

KITCHEN DESIGN and PLANNING GUIDE

VOLUME 10



Thermador 



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Thermador has been elevating expectations since 1916. Experience unparalleled luxury, leading performance, and innovative smart home technology across our cooling, cooking, and dish care collections.

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Design: Sarah Robertson, Studio Dearborn
Photo: Adam Kane Macchia, Macchia Photo

SPEC SHEET DOWNLOAD TOOL


Click or tap a product number to download a spec sheet.



Pro Harmony® Ranges

-  ★ PRD486WDHU
- ★ PRD364WDHU
- ★ PRD366WHU
- ★ PRI36LBHU
- PRD305WHU
- PRD304WHU
- ★ PRI30LBHU
- ★ PRG486WDH
- ★ PRG364WDH
- ★ PRG366WH
- PRG305WH
- PRG304WH


Pro Grand® Ranges

-  ★ PRD606WESG
- ★ PRD606WEG
- ★ PRD48WISGU
- ★ PRD48WDSGU
- ★ PRD486WIGU
- ★ PRD486WDGU
- ★ PRG486WDG
- ★ PRD364WIGU
- ★ PRD364WDGU
- ★ PRD366WGU
- ★ PRG366WG


Professional Rangetops

-  PCG486WD
- PCG364WD
- PCG366W
- PCG305W


Built-In Ovens

-  ★ PODS301B
- ★ MEDS301BS
- MC30WP
- MC30WS
- ★ POD301W
- ★ POD301LW
- ★ POD301RW
- ★ PO301W
- ★ ME301YP
- ★ MED301WS
- ★ MED301LWS
- ★ MED301RWS
- ★ ME301WS
- ★ PODS302B
- ★ MEDS302BS
- ★ PODMCW31W
- ★ MEDMCW31WS
- ★ PODMC301W
- ★ MEDMC301WS
- ★ POM301W
- ★ MEM301WS
- ★ POD302W
- ★ POD302LW
- ★ POD302RW
- ★ PO302W
- ★ ME302YP
- ★ MED302WS
- ★ MED302LWS
- ★ MED302RWS
- ★ ME302WS


Built-In Microwaves

-  MD30BS
- MD24BS
- MB30WP
- MB30WS
- MBCS
- MU30WSU


Warming Drawers

-  WD30W
- WD30WC


Gas Cooktops

-  SGSXP365TS
- SGSP365TS
- SGSX365TS
- SGS365TS
- SGSXP305TS
- SGSP305TS
- SGSX305TS
- SGS305TS


Induction Cooktops

-  ★ CIT36YWB
- ★ CIT36YWBB
- ★ CIT367YG
- ★ CIT365BB
- ★ CIT30YWBB
- ★ CIT30FBG
- ★ CIT304BB


Wall Hoods

-  ★ PH60GWS
- ★ PH48GWS
- ★ PH36GWS
- PH48HWS
- PH36HWS
- ★ HMWB36WS
- ★ HMWB30WS
- ★ HMWB481WS
- ★ HMWB361WS
- ★ HMDW36WS
- ★ HMDW30WS
- ★ HDDB36WS
- ★ HDDB30WS

Drawer Slide-Out Hoods

-  ★ HMDW36WS
- ★ HMDW30WS


Wall Chimney Hoods

-  HPCN48WS
- HPCN36WS
- ★ HMCB36WS
- ★ HMCB30WS

Island Hoods

-  ★ HMIB42WS
- ★ HMIB36WS


Downdraft Hoods

-  UCVP36XS
- UCVM36XS
- UCVM30XS


Custom Hood Inserts

-  ★ VCIN60GWS
- ★ VCIN54GWS
- ★ VCIN48GWS
- ★ VCIN42GWS
- ★ VCIN36GWS
- ★ VCI3B3ZS
- ★ VCI3B30ZS
- ★ VCI6B3ZS
- ★ VCI6B30ZS

Fresh Food Columns

-  ★ T24IR905SP
- ★ T30IR905SP
- ★ T36IR905SP


Freezer Columns

-  ★ T18ID905LP
- ★ T18ID905RP
- ★ T24ID905LP
- ★ T24ID905RP
- ★ T18IF905SP
- ★ T24IF905SP
- ★ T30IF905SP
- ★ T36IF905SP


Wine Preservation Columns

-  ★ T18IW905SP
- ★ T24IW905SP


Bottom Freezers

-  ★ T30IB100SP
- ★ T36IB100SP
- ★ T36IT100NP
- ★ T42IT100NP
- ★ T48IT100NP
- ★ T36BB120SS
- ★ T36BT120NS
- ★ T42BT120NS
- ★ T48BT120NS
- ★ T36BB110SS
- ★ T36BT110NS
- ★ T42BT110NS
- ★ T48BT110NS
- ★ T36FT820NS
- ★ T36FT810NS
- ★ T36FL821NS
- ★ T36FL810NS


Under-Counter Refrigeration

-  T24UR925LS
- T24UR925RS
- T24UR915LS
- T24UR915RS
- T24UR905LP
- T24UR905RP
- T24UW925LS
- T24UW925RS
- T24UW915LS
- T24UW915RS
- T24UW905LP
- T24UW905RP
- T24UR925DS
- T24UR915DS
- T24UR905DP
- T24UC925DS
- T24UC915DS
- T24UC905DP

Dishwashers

-  ★ DWHD661EFP
- ★ DWHD661EFM
- ★ DWHD661EPR
- ★ DWHD660EFP
- ★ DWHD660EFM
- ★ DWHD660EPR
- ★ DWHD640EFP
- ★ DWHD640EFM
- ★ DWHD640EPR

Built-In Coffee Machines

-  TCM24PS
- TCM24TS





Design: Ellen Lopez, EL Design Studio



Design: Lindsay Hance McCullough, AIA
Photo: Michael Blevins, MB Productions



The Professional Collection

BOLD DESIGN. STANDOUT PERFORMANCE.

The Masterpiece® Collection

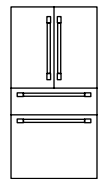
SLEEK. ELEGANT. MODERN.



Leap Into Luxury

EXCEPTIONALLY DESIGNED, IRRESISTIBLY PRICED

Introducing products with price points that work with any budget: Our first-ever 72" Tall Freestanding Refrigerator, as well as our Masterpiece® 30" Single and Double Wall Ovens with Professional handles.



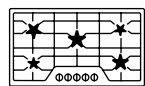
36-Inch Professional Freestanding Refrigeration



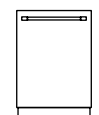
30-Inch Masterpiece® Single Oven with Professional Handles



36-Inch Masterpiece® Pyramid Chimney Wall Hood



36-Inch Masterpiece® Gas Cooktop



24-Inch Emerald® Dishwasher





The Intuitive Home

CONNECT EVERY THERMADOR SMART APPLIANCE WITH ONE APP

Discover the power of seamless connectivity throughout your entire home. Stay connected in and out of the kitchen, with an ecosystem of smart home devices and services.



Smart Partner Integration



Control Remotely



Notifications



Voice Control

Download Today:



Connects with Smart Home Devices and Services



Android Watch Apple Watch





RANGES

FOR THE PROFESSIONAL COLLECTION

Our Pro Grand® and Pro Harmony® Range collection offers a variety of sizes and styles, and is engineered to suit both large and compact kitchens.

Design: Lisa Brooks and James Wheeler, Lisa Brooks Designs (Kitchen) and James Wheeler Designs (Interior)
 Photo: Emily Followill Photography



Pro Grand®

27-INCH DEPTH PROFESSIONAL RANGES

Featuring bold, iconic design elements including temperature gauge, color TFT display, bullnose front, and milled stainless steel knobs with down lighting, Pro Grand® Ranges stand out with the quality craftsmanship and close attention to detail that only Thermador delivers.



60-INCH



48-INCH



36-INCH

Pro Harmony®

24-INCH DEPTH PROFESSIONAL RANGES

Counter-depth Thermador Pro Harmony® Ranges have milled stainless steel knobs, a bullnose front, and a color TFT display on select models.



48-INCH



36-INCH



30-INCH

★ Patented Pedestal Star® Burner

The unique shape isn't just for show. It creates a perimeter 56% longer than a round range burner of the same size, which allows the inclusion of more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating across any size pan.

★ A Touch of Bold

Adorn your professional range with a personal touch. Our cast metallic knobs in signature Thermador Blue are sure to bring an artistic allure to any culinary space (sold separately).

★ Thermador® Exclusive





48-Inch, Dual-Fuel with Convection Oven



- 6 Burners and Griddle
- Electric Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Three 18k and Three 15k BTU Burners
- Convection Oven (Lg. Only)
- 48-Inch – PRD486WDHU

36-Inch, Dual-Fuel with Convection Oven



- 4 Burners and Griddle
- Electric Griddle
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Two 18k and Two 15k BTU Burners
- Convection Oven
- 36-Inch – PRD364WDHU

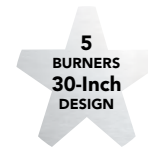


- 6 Burners
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Three 18k and Three 15k BTU Burners
- Convection Oven
- 36-Inch – PRD366WHU

30-Inch, Dual-Fuel with Convection Oven



- ★ 5 Burners
- 5 Patented Pedestal Star® Burners (2 with ExtraLow®)
- 18k, 15k, 10k and Two 8k BTU Burners
- Convection Oven
- 30-Inch – PRD305WHU



- 4 Burners
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Two 18k and Two 15k BTU Burners
- Convection Oven
- 30-Inch – PRD304WHU

*Home Connect® not available on 30" Pro Harmony models

36-Inch, Induction with Convection Oven



- Induction
- 3 Extra-Large Flexible Cooking Zones
- PowerBoost®, MoveMode®, and HeatShift®
- Convection Oven
- 36-Inch – PRI36LBHU

30-Inch, Induction with Convection Oven



- Induction
- 2 Extra-Large Flexible Cooking Zones
- PowerBoost®, MoveMode®, and HeatShift®
- Convection Oven
- 30-Inch – PRI30LBHU



48-Inch, Gas with Convection Oven



- 6 Burners and Griddle
- Electric Griddle
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Three 18k and Three 15k BTU Burners
- Convection Oven (Lg. Only)
- 48-Inch – PRG486WDH

36-Inch, Gas with Convection Oven



- 4 Burners and Griddle
- Electric Griddle
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Two 18k and Two 15k BTU Burners
- Convection Oven
- 36-Inch – PRG364WDH

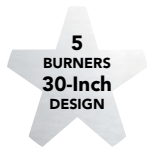


- 6 Burners
- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Three 18k and Three 15k BTU Burners
- Convection Oven
- 36-Inch – PRG366WH

30-Inch, Gas with Convection Oven



- ★ 5 Burners
- 5 Patented Pedestal Star® Burners (2 with ExtraLow®)
- 18k, 15k, 10k and Two 8k BTU Burners
- Convection Oven
- 30-Inch – PRG305WH



- 4 Burners
- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Two 18k and Two 15k BTU Burners
- Convection Oven
- 30-Inch – PRG304WH

*Home Connect® not available on 30" Pro Harmony models



Blue Knob Kit

Accessorize any Pro Harmony® Range with a Signature Thermador Blue Knob Kit.

See page 229

★ Thermador® Exclusive

See pages 229–231 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

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60-Inch, Dual-Fuel with Convection & Steam Oven and Warming Drawer



- 6 Burners and Double Griddle**
 - 24" Double Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, 15k, and Two 12.5k BTU Burners
 - Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer
- 60-Inch – PRD606WESG

60-Inch, Dual-Fuel with Convection Oven



- 6 Burners and Double Griddle**
 - 24" Double Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, 15k, and Two 12.5k BTU Burners
 - Convection Oven (Both)
- 60-Inch – PRD606WEG

48-Inch, Dual-Fuel with Convection & Steam Oven and Warming Drawer



- 6 Burners and Induction**
 - Multi-Zone Liberty® Induction Module
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer
- 48-Inch – PRD48WISGU



- 6 Burners and Griddle**
 - 12" Electric Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer
- 48-Inch – PRD48WDSGU



48-Inch, Dual-Fuel with Convection Oven



- 6 Burners and Induction**
 - Multi-Zone Liberty® Induction Module
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Both)
- 48-Inch – PRD486WIGU



- 6 Burners and Griddle**
 - Electric Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Both)
- 48-Inch – PRD486WDGU

48-Inch, Gas with Convection Oven



- 6 Burners and Griddle**
 - Electric Griddle
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven (Both)
- 48-Inch – PRG486WDG



Blue Knob Kit
 Accessorize any Pro Grand® Range with a Signature Thermador Blue Knob Kit.
 See page 229

36-Inch, Dual-Fuel with Convection Oven



- 4 Burners and Induction**
 - Multi-Zone Liberty® Induction Module
 - 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, 18k, and Two 15k BTU Burners
 - Convection Oven
- 36-Inch – PRD364WIGU



- 4 Burners and Griddle**
 - Electric Griddle
 - 4 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, 18k, and Two 15k BTU Burners
 - Convection Oven
- 36-Inch – PRD364WDGU



- 6 Burners**
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven
- 36-Inch – PRD366WGU

36-Inch, Gas with Convection Oven



- 6 Burners**
 - 6 Patented Pedestal Star® Burners (4 with ExtraLow®)
 - 22k, Two 18k, and Three 15k BTU Burners
 - Convection Oven
- 36-Inch – PRG366WG



Pro Harmony® Quick Reference Chart

24-INCH STANDARD-DEPTH, PROFESSIONAL

48-Inch Professional



PRD486WDHU



PRG486WDH

Key Features

Truly Flush Mounted (24-Inch Deep)	Yes	Yes
Fuel Type	Dual-Fuel	Gas
Cooktop Configuration	6 Burners + Griddle	6 Burners + Griddle
Electric Griddle	Yes	Yes
Number of Ovens	2	2
Home Connect® (Wi-Fi Enabled)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)

Burner Performance

Patented Pedestal Star® Burners	6 (2 with ExtraLow®)	6 (2 with ExtraLow®)
QuickClean Base®	Yes	Yes
Fast Boil Burner	18,000 BTU	18,000 BTU
ExtraLow® Simmer Burners	2	2

General / Oven Properties

Color TFT Touch Screen Interface	Yes	Yes
Oven Capacity Lg. / Sm.	4.4 / 2.4 cu. ft.	4.6 / 2.5 cu. ft.
Convection Oven Lg. / Sm.	Yes / No	Yes / No
Oven Racks	3 Telescopic, 1 Small Telescopic	3 Telescopic, 1 Small Telescopic
Meat Probe	Yes	Yes
Self-Clean Lg. / Sm.	Yes / Yes	No / No
Star-K Certified	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4"–36 3/4" x 47 15/16" x 24 3/4"	35 3/4"–36 3/4" x 47 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 3/4"–36 3/4" x 48" x 24"	35 3/4"–36 3/4" x 48" x 24"

