatically.

- The unit will continue to run the convection conversion value indefinitely until the user manually changes it in the settings, or until the unit loses power, in which case convection conversion will need to be reset.
- Convection conversion is available for the convection bake and true convection modes only.
- For meats and poultry, the temperature should not be reduced. The same temperature recommended in recipes and cooking charts for meats and poultry should be used.

Setting the convection conversion

1. Begin from the **STANDBY** mode and select **SETTINGS**.
2. Press the left < or > to scroll to **CONVECT CONVERSION**.
3. Press the right < or > and select **ON**.
4. Press **ENTER**.
5. Turn the mode knob to **CONV BAKE** and the **TEMPERATURE** knob to the recipe temperature.
 - The oven automatically reduces the input temperature by 25°F (14 °C) to the correct temperature.
6. Allow oven to preheat and place food inside.

Setting the oven offset

The offset feature allows the cook to further fine-tune their cooking parameters to their own personal optimal settings by allowing them to adjust the temperature offset of the oven by +/-35°F in increments of 5°F. This feature is useful if you find that food is consistently either too brown or too light for your tastes.

- The offset feature is available for all modes except self-clean.
- By default, the offset temperature is set at 0°.
- The unit will continue to run the input offset value indefinitely until the user manually changes it.

Setting the oven offset with a digital display

1. Begin from the **STANDBY** mode and select **SETTINGS**.
2. Press the left < or > button to scroll **TEMP OFFSET: RIGHT/LEFT OVEN**.
3. Press the right < or > to set the temperature.
4. Press **ENTER**.

Setting the cooking mode and oven temperature

1. Place rack in desired rack position and shut the door.
2. Turn the **MODE** knob to **BAKE**, for example.

3. Turn the **TEMPERATURE** knob.
 - The blue preheating bar moves to the right as the oven heats up.
4. After oven has preheated, place food inside.

Setting the timers

- The **KITCHEN TIMER** can be set for up to 24 hours. It can be used despite whether the range is in operation and independently of all other functions. The appliance does not switch on and off automatically.
- With the **OVEN TIMER**, the appliance switches off automatically when the desired cooking time is complete.
- Use the **END TIMER** to delay the cooking time to end at a later time. For example, it is 4:00 PM. The dish requires a cooking time of 40 minutes. You want it to be ready at 5:30. Enter the cooking time and delay the cooking time end until 5:30. The appliance starts automatically at 4:50 and switches off at 5:30.

Setting the kitchen timer

1. Press **TIMERS**.
2. Press the left < or > and select **KITCHEN TIMER**.
3. Press the right < or > to set your desired time and press **ENTER**.
 - A beep sounds when the timer ends. Press **ENTER** to terminate the beep and timer.

Changing a running timer

1. Press **TIMERS**.
2. Press the right < or > to set your desired time and press **ENTER**.

Setting the oven timer

1. Turn the **MODE** knob to **BAKE**, for example.
2. Turn the **TEMPERATURE** knob to 350°F, for example.
3. Press **TIMERS**.
4. Press the left < or > and select **OVEN TIMER**.
5. Press the right < or > to set your desired time and press **ENTER**.
 - After the set time has elapsed, the appliance switches off automatically when the desired cooking time is complete. A beep sounds when the timer ends.

Setting the end timer

1. Set the desired cooking mode and oven temperature.
2. Press **TIMERS**.
3. Press the left < or > and select **OVEN TIMER**.
4. Press the right < or > to set the oven time.
5. Press the left < or > and select **END TIME**.
6. Press the right < or > to set the end time and press **ENTER**.

- After confirming the end time the waiting time notification appears. After the waiting period the oven starts heating.

Setting fast preheat

- With fast preheat, you can shorten the preheat time required for some heating modes. Fast preheat is generally recommended for frozen convenience foods, casseroles, or other foods that require longer baking times. This mode is not recommended for baked goods.
- The unit will continue to run the fast preheat indefinitely until the user manually changes it in the settings, or until the unit loses power, in which case fast preheat will need to be reset.
- Fast preheat will also be activated for the secondary oven on 48" models.
- Fast preheat is available for the bake, convection bake, roast, and convection roast modes.
- To achieve an even cooking result, do not place your food into the oven until fast preheating is complete.

Setting fast preheat

1. Begin from the **STANDBY** mode and select **SETTINGS**.
2. Press the left < or > to scroll to **FAST PREHEAT**.
3. Press the right < or > and select **ON** and then press **ENTER**.

Setting the panel lock

The panel lock is a safety mechanism to prevent the accidental turning on of the oven or changing an oven setting. Panel lock can only be activated in standby.

1. Press and hold **TIMERS** for four seconds.
 - The panel lock key symbol and PANEL LOCKED will appear in the display.
2. To deactivate, press and hold the **TIMERS** button for four seconds.

Setting the oven for proof

It is best to start with a cool oven when using the proofing mode.

1. Allow dough to thaw if frozen.
2. Place dough in dish and loosely cover.
3. Use any rack level that accommodates the size of the bowl or pan. Close the door.
4. Turn the mode knob to **PROOF**.
5. Turn the oven temperature knob to 150°F.
 - The ideal temperature for proofing will be maintained until the mode knob is turned off. Dough has "proofed" when it has doubled in size.

Setting the keep warm mode

1. Turn the mode knob to **WARM**.
2. Turn the oven temperature knob to 150°F.
3. Place warmed dish in the oven and close the door.

Programming the meat probe

The meat probe allows you more control over how your foods are cooked by automatically disabling the specified cooking mode when a dish's desired temperature, defined by the cook, has been reached. The probe expresses the current temperature of the meat as it cooks.

The temperature probe will not work with the oven timer or with the end timer. The following are the heating modes that work with the temperature probe:

- Bake
- Convection bake
- Roast
- Convection roast

Programming the meat probe

1. Insert the plug end into the probe outlet in the oven wall and insert the meat probe end into the meat.
2. Close the oven door.
3. Turn the **MODE** and **TEMPERATURE** knobs to your desired settings.
4. Press the right < or > to the desired internal temperature.

Setting the Sabbath mode

About Sabbath mode – using the rangetop

⚠ WARNING

When using a blech, use only one STAR® burner at the lowest setting. Using multiple STAR burners might cause overheating, combustion issues, or damage to the appliance. **DO NOT** cover vent openings.

- When Sabbath mode is initiated, the STAR burners with the XLO feature are deactivated.
- The standard STAR gas burners without the XLO feature remain fully functional.
- The induction module, griddle, and/or the grill are fully functional during Sabbath mode.
- The standard gas STAR burners remain on during a power failure.
- The STAR burners are equipped with a re-ignition feature. The igniter will automatically re-light the STAR burner if the flame is blown out.

About Sabbath mode – using the oven(s)

- The oven maintains a constant temperature between 150°F and 475°F (66°C and 246°C) with the bake mode.

- Cooked dishes are kept warm for a minimum time of 30 minutes and up to a maximum time of 74 hours without needing to switch the appliance on or off.
- Easily perishable foodstuffs must not be left in the oven for too long.
- On the Sabbath, in lieu of a blech, the oven controls should be covered. Be careful not to cover vent openings.
- The oven lamp(s) is disabled in Sabbath mode.
- The temperature may be adjusted for cooking purposes during Holidays. (There is a delay between the request and implementation).

Setting Sabbath mode on the main oven

1. Begin from the **STANDBY** mode and select **SETTINGS** on the main oven display.
2. Press the left < or > to scroll to **SABBATH**.
3. Press the right < or > and select **ON** and then press **ENTER**.
 - Steps 1 through 3 are only necessary for the first time use of Sabbath or if the appliance's settings are factory reset.
4. Turn the main oven mode knob to **BAKE** and turn the temperature knob to the desired temp.
5. Press **TIMERS** on the main oven display.
6. Press the left < or > to scroll to **SABBATH TIMER**.
7. Press the right < or > and enter the **DURATION TIME** in 30 minute increments.
8. Press **ENTER**.
 - A delay notification appears. During this five minute pause, the user can adjust the parameters. After the countdown the oven starts heating and all buttons are disabled.
 - The secondary oven can be turned to any heating mode position to initiate Sabbath during the five minute pause.
9. After the Sabbath timer has completed, turn all knobs to **OFF**.

Canceling Sabbath mode

1. Turn all knobs to **OFF** to cancel the operation.

Setting Sabbath mode on the secondary oven

1. Begin from the **STANDBY** mode and select **SETTINGS** on the main oven display.
2. Press the left < or > to scroll to **SABBATH**.
3. Press the right < or > and select **ON** and then press **ENTER**.
 - Steps 1 through 3 are only necessary for the first time use of Sabbath or if the appliance's settings are factory reset.
4. Turn the secondary oven mode knob to **BAKE** and turn the temperature knob to the desired temp.
5. Press **TIMERS** on the secondary oven display.
6. Press the left < or > to scroll to **SABBATH TIMER**.

7. Press the right < or > and enter the **DURATION TIME** in 30 minute increments.
8. Press **ENTER**.
 - During the five minute pause, the user can adjust the parameters. After the countdown the oven starts heating and all buttons are disabled.

To cancel Sabbath

1. Turn all knobs to **OFF** to cancel the operation.

Initiating remote start

⚠ WARNING

REMOTE OPERATION

Some models allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside, on top or near surface units of the appliance.

We are constantly working to improve the Home Connect app, which may lead to differences in the setup steps. Please rely on the instructions in the latest version on the Home Connect app to guide you through the setup process.

For some models a permanent remote start can be activated via the Home Connect app. This function allows a remote start of the available operating modes without automatically deactivating remote start.

- Remote start allows you to start, pause, and abort oven programs remotely via the Home Connect™ app on a mobile device.
- Ensure that you follow the safety instructions in this instruction manual and that you comply with these even when you are away from home and are operating the appliance via the Home Connect app. You must also follow the instructions in the Home Connect app.
- The remote start can only be employed if the Home Connect app has been successfully installed on a mobile device. See the section "Home Connect" for instructions on how to install the Home Connect app.
- Some operating modes can only be started on the oven itself.
- Operating the appliance directly from the appliance always has priority. During this time, it is not possible to operate the appliance using the Home Connect app.
- If the appliance is not connected to the home network, the appliance functions in the same way as an oven with no network connection and can still be operated via the appliance.
- The availability of the Home Connect function depends on the availability of Home Connect services in your country. Home Connect services are not available in every country. You can find more information on this at www.home-connect.com.

Setting remote start

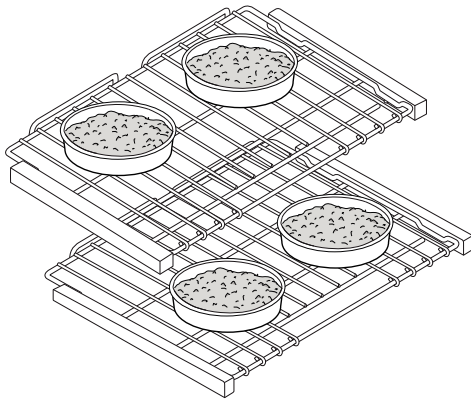
1. Place the food in the oven and then close the door.
2. Turn the mode knob to **REMOTE START**.
 - **DO NOT** rotate the temperature knob to any setting (leave in the off position).

