



THERMADOR SPEED OVENS

Quick-Start Guide

Speed Oven Accessories and Features

- Prepare foods that require a lot of heat from below, like pizza and chicken nuggets, directly on the **Metal Tray**. Supports up to 12 lbs.
- The **Metal Tray** is dishwasher safe and durable enough to cut directly on. Slice pizza right on the metal.
- The **Ceramic Tray** is used on top of the **Metal Tray**. It can be left in your speed oven for all heating modes, unless cooking directly on the **Metal Tray** is required.
- When the **INFO** button lights up on your display, access helpful information like suggested cookware or food prep tips. Simply tap the **INFO** button to access and tap again to exit.
- The **Wire Rack** can be used arched up or down:
 - Face the rack arched up when using **Broil** and **Convection Broil**, so that food is closer to the broil element for faster, crispy cooking results.
 - Face the rack arched down when using **CookSmart™**, **Convection**, and **Keep Warm** to prevent food from drying out.

Combined Cooking Modes and Tips

- Always use the wire rack when using a combined cooking mode.
- When using combined cooking modes, foods will cook faster than in a traditional oven. Monitor progress closely to avoid overcooking.
- **CookSmart™** offers 36 food presets for quick, reliable results every time.
 - Click **CookSmart™** on your display and select what food you'd like to cook. Enter the weight or size of your food as prompted, then let your speed oven combine microwave and conventional heat to do the rest.
 - [Learn more from our CookSmart™ Video here.](#)
- For optimal cooking results, your speed oven also offers conventional heating modes mixed with microwave heat.
 - **Combi Convection:** Ideal for baking like casseroles, fruit cobblers, crisps, and crumbles.
 - **Combi Convection Broil:** Best for cooking large, even quantities like vegetables and roasted potatoes.
 - **Combi Broil:** Recommended for a fast, crispy finish like on chicken wings, sausages, or meatballs.
 - [Dive further in our Combination Modes Video here.](#)

Microwave Modes and Tips

- Your speed oven defaults to 100% power when microwaving, but offers 10 different power levels for heating various foods. Not sure what power level to use? [Check out our Microwave Levels Video here](#) or [refer to your Owner Manual](#).
- Craving pizza? Use the **Pizza** setting to bake 3 different types of pizza.
 - For fresh or frozen pizza, use the **Metal Tray**.
 - For microwave pizza, use the **Ceramic Tray**.
 - Your speed oven may cook faster than a traditional oven. For best results, check on pizzas a few minutes before the suggested cook time.
- **Sensor Cook** and **Sensor Reheat** make it easy to heat food without setting a cooking time or power level. Your speed oven simply determines the cooking time for you.
 - When using **Sensor Cook** or **Sensor Reheat**, food should always be loosely covered.
 - Once heating begins, do NOT open the door or the sensing process will end.
- Use **Auto Defrost** to quickly and easily defrost meats. No need to thaw—place food in your speed oven directly from the freezer.
 - If food has been stored above 5° Fahrenheit, enter a lower weight on your display to avoid overcooking.
 - Small pieces of aluminum foil may be used to cover bits that warm too quickly, like chicken wings or leg tips. Always keep foil at least 1 inch away from the walls and door of your speed oven.
- [Watch our Microwave Programs Video here](#) for a deeper look at these modes and more.
- **Always cover items loosely to let steam escape—tightly sealed containers may build pressure and burst.**

Conventional Cooking Modes and Tips

- **True Convection** is ideal for baked goods like cookies, cakes, biscuits, and pies. Always use the **Wire Rack** using this mode.
 - For an in-depth look, [check out our True Convection Cooking Video here.](#)
- Want to keep food fresh and warm without drying it out? Use the **Keep Warm** setting.
 - For best results, lightly cover food to retain moisture.
- Ideal for frozen foods, like chicken nuggets, fries, or fish sticks, **Speed Convection** combines convection with bottom heat. Cook these food directly on the **Metal Tray**.
- **Broil** boosts high heat from the top of the speed oven. Recommended for hamburgers, sausages, and toast.
- For larger cuts of meat, like chicken breast or fish fillets, select **Convection Broil** and use the **Wire Rack**.

Cleaning and Care

- Accessories like the **Wire Rack, Metal Tray,** and **Ceramic Tray** can be cleaned in the dishwasher.
- Clean up spills from the inside of your speed oven immediately with a damp, soft cloth and mild soap. For tougher or baked-on spills, wash away with hot, soapy water, rinse, and wipe dry.
- Simply wipe the door seal with a damp, soft cloth to clean.
- Wash door glass with gentle soap and water. Then, wipe dry with a soft cloth.
- Clean your speed oven regularly for best results.

Cleaning Stainless Steel

- 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.

Owner Support

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