Pro Harmony® Quick Reference Chart

24-INCH STANDARD-DEPTH, PROFESSIONAL

36-Inch Professional



PRD364WDHU



PRD366WHU



PRG364WDH



PRG366WH

Key Features

Truly Flush Mounted (24-Inch Deep)	Yes	Yes	Yes	Yes
Fuel Type	Dual-Fuel	Dual-Fuel	Gas	Gas
Cooktop Configuration	4 Burners + Griddle	6 Burners	4 Burners + Griddle	6 Burners
Electric Griddle	Yes	No	Yes	No
Number of Ovens	1	1	1	1
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes	Yes

Burner Performance

Patented Pedestal Star® Burners	4 (2 with ExtraLow®)	6 (2 with ExtraLow®)	6 (2 with ExtraLow®)	6 (2 with ExtraLow®)
QuickClean Base®	Yes	Yes	Yes	Yes
Fast Boil Burner	18,000 BTU	18,000 BTU	18,000 BTU	18,000 BTU
ExtraLow® Simmer Burners	2	2	2	2

General / Oven Properties

Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes
Oven Capacity	4.9 cu. ft.	4.9 cu. ft.	5.1 cu. ft.	5.1 cu. ft.
Convection Oven	Yes	Yes	Yes	Yes
Oven Racks	3 Telescopic	3 Telescopic	3 Telescopic	3 Telescopic
Meat Probe	Yes	Yes	Yes	Yes
Self-Clean	Yes	Yes	No	No
Star-K Certified	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4"–36 3/4" x 35 15/16" x 24 3/4"	35 3/4"–36 3/4" x 35 15/16" x 24 3/4"	35 3/4"–36 3/4" x 35 15/16" x 24 3/4"	35 3/4"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 3/4"–36 3/4" x 36" x 24"	35 3/4"–36 3/4" x 36" x 24"	35 3/4"–36 3/4" x 36" x 24"	35 3/4"–36 3/4" x 36" x 24"



Pro Harmony® Quick Reference Chart

24-INCH STANDARD-DEPTH, PROFESSIONAL

30-Inch Professional



PRD305WHU



PRD304WHU



PRG305WH



PRG304WH

Key Features

Truly Flush Mounted (24-Inch Deep)	Yes	Yes	Yes	Yes
Fuel Type	Dual-Fuel	Dual-Fuel	Gas	Gas
Cooktop Configuration	5 Burners	4 Burners	5 Burners	4 Burners
Electric Griddle	No	No	No	No
Number of Ovens	1	1	1	1
Home Connect® (Wi-Fi Enabled)	No	No	No	No

Burner Performance

Patented Pedestal Star® Burners	4 (2 with ExtraLow®)	6 (2 with ExtraLow®)	6 (2 with ExtraLow®)	6 (2 with ExtraLow®)
QuickClean Base®	Yes	Yes	Yes	Yes
Fast Boil Burner	18,000 BTU	18,000 BTU	18,000 BTU	18,000 BTU
ExtraLow® Simmer Burners	2	2	2	2

General / Oven Properties

Color TFT Touch Screen Interface	No	No	No	No
Oven Capacity	4.4 cu. ft.	4.4 cu. ft.	4.6 cu. ft.	4.6 cu. ft.
Convection Oven	Yes	Yes	Yes	Yes
Oven Racks	1 Telescopic, 2 Standard	1 Telescopic, 2 Standard	1 Telescopic, 2 Standard	1 Telescopic, 2 Standard
Meat Probe	No	No	No	No
Self-Clean	Yes	Yes	No	No
Star-K Certified	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4" – 36 3/4" x 29 15/16" x 24 3/4"	35 3/4" – 36 3/4" x 29 15/16" x 24 3/4"	35 3/4" – 36 3/4" x 29 15/16" x 24 3/4"	35 3/4" – 36 3/4" x 29 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 3/4" – 36 3/4" x 30" x 24"	35 3/4" – 36 3/4" x 30" x 24"	35 3/4" – 36 3/4" x 30" x 24"	35 3/4" – 36 3/4" x 30" x 24"

Pro Harmony® Quick Reference Chart

24-INCH STANDARD-DEPTH, PROFESSIONAL

36-Inch & 30-Inch Professional, Induction



PRI36LBHU



PRI30LBHU

Key Features

Truly Flush Mounted (24-Inch Deep)	Yes	Yes
Energy Source	Electric	Electric
Surface Type	Induction	Induction
Cooking Zones	3 Extra-Large Zones (5 Induction Elements)	2 Extra-Large Zones with FlexPlus (4 Induction Elements)
Frameless Black Glass Cooktop	Yes	Yes
Number of Ovens	1	1
Home Connect® (Wi-Fi Enabled)	Yes	Yes

Element Performance

PowerBoost®	Yes	Yes
HeatShift®	Yes	Yes
MoveMode®	Yes	Yes

Element Size

Dimension of Front Left Heating Element	8 1/2" x 7 1/2"	8 1/2" x 7 1/2"
Dimension of Back Left Heating Element	8 1/2" x 7 1/2"	8 1/2" x 7 1/2"
Dimension of Center Heating Element	9 1/2" x 11"	—
Dimension of Front Right Heating Element	8 1/2" x 7 1/2"	8 1/2" x 7 1/2"
Dimension of Back Right Heating Element	8 1/2" x 7 1/2"	8 1/2" x 7 1/2"
Dimension of FlexPlus Left Heating Element	—	3 1/2" x 11 1/4"
Dimension of FlexPlus Right Heating Element	—	3 1/2" x 11 1/4"

General / Oven Properties

Color TFT Touch Screen Interface	Yes	Yes
Oven Capacity	4.9 cu. ft.	4.4 cu. ft.
Convection Oven	Yes	Yes
Oven Racks	3 Telescopic	1 Telescopic, 2 Standard
Meat Probe	Yes	Yes
Self-Clean	Yes	Yes
Star-K Certified	—	—

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4" – 36 3/4" x 35 15/16" x 24 3/4"	35 3/4" – 36 3/4" x 29 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 3/4" – 36 3/4" x 36" x 24"	35 3/4" – 36 3/4" x 30" x 24"

See pages 229–231 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

See pages 229–231 for accessories

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Pro Harmony® Planning Information

PROFESSIONAL RANGES

Model Options

There are three sizes of Thermador Pro Harmony Ranges to choose from—48-inch, 36-inch and 30-inch. Models are available in your choice of all-gas, dual-fuel or induction/electric configurations. Pro Harmony Ranges feature a compact, 24-inch deep design in stainless steel with a porcelain cooktop surface. Ranges are LP convertible by ordering the specified kit. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Harmony Range, be sure to verify the cutout dimensions and electrical / gas connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

Ventilation Requirements

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Reference the selection guide in the ventilation section for compatible Thermador hoods. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges.

Important Ventilation Notes:

- For wall installations, the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations, the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.
- Due to the high heat capability of these ranges, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.
- For best smoke elimination, the lower edge of the hood should be installed 30"–36" above the appliance cooking surface.
- If the hood contains any combustible materials (i.e., a wood covering), it must be 36" or greater distance above the cooking surface.

Electrical and Gas Specifications

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

Natural Gas or LP

Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), an LP gas conversion kit must be purchased separately. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

Natural Gas Requirements:

- Inlet Connection: **3/4"** NPT external, **1/2"** NPT internal (Minimum **3/4"** diam. flex line.)
- Supply Pressure: 6" min. to 14" max. water column. (14.9 mb to 34.9 mb)
- Manifold Pressure: 5" water column (12.5 mb)

Propane Gas Requirements:

- Inlet Connection: **3/4"** NPT external, **1/2"** NPT internal (Minimum **3/4"** diam. flex line.)
- Supply Pressure: 11" min. to 14" max. water column. (27.4 mb to 34.9 mb)
- Manifold Pressure: 10" water column (24.9 mb)

High Altitude:

High altitude kits are available for Thermador Pro Harmony Ranges. Reference the Accessory chart or Contact Customer Support for details.

Optional Accessories

See pages 229–231 for accessories.

Pro Harmony® Planning Information

PROFESSIONAL RANGES

Dual-Fuel:

Thermador Pro Harmony Dual-Fuel Ranges are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

Model	Required Circuit Breaker
	240 / 208V AC, 60 Hz
PRD486WDHU	50 A
PRD364WDHU	30 A
PRD366WHU	30 A
PRD305WHU	30 A
PRD304WHU	30 A

All-Gas:

Thermador Pro Harmony All-Gas Ranges are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

Model	Required Circuit Breaker
	120V AC, 60 Hz
PRG486WDH	20 A
PRG364WDH	20 A
PRG366WH	15 A
PRG305WH	15 A
PRG304WH	15 A

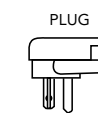
Induction:

Thermador Pro Harmony Induction Ranges are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

Model	Required Circuit Breaker
	240 / 208V AC, 60 Hz
PRI36LBHU	50 A
PRI30LBHU	50 A

Electrical Supply

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method.



WARNING: This appliance is equipped with a three-prong grounding plug for protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug. DO NOT ALTER THIS PLUG.

Electrical and Gas Locations

Typical placement of the electrical and gas supply can be found within the "Cutout and Range Dimensions" located on the installation pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or by hard-wiring to the power supply. All-gas ranges may be connected to the power supply with the supplied range cord or by hard-wiring. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances and/or the National Electric Code. The units must be properly grounded.

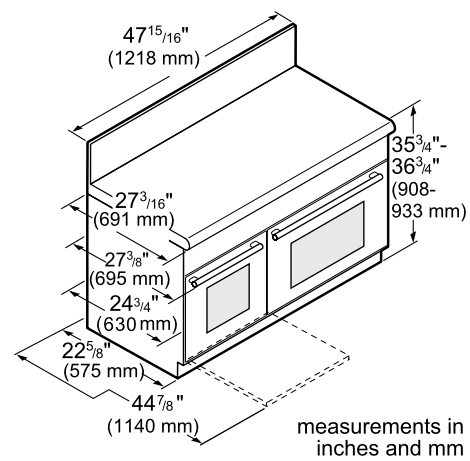
Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.