- The displays turns to the standby screen and a remote icon appears in the display.
- Continue with the Home Connect app installed on your mobile device.

Oven recommendations

Oven rack positions

- Rack level positions in the oven are numbered on the front frame like an elevator. Number one level is the lowest and number five level is at the top.
- Rack positions are general recommendations for baking; however, if a recipe calls for a different rack position than those given, then the recipe or package directions should be followed.
- Allow at least 1" (25.4 mm) of space between the pans and the oven walls so heat can circulate around each pan.
- Stagger bakeware so that one is not directly above another. Allow 1½" (38 mm) above and below each pan.



Bake

Main oven one rack baking

Level	Bake mode
3	-- Best used for most baked items.
2	-- If the item is tall, such as an angel food cake. -- Pies are best baked on rack level 2 to make certain the bottom of the crust is done without over-browning the top. -- When large pieces of meat or poultry are roasted, such as a prime rib of beef or a turkey.

Main oven two rack baking

Level	Bake or conv bake mode
2 and 4	-- Casserole dishes

Main oven three rack baking

If three-rack baking is desired, the convection bake mode is best.

Broil

Broil rack recommendations

Level	Broil mode
5	-- Beef steaks, ground meat patties, ham steak and lamb chops 1" (25.4 mm) or less in thickness. Also use when top browning foods.
4	-- Meat 1-1/8" (29 mm) or more in thickness or fish, poultry, pork chops and ham steaks 1" (25.4 mm) or more in thickness.
3	-- Chicken quarters or halves.

Close the oven door while broiling and monitor the food closely. Food placed close to the broil element may cause smoking, splattering, and the possibility of fats igniting. Use caution when broiling on upper rack positions. Broiling above rack position 4 is not recommended in the Pro series gas ranges.

Convection bake

About convection bake

- To convert most recipes for baked items (cookies, cakes, pies, etc.); reduce the oven temperature by 25°F (14 °C).
- For meats and poultry, the temperature should not be reduced. The same temperature recommended in recipes and cooking charts for meats and poultry should be used.
- Low, shallow bakeware should be used with convection cooking. This allows the heated air to circulate around the food.
- When baking on more than one rack, cookie sheets should not be staggered; round cake pans should be staggered.
- For small items such as cookies, check to see if they are done one to two minutes before the recipe time. For larger baked items such as cakes, check five to six minutes before the time indicated on the recipe.
- Large meat or poultry items may cook up to 30 minutes less than the suggested time so check them so they will not be over baked.

One rack convection baking

Level	Conv bake mode
3	-- When baking on one rack, best results are obtained in the bake mode.
2	-- Roasting a turkey or a large piece of meat.

Two rack convection baking

Level	Conv bake mode
2 and 4	-- Use for cakes, cookies, biscuits, and other baked goods. Cake pans should be staggered. Cookie sheets should be placed on rack 2 directly under the one on rack 4. -- To bake several casseroles, frozen pies, or cakes. -- These two racks can also be used for a large oven meal.

Three rack convection baking

Level	Conv bake mode
1, 3, and 5	-- When several sheets of cookies are to be baked. Place the baking sheets directly above each other on the respective racks to allow air to flow around the baking sheets.

Convection bake dehydration recommendations

Food	Preparation	Approx. time (hrs)	Doneness test
Apple, ¼" slices	Dipped in ¼ cup lemon juice and 2 cups water	8 – 15	Slightly pliable
Bananas, ¼" slices	Dipped in ¼ cup lemon juice and 2 cups water	8 – 15	Slightly pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	7 – 18	Pliable leathery, chewy
Orange peels	Orange part of skin thinly peeled from oranges.	1 – 4	Dry and brittle
Orange slices	¼" slices of orange	9 – 16	Skins are dry and brittle, fruit is slightly moist
Pineapple rings	Towel dried	7 – 12	Soft and pliable
Strawberries	Wash and towel dry. Sliced ½" thick, skin down on rack	9 – 17	Dry and brittle

Peppers	Wash and towel dry. Remove membrane of peppers, 1" coarsely chopped pieces	13 – 17	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut thin slices, 1/8" thick	5 – 12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut thin slices, 1/8" thick, drain well	5 – 12	Dry, brick red color

True convection

True convection recommendations

Dual fuel levels	True conv mode
4 and 5	-- Cookies
2, 3, and 4	-- Cookies
1, 3, and 5	-- Pastries and other baked goods

Proof

Proof recommendations

Size	Time
Loaf, 1 lb (0.45 kg)	60 – 75 minutes
Rolls, 0.1 lb (0.05 kg)	30 – 45 minutes

Roast

Roasting recommendations

Meat and poultry	Temperature	Level
Beef		
Pot roast, 3 – 4 lbs.	350°F (180°C)	1
Beef brisket	350°F (180°C)	2
Beef chuck	350°F (180°C)	1
Meatloaf	350°F (180°C)	3
Poultry		
Chicken, whole	375°F (190°C)	2
Chicken, pieces	375°F (190°C)	2
Turkey, whole	325°F (165°C)	2
Pork		
Shoulder	325°F (165°C)	1
Smoked ham, half	325°F (165°C)	1

Home Connect™

We are constantly working to improve the Home Connect app, which may lead to differences in the setup steps. Please rely on the instructions in the latest version of the Home Connect app to guide you through the setup process.

To help your pairing experience, follow the link for a quick 'how-to' video guide: www.thermador.com/us/home-connect/wifi-pairing-instructions.

Notes

- Follow the safety information in this instruction manual and ensure that it is also observed when operating the appliance using the Home Connect app.
- Operating the appliance on the appliance itself always takes priority. It is not possible to operate the appliance using the Home Connect app during this time.

Home Connect setup

Downloading the Home Connect app and creating a user account

1. Open the App Store (Apple® devices) or Google Play™ store (Android™ devices) on your smartphone or tablet.
2. Search for the Home Connect (America) app published by Robert Bosch Hausgeräte GmbH in the store's search.
3. Open the app and register to create a Home Connect account.
4. Write down your Home Connect account credentials (user account and password). You will need them later.
Save your Home Connect login details here:
Network name(SSID):.....
Password(Key):.....
5. The app will guide you through the steps of adding your appliance to Home Connect.

Connecting your appliance to your home network manually

1. Press **SETTINGS** and select **HOME CONNECT**.
2. Press **ENTER**.
If no network has been established, the Home Connect assistant will guide you.
3. Press **ENTER** to select the Home Connect assistant.
4. Follow the instructions in the app.
5. Wait until "NETWORK CONNECTED" is shown on the display.

The connection may fail. The display will alert you to try again or connect automatically.

The appliance is ready to connect to the app.

6. Follow the instructions of the app on your mobile device for automatic network registration.

The process for registering is completed once "PAIRING SUCCESSFUL" is shown in the display.

Connect your appliance to your home network with WPS

1. Press **SETTINGS** and select **HOME CONNECT**.
2. Press **ENTER**.
-- A request to press the WPS button on the router within 2 minutes appears in the display.
3. Press the **WPS button** on your router.
-- Please consult your router's manual to locate the WPS button.
-- The app will get notified once your appliance has been successfully connected to your Wi-Fi network.
4. Press **ENTER**.
-- A message will appear in the display informing the user if the network was connected successfully.
5. Press **START PAIRING** in the Home Connect app.
6. Follow the directions in the app.

Activating or deactivating Wi-Fi

1. Press **SETTINGS** to cycle through available options until "HOME CONNECT SETTINGS" is displayed.
2. Press **ENTER**.
3. Press **SETTINGS** to cycle through available options until "WI-FI ON" or "WI-FI OFF" is displayed.
4. Press **ENTER**.
5. Press **0** for turning Wi-Fi off, or **1** for turning Wi-Fi on. "DEACTIVATING WI-FI" or "ACTIVATING WI-FI" is displayed.

Disconnecting from the network

Note: If your appliance is disconnected from the network, it is not possible to operate the oven using Home Connect.

1. Press **SETTINGS** to cycle through available options until "HOME CONNECT SETTINGS" is displayed.
2. Press **ENTER**.
3. Press **SETTINGS** to cycle through the available options until "NETWORK CONNECTED" is displayed.
4. Press **ENTER**.
"PRESS 0 TO DISCONNECT" is displayed.
5. Press **0**.
"DELETING NETWORK" is displayed.

Connecting to the network

1. Press **SETTINGS** to cycle through available options until "HOME CONNECT SETTINGS" is displayed.
2. Press **ENTER**.
"PRESS ENTER FOR HC" is displayed.
3. Press **ENTER** to start the Home Connect assistant.
4. Follow the instructions in the sections
 - "Manually registering your appliance in the home network", or
 - "Connect your appliance to your home network with WPS".

Connecting to the app

If the Home Connect app is installed on your mobile device, you can connect it to your oven.

Requirement: The appliance is connected to the network.

1. Press **SETTINGS** to cycle through available options until "HOME CONNECT SETTINGS" is displayed.
2. Press **ENTER**.
"PRESS ENTER FOR HC" is displayed.
3. Press **SETTINGS** to cycle through available options until "CONNECT TO HC APP" is displayed.
4. Press **ENTER**.
"CONFIRM ON HC APP" is displayed.
5. Confirm the connection on your Home Connect app.

Setting the remote start

See "Initiating remote start" on page 27.

Setting the remote control

1. Press **SETTINGS** to cycle through available options until "HOME CONNECT SETTINGS" is displayed.
2. Press **ENTER**.
"PRESS ENTER FOR HC" is displayed.
3. Press **SETTINGS** to cycle through available options until "REMOTE CTRL DISABLED" or "REMOTE CTRL ENABLED" is displayed.
4. Press **ENTER**.
"PRESS 1 REMOTE CTRL ON" or "PRESS 0 REMOTE CTRL OFF" is displayed.
5. Press **1** or **0** to switch remote control on or off.

Remote diagnostics

Customer Support can access your appliance via Remote Diagnostics if you ask them to do so, if your appliance is connected to the Home Connect server, and if Remote Diagnostics is available in the country where you are using the appliance.

Tip: Further information and details about the availability of remote diagnostics in your country can be found in the Service/Support section of your local website: www.home-connect.com

¹Wi-Fi is a registered trade mark of the Wi-Fi Alliance.

Using the steam convection oven



Using the steam
convection oven

Familiarizing yourself with the steam oven

About the steam oven

⚠ WARNING

DO NOT use aluminum foil or protective liners to line any part of the oven, especially the cavity bottom. Using foil or liners may result in a risk of electric shock or fire.

⚠ CAUTION

Use of inappropriate liquids can damage the appliance! **DO NOT** fill the water tank with distilled water or any other liquids.

