Thermador

THERMADOR INDUCTION RANGES

Quick-Start Guide

Cooktop Tips and Tricks

- If there is no cookware on the cooking zone, it will flash. Place cookware on the cooking zone within 30 seconds or it will automatically switch off.
- Each cooking zone has a residual heat indicator that lights up after the zone is turned off, indicating it is still hot. **DO NOT** touch the cooking zone until the indicator light turns off.
- Only use cookware that is safe and approved for an induction cooktop. Does a magnet stick to the pan's bottom? If so, your cookware is compatible with induction.
  - Watch our **Induction Cookware Video** here to learn more.
- Have a gas range with an induction module? Watch our **Induction Module Video** for more tips.

Induction Cooktop Modes

- Select **PowerBoost®** to increase power up to 50% for faster boiling and heating pans.
- **PanBoost®** heats food at maximum power for 30 seconds, before lowering to level 9. This setting is ideal for searing steaks or stir-frying vegetables.
- Use the **CookSmart®** 5 preset levels for consistent and controlled cooking results:
  - **Level 1** – Ideal for cooking oils with a low smoke point or reducing sauces.
  - **Level 2** – Ideal for cooking French toast, omelets, or hashbrowns with low smoke point oils.
  - **Level 3** – Ideal for frying fish or making pancakes, porkchops, and larger pieces of hamburger meat.
  - **Level 4** – Ideal for cooking veal cutlets, vegetables, or ground beef.
  - **Level 5** – Ideal for frying at high temperatures, like potatoes or steak.
- Divide your cooktop into 3 preset heat zones with **HeatShift®** to easily move between sauteing and simmering.
- **MoveMode®** allows you to move your pan freely, seamlessly transferring your settings from one cooking zone to another.
- The **FlexPlus®** cooking zone is made up of 2 zones that can be used together or independently. Simply press **Join | Split** to combine the zones when using oversized cookware or press again to separate the zones.
- Dive more into these **Induction Cooking Modes** here.

Oven Tips and Tricks

- The type of pan you use will affect how your food browns:
  - For tender, golden brown crusts, we recommend using a light-colored or shiny metal pan.
  - For brown, crisp crusts, we recommend using a dark-colored or glass bakeware.
  - Looking for new bakeware? Visit the **Thermador Accessories Store.**
- Always allow at least 1" of space between pans and the oven walls for best heat circulation.
- It is normal to see or feel occasional steam or warm air escaping from the oven vents. To avoid overheating your oven, **DO NOT** block oven vents.

Oven Cooktop Modes

- 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 f**or baking cookies and breads.point oils.
  - **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.
- **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.
- If you forget to turn off your wall oven, it will shut off automatically after 24 hours (74 hours in **Sabbath Mode**).
- Learn more about the **Cooking Modes** here.

Using Your Meat Probe

- 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.
- 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.

Wi-Fi Enabled with Home Connect®

- Pair your range with the **Home Connect®** app on your phone or tablet for simple control of settings from anywhere.
- With **Home Connect®**, your range and ventilation can operate in sync to deliver a more intuitive cooking experience.
- 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.

Download on the App Store

GET IT ON Google Play

Oven Cleaning & Maintenance

- For easy display cleaning, activate **LOCK/ LOCK**. This turns off all controls for 35 seconds, so you can quickly wipe down the display with a microfiber cloth.
- **Always make sure your oven is cool before cleaning.**
- For best results, wipe up spills and debris from your oven's interior after each use with warm, soapy water and a soft cloth. Dry thoroughly.
- For a deeper clean of the interior, run **Self Clean** mode. **Self Clean** uses high heat to burn off stubborn mess. Once complete, simply wipe away any leftover debris from the inside of your range.
  - We recommend opening a window or using ventilation when in **Self Clean** mode.
  - Always remove racks, accessories, pots, pans, and any excessive spills before starting **Self Clean** to prevent damage and achieve optimal cleaning results.
- Follow these easy steps to clean the rest of your range:
  - Clean racks by hand with soapy water. Rinse thoroughly and dry. Racks can also be cleaned in the dishwasher.
  - Wash your glass door with soap and water. Then, wipe clean.
  - Always wipe up spills from painted and porcelain surfaces. Wash with hot soapy water, wipe clean, and dry.
  - **DO NOT** clean the gasket as this may damage your appliance.
- For visual instructions, watch our **Oven Cleaning Video** here.

Cooktop Cleaning & Maintenance

- Spilled foods with high sugar content or plastic should be removed immediately to avoid damage to your appliance. Use the **Thermador Glass Scraper** at a LOW angle (20-30°) to avoid scratching your appliance.
  - **Thermador Glass Scraper for Induction Cooktops (17000334)** sold separately. Visit the **Thermador Accessories Store** here to purchase.
- **Always make sure your your cooktop is cool before cleaning.**
- Clean induction cooktops with the **Thermador Induction Cooktop Cleaner**. Apply with a soft cloth and simply wipe away any excess. To remove hard water spots, use undiluted white vinegar and a soft cloth.
  - **DO NOT** apply cooktop cleaner to non-glass areas, logos, control markings, or labels.
  - **DO NOT** use abrasive cleaners or scouring pads, or harsh cleaners.
  - **Thermador Induction Cooktop Cleaner (12010031)** sold separately. Visit the **Thermador Accessories Store** here to purchase.
- For in-depth instructions, check out our **Induction Cooktop Cleaning** page here.

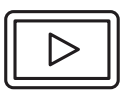
Cleaning Stainless Steel

- To clean stainless steel, 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