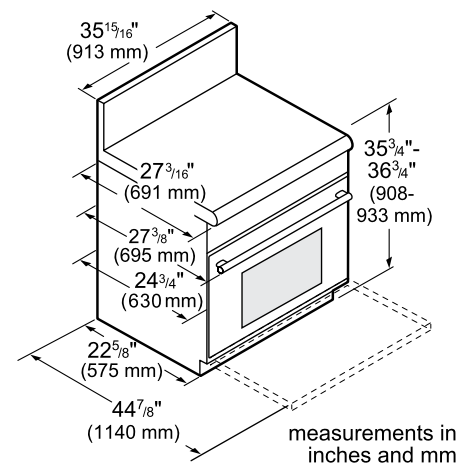
Pro Harmony® Installation

PROFESSIONAL RANGES

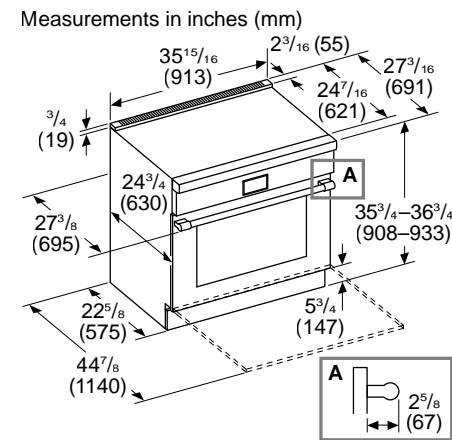
48-Inch Range Dimensions



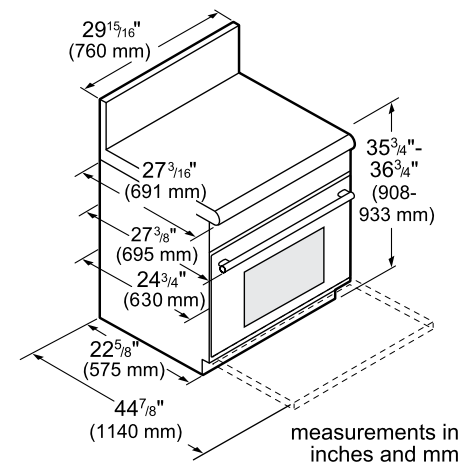
36-Inch Range Dimensions



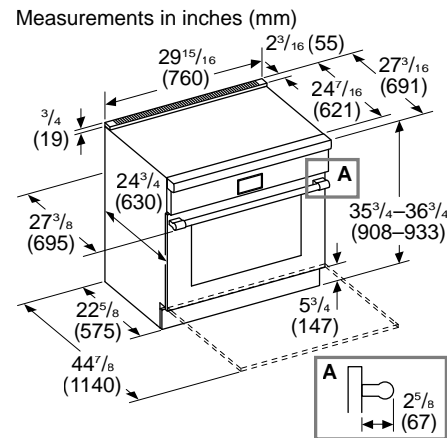
36-Inch Induction Range Dimensions



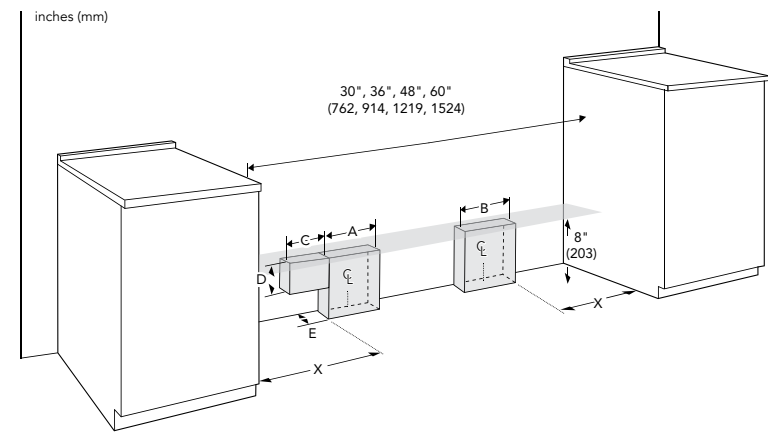
30-Inch Range Dimensions



30-Inch Induction Range Dimensions



Range Cutout Dimensions



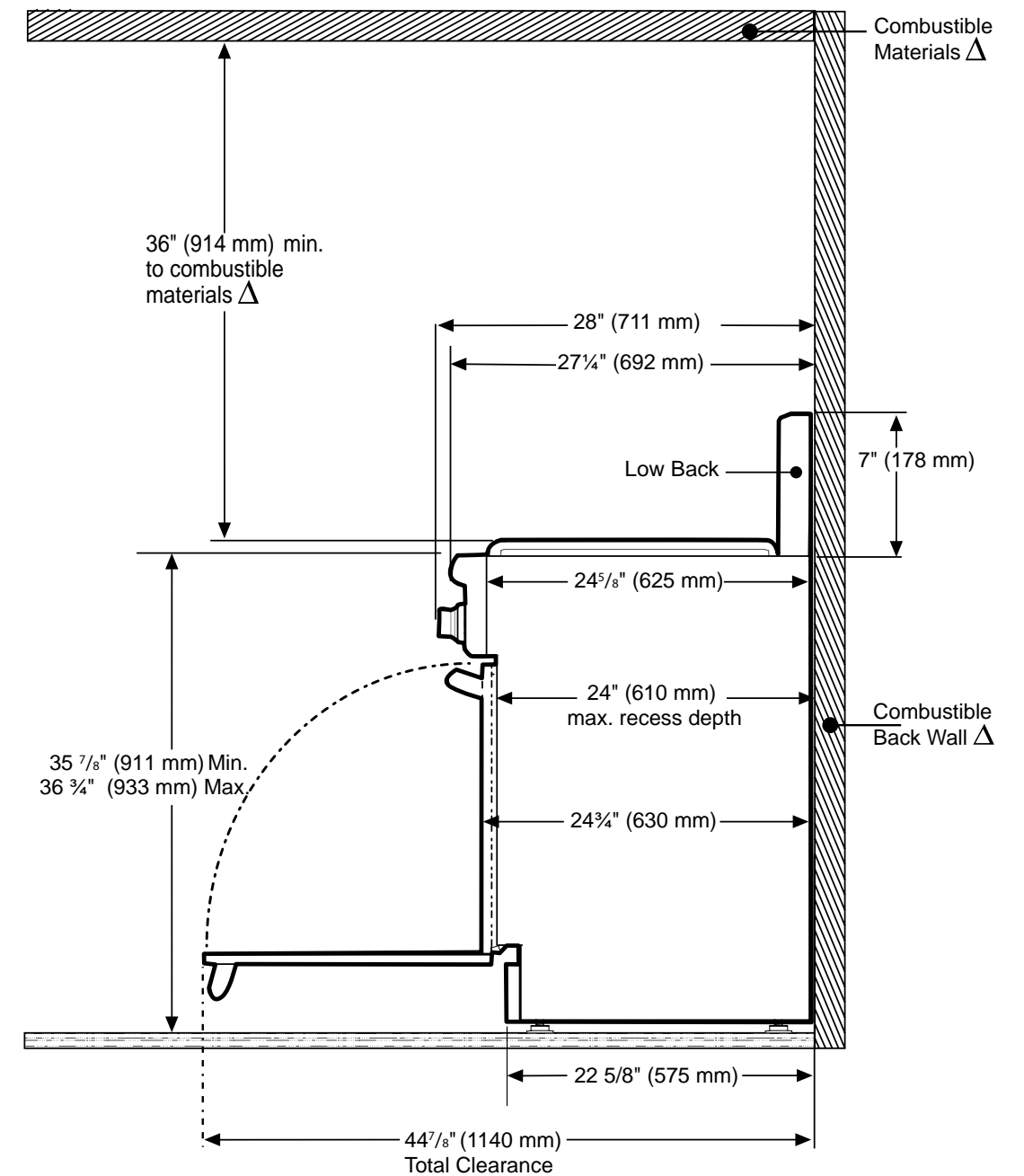
Range model	Gas zone A	Electric zone B	X	C	D	E
All Harmony series	4" (102)	6" (152)	5" (127)	N/A	N/A	2" (51)
36"/48" Grand series	4" (102)	6" (152)	8" (203)	4" (102)	3" (76)	2" (51)
60" Grand series	4" (102)	6" (152)	8" (203)	4" (102)	3" (76)	1" (25)

Pro Harmony® Installation

PROFESSIONAL RANGES, ALL-GAS AND DUAL-FUEL

48-Inch, 36-Inch and 30-Inch Dimensions and Clearance Requirements With "Low Back"

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



△ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

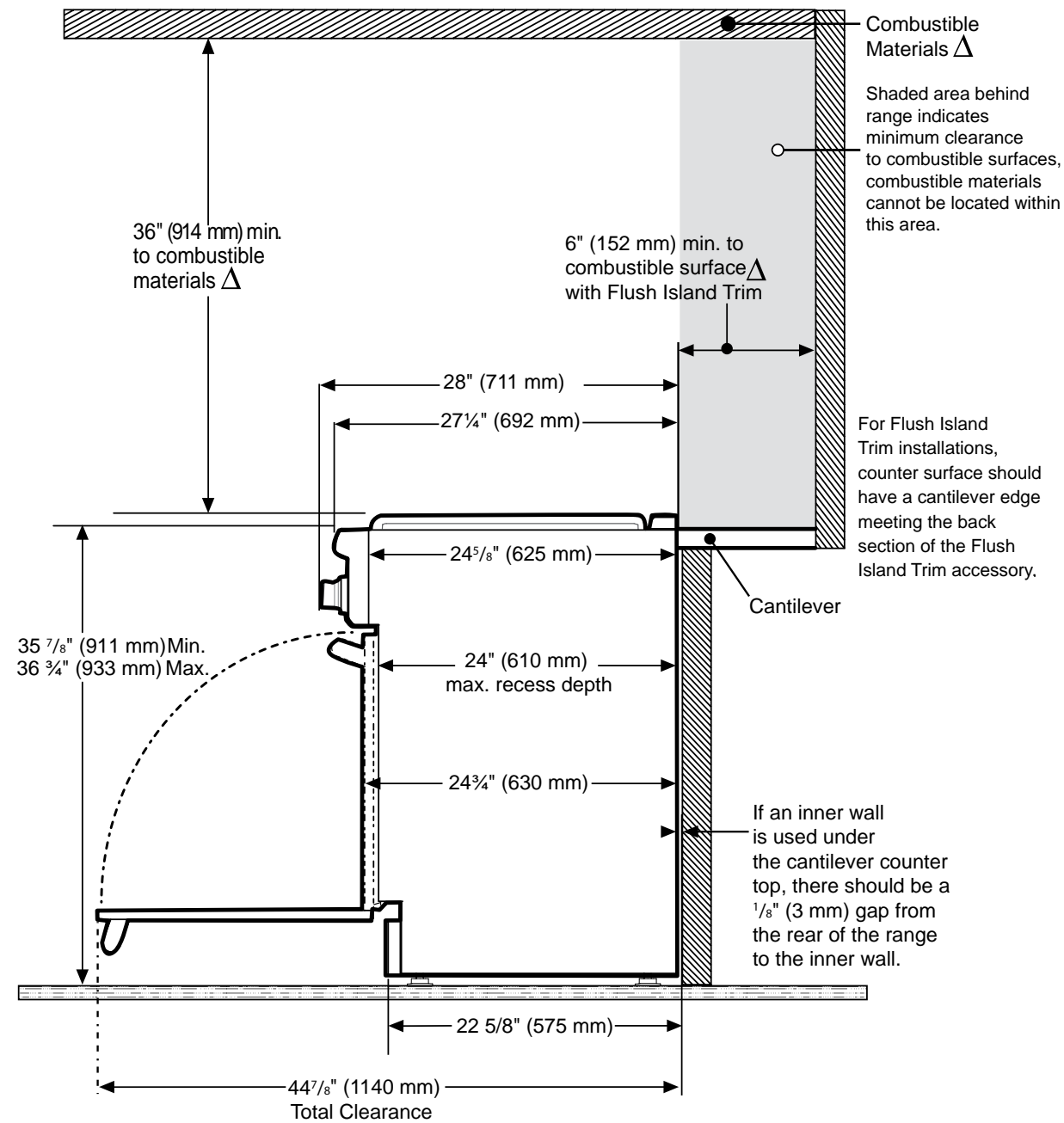
48-Inch and 36-Inch: Clearances of less than 6" (152mm) must be approved by the local codes and/or by the local authority having jurisdiction.



Pro Harmony® Installation

PROFESSIONAL RANGES, ALL-GAS AND DUAL-FUEL

48-Inch and 36-Inch Range Dimensions and Clearance Requirements With “Flush Island Trim”

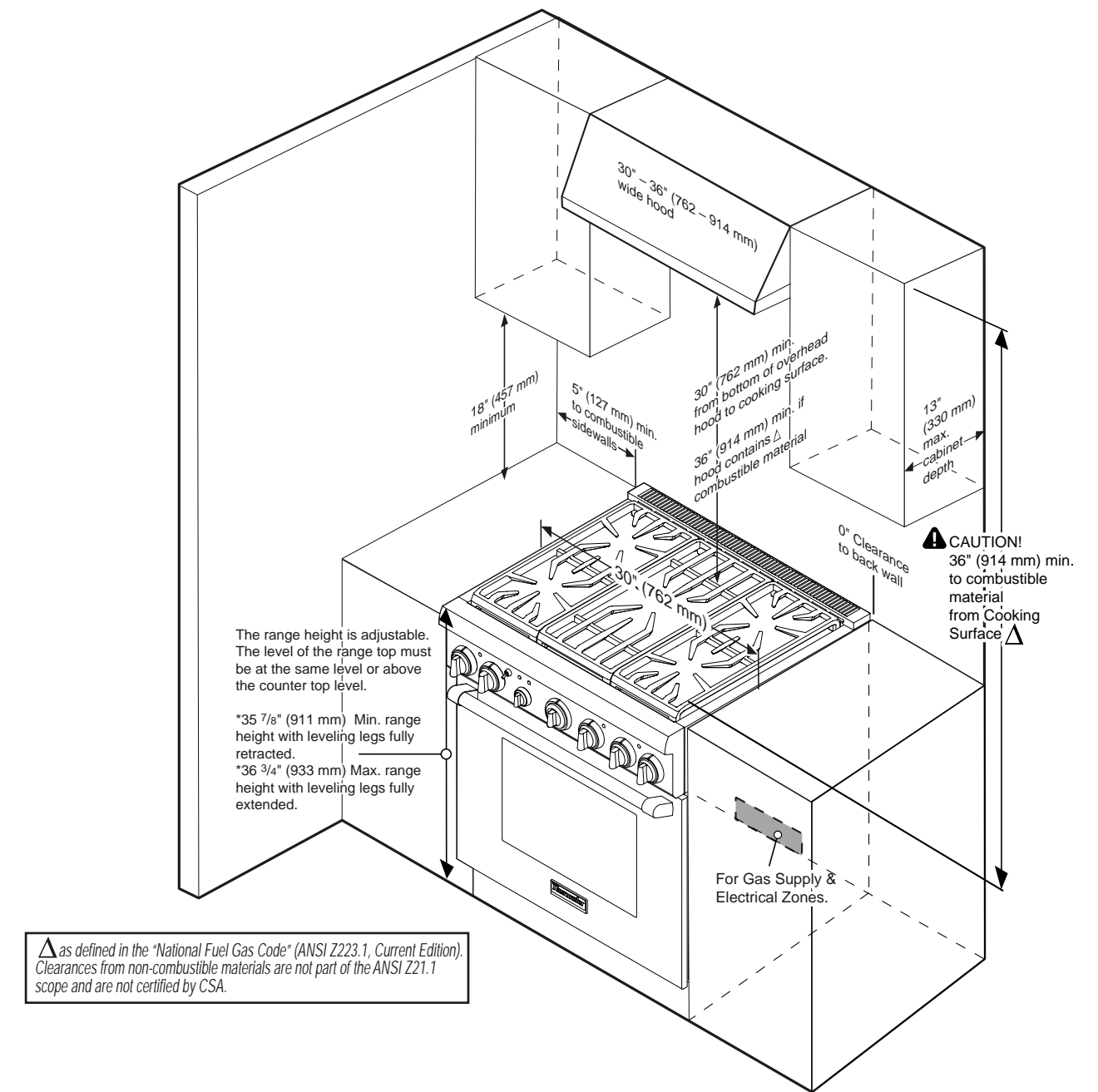


△ As defined in the “National Fuel Gas Code” (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 6” (152 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

Pro Harmony® Installation

PROFESSIONAL RANGES, ALL-GAS AND DUAL-FUEL

30-Inch Range Cabinet Clearances With Hood – 5 Burners



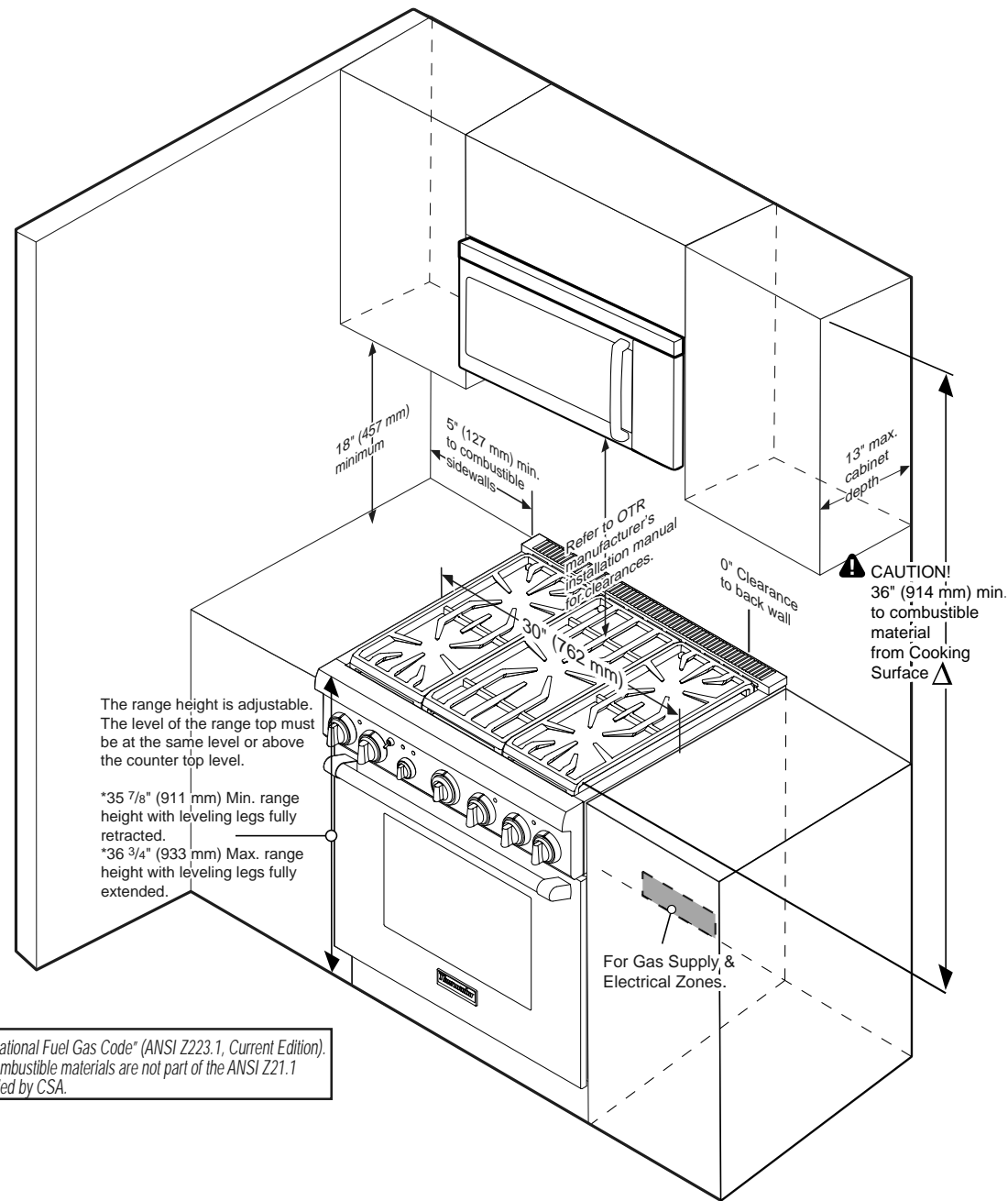
△ as defined in the “National Fuel Gas Code” (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.