⚠ CAUTION

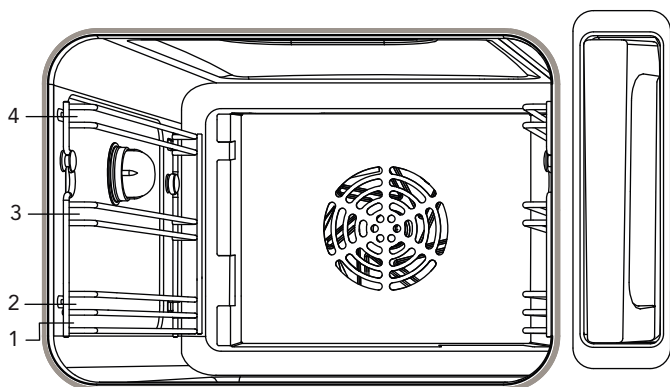
- Use care when opening the oven door during or immediately after operation. Stand to the side of the oven when opening an oven door to allow hot air or steam to escape. Keep face well away from the open door to avoid injury.
- **DO NOT** cover the evaporator dish.
- **DO NOT** place ovenware on the cavity bottom.
- **DO NOT** slide any accessories in between the rack levels. The accessory may tip over.

Important:

- Use only fresh tap water or plain non-carbonated purchased water to fill water tank.
- If your water is very hard (10 grains per gallon or higher), use softened water.
- If your tap water is highly chlorinated (>40 mg/L), use plain non-carbonated purchased water with a low amount of chlorine.

Oven interior

The oven has four rack levels. The rack levels are numbered bottom to top.



Oven accessories

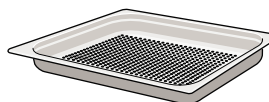
- Clean the accessories thoroughly with soapy water and a cloth before initial use.
- These accessories are designed specifically for your steam oven.
- You may use other ovenware appropriate for casseroles, soufflés, round cakes, and similar dishes, placing them on the wire rack.

The following steam oven accessories come with your steam oven:



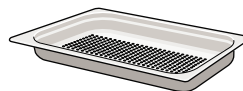
Wire rack (CSRACKH)

Use for support during baking.



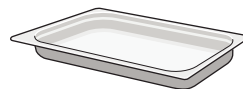
Perforated cooking pan full-size (CS2XLPH)

Ideal for steaming fish or large quantities of vegetables, extracting juice from berries, and much more.



Perforated cooking pan, half-size (CS1XLPH)

Ideal for steaming fish or large quantities of vegetables, extracting juice from berries, and much more.



Cooking pan, half-size (CS1XLH)

Use for smaller quantities and for rice and cereals.



Baking pan, full-size (CS2LH)

Ideal for baking cakes and catching dripping liquid when steaming.

The additional accessories can be purchased in retail appliance stores where Thermador products are sold or through customer service.

Steam oven modes

Mode	Function
True conv	Operates as a convection oven, with no steam. Even heat distribution assures superb moist cakes, sponge cakes, and braised meat.
Reheat	The inflow of steam keeps the food moist and brings back the original flavor, texture, and crispness when cooked food is gently reheated.
Defrost	This mode defrosts food for cooking or serving.
Slow cook	Slow roasting of all meat cuts and types, especially roast beef and leg of lamb, keeps them tender.
Proof	Steam and convection modes are combined to keep the surface of rising bread dough from drying out while the dough rises much faster than at room temperature.
Steam conv	The blend of steam and convection modes is ideal for meat, soufflés, and baked goods.
Steam	Steaming preserves nutrients, texture and taste in vegetables, fish, and side dishes. It also allows you to efficiently extract juice from fruits.
Steam program	This mode allows you to automatically program the cooking of many different dishes.

Before using for the first time

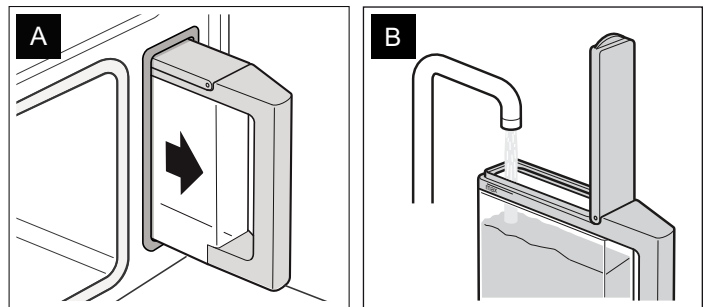
Filling the water tank

⚠ CAUTION

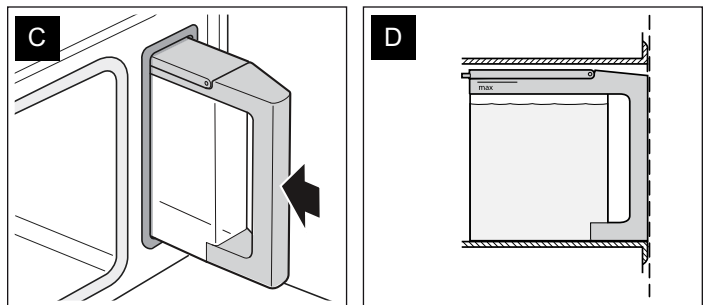
Use of inappropriate liquids can damage the appliance! **DO NOT** fill the water tank with distilled water or any other liquids.

To fill the water tank before each use

1. Open door and remove water tank (picture A).
2. Moisten the seal in the tank lid with some water prior to initial use.
3. Fill the water tank to the "MAX" line with cold water (picture B).
 - The steam oven can operate at 100% steam for 150 minutes without the need to refill the tank.



4. Close tank lid until it snaps.
5. Insert water tank completely (picture C).
6. The tank must be flush with the tank funnel (picture D).



Empty the water tank after each use.

1. Keep the water tank level while slowly pulling it out of the appliance to ensure that no remaining water drips down and out through the vent.
2. Pour out the water.
3. Thoroughly dry the seal of the tank lid and the slot where the tank resides in the appliance. Prolonged dampness could lead to a musty odor in the tank.

Automatic calibration

The temperature at which water boils depends on the air pressure, which is lower at higher elevations. The steam oven automatically calibrates to adjust to the pressure conditions in your area the first time steam is used at 212°F (100°C). More steam than usual will be produced during calibration.

After moving, to ensure that the steam oven automatically adjusts to your new location, reset the range to its factory settings and re-test water hardness.

Setting the water hardness level

1. Determine the hardness of your tap water by using test strips (not provided) or by asking your water utility company.
2. Press **SETTINGS**.
3. Press the left < or >, select **WATER HARDNESS**, and press **ENTER**.
4. Press the right < or > and press **ENTER** when the arrow points to the hardness level for your water. The factory setting is 3.

1 = Softened

- 2 = Soft
- 3 = Average
- 4 = Hard
- 5 = Very Hard

If you move or if your water source changes, you will need to reset the water hardness value.

Adjusting the steam oven settings

Several oven features can be adjusted by selecting the settings menu on the display screen. Many of these features can be adjusted when the oven is first installed or after a move to a new location.

1. Press **SETTINGS**.
2. Press the right < or > and press **ENTER** to adjust any of the following settings:
 - Country code
 - Temperature units
 - Weight units
 - Calibration
 - Water hardness
 - Descale
 - Steam clean
 - Factory reset

Cleaning the oven using the steam mode

Before using the steam oven for the first time, heat it once while it is empty:

1. Fill and slide in the water tank.
2. Turn the mode knob to **STEAM** and press **ENTER**.
3. Press the right < or > and set the cooking time for 20 minutes.
4. Once completed, leave the door cracked open until the oven cools.

This initial cleaning will also calibrate the steam oven to the air pressure at your location. Calibration produces more steam than ordinary use.

Operating the steam oven

Using seven of the eight modes available in your steam oven requires similar steps. Using a steam program is somewhat different and is described separately starting on page 44

Setting the steam oven

1. Place food in steam oven before preheat unless using slow cook or true convection modes. In slow cook or true convection modes place food in oven after steam oven has been preheated.
 - Food needs to be in the oven during preheat for steam modes because if the door is opened to put food inside after the preheat cycle then the steam will leave the cavity, lowering the temperature, which may cause the food to be undercooked.

2. Turn the mode ring to the desired heating mode.
3. If temperature control is possible in the mode you choose, turn the temperature knob to the desired temperature. The desired temperature will be displayed.

Mode	Temperature knob range
True conv	Can use the full range of oven temperatures.
Reheat	210°F (100°C) – 360°F (180°C)
Defrost	110°F (45°C) only. Cannot use the knob.
Slow cook	140°F (60°C) – 250°F (120°C)
Proof	100°F (38°C) only. Cannot use the knob.
Steam conv	250°F (120°C) – 450°F (230°C)
Steam	212°F (100°C) only. Cannot use the knob.

4. Press **ENTER**.
5. Press the right < or > and press **ENTER**.
 - The oven will begin preheating. When the set temperature has been reached, the cook timer will begin counting down.

Changing the cook time

1. Press **TIMERS**.
2. Press the right < or >, set the desired time, and press **ENTER**.
 - A beep sounds when the timer ends. Press **ENTER** to terminate the beep and timer.

After cooking with a steam-producing mode

1. Remove and empty the water tank.
2. Dry the seal of the tank lid and the slot.
3. Using the high density sponge provided with your range (or a comparable soft sponge or cloth), wipe out the oven and remove any remaining water so that the evaporator dish in the bottom of the oven is dry.

IMPORTANT:

- Remove food residue and spills from the oven immediately after the appliance has cooled down.
- Salts are very abrasive and can cause rust spots. The steam oven cavity can rust if not properly cared for.
- The water tank is NOT dishwasher safe.

Operation of the cooling blower

- The cooling blower activates immediately for any of the steam oven modes.
- If steam oven modes that use steam are switched off, the cooling blower stays on for 10 minutes independent from the oven temperature before shutting off.
- If the door is opened during a mode that uses the steam function, the cooling fan will cycle on and off five-six times in succession to purge the excess steam.

Evaporator dish

- Steam, steam convection, defrost, and certain settings of steam programs will have a rolling boil at the evaporator dish. This is due to the need for a higher temperature setting needed for these processes.
- True convection, reheat, slow cook, and proof are gentler steaming processes and require a drier heat and less moisture content.

Getting the most out of your steam oven

⚠ WARNING

DO NOT use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire.

These tables contain a selection of dishes that can be easily prepared in the steam convection oven. You can find out which oven mode, accessories and cooking time are best suited for your dish. If not specified otherwise, this information applies to dishes placed in a cold appliance.

Accessories

- Use the accessories that come with the appliance.

Ovenware

- If you use ovenware, always place it in the center of the rack.
- The ovenware must be heat and steam resistant. Thick-walled ovenware extends the cooking time.
- Use foil to cover food that would normally be prepared in a water bath (such as when melting chocolate).

Cooking times and quantities

- When steaming, the cooking times are based on the size of the piece, not on the entire quantity of food.
- The appliance can steam up to 14 lbs. (6.4 kg) of food.
- Note the sizes of pieces listed in the tables. The cooking time is shorter for smaller pieces and longer for larger pieces.
- The quality and age of the food also affect the cooking time. The values provided therefore serve only as a guideline.

Distribute food evenly

- Always distribute the food evenly in the ovenware. If the food is placed unevenly in the ovenware, it will cook unevenly.

