



## THERMADOR WALL OVENS

# Quick-Start Guide

### Cooking Modes and Racks

- The **Fast Preheat** function shortens preheating time for the following cooking modes: **Bake, Roast, True Convection, Convection Bake, Convection Roast**.
- Wondering what convection mode to use? We recommend:
  - **True Convection** for even cooking when using multiple racks. Also great for preparing individual serving-sized foods like biscuits
  - **Convection Bake** for baking cookies and breads.
  - **Convection Roast** for preparing tender cuts of meat or roasting vegetables.
  - **Convection Broil** for cooking thick cuts of meat. Though, we do not recommend this setting for browning breads or casseroles.
  - **Speed Convection** for heating frozen or packaged foods, no preheat needed.
- **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.
- Watch the [Cooking Modes Video here](#) or access the [Cooking Tips Guide here](#).
- 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 wall oven, it will shut off automatically after 24 hours (74 hours in **Sabbath** mode).

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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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## Wi-Fi Enabled with Home Connect®

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- Pair your wall oven with the Home Connect® app on your phone, tablet, or smart watch to remotely control your appliance from anywhere.
- 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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## Cleaning and Care

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- Unsure how to clean your wall 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.
- **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 Easy Clean and Self Clean cycles:**
  - [Refer to your \*\*Owner Manual\*\*](#) for step-by-step instructions to start a cleaning cycle.
  - DO NOT use 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 Your Oven Video\*\* here.](#)

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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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## 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