Pro Harmony® Installation

PROFESSIONAL RANGES, ALL-GAS AND DUAL-FUEL

30-Inch Range Cabinet Clearances With Over-The-Range Microwave – 5 Burners



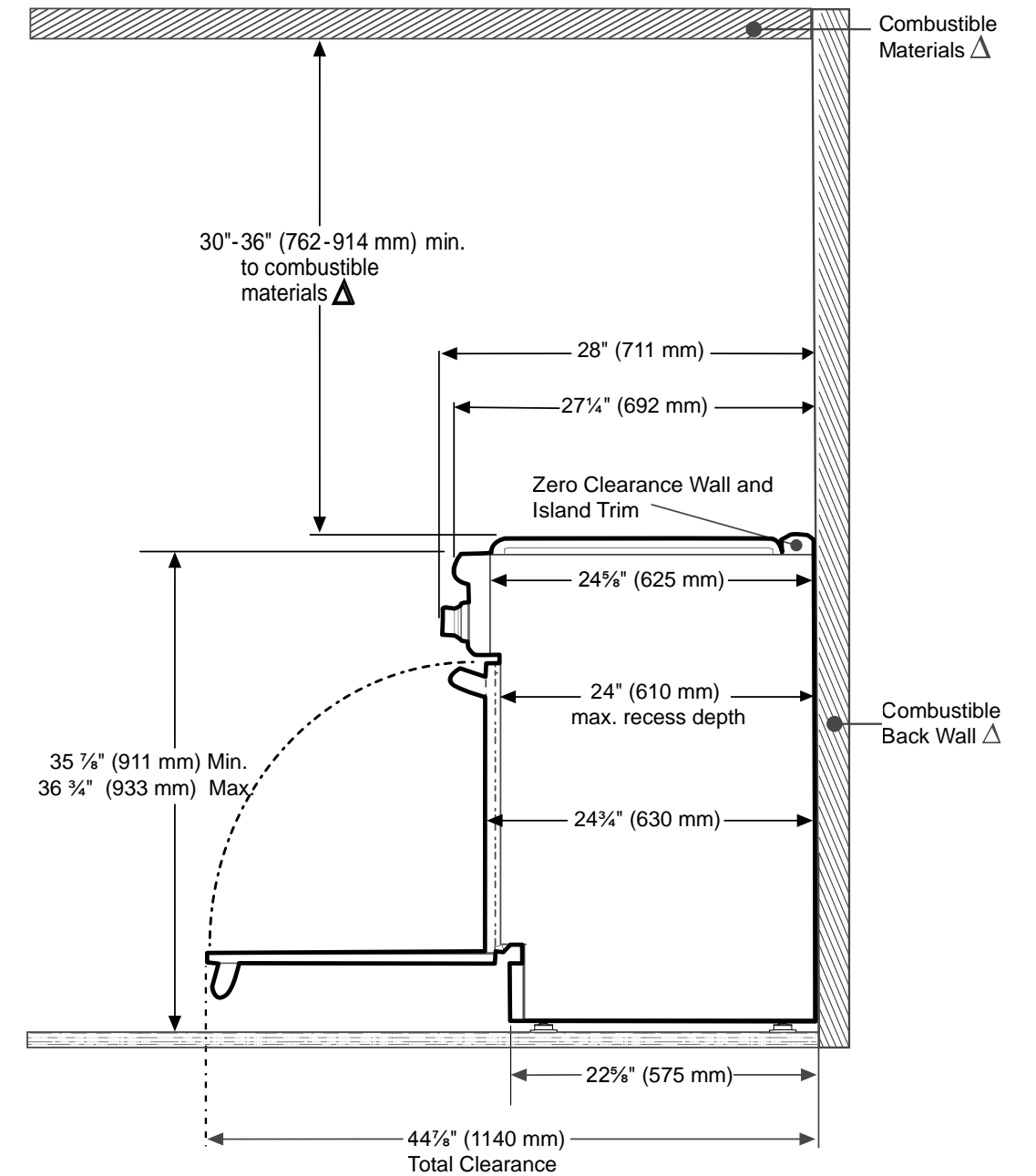
△ as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

Pro Harmony® Installation

PROFESSIONAL RANGES

Dimensions and Clearance Requirements – 30" Gas & Dual-Fuel Ranges & 30"/36" Induction Ranges

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



△ as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

Pro Grand® Quick Reference Chart

27-INCH COMMERCIAL-DEPTH, PROFESSIONAL

60-Inch Professional



PRD606WESG



PRD606WEG

Key Features

Fuel Type	Dual-Fuel	Dual-Fuel
Cooktop Configuration	6 + Double Griddle	6 + Double Griddle
Electric Griddle	Yes, Double	Yes, Double
Liberty® Induction Module	No	No
Oven Configuration	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Lg. & Sm. Convection Oven
Home Connect® (Wi-Fi Enabled)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)

Burner Performance

Patented Pedestal Star® Burners	6 (4 with ExtraLow®)	6 (4 with ExtraLow®)
QuickClean Base®	Yes	Yes
ExtraHigh Star® Burner (22,000 BTU)	1	1
ExtraLow® Simmer Burners	4	4

General / Oven Properties

Color TFT Touch Screen Interface	Yes	Yes
Oven Capacity Lg. / Sm.	5.7 / 1.6 cu. ft.	5.7 / 4.9 cu. ft.
Convection Oven Lg. / Sm.	Yes / Yes	Yes / Yes
Oven Racks	3 Telescopic, 1 Small Standard	3 Telescopic in Each Oven
Meat Probe	Multi-Point	Multi-Point
Self-Clean Lg. / Sm.	Yes / Yes	Yes / Yes
SoftClose® Hinges	Yes	Yes
Star-K Certified	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4"–36 3/4" x 59 15/16" x 27 7/8"	35 3/4"–36 3/4" x 59 15/16" x 27 7/8"
Required Cutout Size (HxWxD) (in)	35 3/4"–36 3/4" x 60" x 24"–25 1/8"	35 3/4"–36 3/4" x 60" x 24"–25 1/8"

Pro Grand® Quick Reference Chart

27-INCH COMMERCIAL-DEPTH, PROFESSIONAL

48-Inch Professional



PRD48WDSGU



PRD48WISGU



PRD486WDGU



PRD486WIGU



PRG486WDG

Key Features

Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel	Gas
Cooktop Configuration	6 + Griddle	6 + Induction	6 + Griddle	6 + Induction	6 + Griddle
Electric Griddle	Yes	No	Yes	No	Yes
Liberty® Induction Module	No	Yes	No	Yes	No
Oven Configuration	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Convection Oven (Lg.), Steam and Convection Oven (Sm.) and Warming Drawer	Lg. & Sm. Convection Oven	Lg. & Sm. Convection Oven	Lg. Convection Oven, Sm. Oven
Home Connect® (Wi-Fi Enabled)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)	Yes (Lg. Oven Only)

Burner Performance

Patented Pedestal Star® Burners	6 (4 with ExtraLow®)	6 (4 with ExtraLow®)	6 (4 with ExtraLow®)	6 (4 with ExtraLow®)	6 (4 with ExtraLow®)
QuickClean Base®	Yes	Yes	Yes	Yes	Yes
ExtraHigh Star® Burner (22,000 BTU)	1	1	1	1	1
ExtraLow® Simmer Burners	4	4	4	4	4

General / Oven Properties

Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes	Yes
Oven Capacity Lg. / Sm.	4.9 / 1.6 cu. ft.	4.9 / 1.6 cu. ft.	5.7 / 2.5 cu. ft.	5.7 / 2.5 cu. ft.	5.7 / 2.5 cu. ft.
Convection Oven Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
Oven Racks	3 Telescopic, 1 Small Standard	3 Telescopic, 1 Small Standard	3 Telescopic, 2 Small Telescopic	3 Telescopic, 2 Small Telescopic	3 Telescopic, 2 Small Telescopic
Meat Probe	Multi-Point	Multi-Point	Multi-Point	Multi-Point	Multi-Point
Self-Clean Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes	Yes
Star-K Certified	Yes	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"	35 3/4"–36 3/4" x 47 15/16" x 27 7/8"
Required Cutout Size (HxWxD) (in)	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"	35 3/4"–36 3/4" x 48" x 24"–25 1/8"



Pro Grand® Quick Reference Chart

27-INCH COMMERCIAL-DEPTH, PROFESSIONAL

36-Inch Professional



PRD364WDGU



PRD366WGU



PRD364WIGU



PRG366WG

Key Features

Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Gas
Cooktop Configuration	4 + Griddle	6 Burners	4 + Induction	6 Burners
Electric Griddle	Yes	No	No	No
Liberty® Induction Module	No	No	Yes	No
Oven Configuration	Convection Oven	Convection Oven	Convection Oven	Convection Oven
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes	Yes

Burner Performance

Patented Pedestal Star® Burners	4 (All with ExtraLow®)	6 (4 with ExtraLow®)	4 (All with ExtraLow®)	4 (All with ExtraLow®)
QuickClean Base®	Yes	Yes	Yes	Yes
ExtraHigh Star® Burner (22,000 BTU)	1	1	1	1
ExtraLow® Simmer Burners	4	4	4	4

General / Oven Properties

Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes
Oven Capacity	5.7 cu. ft.	5.7 cu. ft.	5.7 cu. ft.	5.7 cu. ft.
Convection Oven	Yes	Yes	Yes	Yes
Oven Racks	3 Telescopic	3 Telescopic	3 Telescopic	3 Telescopic
Meat Probe	Multi-Point	Multi-Point	Multi-Point	Multi-Point
Self-Clean	Yes	Yes	Yes	Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes
Star-K Certified	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"	35 3/4" – 36 3/4" x 35 15/16" x 27 7/8"
Required Cutout Size (HxWxD) (in)	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"	35 3/4" – 36 3/4" x 36" x 24" – 25 1/8"

Pro Grand® Planning Information

PROFESSIONAL RANGES

Model Options

There are three sizes of Thermador Pro Grand Ranges to choose from—60-inch, 48-inch and 36-inch. Models are available in your choice of all-gas or dual-fuel configurations. All models are 27-inches deep and available in stainless steel with a porcelain cooktop surface. Ranges are LP convertible by ordering the specified kit. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Grand Range, be sure to verify the cutout dimensions and electrical / gas connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Pro Grand Ranges feature a bold, professional design and a commercial-depth of 27-inches. These ranges can be installed in a wall or island installation.

Ventilation Requirements

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Reference the selection guide in the ventilation section for compatible Thermador hoods. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges.

Important Ventilation Notes:

- For wall installations, the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations, the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.
- Due to the high heat capability of these cooktops, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.
- For best smoke elimination, the lower edge of the hood should be installed 30"–36" above the appliance cooking surface.
- If the hood contains any combustible materials (i.e., a wood covering), it must be 36" or greater distance above the cooking surface.

Electrical and Gas Specifications

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

Natural Gas or LP

Thermador Dual-Fuel Pro Grand Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order the specified LP conversion kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

Natural Gas Requirements:

- Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line)
- Supply Pressure: 6" min. to 14" max. water column (14.9 to 34.9 mb)
- Manifold Pressure: 5" water column (12.5 mb)

Propane Gas Requirements:

- Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line)
- Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
- Manifold Pressure: 10" water column (24.9 mb)

High Altitude:

High altitude kits are available for Thermador Pro Harmony Ranges. Reference the Accessory chart or Contact Customer Support for details.

Optional Accessories

See pages 229–231 for accessories.



Pro Grand® Planning Information

PROFESSIONAL RANGES

Dual-Fuel:

Thermador Pro Grand Dual-Fuel Ranges are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

Model	Required Circuit Breaker
	240 / 208V AC, 60Hz
PRD606WESG	50 A
PRD606WEG	50 A
PRD48WDSGU	50 A
PRD48WISGU	50 A
PRD486WDGU	50 A
PRD486WIGU	50 A
PRD364WDGU	30 A
PRD366WGU	30 A
PRD364WIGU	50 A

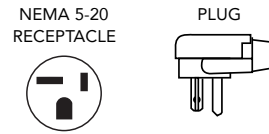
All-Gas:

Thermador Pro Grand All-Gas Ranges are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

Model	Required Circuit Breaker
	120V AC, 60 Hz
PRG486WDG	20 A
PRG366WG	15 A

Electrical Supply

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method.



WARNING: This appliance is equipped with a three-prong grounding plug for protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug. DO NOT ALTER THIS PLUG.

Electrical and Gas Locations

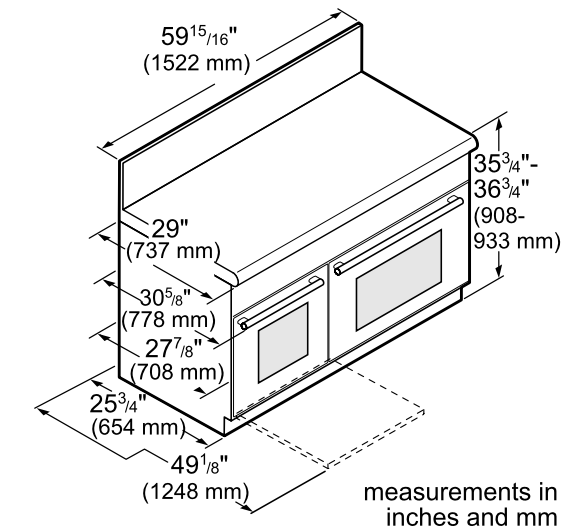
Typical placement of the electrical and gas supply can be found within the "Cutout and Range Dimensions" located on the installation pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or by hard-wiring to the power supply. All-gas ranges may be connected to the power supply with the supplied range cord or by hard-wiring. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances and/or the National Electric Code. The units must be properly grounded.

Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.