Delicate food

- Do not layer delicate foods too high in the baking pan. It is better to use two pans in this case.

Cooking an entire meal

- Place the food with the longest cooking time in the appliance first and then add the remaining dishes at the appropriate time. This will ensure that all dishes are ready at the same time.
- The total cooking time will be longer when cooking an entire meal, since every time the appliance door is opened, some steam escapes and the appliance has to reheat.

Steam oven cooking recommendations

Vegetables

Place vegetables in the perforated cooking pan and place pan at rack level 3. Place the baking pan underneath it at rack level 1. The baking pan will catch any drippings.

Food	Size	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Artichokes	Whole	Perforated + baking pan	Steam	210 (100)	30 – 35
Asparagus, green*	Whole	Perforated + baking pan	Steam	210 (100)	7 – 12
Asparagus, white*	Whole	Perforated + baking pan	Steam	210 (100)	10 – 15
Beets, red	Whole	Perforated + baking pan	Steam	210 (100)	40 – 50
Broccoli	Florets	Perforated + baking pan	Steam	210 (100)	8 – 10
Brussels sprouts	Florets	Perforated + baking pan	Steam	210 (100)	20 – 30
Cabbage, green	Shredded	Perforated + baking pan	Steam	210 (100)	25 – 35
Cabbage, red	Shredded	Perforated + baking pan	Steam	210 (100)	30 – 35
Carrots	Slices	Perforated + baking pan	Steam	210 (100)	10 – 20
Cauliflower	Florets	Perforated + baking pan	Steam	210 (100)	10 – 15
Cauliflower	Whole	Perforated + baking pan	Steam	210 (100)	30 – 40
Fennel	Slices	Perforated + baking pan	Steam	210 (100)	10 – 14
Green beans	–	Perforated + baking pan	Steam	210 (100)	15 – 20
Kohlrabi	Slices	Perforated + baking pan	Steam	210 (100)	15 – 20
Leeks	Slices	Perforated + baking pan	Steam	210 (100)	4 – 6
Peas	–	Perforated + baking pan	Steam	210 (100)	5 – 10
Pea pods	–	Perforated + baking pan	Steam	210 (100)	8 – 12
Spinach*	–	Perforated + baking pan	Steam	210 (100)	2 – 3
Stuffed vegetables (zucchini, eggplant, peppers)	DO NOT precook vegetables	Baking pan at level 2	Steam conv	350 (177)	15 – 30
Swiss Chard*	Shredded	Perforated + baking pan	Steam	210 (100)	8 – 10
Zucchini	Slices	Perforated + baking pan	Steam	210 (100)	2 – 3

* Preheat the appliance.

Side dishes

Add the appropriate amount of water or liquid. Example: 1:1.5 = for every 1/2 cup.

Food	Ratio	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Potatoes (unpeeled)	Medium size	Perforated (level 3) + baking pan (level 1)	Steam	210 (100)	35 – 45
Potatoes (peeled)	Quartered	Perforated (level 3) + baking pan (level 1)	Steam	210 (100)	20 – 25
Potato gratin	–	Baking pan (level 2)	Steam	210 (100)	35 – 45
Brown rice	1:2	Baking pan	Steam	210 (100)	30 – 40
Long grain rice	1:2	Baking pan	Steam	210 (100)	20 – 30
Basmati rice	1:1.5	Baking pan	Steam	210 (100)	20 – 30
Parboiled rice	1:1.5	Baking pan	Steam	210 (100)	15 – 20
Lentils	1:2	Baking pan	Steam	210 (100)	30 – 45
Canellini beans, pre-softened	1:2	Baking pan	Steam	210 (100)	65 – 75
Couscous	1:1	Baking pan	Steam	210 (100)	6 – 10
Dumplings	–	Perforated (level 3) + baking pan (level 1)	Steam	205 (95)	20 – 25

Meat, poultry, fish

Insert rack and baking pan together at the same rack level. Once the roast is done, let it rest in the closed convection steam oven for an additional 10 minutes after turning it off. This will help the meat retain its juices.

Using the steam convection mode makes the meat particularly tender and juicy on the inside while forming a crust on the outside.

Food	Weight	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
POULTRY					
Chicken, whole	2.65 lbs. (1.2 kg)	Wire rack + baking pan (level 2)	Steam conv	375 (190)	50 – 60
Chicken, halved	per 1 lbs. (0.4 kg)	Wire rack + baking pan (level 2)	Steam conv	375 (190)	35 – 45
Chicken breast	per 0.33 lbs. (0.15 kg)	Perforated (level 3) + baking pan (level 1)	Steam	210 (100)	15 – 25
Chicken pieces	per 2.65 lbs. (1.2 kg)	Wire rack + baking pan (level 2)	Steam conv	375 (190)	20 – 35
Duck, whole	4.5 lbs. (2 kg)	Wire rack + baking pan (level 2)	Steam conv True conv	400 (205)	60 – 80 15 – 20
Duck breast*	per 0.77 lbs. (0.35 kg)	Wire rack + baking pan (level 2)	Steam conv	375 (190)	10 – 15
Turkey, whole, unstuffed	8 – 11 lbs.	Wire rack + baking pan (level 2)	Steam conv	325 (165)	50 – 75
Turkey, whole, unstuffed**	12 – 14 lbs.	Wire rack + baking pan (level 2)	Steam conv	325 (165)	80 – 95
Rolled turkey roast	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Steam conv	300 (150)	70 – 90
Turkey breast	2 lbs. (1 kg)	Wire rack + baking pan (level 2)	Steam conv	300 (150)	60 – 80
BEEF					
Pot-roasted beef*	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Reheat	300 (150)	100 – 140
Filet of beef, medium*	2 lbs. (1 kg)	Wire rack + baking pan (level 2)	Reheat	350 (177)	20 – 28
Thin slice of roast beef, medium*	2 lbs. (1 kg)	Wire rack + baking pan (level 2)	True conv	350 (177)	40 – 55
Thick slice of sirloin, medium*	2 lbs. (1 kg)	Wire rack + baking pan (level 2)	True conv	350 (177)	45 – 60
VEAL					
Veal, bone-in	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Steam conv	350 (177)	50 – 70
Veal loin	2 lbs. (1 kg)	Wire rack + baking pan (level 2)	Steam conv	350 (177)	15 – 25
Breast of veal, stuffed	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Steam conv	300 (149)	75 – 120
PORK					
Bone-in without rind	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Steam conv	350 (177)	50 – 70
Bone-in with rind	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Steam Steam conv True conv	210 (100) 300 (149) 425 (218)	20 – 25 40 – 50 20
Pork chop, boneless*	1.2 lbs. (0.5 kg)	Wire rack + baking pan (level 2)	Steam conv	300°F (149°C)	75 – 120
Fillet in puff pastry	2 lbs. (1 kg)	Baking pan (level 2)	Steam conv	350°F (177°C)	40 – 60

* Sear first

** Use baking pan 1-5/8" deep (see additional accessories)

Food	Weight	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Smoked pork on the bone	2 lbs. (1 kg)	Wire rack + baking pan (level 2)	Steam conv	250 (120)	60 – 70
Smoked pork ribs	1 lb. (0.4 kg)	Baking pan (level 2)	Steam	210 (100)	45 – 60
Rolled roast	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Steam conv	350 (177)	70 – 80

OTHER

Meat loaf (made from ground meat)	1.2 lbs. (0.5 kg)	Baking pan (level 2)	Steam conv	350 (177)	45 – 60
Boned leg of lamb	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Steam conv	350 (177)	60 – 80
Loin of lamb on the bone*	3.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)	Steam conv	350 (177)	15 – 25
Wiener sausages	–	Perforated (level 3) + baking pan (level 1)	Steam	175 (80)	12 – 18

FISH

Whole	per 0.66 lbs. (0.3 kg)	Perforated (level 3) + baking pan (level 1)	Steam	175 (80)	15 – 25
Fillet	per 3.5 lbs. (1.5 kg)	Perforated (level 3) + baking pan (level 1)	Steam	175 (80)	10 – 20
Trout, whole	per 0.5 lbs. (0.2 kg)	Perforated (level 3) + baking pan (level 1)	Steam	175 (80)	12 – 15
Cod, filet	per 0.33 lbs. (0.15 kg)	Perforated (level 3) + baking pan (level 1)	Steam	175 (80)	10 – 14
Salmon, filet	per 0.33 lbs. (0.15 kg)	Perforated (level 3) + baking pan (level 1)	Steam	210 (100)	8 – 10
Clams, oysters	0.33 lbs. (0.15 kg)	Baking pan (level 2)	Steam	210 (100)	10 – 15
Haddock, perch filet	per 0.5 lbs. (0.2 kg)	Perforated (level 3) + baking pan (level 1)	Steam	175 (80)	10 – 20
Stuffed sole rolls	–	Perforated (level 3) + baking pan (level 1)	Steam	175 (80)	10 – 20
Shrimp, large	per 1 lb (0.4 kg)	Perforated (level 3) + baking pan (level 1)	Steam	210 (100)	8 – 13
Shrimp, medium	per 1 lb (0.4 kg)	Perforated (level 3) + baking pan (level 1)	Steam	210 (100)	5 – 8

* Sear first

** Use baking pan 1-5/8" deep (see additional accessories)

Slow cooking meat

Slow cooking is ideal for cooking all tender cuts of meat that will be cooked medium rare. The meat stays very moist and is tender.

Place the baking pan in the combination oven and preheat the oven using Slow Cook mode. Sear the meat well on all sides on the cooktop. Place the meat in the preheated combination oven and continue to slow cook. After it is done, arrange it on preheated plates and add a warm sauce on top.

Food	Weight	Accessories and rack levels	Temperature °F (°C)	Cooking time minutes
Boned leg of lamb	2 – 3.5 lbs. (1 – 1.5 kg)	Baking pan (level 2)	175 (80)	140 – 160
Roast beef	3.5 – 5.5 lbs. (1.5 – 2.5 kg)	Baking pan (level 2)	175 (80)	150 – 180
Pork fillets	–	Baking pan (level 2)	175 (80)	50 – 70
Pork medallions	–	Baking pan (level 2)	175 (80)	50 – 60
Beef steaks	approx. 1.2" thick	Baking pan (level 2)	175 (80)	40 – 80

Food	Weight	Accessories and rack levels	Temperature °F (°C)	Cooking time minutes
Duck breast	–	Baking pan (level 2)	175 (80)	35 – 55

Soufflés, casseroles, additions to soups

Food	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Lasagna	Baking pan (level 2)	Steam conv	350 (177)	35 – 45
Soufflés	Soufflé dish + wire rack (level 2)	Steam conv	350 (177)	15 – 25
Semolina dumplings	Perforated (level 3) + baking pan (level 1)	Steam	195 (205)	7 – 10

Desserts, compotes

Compote: Weigh out the fruit, add approximately 1/3 of water and add sugar and spices to taste.

Rice pudding: Weigh out the rice and add 2.5 times as much milk. Add the rice and milk no higher than 1 inch up the side of the accessory. Stir after cooking. The remaining milk will be absorbed quickly.

