

T30IR100SP

30-INCH BUILT-IN FRESH FOOD COLUMN

FREEDOM® COLLECTION, PANEL-READY



*Preliminary Renderings, Not Final



FEATURES & BENEFITS

- **Beauty Meets Visibility** – Large skylight and sidewall LEDs, illuminate the interior beautifully, making contents easy to find from any angle.
- **Versatile Glass Shelves & Bins** – Adjustable shelves that maximize storage capabilities, featuring easy-to-clean metal door bins with non-slip mats—including a designated gallon bin for larger items.
- **Discreetly Refreshing Interior** – Preserve the sleek exterior design while the UltraClarityPro® water filter removes 99% of impurities keeping crisp, cool water easily accessible and beautifully illuminated.
- **Freshness on Autopilot** – Equipped with 11 precise temperature modes tailored to your groceries—Vegetables, Fruits, Meat, Fish, Deli, Cheese, and more. The SuperCool feature rapidly cools items, making it easy to maintain quality after shopping.
- **ThermaFresh® Pro** drawers optimize temperature and humidity, preserving fresh foods longer than traditional drawers and feature a built-in ethylene scavenger that absorbs ripening gases.

INNOVATION

Skylight & Full Sidewall LEDs	Yes
Wi-Fi-Enabled for control with Home Connect® App	Yes
Full Stainless Steel Interior	Yes
UltraClarityPro® Interior Water Dispenser	Yes

PERFORMANCE

ThermaFresh® Pro	Yes
Modes	Eco, Sabbath, Shopping, Vacation, Demo, SuperCool
Dedicated Evaporator & Compressor	Yes
Internal Water Dispenser	Yes
One Touch BottleFill	Yes
UltraClarityPro® Water Filter (6 Months)	Yes
Air Fresh Filter	Yes
Ethylene Filter (6 Months)	Yes

CAPACITY AND STORAGE

Total Capacity (cu. ft.)	18.1 cu.ft.
Full Extension ThermaFresh® Pro Drawers	2
Storage Shelves	3 Adjustable, 1 Fixed
Full Width Deli Drawer	1
Standard Metal Door Bins	3 Adjustable
Gallon Metal Door Bin	1 Fixed
Non-slip Mats	4 for Door Bins, 2 for ThermaFresh® Pro Drawers

GENERAL FEATURES

Color Touch Screen Control Panel	Yes
Water Filter Replacement Indicator	Yes
LED Interior Lighting	Yes
Open Door Assist	Yes
Open Door Alarm	Yes
Childproof Lock	Yes
Cooling System	Free Flow® Cold Air System
Maximum Sound Level	39 dBA
SoftClose® Door	Yes
SoftClose® Drawers	Yes
Star-K Certified Sabbath Mode	TBD
ENERGY STAR® Certified	TBD
Annual Energy Consumption	TBD

OPERATING TEMPERATURE

Refrigerator: 33°F to 43°F (1°C to 6°C)
ThermaFresh® Pro Drawers – 10 Preset Modes (° F/Humidity)
Vegetables (32° F/High), Fruit (32° F/Low) Meat (30° F/Low), Fish (30° F/Low), Deli (34° F/Low), Cheese (35° F/Low), Beverages (34° F/Low), Mixed (32° F/Low), Charcuterie (35° F/Low)
SuperCool: 33°F (1°C) for Approximately 6 Hours

INSTALLATION FEATURES

Four Point Front Adjustable with 4 Wheels	Yes
Attachment Method to Cabinetry	4 Fixation Brackets, Fixed at 4 Corners of Appliance, No Visible Screws
Front Serviceable	Yes

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INSTALLATION FEATURES CONTINUED

Anti-tip Bracket Included	Yes
Side Trim Kit Included	Yes
Door Reversible	Yes

TECHNICAL SPECS

Required Power Supply	110-120 V, 60 Hz, Min.10 Amp
Plug Type	3-Prong
Power Cord Length (Inches)	118"

DIMENSIONS AND WEIGHT

Appliance Dimensions (HxWxD) (inches)	83 9/16" Min. – 85 1/2" Max. x 29 3/4" x 24"
Required Cutout Size (HxWxD) (Inches)	84" x 30" x 25"
Net Weight (Approx.) (lbs.)	366
Gross Weight (Approx.) (lbs.)	403

*Estimated annual energy consumption. Exact usage may vary.

WARRANTY

Limited Warranty, Parts & Labor	2 Years
Limited Warranty, Sealed System and Compressor, Parts & Labor	6 Years
Limited Warranty, Sealed System and Compressor, Parts Only	12 Years

SUPPLEMENTAL MATERIAL

CAD File	TBD
Installation Manual	TBD
Use & Care Guide	TBD
Warranty	TBD
Energy Guide	TBD
Home Connect® Quick Start Guide	TBD