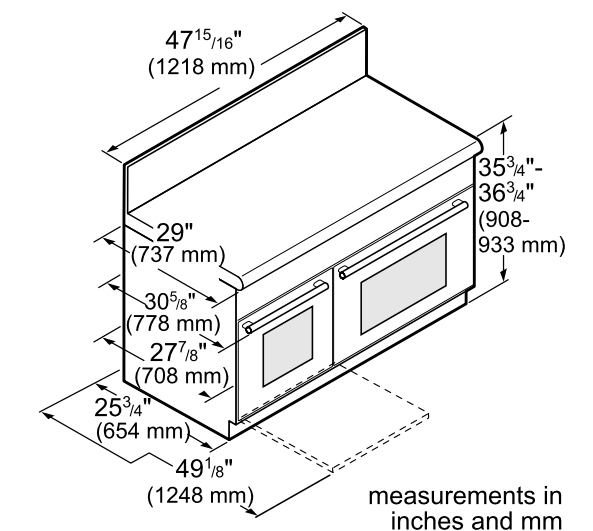
Pro Grand® Installation

PROFESSIONAL RANGES

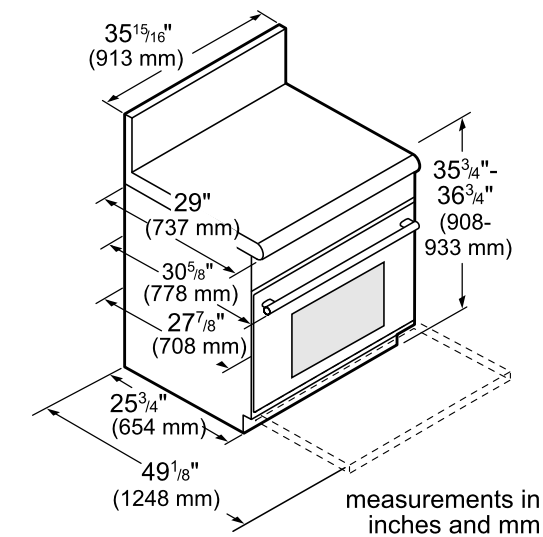
60-Inch Range Dimensions



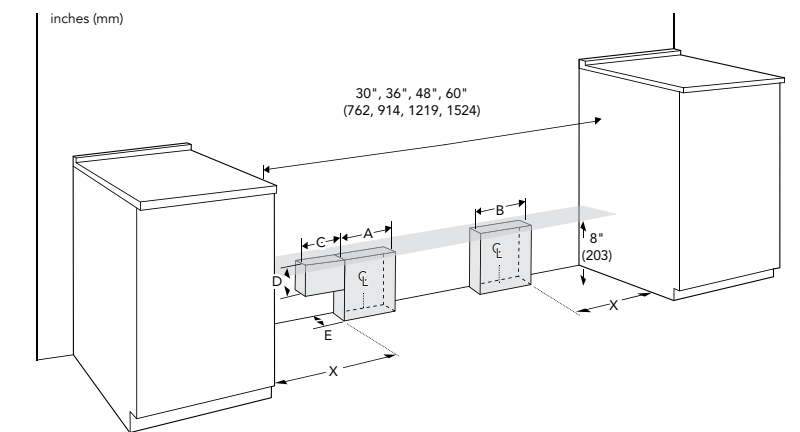
48-Inch Range Dimensions



36-Inch Range Dimensions



Range Cutout Dimensions



Range model	Gas zone A	Electric zone B	X	C	D	E
All Harmony series	4" (102)	6" (152)	5" (127)	N/A	N/A	2" (51)
36"/48" Grand series	4" (102)	6" (152)	8" (203)	4" (102)	3" (76)	2" (51)
60" Grand series	4" (102)	6" (152)	8" (203)	4" (102)	3" (76)	1" (25)

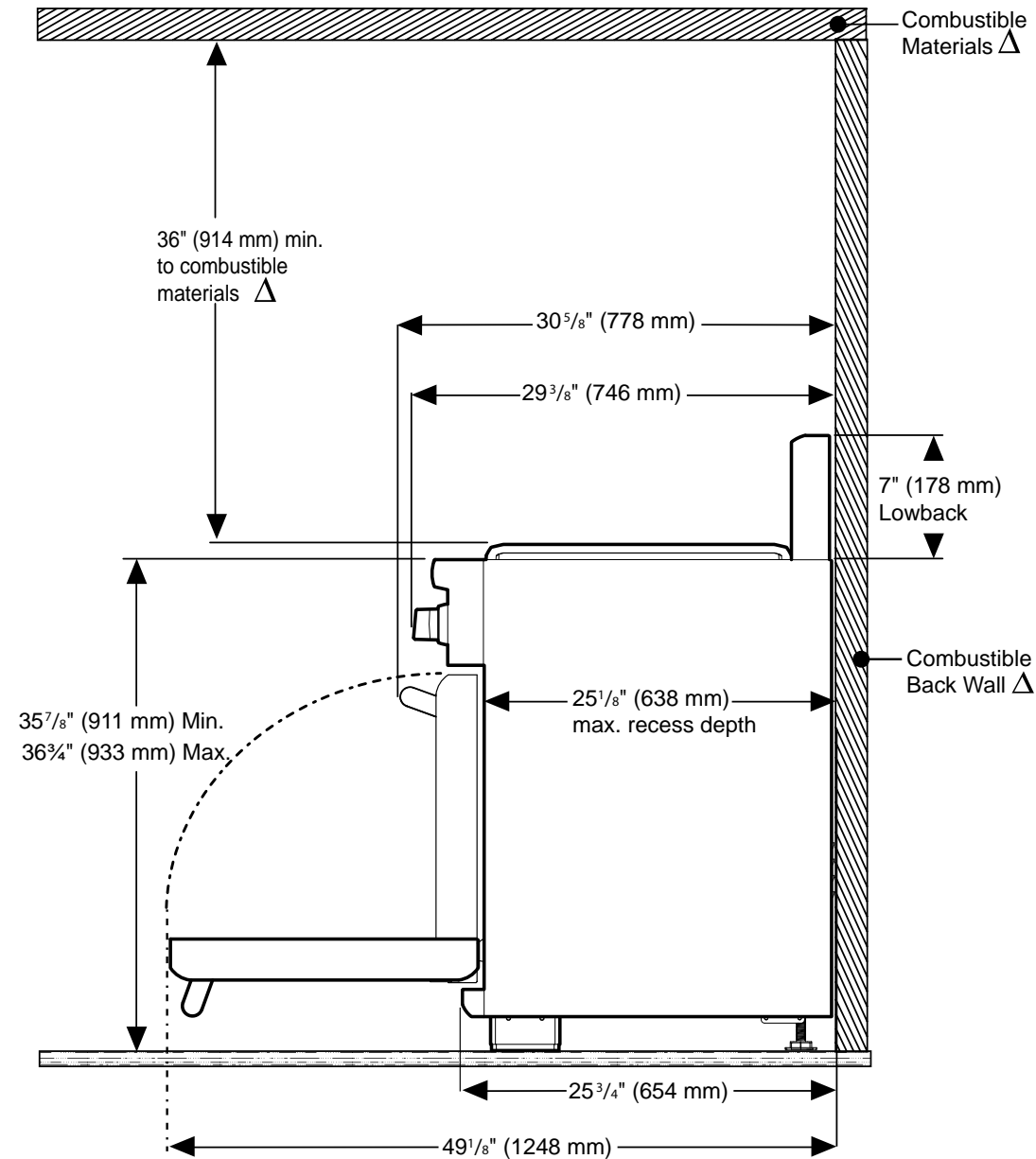


Pro Grand® Installation

PROFESSIONAL RANGES

60-Inch, 48-Inch and 36-Inch Range Dimensions and Clearance Requirements With “Low Back”

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

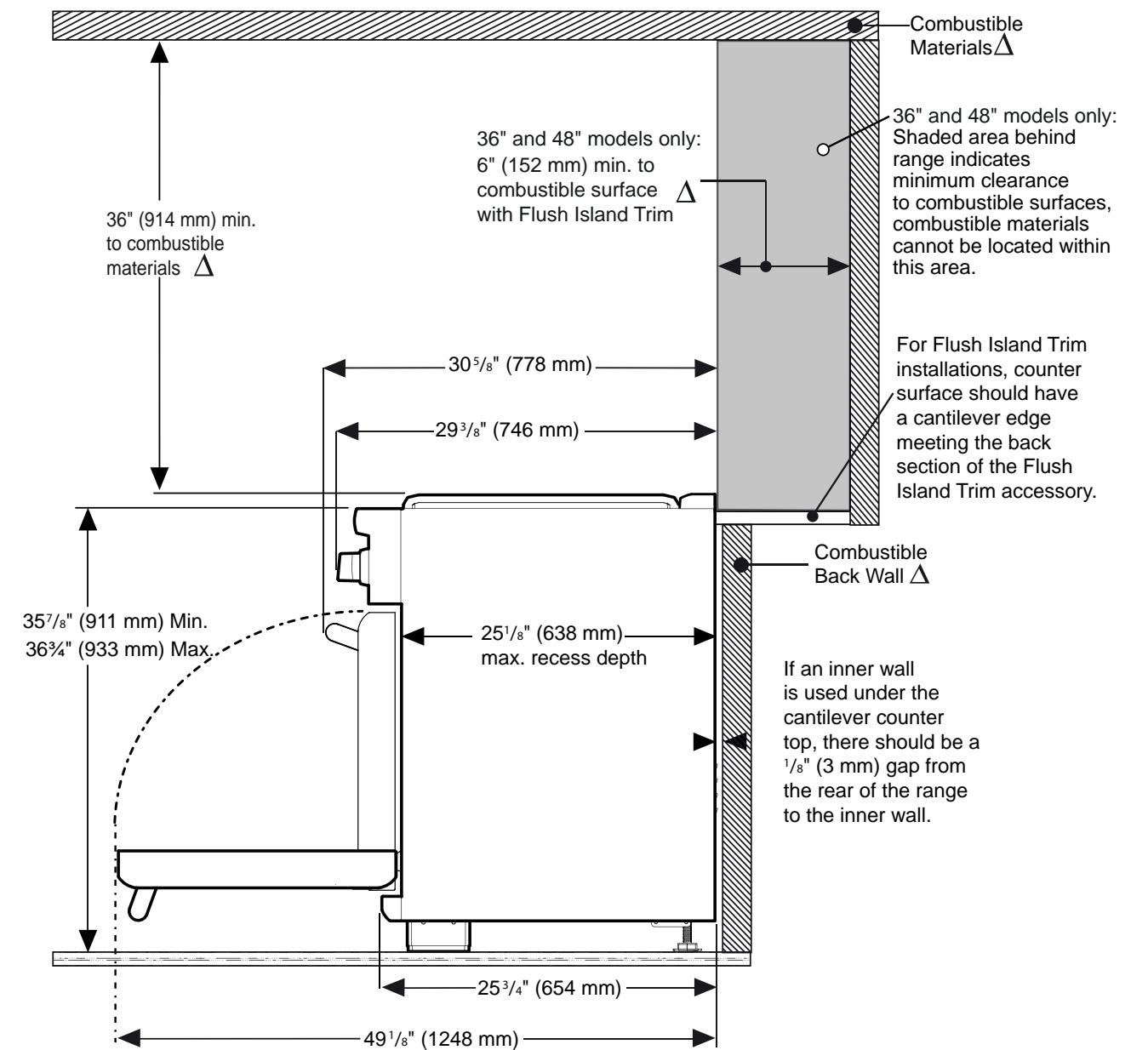


△ 60-Inch Pro Grand Ranges are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

Pro Grand® Installation

PROFESSIONAL RANGES

60-Inch, 48-Inch and 36-Inch Range Dimensions and Clearance Requirements With “Flush Island Trim”



△ 60-Inch Pro Grand Ranges are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.





RANGETOPS

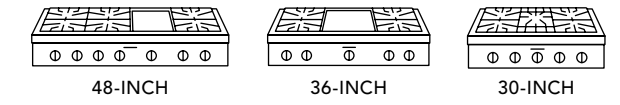
FOR THE PROFESSIONAL COLLECTION

Thermador® Rangetops feature an array of innovative new features, such as LED illumination of the control panel knobs, combined with exclusive heritage features, like our patented Pedestal Star® Burner with QuickClean Base®.

Kitchen Design: Casie Cormier, Life Forward Designs



Professional Rangetops



★ **Our Exclusive, Patented Pedestal Star® Burner**
 By creating a perimeter 56% longer than a round burner, the unique star shape allows for more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating.

★ **QuickClean Base®**
 The raised, patented Pedestal Star® Burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A teardrop emboss allows for easier cleanup.

★ **ExtraLow®**
 Our ExtraLow® feature provides a wide range of temperature control. It cycles the patented Pedestal Star® Burner on and off to maintain a very low temperature. Perfect for simmering delicate sauces, or keeping food warm without scorching or stirring.

LED Bullnose Down Lighting
 Our thoughtfully designed rangetop offers LED lighting to illuminate the control panel.

Custom Configurations
 Configure your rangetop to match the way you cook, by selecting a 12" electric griddle model with an optional grill accessory. Both are easy to clean and dishwasher safe.



★ **Thermador® Exclusive**
 Features vary by model. See Thermador.com or specification sheets for details.



Professional Rangetops

48-INCH



6 Burners with Griddle

- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Bullnose Down Lighting

48-Inch – PCG486WD



★ Blue Knob Kit

Accessorize any Professional Rangetop with a Signature Thermador Blue Knob Kit.

See page 232

Professional Rangetops

36-INCH



4 Burners with Griddle

- 4 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Electric Griddle
- Porcelain Surface
- LED Bullnose Down Lighting

36-Inch – PCG364WD



6 Burners

- 6 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Bullnose Down Lighting

36-Inch – PCG366W

Professional Rangetops

30-INCH



★ 5 Burners

- 5 Patented Pedestal Star® Burners (2 with ExtraLow®)
- Porcelain Surface
- LED Bullnose Down Lighting

30-Inch – PCG305W



Professional Rangetops Quick Reference Chart

Professional



PCG486WD
48-INCH GAS



PCG364WD
36-INCH GAS

Key Features

	6 Burners + Griddle	4 Burners + Griddle
Cooktop Configuration	6 Burners + Griddle	4 Burners + Griddle
Patented Pedestal Star® Burners	6 (2 with ExtraLow®)	4 (2 with ExtraLow®)
QuickClean Base®	Yes	Yes
LED Downlighting	Yes	Yes
Star-K Certified	Yes	Yes

General Properties

	Metal Knobs	Metal Knobs
Controls	Metal Knobs	Metal Knobs
Sealed Burners	Yes	Yes
Grate Material	Cast Iron	Cast Iron
Griddle Material	Non-Stick, Rust-Proof Cast-Aluminum	Non-Stick, Rust-Proof Cast-Aluminum

Burner Performance

ExtraLow® Simmer Burners	2	2
Power of Center 12" Electric Griddle (W)	1,630 W (6-Pass 2x)	1,630 W (6-Pass 2x)
Electronic Re-ignition	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 47 15/16" x 25 13/16"	8 1/8" x 35 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 46 1/4" x 22 13/16"	7 11/16" x 35 1/8" x 22 13/16"

★ Thermador® Exclusive

See page 232 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

See page 232 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Professional Rangetops Quick Reference Chart



Key Features

Cooktop Configuration	6 Burners	5 Burners
Patented Pedestal Star® Burners	6 (2 with ExtraLow®)	5 (2 with ExtraLow®)
QuickClean Base®	Yes	Yes
LED Downlighting	Yes	Yes
Star-K Certified	Yes	Yes

General Properties

Controls	Metal Knobs	Metal Knobs
Sealed Burners	Yes	Yes
Grate Material	Cast Iron	Cast Iron
Griddle Material	N/A	N/A

Burner Performance

ExtraLow® Simmer Burners	2	2
Power of Center 12" Electric Griddle (W)	N/A	N/A
Electronic Re-ignition	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 35 15/16" x 25 13/16"	8 1/8" x 29 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 35 1/8" x 22 13/16"	7 11/16" x 29 1/8" x 22 13/16"

Planning Information

PROFESSIONAL RANGETOPS

Model Options

There are three sizes of Thermador Professional® Rangetops to choose from—30-inch, 36-inch and 48-inch. Models are available with various rangetop configurations. Every model is LP convertible by ordering a conversion kit. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Professional Rangetop, be sure to verify the cutout dimensions and electrical / gas connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

Above a Warming Drawer

Thermador Professional Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" (70 mm) clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

Rear Clearance Requirements

30-Inch model PCG305W is suitable for 0" rear clearance to combustible surfaces.