Yogurt: Heat the milk on the cooktop to 195°F (90°C). Remove from heat and let cool to 105°F (40°C). Heating the milk is not required if using ultra high temperature (UHT) milk. Stir in one to two teaspoons of plain yogurt, or the appropriate amount of yogurt starter per 100 ml of milk. Pour the mixture into clean glass jars and cover with lids. After it is done, arrange it on preheated plates and add a warm sauce on top. After preparation, place the jars in the refrigerator to cool.

Food	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Yeast dumplings	Baking pan (level 2)	Steam	210 (100)	20 – 25
Egg custard	Mold + wire rack (level 2)	Steam	200 (93)	15 – 20
Sweet baked items (such as rice pudding)	Oven-proof dish + wire rack (level 2)	Steam conv	350 (177)	50 – 60
Rice pudding*	Baking pan (level 2)	Steam	210 (100)	25 – 35
Yogurt	Portion-sized jars + wire rack (level 2)	Steam	105 (40)	300 – 360
Apple compote	Baking pan (level 2)	Steam	210 (100)	10 – 15
Pear compote	Baking pan (level 2)	Steam	210 (100)	10 – 15
Cherry compote	Baking pan (level 2)	Steam	210 (100)	10 – 15
Rhubarb compote	Baking pan (level 2)	Steam	210 (100)	10 – 15
Plum compote	Baking pan (level 2)	Steam	210 (100)	10 – 15

*You can also use the relevant program (see Automatic Programming).

Cakes and baked goods

Dark metal baking pans are recommended. The temperature and cooking time depend on the quantity and consistency of the dough. Temperature ranges are therefore provided in the charts. Start with a lower temperature setting. This will provide for more even browning. Use a higher temperature setting the next time, if necessary. DO NOT overfill the rack or baking pan.

Food	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
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CAKE IN MOLDS OR SPRINGFORM PANS

Sponge cake	10-inch tube pan + wire rack (level 2)	True conv	300 (150)	60 – 70
Sponge flan base	Ring + wire rack (level 2)	True conv	300 (150)	30 – 45
Delicate fruit flan, sponge	Spring-form cake pan + wire rack (level 2)	True conv	300 (150)	45 – 55
Sponge base (2 eggs)	Ring + wire rack (level 2)	True conv	375 (175)	12 – 16
Sponge flan (6 eggs)	Spring-form cake pan + wire rack (level 2)	True conv	300 (150)	25 – 35
Shortcrust pastry base with crust	Spring-form cake pan + wire rack (level 2)	True conv	300 (150)	40 – 50

Food	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Swiss flan	Spring-form cake pan + wire rack (level 2)	True conv	375 (175)	35 – 60
Bundt®	Bundt® cake pan + wire rack (level 2)	True conv	300 (150)	35 – 45
Savory cakes	Quiche dish + wire rack (level 2)	True conv	375 (175)	35 – 60
Apple tart	Flan base cake pan + wire rack (level 2)	True conv	375 (175)	35 – 50

SHEET CAKES

Yeast cake	Baking pan (level 2)	Steam conv True conv	300 (150)	35 – 45 35 – 45
Swiss roll	Baking pan (level 2)	True conv	375 (175)	10 – 15
Braided loaf	Baking pan (level 2)	Steam conv	300 (150)	25 – 35
Strudel, sweet	Baking pan (level 2)	Steam conv	350 (177)	40 – 60
Onion tart	Baking pan (level 2)	Steam conv	350 (177)	30 – 40

BREAD, BREAD ROLLS

White bread, 1.7 lbs. (0.75 kg) flour	Baking pan + parchment paper (level 2)	Steam conv True conv	400 (204) 325 (163)	15 – 20 20 – 25
Sourdough bread, 1.7 lbs. (0.75 kg) flour	Baking pan + parchment paper (level 2)	Steam conv True conv	400 (204) 300 (150)	15 – 20 40 – 60
Multi-grain bread, 1.7 lbs. (0.75 kg) flour	Baking pan + parchment paper (level 2)	Steam conv True conv	400 (204) 325 (163)	15 – 20 25 – 40
Whole grain bread, 1.7 lbs. (0.75 kg) flour	Baking pan + parchment paper (level 2)	Steam conv True conv	400 (204) 300 (150)	20 – 30 40 – 60
Rye bread, 1.7 lbs. (0.75 kg) flour	Baking pan + parchment paper (level 2)	Steam conv True conv	400 (204) 300 (150)	20 – 30 50 – 60
Bread rolls, 0.15 lbs. (70 g) each, unbaked	Baking pan + parchment paper (level 2)	Steam conv	375 (175)	25 – 30
Bread rolls made with sweet yeast dough, 0.15 lbs. (70 g) each, unbaked	Baking pan + parchment paper (level 2)	Steam conv	350 (177)	20 – 30

SMALL BAKED PRODUCTS

Meringue	Baking pan (level 2)	True conv	175 (80)	120 – 180
Macaroons	Baking pan (level 2)	True conv	300 (150)	15 – 25
Puff pastry	Baking pan (level 2)	Steam conv	350 (177)	10 – 20
Muffins	Muffin pan + wire rack (level 2)	True conv	350 (177)	20 – 30
Choux pastry, such as cream puffs	Baking pan (level 2)	True conv	350 (177)	27 – 35
Biscuits	Baking pan (level 2)	True conv	300 (150)	12 – 17
Leavened cake, such as apple cake	Baking pan (level 2)	True conv	300 (150)	15 – 20

Reheating foods

Food	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Dinner plate	Wire rack (level 2)	Reheat	250 (120)	12 – 18
Vegetables	Baking pan (level 3)	Reheat	210 (100)	12 – 15
Noodles, potatoes, rice	Baking pan (level 3)	Reheat	210 (100)	5 – 10
Bread rolls*	Baking pan + Wire rack (level 2)	Steam conv	350 (177)	6 – 8
Baguettes*	Baking pan + Wire rack (level 2)	Steam conv	350 (177)	5 – 10
Bread*	Baking pan + Wire rack (level 2)	Steam conv	350 (177)	8 – 12

*Preheat for 5 minutes

Food	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Pizza	Wire rack + baking pan (level 3)	Reheat	350 (177)	12 – 15

*Preheat for 5 minutes

Juice extraction

Before extracting juice from berries, place the berries in a bowl and add sugar. Let the berries sit for one hour so that the juice is drawn out. Place berries in the perforated cooking pan and place pan at rack level 3. To catch the juice, place the non-perforated cooking pan at rack level 1. When ready, pour the berries into a cheese cloth and squeeze out the remaining juice.

Defrosting

⚠ WARNING

When defrosting animal food products, make sure to remove the thawed liquid. The liquid must not come into contact with other food products. Bacteria could be transferred to the other food. After the food has thawed, heat up the steamer oven using True Convection for 15 minutes at 360°F (180°C).

- Freeze the food as flat as possible and in appropriate portions.
- Do not freeze oversized portions.
- Defrost the food in the freezer bag on a plate or in the perforated cooking pan.
- Always slide the baking pan under the perforated cooking pan. This keeps the food from lying in the defrosted water and keeps the oven clean.
- If necessary, while the food is thawing, split it up or take pieces that have already thawed out of the appliance.
- Defrosting meats: Thaw cuts of meat that will be breaded just until seasonings and bread crumbs can stick to the meat.
- Defrosting poultry: Remove from packaging before defrosting. Make sure to pour out any defrosted liquid.

Food	Weight	Accessories and rack levels	Temperature °F (°C)	Cooking time minutes
Chicken parts, bone-in	2 lbs. (1 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	60 – 70
Chicken parts, boneless	1 lb. (0.4 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	30 – 35
Block-frozen vegetables (such as spinach)	1 lb. (0.4 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	20 – 30
Berries	0.66 lbs. (0.3 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	5 – 8
Fish fillets	1 lb. (0.4 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	15 – 20
Beef	–	Perforated (level 3) + baking pan (level 1)	120 (50)	70 – 80

Proofing dough

The dough rises much faster using this mode than at room temperature. You can choose any rack level for the rack or carefully place the rack on the oven bottom.

Place the dough-rising bowl on the rack. DO NOT cover the dough.

Food	Weight	Accessories and rack levels	Temperature °F (°C)	Cooking time minutes
Yeast dough	2 lbs. (1 kg)	Bowl + wire rack	100 (38)	20 – 30
Sourdough	2 lbs. (1 kg)	Bowl + wire rack	100 (38)	20 – 30

Food	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Yeast dough	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	30 – 45
Sourdough	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	40 – 50

Frozen products

Follow the manufacturer's instructions on packaging. The specified cooking times apply to dishes placed in a cold oven.

Food	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
French fries	Baking pan + parchment paper (level 2)	True conv	350 (177)	25 – 35
Croquettes	Baking pan + parchment paper (level 2)	True conv	350 (177)	18 – 22
Thinly sliced fried potatoes	Baking pan + parchment paper (level 2)	True conv	350 (177)	25 – 30
Pasta, fresh, refrigerated*	Baking pan + parchment paper (level 2)	Steam	210 (100)	5 – 10
Lasagna, frozen	Baking pan + wire rack (level 2)	Steam conv	375 (190)	35 – 55
Pizza, thin crust	Baking pan + wire rack (level 2)	True conv	350 (177)	15 – 23
Pizza, deep dish	Baking pan + wire rack (level 2)	True conv	350 (177)	18 – 25
Pizza, French bread	Baking pan + wire rack (level 2)	True conv	350 (177)	18 – 22
Chilled pizza	Baking pan + parchment paper (level 2)	True conv	350 (177)	12 – 17
Herb butter baguettes, refrigerated	Baking pan (level 2)	True conv	350 (177)	15 – 20
Pretzels, frozen	Baking pan + parchment paper (level 2)	True conv	350 (177)	18 – 22
Partially cooked bread rolls or baguettes, pre-baked	Baking pan + parchment paper (level 2)	True conv	300 (150)	18 – 22
Strudel, frozen	Baking pan + parchment paper (level 2)	Steam conv	350 (177)	45 – 60
Fish sticks	Baking pan + parchment paper (level 2)	True conv	400 (205)	20 – 24
Whole fish	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	20 – 25
Frozen fish fillets	Baking pan + wire rack (level 2)	Steam conv	350 (177)	35 – 50
Salmon fillets	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	20 – 25
Broccoli	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	4 – 6
Cauliflower	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	5 – 8
Green beans	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	4 – 6
Peas	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	4 – 6
Carrots	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	3 – 5
Mixed vegetables	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	4 – 8
Brussels sprouts	Perforated (level 3) + Baking pan (level 1)	Steam	210 (100)	5 – 10

*Add a little liquid

Special foods

Food	Size	Accessories and rack levels	Oven mode	Temperature °F (°C)	Cooking time minutes
Soft cooked eggs	Large	Perforated (level 3) + Baking Pan (level 1)	Steam	210 (100)	9 – 11
Hard cooked eggs	Large	Perforated (level 3) + Baking Pan (level 1)	Steam	210 (100)	14 – 17

About the steam programs

Automatic programming makes it easy to prepare food. Your steam oven's steam program mode automatically sets the oven to cook different foods.