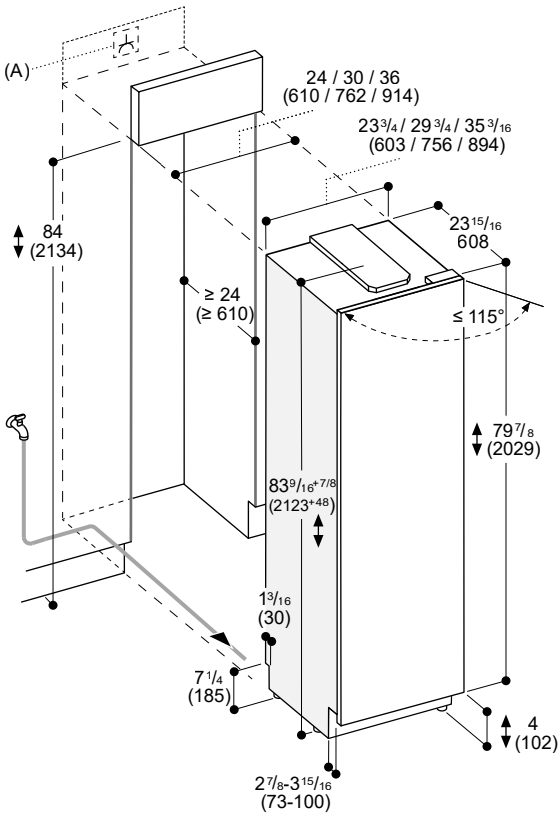
ACCESSORIES (OPTIONAL)

COMING SOON

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PRODUCT & CUTOUT DIMENSIONS



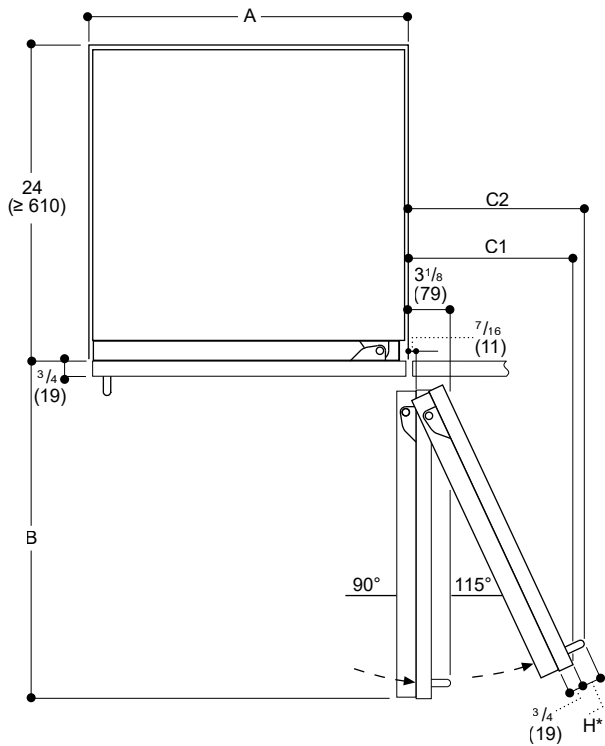
A: Electrical hook-up

The maximum door panel dimensions are based on a clearance of 1/8" (3 mm)

The height of the toe kick can be reduced to 2" (50 mm)

Measurements in inches (mm)

TOP VIEW CLEARANCES



Niche width					
A	B	C1	C2-Masterpiece	C2-Professional	
18 (457)	20 1/16 (525)	9 1/4 (235)			TBD
24 (610)	26 5/8 (677)	11 3/4 (299)			
30 (762)	32 11/16 (830)	14 5/16 (364)			
36 (914)	38 1/16 (970)	16 9/16 (420)			

The drawing is based on a door panel thickness of 3/4" (19 mm) as well as the *handle height (options below):

Thermador Masterpiece handle of 2 1/4" (56 mm)

Thermador Professional handle of 2 5/8" (67 mm)

Measurements in inches (mm)

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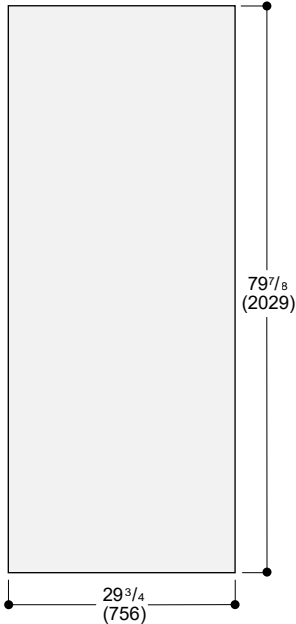
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PANEL DIMENSIONS

Niche width 30" (762 mm)

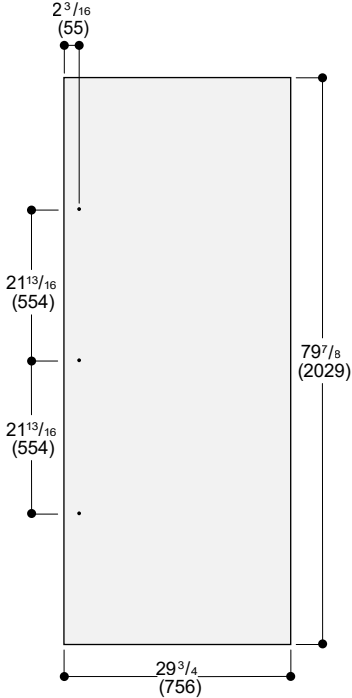


The door panel thickness is 3/4" (19 mm)
The maximum door panel dimensions are based on a clearance of 1/8" (3 mm), based on a single niche

Measurements in inches (mm)

PANEL DIMENSIONS WITH HANDLE

Niche width 30" (762 mm)



The door panel thickness is 3/4" (19 mm)
The maximum door panel dimensions are based on a clearance of 1/8" (3 mm), based on a single niche

Measurements in inches (mm)

These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited warranty from date of delivery. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.