All other models must meet these clearances:

Thermador recommends a minimum 6" (152 mm) rear clearance to a combustible surface. Clearances of less than 6" must be approved by the local codes and / or by the local authority having jurisdiction.

When installing against a combustible surface, a Thermador Low Backguard (purchased separately) is required for a 0" rear clearance to the combustible surface.

Optional Accessories

See page 232 for accessories.

Electrical and Gas Specifications

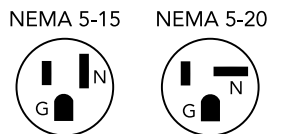
Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

Thermador Professional® Rangetops are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

Model	Required Circuit Breaker
	120V AC, 60Hz
PCG486WD	20 A
PCG364WD	20 A
PCG366W	15 A
PCG305W	15 A

Electrical Supply

The cord supplied with the gas ranges having an electric griddle requires a NEMA 5-20 receptacle. All other gas units require a NEMA 5-15 receptacle.



Gas Requirements and Hookup

Rangetops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order the specified LP conversion kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

Natural Gas Requirements:

- Inlet Connection: 1/2" NPT internal (Minimum 3/4" dia. flex line)
- Supply Pressure: 6" min. to 14" max. water column (14.9 to 34.9 mb)
- Manifold Pressure: 5" water column (12.5 mb)

Propane Gas Requirements:

- Inlet Connection: 1/2" NPT internal (Minimum 3/4" dia. flex line)
- Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
- Manifold Pressure: 10" water column (24.9 mb)

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

High Altitude

High altitude kits are available for Thermador Pro Rangetops. Reference the Accessory chart or Contact Customer Support for details.

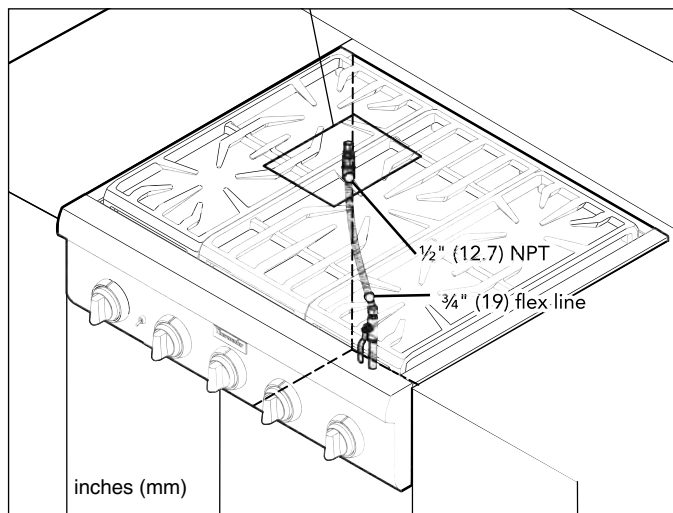


Planning Information

PROFESSIONAL RANGETOPS

Gas Inlet Location

	30-Inch	36-Inch	48-Inch
From left side to centerline of gas inlet	6 3/8" (152 mm)	11" (267 mm)	
From rear to centerline of gas inlet	2 1/4" (54 mm)		



Ventilation Requirements

We strongly recommend that a Thermador Professional Wall Hood, Island Hood or Custom Insert be installed with all Thermador Professional Rangetops. Due to the high heat capability of these units, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.

Downdraft ventilation should not be used. Due to the high heat of the Rangetop burners, installing a microwave oven with a ventilation system over the rangetop is not recommended on anything other than the 30" 5-Burner. Refer to OTR manufacturer's installation manual for clearances.

The following table indicates the ventilation hood options for use with Thermador Professional Rangetops. Refer to the Ventilation Selection Guide in the Ventilation section or www.thermador.com for a complete selection of ventilation options, blowers, and accessories.

Width	Configuration	Ventilation Options
48"	6 Burners with Griddle	48" or 54" Pro Wall Hood 48" Wall Chimney Hood 54" Island Hood 48" or 54" Custom Insert
36"	4 Burners with Griddle, and 6 Burners	36" or 42" Pro Wall Hood 36" Wall Chimney Hood 42" Island Hood 36" or 42" Custom Insert
30"	5 Burners	30" or 36" Pro Wall Hood 30" or 36" Wall Chimney Hood 30" or 36" Drawer Hood 36" or 42" Island Hood 30" or 36" Custom Insert

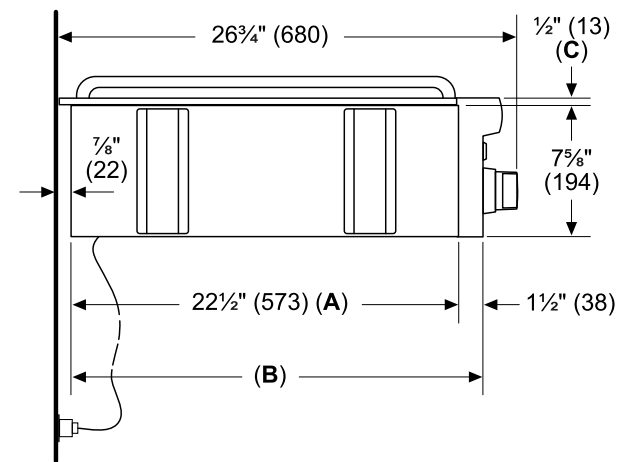
Important Ventilation Notes:

- For wall installations, the hood width must, at a minimum, equal the width of the Rangetop. Where space permits, a hood larger in width than the Rangetop may be desirable for improved ventilation performance.
- For island installations, the hood width should overhang the width of the Rangetop by a minimum of 3" (76 mm) on each side.
- For best smoke elimination, the lower edge of the hood should be installed 30" (762 mm) above the range cooking surface.
- If the hood contains any combustible materials (i.e. a wood covering), it must be installed a minimum of 36" (914 mm) above the cooking surface.
- Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes.
- A qualified heating and ventilating contractor should be consulted.

Installation

PROFESSIONAL RANGETOPS

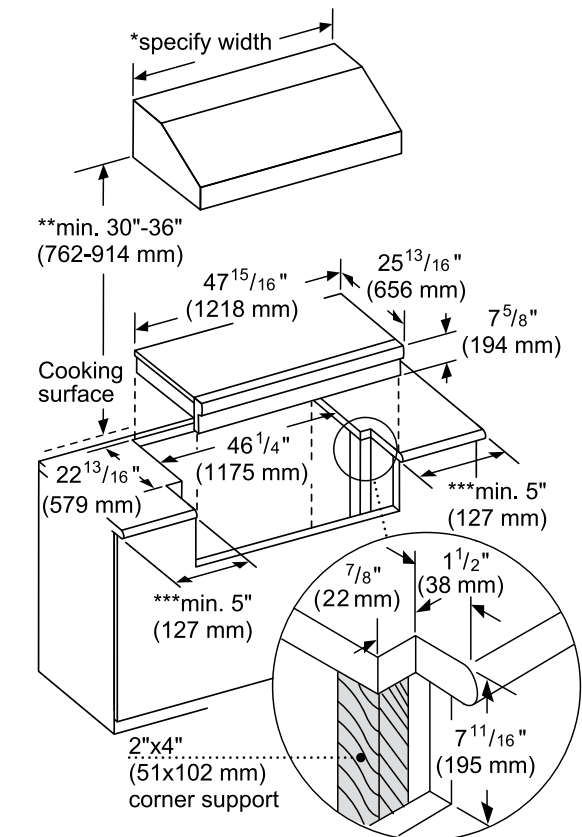
48" Rangetop Side View



- A:** Cabinet face for installation with projecting control panel.
- B:** Cabinet face for installation with flush control panel.
- C:** Side flange

48-Inch Rangetop Cutout Dimensions

* Minimum recommended hood width equals that of the range or cooktop.



- ** 36" minimum clearance from cooking surface to combustible surfaces.
 - *** 5" minimum clearance from cooking surface to combustible side wall.
- Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches (mm)

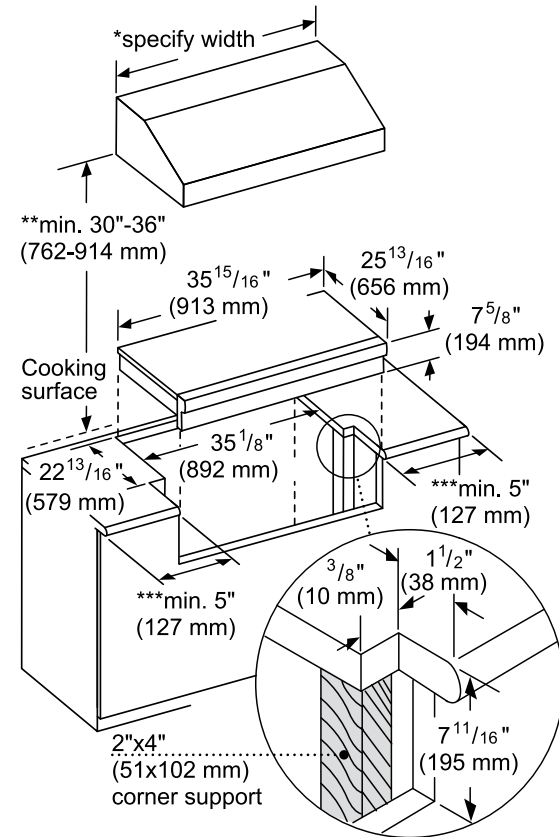


Installation

PROFESSIONAL RANGETOPS

36-Inch Rangetop Cutout Dimensions

* Minimum recommended hood width equals that of the range or cooktop.



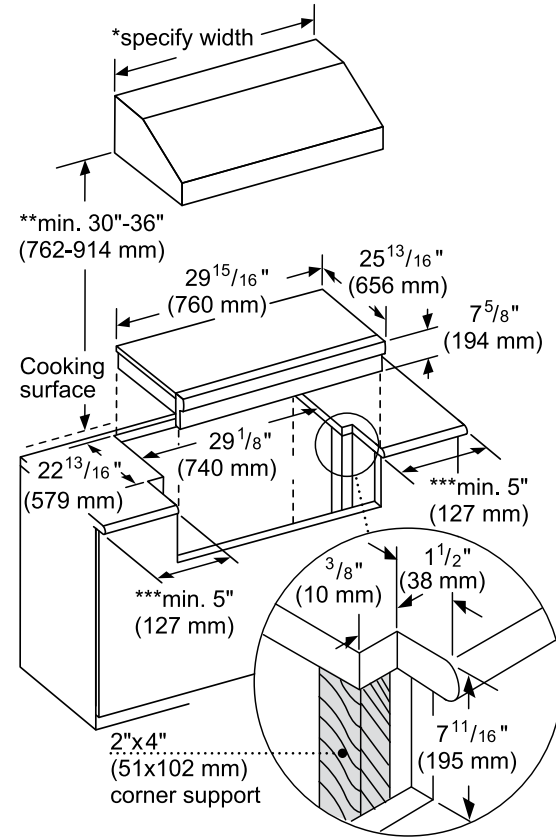
** 36" minimum clearance from cooking surface to combustible surfaces.
 *** 5" minimum clearance from cooking surface to combustible side wall.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches (mm)

30-Inch Rangetop Cutout Dimensions

* Minimum recommended hood width equals that of the range or cooktop.



** 36" minimum clearance from cooking surface to combustible surfaces.
 *** 5" minimum clearance from cooking surface to combustible side wall.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches (mm)

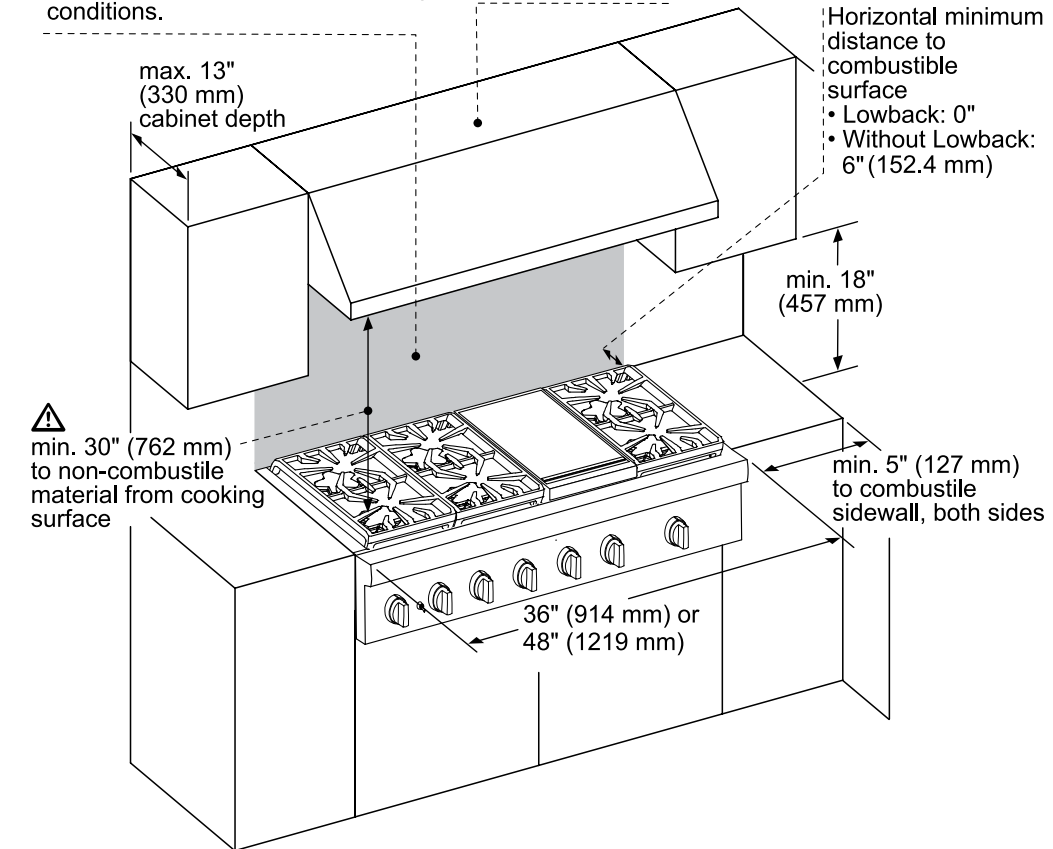
Installation

PROFESSIONAL RANGETOPS

48-Inch and 36-Inch Rangetop Clearances

The shaded area behind the rangetop indicates an opportunity to discolor the back wall under certain cooking conditions.

See the Ventilation Planning Guide for recommended hood options



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

⚠ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances must be approved by the local codes and/or by the local authority having jurisdiction.