The following pointers will help you get excellent results with steam programs:

- Use only one level of the oven.
- Use the recommended ovenware. All meals have been tested using this ovenware, and results may vary if different ovenware is used.
- When cooking food in a perforated baking pan, insert the baking pan at rack level 1 to catch any drippings.
- Add liquid and food mixtures such as rice and water no more than 1.6 inches up the side of the baking pan.
- Automatic programming requires that you know the weight of the food. For individual pieces, like pieces of chicken, always enter the weight of the largest piece. The total weight must be within the preset weight range.
- Cooking results may vary depending on the amount and quality of the food.

To set a steam program

1. Turn the mode knob to **STEAM PROGRAMS**.
2. Press the right < or >, select the desired food grouping, and press **ENTER**.
3. Press the right < or >, select the sub-group, and press **ENTER**.
4. Press the right < or > to set the weight and press **ENTER**.
5. Place your food in the steam oven as instructed in the display. Close the oven door and press **ENTER**.
 - After starting the program different cooking notifications may appear, for example "Wait for preheating".
 - After preheated, the display screen will inform you of the program countdown.

To continue cooking

After the program has ended you have the ability to continue cooking.

1. Press **ENTER**.
2. Press the right < or > to adjust the time and press **ENTER**.

Setting an end time for a program

You can change the time when the food will be done. The appliance starts automatically and turns off at the preferred End Time. Operation starts automatically at the correct time.

1. After setting a steam program, press **TIMERS**.
2. Press the left < or >, select **OVEN TIMER**, and press **ENTER**.
 - The oven time is grayed out because it is determined by the program.
3. Press the left < or > and select **END TIME**.
4. Press the right < or >, to set the **END TIME**, and press **ENTER**.
 - A "Waiting time" notification will appear briefly in the display screen.
 - During the waiting time all elements on the basic screens turn to blue.

Steam program charts

This section covers all of the programs available for automatic programming. Read the instructions before using a program to prepare the food.

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
VEGETABLES				
Wait until after cooking to season vegetables, including potatoes.				
Cauliflower florets	1.1 lbs. (0.5 kg)	0.3 lbs. (0.2 kg)	4.1 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)
Broccoli florets	1.1 lbs. (0.5 kg)	0.3 lbs. (0.2 kg)	4.1 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)
Green beans	1.1 lbs. (0.5 kg)	0.3 lbs. (0.2 kg)	4.1 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)
Green asparagus (of equal size)	1.1 lbs. (0.5 kg)	0.3 lbs. (0.2 kg)	4.1 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)
Mixed veggies, steam	1.1 lbs. (0.5 kg)	0.3 lbs. (0.2 kg)	4.1 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)
Potatoes, peeled	1.1 lbs. (0.5 kg)	0.3 lbs. (0.2 kg)	4.1 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)
Potatoes, unpeeled	1.1 lbs. (0.5 kg)	0.3 lbs. (0.2 kg)	4.1 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)

CEREALS AND GRAINS

Weigh out the food to be cooked and add the correct amount of water:

Rice 1:1.5, Couscous 1:1

Stir the cereal or grain after cooking to help it quickly absorb the remaining water.

To prepare risotto, add water to the risotto at a ratio of 1:2. Enter the entire weight, including the water. One cup of risotto and 2 cups of water equal approximately 1.5 lbs. (0.68 kg). The message "stir" will appear after approximately 15 minutes. Stir the risotto, and continue cooking.

Long grain				Baking pan (level 2)
Basmati				Baking pan (level 2)
Brown rice				Baking pan (level 2)
Couscous				Baking pan (level 2)
Risotto, arborio	2.2 lbs. (1 kg)	1.0 lbs. (0.5 kg)	4.2 lbs. (2 kg)	Baking pan (level 2)

POULTRY

Weigh individual pieces of chicken. Enter the weight of the heaviest piece. DO NOT place pieces of chicken on top of one another in the ovenware. You can marinate the pieces of chicken before cooking.

Fresh whole chicken	2.2 lbs. (1 kg)	1.6 lbs. (0.7 kg)	4.5 lbs. (1.5 kg)	Wire rack + baking pan (level 2)
Fresh chicken portions	0.2 lbs. (0.1 kg)	0.1 lbs. (0.04 kg)	0.8 lbs. (0.36 kg)	Wire rack + baking pan (level 2)

BEEF

A tall roast is recommended for roast beef.

Pot roast	2.2 lbs. (1 kg)	2.2 lbs. (1 kg)	3.3 lbs. (1.5 kg)	Baking pan (level 2)
Sirloin, medium, slow cook (sear before cooking)	2.2 lbs. (1 kg)	2.2 lbs. (1 kg)	4.2 lbs. (2 kg)	Baking pan (level 2)

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
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PORK

Cut the rind from the center outward before cooking. The shoulder cut is the best cut for a pork roast with crust.

Pork Roast	2.2 lbs. (1 kg)	1.8 lbs. (0.8 kg)	4.2 lbs. (2 kg)	Wire rack + baking pan (level 2)
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LAMB (BONE-IN LEG OF LAMB)

Leg, well done	2.2 lbs. (1 kg)	2.2 lbs. (1 kg)	4.2 lbs. (2 kg)	Wire rack + baking pan (level 2)
Leg, medium	2.2 lbs. (1 kg)	2.2 lbs. (1 kg)	4.2 lbs. (2 kg)	Baking pan (level 2)

FISH

Grease the perforated cooking pan to prepare for the fish. DO NOT place whole fish, fish fillets, or fish sticks on top of each other. Enter the weight of the heaviest piece of fish and select pieces that are approximately the same size.

Whole fresh fish	1.3 lbs. (0.6 kg)	0.7 lbs. (0.3 kg)	4.1 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)
Fresh fish fillet	0.4 lbs. (0.2 kg)	0.2 lbs. (0.1 kg)	4.0 lbs. (2 kg)	Perforated (level 3) + baking pan (level 1)
Oysters & clams	2.2 lbs. (1 kg)	1.2 lbs. (0.5 kg)	5.2 lbs. (2.5 kg)	Perforated (level 3) + baking pan (level 1)

BREADS

Use parchment paper on the baking pan when baking breads and rolls. Programs are for free-form loaves only. Baking bread in a loaf pan is not recommended. The dough should not be too soft. Before baking, use a sharp knife to make several slashes, about 0.4" (1 cm) deep into the bread dough. Let the dough rise before baking. The program is for baking only. Fresh rolls should all weigh the same. Enter the weight of the individual bread rolls.

Braided loaf	2.2 lbs. (1 kg)	1.0 lbs. (0.5 kg)	4.2 lbs. (2 kg)	Baking pan (level 2)
Multi-grain bread	2.2 lbs. (1 kg)	1.4 lbs. (0.6 kg)	4.2 lbs. (2 kg)	Baking pan (level 2)
Rye bread	2.2 lbs. (1 kg)	1.4 lbs. (0.6 kg)	4.2 lbs. (2 kg)	Baking pan (level 2)
White bread	2.2 lbs. (1 kg)	1.0 lbs. (0.5 kg)	4.2 lbs. (2 kg)	Baking pan (level 2)
Fresh rolls	0.1 lbs. (0.05 kg)	0.1 lbs. (0.05 kg)	0.6 lbs. (0.3 kg)	Baking pan (level 2)

Using the warming drawer



Using the
warming drawer

Warming drawer

Operating the warming drawer

⚠ WARNING

DO NOT use aluminum foil or protective liners to line any part of the warming drawer, especially the oven bottom. Installation of these liners may result in a risk of electric shock or fire.

⚠ WARNING

- **DO NOT** store flammable materials in the warming drawer. This includes paper, plastic or cloth items, such as cookbooks and towels, as well as flammable liquids.
 - **DO NOT** use the warming drawer to heat towels.
 - **DO NOT** store explosives, such as aerosol cans, in or near the drawer. Flammable materials may explode and result in fire or property damage.
-

⚠ CAUTION

Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.

⚠ CAUTION

To maintain food safety, **DO NOT** leave food in the oven for more than one hour before or after cooking.

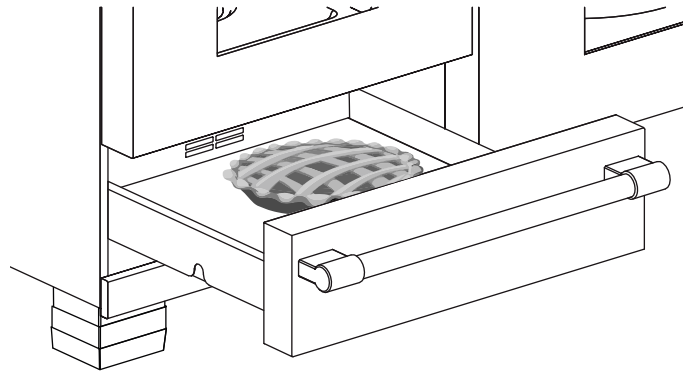
IMPORTANT:

Use **ONLY** heat-safe dishes in the warming drawer.

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. **DO NOT** use the warming drawer to heat cold food other than crisping crackers, chips, and dry cereal or warming dishes or plates.

The warming drawer will automatically shut off after 12 hours.

Turning the warming drawer on



1. Press **DRAWER** on the display panel.
2. Press the right < or > to select the **HEAT LEVEL** and press **ENTER**.
 - The warming drawer icon is displayed on the left side of the screen.

Allow the drawer to preheat. For best results, preheat for the following times:

- Low: 5 minutes
 - Med: 10 minutes
 - High: 15 minutes
3. Place cooked, hot food in the drawer.

Turning the warming drawer off

1. Press **DRAWER** on the display panel.
2. Press the right < or >, select **OFF**, and press **ENTER**.

Keeping food warm

It is okay to leave food in the cookware it was prepared in. You can also transfer food to a heat-safe serving dish before placing it in the warming drawer. Aluminum foil may be used to cover food.

Warming plates and bowls

1. Place plates and bowls in warming drawer.
2. Set heat level to **HIGH**.
 - Allow the cookware to heat up slowly as the warming drawer preheats.
 - **DO NOT** place cold plates in an already heated warming drawer. Placing a cold dish into a hot environment can cause the glass to expand rapidly, which may result in the cookware breaking.
3. Use pot holders to remove hot plates after heating.

Crisping stale items

Place food in low-sided dishes or pans.

1. Set heat level to **LOW**.
2. Preheat for 5 minutes, then place dish in drawer.
3. Check crispness after 45 minutes. Continue crisping if needed.

