



## THERMADOR STEAM OVENS

# Quick-Start Guide

### Cooking Modes and Racks

- In addition to the automatic steam programs, your oven has 5 heating modes for steam cooking: **Steam, Steam Convection, Proof, Defrost, Reheat**
  - [Watch the \*\*Steam Programs Video\*\* here.](#)
- **Steam Assist** allows you to combine traditional cooking modes with different levels of steam. After beginning your traditional mode, simply press **Add Steam** on your display and select the level of steam you would like to add.
  - [View the \*\*Steam Assist Video\*\* here.](#)
- The **Fast Preheat** function shortens preheating time for the following cooking modes: **Bake, Roast, True Convection, Convection Bake, Convection Roast**
- **Convection Bake** automatically reduces the temperature of your appliance by 25°F. Simply enter the temperature required by your recipe or package and your appliance will reduce it automatically.
- Do not exceed the weight limit of your oven racks. **Select models only:**
  - **Heavy-Duty Rotisserie Racks** - maximum weight limit of 12 lbs.
  - **Telescopic Racks** - maximum weight limit of 35 lbs.
- If you forget to turn off your steam oven, it will shut off automatically after 24 hours (74 hours in **Sabbath** mode).
- [Read the \*\*Cooking Tips Guide\*\* here.](#)

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## Steam Cooking Tips

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- Always ensure that your water tank is full of **regular tap water** (**DO NOT** use distilled) before using your appliance for best results.
- When using steam modes, you must also select a duration. Simply touch the timer field to set.
- **Careful of hot steam when opening your oven door.** Stand to the side and open the door slowly, keeping your face clear of the opening.
- Steam ovens bring life back to leftovers with the **Reheat** function. Steam allows for easy reheating without losing any moisture, texture, or flavor.
  - [View the Refreshing Food Video here.](#)
- Your steam oven may hum after being switched off. This is a typical operating noise.

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## Using Your Meat Probe

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- **Compatible with select models only.**
- Set a desired internal temperature for your food. Using your **Meat Probe**, your oven will turn off automatically when that temperature is reached.
  - Ensure your food is completely thawed and the black safety cap is removed before inserting your **Meat Probe**. Then, insert into the middle, thickest portion of your food and plug the cord into your oven.
  - **Avoid touching fat, bone or parts of the oven or the pan** that can affect the temperature reading.
- Never use your **Meat Probe** with your **Heavy-Duty Rotisserie Rack**. When the rotisserie rotates, it will unplug your probe from your oven.
- [Watch the Meat Temperature Probe Video here.](#)
- [Visit the Thermador Accessories Store to purchase a Meat Probe \(12022200\).](#) Please check for compatibility with your appliance before purchasing.

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## Cleaning and Care

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- Unsure how to clean your steam oven? Follow these steps:
  - Clean racks with soapy water. Rinse thoroughly and dry.
  - Wash your glass door with soap and water. Then, wipe clean.
  - **DO NOT** clean the door gasket.
  - Always wipe up spills from painted and porcelain surfaces. Wash with hot soapy water, wipe clean, and dry.
- Some of your steam oven's surfaces are self-cleaning, like the sides, ceiling, and back panels. Refresh these with the **Ecolytic Clean** function if they appear to no longer be cleaning themselves. Cycle lasts 1 hour.
  - During the cycle, you may see reddish patches forming on these surfaces. This is not rust, but simply food debris.
- **Easy Clean** uses steam to help remove less difficult spills and grime.
- The **Self Clean** function uses high heat to burn off stubborn mess and baked on debris from the insides of your oven.
- **How to prepare for the Ecolytic Clean, Easy Clean, and Self Clean cycles:**
  - [Refer to your Owner Manual](#) for step-by-step instructions to start a cleaning cycle.
  - **DO NOT** use **Ecolytic Clean, Easy Clean, or Self Clean** to clean your racks and accessories. Always remove before starting these cleaning cycles to prevent damage and achieve optimal results.
  - We recommend opening a window or using a ventilation fan or hood. Avoid blocking the oven vents for proper air circulation.
  - Your display will countdown the cleaning cycle. Once the cycle is complete and your oven has cooled, simply wipe away any left-over debris from the inside.
- For in-depth cleaning instructions, [visit our Cleaning Modes Video here.](#)

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## Descaling Your Steam Oven

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- You will need to descale your oven regularly, no matter how hard or soft your water. A descaling session lasts 70-90 minutes and cannot be interrupted.
- To begin, select **Descaling** from the **CLEAN MODES** on your display and follow the

instructions shown or [watch our Descaling Video here](#).

- **Thermador Descaler for Steam Ovens (00573828)** sold separately. [Visit the Thermador Accessories Store to purchase.](#)

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## Cleaning Stainless Steel

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- To clean stainless steel appliances, wipe down using a soft cloth and mild soapy water and wipe dry. Always wipe in the direction of the grain.
- After washing your stainless steel, use the **Thermador Stainless Steel Conditioner** for extra shine:
  - Apply with a soft cloth in the direction of the grain, then wipe away any excess.
  - It is not necessary to condition black, smudge-proof or easy-clean steel after cleaning, rather wash these types of steel with mild, soapy water and a soft cloth.

- **DO NOT** use conditioner on non-steel surfaces, logos, control markings, and appliance interiors.
- **Thermador Stainless Steel Conditioner (Spray Bottle # 00576697, Wipes # 17002200)** sold separately. [Visit the Thermador Accessories Store to purchase.](#)
- [Check out our Cleaning Stainless Steel Video here](#) to learn more about cleaning and conditioning your Stainless Steel.

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## Wi-Fi Enabled with Home Connect®

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- Pair your appliance with the Home Connect app on your phone, tablet, or smart watch for remote control and access to 40+ steam oven cooking programs.
- Home Connect® offers recipes, culinary inspiration, and access to additional cooking modes—like air fry—to get the most from your oven. **Select models only.**
  - [Learn how to use Air Fry Mode here.](#)

- Download the **Home Connect®** app from the [Apple App Store](#) or [Google Play](#). The app will guide you through the registration process for your appliance.



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## Owner Support

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Click on the icons below to access. For additional assistance, [view our Owner Support Resources here](#) or contact Thermador Customer Support at **1-800-735-4328**.



Owner Manuals



How-To Videos



FAQs & Cleaning Tips