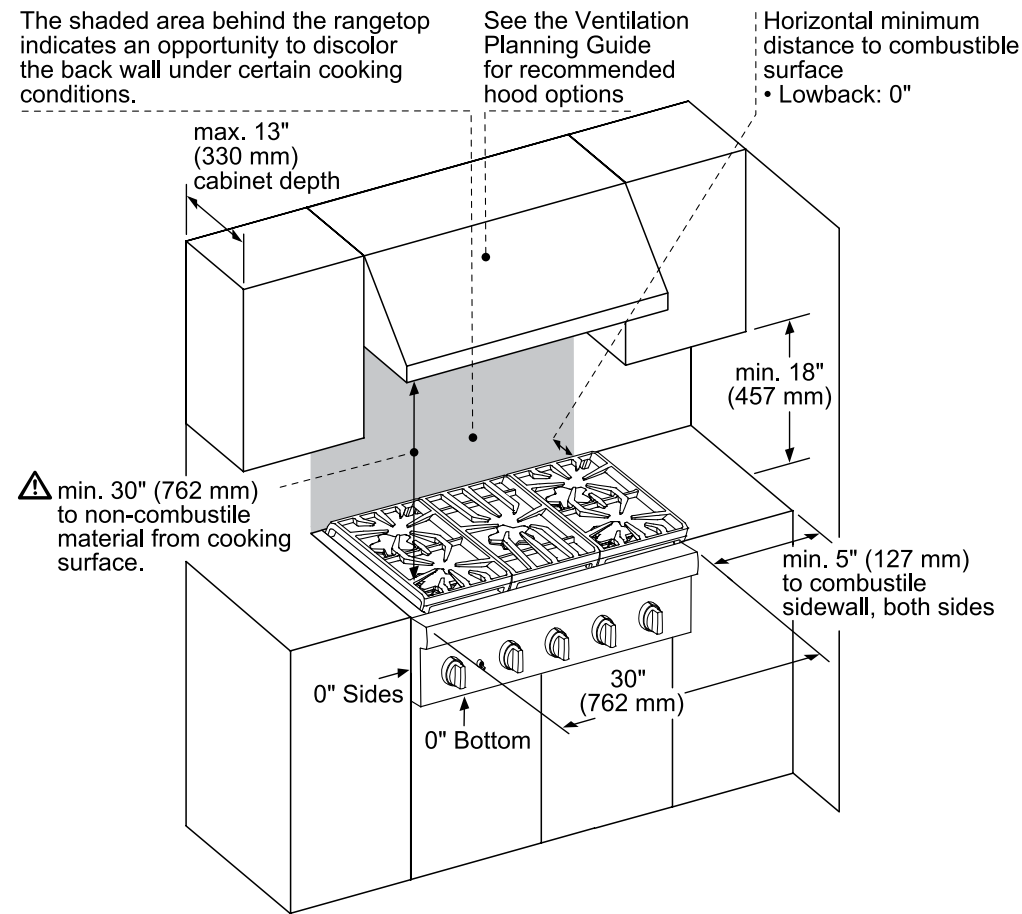
measurements in inches (mm)



Installation

PROFESSIONAL RANGETOPS

30-Inch Rangetop Installation with Hood



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

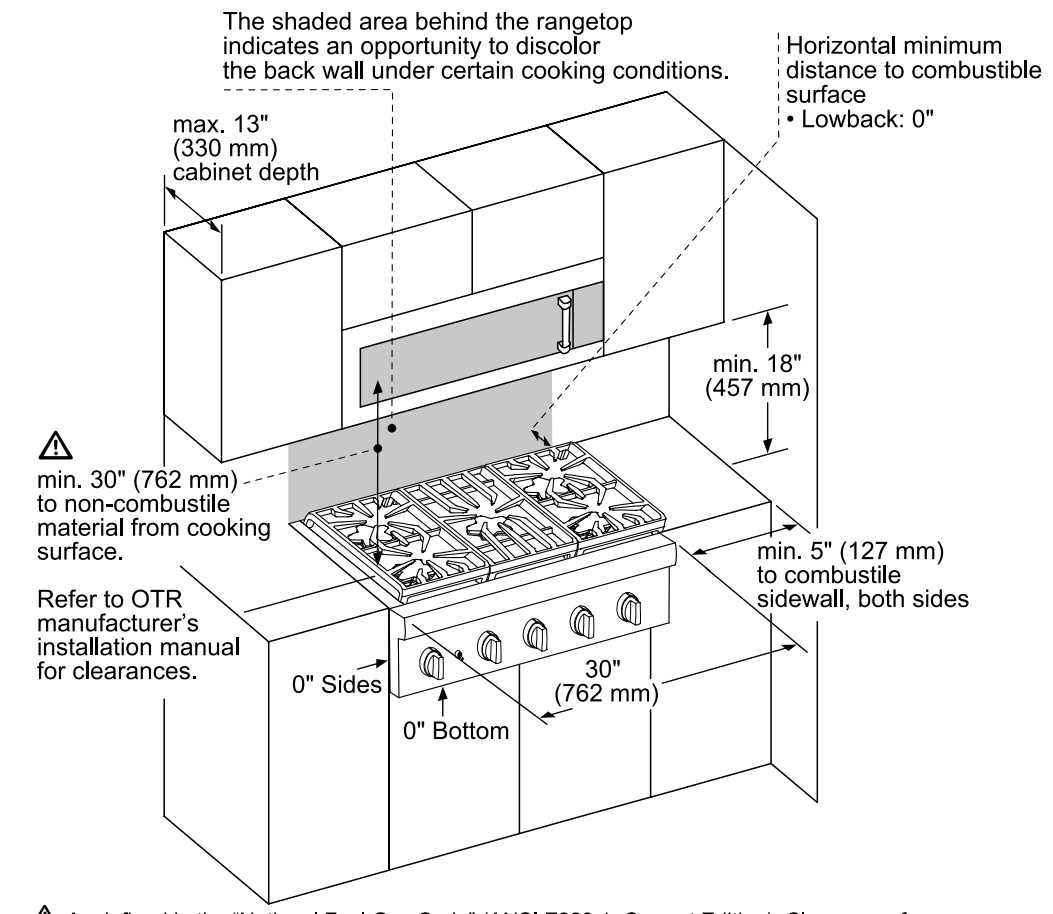
⚠ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances must be approved by the local codes and/or by the local authority having jurisdiction.

measurements in inches (mm)

Installation

PROFESSIONAL RANGETOPS

30-Inch Rangetop Installation with Over-the-Range Microwave



NOTE: See the Ventilation Planning Guide for recommended hood options. Due to the high heat of the burners, installing a microwave oven with a ventilation system over the appliance is not recommended on anything other than the 30" 5-Burner. Refer to the OTR manufacturer's installation manual for clearances.

⚠ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances must be approved by the local codes and/or by the local authority having jurisdiction.

measurements in inches (mm)





BUILT-IN OVENS

FOR PROFESSIONAL & MASTERPIECE® COLLECTIONS

Updated with vibrant color displays, stunning metallic gray glass, and luxurious stainless steel, Thermador Collections are available in two bold styles: Masterpiece® with contemporary handles for a sleek, modern look, and Professional with bold handles and rotating knobs.

Design: Terracotta Design Build
Photo: Jeff Herr, Jeff Herr Photography



Design: Michelle Nussbaumer; House Beautiful Kitchen of the Year

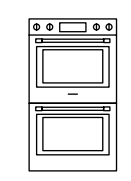


Single Ovens



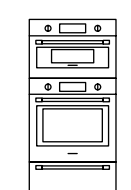
One of the largest in its class, Thermador True Convection Ovens offer precise cooking on multiple levels without flavor transfer.

Double Ovens



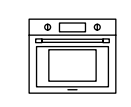
Double the cooking capacity with a Convection Oven and your choice of Steam, Speed, Microwave, or a Double Convection Oven.

Triple Ovens



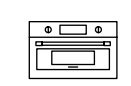
Fully equipped with a True Convection Oven, Warming Drawer, and Speed Oven.

Steam Ovens



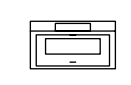
Convection Steam Ovens help retain healthy nutrients, and include our True Convection baffle system to eliminate flavor transfer.

Speed Ovens



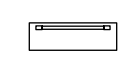
Convection baking, broiling, and microwave in one powerful, ultra-convenient unit.

Microwaves



Thermador offers both built-in drop-down door Microwaves and MicroDrawer® options, with 10 cooking modes, auto defrost, and convenient sensor cooking to achieve perfect results. A built-in microwave with 30-inch trim kit is also available along with a built-under microwave hood.

Drawers



Warming Drawers are engineered to keep dishes warm before serving and the custom panel model features a SoftClose® drawer.





Kitchen Designed by: Sun West Custom Homes, New American Home

Single Ovens

PROFESSIONAL



- True Convection
 - Rotisserie
 - 3 Telescopic Racks
 - 16 Cooking Modes
 - Maxbroil®
 - Multi-point Meat Probe
 - Halogen Illumination
- 30-Inch – POD301W



- Left Side Opening Door
- 30-Inch – POD301LW



- Right Side Opening Door
- 30-Inch – POD301RW



- True Convection
 - 1 Telescopic Rack
 - 13 Cooking Modes
 - Meat Probe
 - Halogen Illumination
 - SoftClose® Door
- 30-Inch – PO301W

Single Ovens

MASTERPIECE® WITH PROFESSIONAL HANDLE



- True Convection
 - 1 Telescopic Rack
 - 11 Cooking Modes
 - Halogen Illumination
 - SoftClose® Door
- 30-Inch – ME301YP



Blue Knob Kit

Accessorize any Professional Oven with a Signature Thermador Blue Knob Kit.

See page 233

Steam & Convection Ovens

PROFESSIONAL & MASTERPIECE®



- Large 2.8 cu. ft. Cavity
 - Steam, True Convection, Steam Convection and Broil
 - 3 Telescopic Racks
 - Multi-point Meat Probe
- 30-Inch – PODS301B



- Large 2.8 cu. ft. Cavity
 - Steam, True Convection, Steam Convection and Broil
 - 3 Telescopic Racks
 - Multi-point Meat Probe
- 30-Inch – MEDS301BS

Single Ovens

MASTERPIECE®



- True Convection
 - Rotisserie
 - 3 Telescopic Racks
 - 16 Cooking Modes
 - Maxbroil®
 - Multi-point Meat Probe
 - Halogen Illumination
- 30-Inch – MED301WS



- Left Side Opening Door
- 30-Inch – MED301LWS



- Right Side Opening Door
- 30-Inch – MED301RWS



- True Convection
 - 1 Telescopic Rack
 - 13 Cooking Modes
 - Meat Probe
 - Halogen Illumination
 - SoftClose® Door
- 30-Inch – ME301WS

See page 233 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

See page 233 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Steam & Convection Combination Ovens

PROFESSIONAL & MASTERPIECE®



Double Combination

- Convection Steam Oven and True Convection Oven
- Rotisserie
- 6 Telescopic Racks
- Cooking Modes, 17 Upper, 16 Lower
- Maxbroil®
- Multi-point Meat Probe
- LED / Halogen Illumination

Professional
30-Inch –
PODS302B

Masterpiece
30-Inch –
MEDS302BS

Combination Ovens

PROFESSIONAL & MASTERPIECE®



Professional
30-Inch –
PODMCW31W

Masterpiece
30-Inch –
MEDMCW31WS

Professional
30-Inch –
PODMC301W

Masterpiece
30-Inch –
MEDMC301WS

Professional
30-Inch –
POM301W

Masterpiece
30-Inch –
MEM301WS

Triple Combination with Speed Oven and Warming Drawer

- Speed Oven, True Convection Oven and Warming Drawer
- Rotisserie
- 3 Telescopic Racks
- Cooking Modes, 36 Upper, 16 Lower
- Multi-point Meat Probe
- LED / Halogen Illumination

Double Combination with Speed Oven

- Speed Oven and True Convection Oven
- Rotisserie
- 3 Telescopic Racks
- Cooking Modes, 36 Upper, 16 Lower
- Multi-point Meat Probe
- LED / Halogen Illumination

Double Combination with Microwave

- Microwave and True Convection Oven
- 1 Telescopic Rack
- Cooking Modes, 9 Upper, 13 Lower
- Meat Probe
- LED / Halogen Illumination
- SoftClose® Doors

Double Ovens

PROFESSIONAL



- True Convection in Both Ovens
- Rotisserie
- 4 Telescopic Racks
- Cooking Modes, 16 Upper, 13 Lower
- Maxbroil®
- Multi-point Meat Probe
- Halogen Illumination

30-Inch –
POD302W



Left Side
Opening Doors
30-Inch –
POD302LW



Right Side
Opening Doors
30-Inch –
POD302RW



- True Convection in Both Ovens
- 2 Telescopic Racks
- 13 Cooking Modes, Upper & Lower
- Meat Probe
- Halogen Illumination
- SoftClose® Doors

30-Inch – PO302W

Double Ovens

MASTERPIECE® WITH PROFESSIONAL HANDLE



- True Convection, Upper
- 1 Telescopic Rack
- Cooking Modes, 11 Upper, 5 Lower
- Halogen Illumination
- SoftClose® Doors

30-Inch – ME302YP



Blue Knob Kit

Accessorize any Professional Oven with a Signature Thermador Blue Knob Kit.