Warming drawer recommendations

Food/cookware	Level
Bacon ⁺	High
Beef: rare, medium and well done ⁺	Med
Bread: hard rolls, soft rolls, coffee cakes, biscuits, toast ⁺	Med
Bread, quick: wraps, waffles, pancakes, pizza [*]	High
Cakes: crumb cakes, muffins ⁺	High
Casseroles ⁺	Med
Chocolate, broken (to melt) [*]	High
Cereal, cooked ⁺	Med
Dough (to proof), cover ^{**}	Low
Eggs: hard boiled, scrambled ⁺	Med
Fish, seafood ⁺	Med
Fried foods [*]	High
Frozen foods: cream cakes, butter, cheese (to defrost)	Low
Fruits ⁺	Med
Gelatin (to dissolve)	High
Gravy, cream sauces ⁺	Med
Ham, Lamb and Pork ⁺	Med
Pie crusts ⁺	Med
Potatoes, baked ⁺	High
Potatoes, mashed ⁺	Med
Poultry, roasted ⁺	Med
Sausage ⁺	High
Vegetables ⁺	Med
Plates	High
Cups, heat-safe	Low
Plate of food ⁺	Med

* Preheat cookware

** Cover food

+ Preheat cookware and cover food

Care and maintenance



Care and maintenance

This guide covers several models. Your model may not have all of the modes listed.

For more cleaning recommendations and tips to get the most out of your appliance, refer to the website at

- US: www.thermador.com/us/support/customer-care/faqs/gas-ranges
- Canada: www.thermador.ca/en/support/customercare/faqs/ranges

Setting the oven to self-clean

WARNING

- Children should not be left alone or unattended in an area where appliances are in use.
- During the self-clean cycle, exterior surfaces may become hotter than usual. Parts of the appliance may become potentially harmful to children, and to persons who lack adult knowledge of appliances and lack adult reactions to potentially harmful conditions. Keep these individuals away during self-clean and while the appliance is in use.
- The elimination of soil during self-cleaning may facilitate the emission of small amounts of chemicals or other substances that may be harmful upon sufficient exposure. To minimize exposure to these substances, provide good ventilation with an open window, or use a ventilation fan or hood.
- For the self-cleaning cycle of your range, remove small animals and birds from the kitchen and surrounding areas. Open a nearby window for additional ventilation. During self-clean, fumes are released that may be harmful.

About self-clean

- The self-cleaning mode of your new range features pyrolytic self-cleaning. When set to the self clean mode, the oven reaches a high temperature, approximately 850°F (454°C), that burns off the food soil.
- When the oven is set for self clean, the standard cooktop burners and the electric griddle may be used. The burners having the ExtraLow[®] feature cannot be used.
- It is common to see smoke and/or flames during the clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.

- At the end of the clean cycle, some gray ash or burned residue may remain inside the oven. This is a mineral deposit that does not burn or melt. The amount of ash depends on how heavily soiled the oven was before it was cleaned. When the oven is cold, it is easily removed using a damp paper towel, sponge, or cloth.
- To reduce flare ups and excess smoke wipe out puddles of grease and any loose soil that can be easily removed. Remove any soil that is outside the door seal area. This appliance is designed to clean the oven interior and the portion of the door that is inside the oven. The outer edges of the door and the frame surrounding the front of the oven are not in the cleaning zone. Wipe this area clean.

Before setting the oven to self-clean

- Remove all utensils.
- Remove racks and rack guides.
- Clean the oven front frame and outer door edges.
- Wipe up large spillovers and grease.
- Be sure the light bulbs and glass covers are in place.
- Turn on the ventilator hood above the range and leave it on until the oven has completed the self-clean cycle.

Setting the oven to self-clean

1. Remove all utensils, racks, and rack guides. Ensure the oven door is shut.
2. Turn the mode knob to **SELF CLEAN** and the temperature knob to **CLEAN**.
3. Press the right < or > to set the desired clean level and press **ENTER**.

Soil level	Duration (excluding cool off)
Low	1 ½ hours
High	3 hours

4. After the information text, press **ENTER**.



NOTE: The door closing process takes approximately 20 seconds to complete, at which time the door becomes locked. Check to make certain the door is locked.

At the end of the clean cycle

⚠ CAUTION

The interior of the oven will still be at baking temperatures when the automatic lock cycles to its open position and the oven door can be opened.

The door will remain locked until the cavity has cooled. The door latch will unlock when the oven is below 500°F (260°C). The cooling blower turns off when the oven temperature drops to 200°F (93°C).

1. Turn the mode knob to **OFF**.
2. Turn the temperature knob to **OFF**.

To set end time of self-clean

1. Remove all utensils, racks, and rack guides. Ensure the oven door is shut.
2. Turn the mode knob to **SELF CLEAN**.
3. Press the right < or > to set the desired clean level and press **ENTER**.
4. Press **TIMERS**, press the left < or >, and select **END TIME**.
5. Press the right < or > to set the **END TIME**, and press **ENTER**.
6. After the information text, press **ENTER**.

NOTES:

- After self-clean completes its cycle, the self-clean function will be prevented from running again for a period of 24 hours.
- If the user tries to enable a self-clean function in an oven where the self-clean function has been restricted, the oven lights will blink on and off in 2-second intervals to indicate to the user that the function is not available. User must turn the knobs to OFF to cease the blinking lights.

Steam cleaning

IMPORTANT: Never use abrasives to clean the steam oven.

- Remove all traces of cleaners used in the steam oven by carefully following all instructions for wiping out the oven and running rinse cycles.
- Cleaner residues can bond to the glass in the oven door. They can also adversely affect the flavor of foods cooked in the steam oven.
- Never use steel wool or abrasive pads to clean the steam oven. If not properly cared for the oven cavity can rust.
- You can start steam clean only when the oven is set to OFF and is completely cooled down .
- Operation of the appliance will be blocked if steam clean is canceled. The appliance cannot be operated

again until after the first and second cleaning cycle to ensure that no cleaning agent remains inside.

NOTE: Steam cleaning requires 3 start/stop cycles to complete its operation.

Preparation

1. Let the oven cool down and remove any accessories.
2. Using the cleaning sponge provided with the oven (or a comparable soft sponge or cloth), clean the evaporator dish.
3. Fill the water tank to MAX.
4. Add a drop of liquid dish detergent to the evaporator dish.

Cycle 1: Cleaning

5. Turn the mode knob to **CLEAN**.
6. Press the right < or > to select **STEAM CLEAN** and press **ENTER**.
7. After the information text, press **ENTER**.

Cycle 2: First rinse

8. Using the cleaning sponge, wipe any remaining water from the evaporator dish, and wipe down the oven. Thoroughly rinse out the cleaning sponge.
9. Press **ENTER**.

Cycle 3: Second rinse

10. Using the cleaning sponge, wipe any remaining water from the evaporator dish, and wipe down the oven. Thoroughly rinse out the cleaning sponge.
11. Press **ENTER**.
12. After the information text, press **ENTER**.

Descale

You will need to descale the steam oven at regular intervals. Once you have set your water hardness level (see page 34), the steam oven display will automatically inform you when descaling is needed.

Water hardness	Operation hour counter
1 – softened	Unlimited, no message
2 – soft	400 hours
3 – medium	200 hours
4 – hard	100 hours
5 – very hard	70 hours

If the number of hours of operation is exceeded, the “descal needed” message will be displayed each time when a new heating mode is selected. Select enter to continue. After the descaling operation is finished, the operation hour counter will be reset and the message will no longer be displayed.

You can start descale only when the oven is set to off and is completely cooled down. Once descaling begins, it should not be interrupted. It is very important that all rinse cycles are completed.

NOTE: Descaling requires 3 start/stop cycles to complete its operation.

Cycle 1: Descaling

1. Turn the mode knob to **CLEAN**.
2. Press the right < or > to select **DESCALE** and press **ENTER**.
3. Mix 32 oz. (1 quart or 0.95 liter) of water with a packet of powder descaler to produce the descaling solution.

Use only the descaling powder recommended for this oven (BSH part number 00573828; obtain from your retailer or order from <http://www.thermador-eshop.com>).

4. Empty the water tank and refill it with the descaling solution.
5. After the information text, press **ENTER**.

Cycle 2: First rinse

6. Using the cleaning sponge, wipe any remaining water from the evaporator dish, and wipe down the oven. Thoroughly rinse out the cleaning sponge.
7. Remove the water tank and wash it thoroughly, fill it with water and reinsert it in its place.
8. Press **ENTER**.

Cycle 3: Second rinse

9. Using the cleaning sponge, wipe any remaining water from the evaporator dish, and wipe down the oven. Thoroughly rinse out the cleaning sponge.
10. Press **ENTER**.
11. After the information text, press **ENTER**.

Cleaning the appliance

⚠ CAUTION

Avoid cleaning any part of the range while it is hot.

- The porcelain enamel finish is acid resistant, but not acid proof. Acidic foods, such as citrus juices, tomatoes, rhubarb, vinegar, alcohol or milk, should be wiped up and not allowed to bake onto the porcelain during the next use.
- Use the mildest cleaning procedure that will do the job efficiently and effectively. Some cleaners of the same type are harsher than others. Try on a small inconspicuous area first.
- Always rub metal finishes in the direction of the polish lines for maximum effectiveness and to avoid marring the surface.
- Use only clean soft cloths, sponges, paper towels, fibrous brushes, plastic, non-metal or steel wool soap pads for cleaning and scouring, as recommended on the chart.
- Most exterior parts of this appliance can be cleaned with hot sudsy water (except the various items specifically identified otherwise). When rinsing is required, rinse thoroughly.
- Always wipe dry immediately to avoid water marks.
- **DO NOT USE CHLORINE BASED CLEANERS.**

Do-it-yourself maintenance

Oven light bulb replacement

⚠ CAUTION

- Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The covers must be in place when using the appliance.
- The covers serve to protect the light bulb from breaking.
- The covers are made of glass. Handle carefully to avoid breaking. Broken glass could cause an injury.
- The light socket is live when the door is open.

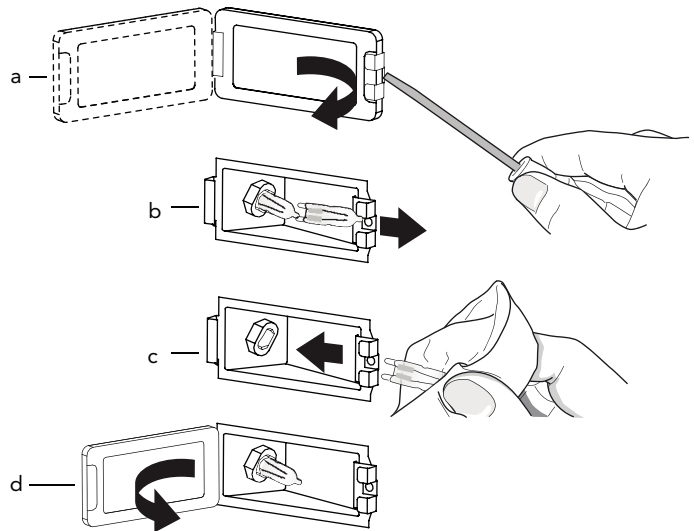
Replace only with a recommended light bulb designed for appliance oven use. **DO NOT** use a standard household light bulb in any oven. Call Thermador Customer Care Center at 1-800-735-4328 or your nearest Thermador dealer to determine the proper replacement bulb for your range. You will need to know your range's model number and serial number.

Use only 10W, 12V G4 light bulbs. Use a clean, dry cloth to handle halogen light bulbs. This will increase the life of the bulb.

To replace the oven light bulb

1. Turn off circuit breaker.
2. Remove the oven racks.
3. Slide the tip of a flat blade screw driver between the holder clip and the lamp housing (figure, A).
4. Support the glass lens cover with fingers along the bottom edge to prevent the cover from falling to the bottom of the oven. Gently twist the flat blade screw driver to loosen the glass lens cover.

5. Remove the glass lens cover.
6. Remove the bulb by grasping and sliding the bulb straight back until the two prongs have cleared the ceramic holder (figure, B).
7. **DO NOT** touch the glass of the new replacement bulb with your fingers. It may cause the bulb to fail when it first lights. Grasp the replacement bulb with a clean dry cloth. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket.
8. Press down to seat the bulb (figure, C).
9. Slide the protective lens into the holder clip and push the other end until the fixing clip snaps back into the housing (figure, D).

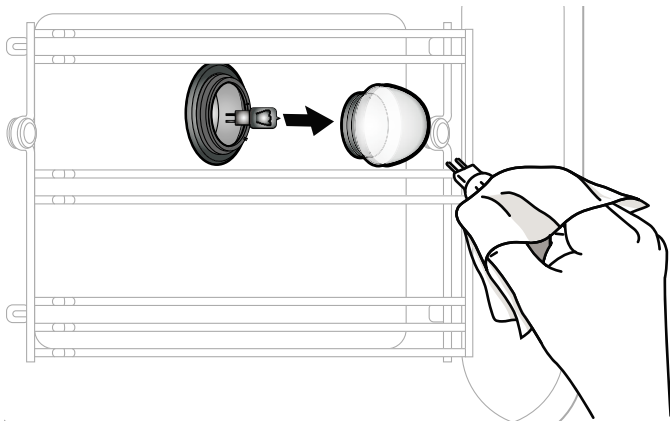


10. Turn on circuit breaker.

To replace the steam oven light bulb

Heat-resistant 120V / 25 Watt halogen bulbs with seals can be purchased through retail stores or customer service. When purchasing through customer service provide the appliance model and serial numbers.

1. Turn off power to the appliance at the main power supply (breaker box) or unplug the power cord.
2. Turn the cover to the left to remove.
3. Remove the bulb by grasping and sliding the bulb straight back.
4. Do not touch the glass of the new replacement bulb with your fingers. It may cause the bulb to fail when it first lights. Grasp the replacement bulb with a clean dry cloth. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket.
5. Ensure the seals and tension ring are returned to the glass cover.



6. Screw the glass cover with seals back on.
7. Reconnect the appliance to power and reset the clock.

Never operate the appliance without the glass cover or seals.

Replacing the glass cover or seals

Damaged glass covers or seals must be replaced. Replacement glass covers or seals may be purchased from customer service. Provide customer service with the appliance model and serial numbers.

Before calling for service

Before calling for service, check the following to avoid unnecessary service charges.

Troubleshooting

Symptom	Possible cause	Remedy
Intermittent igniter sparking	<ul style="list-style-type: none"> Ceramic igniter is wet or dirty. Burner ports are clogged. 	<ul style="list-style-type: none"> Carefully dry or clean igniter. Clean ports on burner cap with a wire, a needle or straightened paper clip.
More than four clicks of igniter before lighting	<ul style="list-style-type: none"> Improper fit of burner cap onto burner base. 	<ul style="list-style-type: none"> Align burner cap properly on burner base.
Constant igniter sparking	<ul style="list-style-type: none"> Range is not properly grounded. Electrical power supply is incorrectly polarized. 	<ul style="list-style-type: none"> Refer to the Installation Instructions. Have a qualified electrician ground the range properly.
Igniters sparking but no flame ignition.	<ul style="list-style-type: none"> Gas supply valve is in "OFF" position. 	<ul style="list-style-type: none"> Restore gas supply to the unit.
Range will not operate (lights, oven, and surface burners will not come on)	<ul style="list-style-type: none"> No power to the unit. Oven is in Sabbath mode. 	<ul style="list-style-type: none"> Check for open circuit breaker. Check that power supply line connection is connected to the proper voltage. Verify that the oven is not in sabbath mode. See the "Using the oven" section of the Use and Care Guide.
Oven operates on bake but fails to operate on timed bake	<ul style="list-style-type: none"> Timer improperly set. 	<ul style="list-style-type: none"> Set timer as outlined in the Use and Care Guide.
Oven light fails to come on.	<ul style="list-style-type: none"> Oven light burned out. 	<ul style="list-style-type: none"> Replace the oven light as outlined in the Use and Care Guide.
Door will not open.	<ul style="list-style-type: none"> Oven is still in self-clean mode. 	<ul style="list-style-type: none"> If oven is hot, door latch will release when safe temperature is reached.
Foods in oven are not cooking sufficiently.	<ul style="list-style-type: none"> Rack position is incorrect. Improper cookware. Oven door may not be sealing properly. Appliance not level. 	<ul style="list-style-type: none"> See the "Using the oven" section of the Use and Care Guide. Refer to "Cookware recommendations" in the Use and Care Guide. Clean the oven door gasket. Replace if worn. Refer to the Installation Instructions for instructions on how to level the appliance.
Hot air is coming from the appliance.	<ul style="list-style-type: none"> It is normal for the cooling process to push heated air out into the room when the oven is on. During different modes the fan speed will increase and decrease. 	<ul style="list-style-type: none"> This is normal.

Service information

We're happy to assist you with cleaning and care instructions, accessories, troubleshooting, scheduling service visits and more.

Browse our online resources, such as FAQs and How-to Videos, or call us.

Contacting customer support

USA	Canada
1-800-735-4328	
www.thermador.com/us/support/customer-care	www.thermador.ca/en/support/customer-care

Model number (E-Nr.), production number (FD) and Z-Nr.

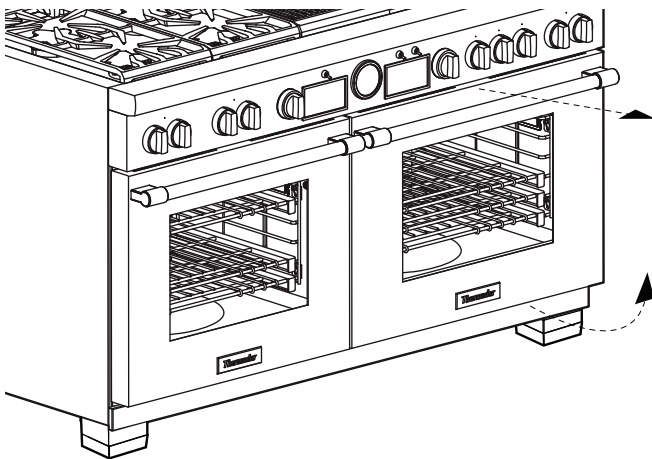
Please have the model number (E-Nr.), the production number (FD) and the consecutive numbering (Z-Nr.) of your appliance noted.



This information can be found on the appliance rating plate.

Rating plate location

The rating plate shows the model and serial number of your appliance. Depending on your model, the rating plates are located above the main oven or behind the kick plate.



Remote customer service connection

It is possible for customer service to access the appliance via the Home Connect™ connection in the event of an error.

Granting customer service access to the appliance

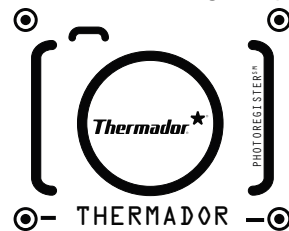
1. Contact customer service. Follow the instructions given to you by the representative.
2. Press **ENTER** to allow customer service access.

Product registration

Register your BSH product to access to your product related information.

You may register your product through one of the following ways:

- Register with your phone (USA only).
 1. Take a photo of the camera icon on the registration card, including the points (⊙)
- 2.  : the photo to 21432. (USA only, text and data rates may apply.)
- Mail in the completed product registration card to the address printed on the card.
- Register your product online at
US: www.thermador.com
CA: www.thermador.ca
- Call Thermador customer service at 1-800-735-4328.



Statement of limited product warranty

What this warranty covers and who it applies to

The limited warranty provided by BSH Home Appliances ("Thermador") in this Statement of Limited Product Warranty applies only to the Thermador appliance sold to you ("Product"), provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply to the original purchaser of the product warranted herein and to each succeeding owner of the product purchased for ordinary home use during the term of the warranty.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for Thermador to notify you in the unlikely event of a safety notice or product recall.

How long the warranty lasts

Thermador warrants that the Product is free from defects in materials and workmanship for a period of seven hundred and thirty (730) days from the date of the original purchase. The foregoing timeline begins to run upon the date of the original purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

This Product is also warranted to be free from cosmetic defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chip, dents, or other damage to the finish) of the Product, for a period of sixty (60) days from the date of purchase or closing date for new construction. This cosmetic warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This cosmetic warranty specifically excludes any display, floor, "As Is", or "B" stock appliances.

Repair/replace as your exclusive remedy

During this warranty period, Thermador or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Thermador will replace your Product (upgraded models may be available to you, in Thermador's sole discretion, for an additional charge). Nothing in this warranty requires damaged or defective parts to be replaced with parts of a different type or design than the original part. All removed parts and components shall become the property of Thermador at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Thermador's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Thermador-authorized service provider during normal business hours. For safety and property damage concerns, Thermador highly recommends that you do not attempt to repair the Product yourself, or use a non-authorized service provider; Thermador will have no responsibility or liability for repairs or work performed by a non-authorized service provider. Authorized service providers are those persons or companies that have been specially trained on Thermador products, and who possess, in Thermador's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Thermador).

Notwithstanding the foregoing, Thermador will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Thermador would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

Out of warranty product

Thermador is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, prorates, or Product replacement, once this warranty has expired.

Warranty exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Thermador, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self performed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.

In no event shall Thermador have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are Products, on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACTOR OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR

CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY THERMADOR, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

Obtaining warranty service

To obtain warranty service for your Product, you should contact Thermador Customer Service at 1-800-735-4328 to schedule a repair.

Customer support

Thank you for being a Thermador customer!

Thermador is dedicated to supporting you and your appliance so you have many years of creative cooking. Please don't hesitate to contact us if you have any questions. We're happy to help you with cleaning and care instructions, cooking tips, accessories, troubleshooting, scheduling service visits, and more.

USA:

1-800-735-4328

www.thermador.com/us/support/customer-care

Canada:

1-800-735-4328

www.thermador.ca/fr/soutien

Accessories and parts

USA:

Filters, Thermador cleaners, teppanyaki pans, griddles, replacement parts, and more can be purchased in our online accessories store.

www.thermador.com/us/accessories

Canada:

Visit the web page below to learn how to purchase filters, cleaners, accessories and parts.

www.thermador.ca/fr/soutien/filtres-nettoyants-accessoires

Home Connect®

Connect your appliance via the Home Connect app for a world of possibilities that enhance your appliance experience.

For assistance with connecting, contact us at the phone number above, or view instructions here:

www.home-connect.com/us/en/help-support/set-up.



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