See page 233

Double Ovens

MASTERPIECE®



- True Convection in Both Ovens
- Rotisserie
- 4 Telescopic Racks
- Cooking Modes, 16 Upper, 13 Lower
- Maxbroil®
- Multi-point Meat Probe
- Halogen Illumination

30-Inch – MED302WS



Left Side
Opening Doors
30-Inch –
MED302LWS



Right Side
Opening Doors
30-Inch –
MED302RWS



- True Convection in Both Ovens
- 2 Telescopic Racks
- 13 Cooking Modes, Upper & Lower
- Meat Probe
- Halogen Illumination
- SoftClose® Doors

30-Inch – ME302WS

*Home Connect on lower oven only

See page 233 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

See page 233 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Speed Ovens

PROFESSIONAL & MASTERPIECE®



Professional

- 1,000 Watts Microwave Power
- 10 Microwave Programs
- Sensor Cooking
- 10 Power Levels and 1.6 cu. ft. Capacity
- 36 CookSmart® Auto Programs
- Combines Convection Bake, Broil and Microwave

30-Inch – MC30WP



Masterpiece®

- 1,000 Watts Microwave Power
- 10 Microwave Programs
- Sensor Cooking
- 10 Power Levels and 1.6 cu. ft. Capacity
- 36 CookSmart® Auto Programs
- Combines Convection Bake, Broil and Microwave

30-Inch – MC30WS

Built-In Microwaves

PROFESSIONAL & MASTERPIECE®



Professional Drop-Down Door

- 950 Watts Microwave Power
- 10 Microwave Programs
- 10 Power Levels and 1.6 cu. ft. Capacity
- Sensor Cooking

30-Inch – MB30WP



Masterpiece® Drop-Down Door

- 950 Watts Microwave Power
- 10 Microwave Programs
- 10 Power Levels and 1.6 cu. ft. Capacity
- Sensor Cooking

30-Inch – MB30WS



Professional & Masterpiece® MicroDrawer® Microwave

- 950 Watts Microwave Power
- 10 Microwave Programs
- 10 Power Levels and 1.2 cu. ft. Capacity
- Sensor Cooking
- Touch Open / Close
- Concealed Drop Down Panel

30-Inch – MD30BS

24-Inch – MD24BS



24-Inch



Professional Built-Under Microwave Hood

- 1,100 Watts
- Sensor Cooking
- Triple Distribution Turntable Disk

30-Inch – MU30WSU



Professional & Masterpiece® Built-In Microwave

- 1,000 Watts
- Sensor Cooking
- Built-in trim kit must be purchased together with the microwave

Microwave – MBCS

30-Inch Trim Kit – MU30WSU

Warming Drawers

30-INCH



Custom Panel

- Warming Drawer with Telescopic Rails
- Custom Panel Ready
- SoftClose® Drawer
- 4 Temperature Settings: High, Medium, Low, and Proof

30-Inch – WD30W



Push To Open

- Warming Drawer
- Stainless Steel
- 4 Temperature Settings: High, Medium, Low, and Proof

30-Inch – WD30WC



Single Built-In Ovens Quick Reference Chart

Professional



30-Inch Steam and Convection (Non-Plumbed)



30-Inch Single



30-Inch Single

Drop-Down Door	PODS301B	POD301W	PO301W
Left Side Opening Door	—	POD301LW	—
Right Side Opening Door	—	POD301RW	—

Key Features

Modes	(17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast
Star-K Certified	Yes	Yes	Yes
Cleaning Type	Easy Clean, Ecolytic Clean	Self Clean, Easy Clean	Self Clean, Easy Clean
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes

General Properties

Oven Cavity Size	2.8 cu. ft.	4.5 cu. ft.	4.5 cu. ft.
Telescopic Rack(s)	3	3	1
Meat Probe	Multi-point	Multi-point	Yes
Illumination Type	LED	Halogen	Halogen
Interior Lights	2	2	2
SoftClose® Door	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	25 13/16" x 29 3/4" x 23 7/16"	29" x 29 3/4" x 24 1/2"	29" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	24 1/2" – 25 7/16" x 28 1/2" x 23 1/2"	27" – 28 5/8" x 28 1/2" x 23 1/2"	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	25 15/16" x 30" x 24 1/2"	29 1/8" x 30" x 24 1/2"	29 1/8" x 30" x 24 1/2"

Single Built-In Ovens Quick Reference Chart

Masterpiece®



30-Inch Single Masterpiece with Professional Handle



30-Inch Steam and Convection (Non-Plumbed)



30-Inch Single



30-Inch Single

Drop-Down Door	ME301YP	MEDS301BS	MED301WS	ME301WS
Left Side Opening Door	—	—	MED301LWS	—
Right Side Opening Door	—	—	MED301RWS	—

Key Features

Modes	(11) Bake, Variable Broil (hi & low), Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof Dough, Fast Preheat	(17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast
Star-K Certified	Yes	Yes	Yes	Yes
Cleaning Type	Self Clean	Easy Clean, Ecolytic Clean	Self Clean, Easy Clean	Self Clean, Easy Clean
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes	Yes

General Properties

Oven Cavity Size	4.6 cu. ft.	2.8 cu. ft.	4.5 cu. ft.	4.5 cu. ft.
Telescopic Rack(s)	1	3	3	1
Meat Probe	No	Multi-point	Multi-point	Yes
Illumination Type	Halogen	LED	Halogen	Halogen
Interior Lights	2	32	2	2
SoftClose® Door	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	29" x 29 3/4" x 24 1/2"	25 13/16" x 29 3/4" x 23 7/16"	29" x 29 3/4" x 24 1/2"	29" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	27" – 28 5/8" x 28 1/2" x 23 1/2"	24 1/2" – 25 7/16" x 28 1/2" x 23 1/2"	27" – 28 5/8" x 28 1/2" x 23 1/2"	27" – 28 5/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	29 1/8" x 30" x 24 1/2"	25 15/16" x 30" x 24 1/2"	29 1/8" x 30" x 24 1/2"	29 1/8" x 30" x 24 1/2"



Combination Built-In Ovens Quick Reference Chart

Professional



30-Inch Double with Steam Convection

PODS302B



30-Inch Triple with Speed Oven & Warming Drawer

PODMCW31W



30-Inch Double with Speed Oven

PODMC301W



30-Inch Double with Microwave

POM301W

Key Features

Modes – Upper Cavity	(17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs	36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Convection Broil, Keep Warm) and Microwave Programs	36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs	(10) Beverage, Sensor Cook, Sensor Reheat, Auto Defrost, Melt Butter, Melt Chocolate, Soften Ice Cream, Soften Cream Cheese, Pizza, Popcorn
Modes – Lower Cavity	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast
Star-K Certified	Yes	Yes	Yes	Yes
Warming Drawer	No	Yes	No	No
Cleaning Type – Upper Cavity	Easy Clean, Ecolytic Clean	N/A	N/A	N/A
Cleaning Type – Lower Cavity	Easy Clean, Self Clean	Easy Clean, Self Clean	Easy Clean, Self Clean	Easy Clean, Self Clean

General Properties

Speed Oven Capacity	N/A	1.6 cu. ft.	1.6 cu. ft.	N/A
Microwave Capacity	N/A	N/A	N/A	1.6 cu. ft.
Steam Convection Oven Capacity	2.8 cu. ft.	N/A	N/A	N/A
Oven Capacity	4.5 cu. ft.	4.5 cu. ft.	4.5 cu. ft.	4.5 cu. ft.
Warming Drawer Capacity	N/A	2.5 cu. ft.	N/A	N/A
Telescopic Racks	6	3	3	1
Meat Probe	Multi-point	Multi-point	Multi-point	Yes
Illumination Type – Upper / Lower Cavity	LED / Halogen	LED / Halogen	LED / Halogen	LED / Halogen
Interior Lights – Upper / Lower Cavity	2 / 2 – Sides with 2 Bulbs Each	1 / 2	1 / 2	1 / 2
Home Connect® (Wi-Fi Enabled)	Yes, Upper & Lower	Yes, Lower Oven Only	Yes, Lower Oven Only	Yes, Lower Oven Only
Speed Oven / Microwave Power	N/A	1,000 W	1,000 W	950 W

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	48 7/8" x 29 3/4" x 24 1/2"	61 3/16" x 29 3/4" x 24 1/2"	49" x 29 3/4" x 24 1/2"	49" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	47 3/8" – 48 1/8" x 28 1/2" x 23 1/2"	60 3/4" x 28 1/2" x 23 1/2"	48 1/2" x 28 1/2" x 23 1/2"	48 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	49" x 30" x 24 1/2"	61 5/16" x 30" x 24 1/2"	49 1/8" x 30" x 24 1/2"	49 1/8" x 30" x 24 1/2"

Combination Built-In Ovens Quick Reference Chart

Masterpiece®



30-Inch Double with Steam Convection

MEDS302BS



30-Inch Triple with Speed Oven & Warming Drawer

MEDMCW31WS



30-Inch Double with Speed Oven

MEDMC301WS



30-Inch Double with Microwave

MEM301WS

Key Features

Modes – Upper Cavity	(17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs	36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Keep Warm) and Microwave Programs	36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs	(10) Beverage, Sensor Cook, Sensor Reheat, Auto Defrost, Melt Butter, Melt Chocolate, Soften Ice Cream, Soften Cream Cheese, Pizza, Popcorn
Modes – Lower Cavity	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast
Star-K Certified	Yes	Yes	Yes	Yes
Warming Drawer	No	Yes	No	No
Cleaning Type – Upper Cavity	Easy Clean, Ecolytic Clean	N/A	N/A	N/A
Cleaning Type – Lower Cavity	Easy Clean, Self Clean	Easy Clean, Self Clean	Easy Clean, Self Clean	Easy Clean, Self Clean

General Properties

Speed Oven Capacity	N/A	1.6 cu. ft.	1.6 cu. ft.	N/A
Microwave Capacity	N/A	N/A	N/A	1.6 cu. ft.
Steam Convection Oven Capacity	2.8 cu. ft.	N/A	N/A	N/A
Oven Capacity	4.5 cu. ft.	4.5 cu. ft.	4.5 cu. ft.	4.5 cu. ft.
Warming Drawer Capacity	N/A	2.5 cu. ft.	N/A	N/A
Telescopic Racks	6	3	3	1
Meat Probe	Multi-point	Multi-point	Multi-point	Yes
Illumination Type – Upper / Lower Cavity	LED / Halogen	LED / Halogen	LED / Halogen	LED / Halogen
Interior Lights – Upper / Lower Cavity	2 / 2 – Sides with 2 Bulbs Each	1 / 2	1 / 2	1 / 2
Home Connect® (Wi-Fi Enabled)	Yes, Upper & Lower	Yes, Lower Oven Only	Yes, Lower Oven Only	Yes, Lower Oven Only
Speed Oven / Microwave Power	N/A	1,000 W	1,000 W	950 W

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	48 7/8" x 29 3/4" x 24 1/2"	61 3/16" x 29 3/4" x 24 1/2"	49" x 29 3/4" x 24 1/2"	49" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	47 3/8" – 48 1/8" x 28 1/2" x 23 1/2"	60 3/4" x 28 1/2" x 23 1/2"	48 1/2" x 28 1/2" x 23 1/2"	48 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	49" x 30" x 24 1/2"	61 5/16" x 30" x 24 1/2"	49 1/8" x 30" x 24 1/2"	49 1/8" x 30" x 24 1/2"

Double Built-In Ovens Quick Reference Chart

Professional



30-Inch Double



30-Inch Double

Drop-Down Door	POD302W	PO302W
Left Side Opening Door	POD302LW	—
Right Side Opening Door	POD302RW	—

Key Features

Modes – Upper Cavity	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast
Modes – Lower Cavity	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast
Star-K Certified	Yes	Yes
Cleaning Type – Upper and Lower Cavity	Easy Clean, Self Clean	Easy Clean, Self Clean
Home Connect® (Wi-Fi Enabled)	Yes	Yes

General Properties

Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.5 cu. ft. / 4.5 cu. ft.	4.5 cu. ft. / 4.5 cu. ft.
Telescopic Racks	4	2
Meat Probe	Multi-point	Yes
Illumination Type – Upper & Lower Cavity	Halogen	Halogen
Interior Lights – Upper Cavity	2	2
Interior Lights – Lower Cavity	2	2
SoftClose® Doors	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	52 1/16" x 29 3/4" x 24 1/2"	52 1/16" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	50" – 51 1/2" x 28 1/2" x 23 1/2"	50" – 51 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	52 3/16" x 30" x 24 1/2"	52 3/16" x 30" x 24 1/2"

Double Built-In Ovens Quick Reference Chart

Masterpiece®



30-Inch Double Masterpiece with Professional Handle



30-Inch Double



30-Inch Double

Drop-Down Door	ME302YP	MED302WS	ME302WS
Left Side Opening Door	—	MED302LWS	—
Right Side Opening Door	—	MED302RWS	—

Key Features

Modes – Upper Cavity	(11) Bake, Variable Broil (hi & low), Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof Dough, Fast Preheat	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast
Modes – Lower Cavity	(5) Bake, Variable Broil (hi & low), Roast, Warm, Sabbath	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast	(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast
Star-K Certified	Yes	Yes	Yes
Cleaning Type – Upper and Lower Cavity	Self Clean	Easy Clean, Self Clean	Easy Clean, Self Clean
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes

General Properties

Oven Cavity Size (cu. ft.)	4.6 cu. ft. / 4.6 cu. ft.	4.5 cu. ft. / 4.5 cu. ft.	4.5 cu. ft. / 4.5 cu. ft.
Telescopic Rack(s)	1	4	2
Meat Probe	No	Multi-point	Yes
Illumination Type – Upper & Lower Cavity	Halogen	Halogen	Halogen
Interior Lights – Upper Cavity	2	2	2
Interior Lights – Lower Cavity	2	2	2
SoftClose® Doors	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	52 1/16" x 29 3/4" x 24 1/2"	52 1/16" x 29 3/4" x 24 1/2"	52 1/16" x 29 3/4" x 24 1/2"
Required Cutout Size (HxWxD) (in) – Standard	49 3/4" – 51 1/2" x 28 1/2" x 23 1/2"	50" – 51 1/2" x 28 1/2" x 23 1/2"	50" – 51 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) (in) – Flush	52 3/16" x 30" x 24 1/2"	52 3/16" x 30" x 24 1/2"	52 3/16" x 30" x 24 1/2"



Planning Information

BUILT-IN OVENS

Model Options

There are two Thermador Built-in Oven collections to choose from—Professional and Masterpiece®. Each collection features a distinctive style. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Oven, be sure to verify the cabinet dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Important

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" (6.4 mm) space between the side of the oven and the wall or door.

When installing a side hinge oven, leave a minimum 10" (254 mm) clearance to allow the door to open.

Minimum Cabinet Base Support Weights

Single Ovens	232 lbs (105 kg)
Single Ovens with Steam and Convection	232 lbs. (105 kg)
Speed Ovens	142 lbs. (64.1 kg)
Double Ovens	429 lbs. (195 kg)
Double Combination Ovens with Steam and Convection Oven	429 lbs. (195 kg)
Double Combination Oven with Microwave or Speed Oven	322 lbs. (146 kg)
Triple Combination Oven with Speed Oven and Warming Drawer	429 lbs. (195 kg)

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting at least the weights listed in the chart below.

Electrical Location and Specifications

Refer to the appropriate installation diagram for details on conduit box location. Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All built-in ovens below are dual rated, designed to be connected to either 240V / 208V AC, 60 Hz, 4-wire, single-phase power supply. Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

Required Circuit Breaker 208 / 240V

Single Ovens	30 Amp
Single Ovens with Steam and Convection	20 Amp
Speed Ovens	16 Amp
Double Ovens	40 Amp
Double Combination Ovens with Steam and Convection Oven	40 / 50 Amp
Double Combination Oven with Microwave or Speed Oven	40 / 50 Amp
Triple Combination Oven with Speed Oven and Warming Drawer	40 / 50 Amp

Important

Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes. If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the bare ground wire from the oven to the white neutral electrical supply wire.

Optional Accessories

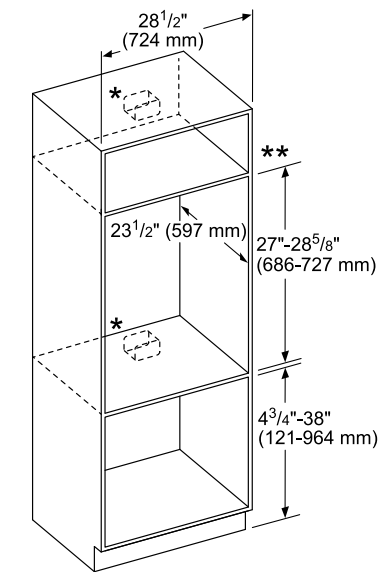
See page 233 for accessories.

Installation

SINGLE BUILT-IN OVENS

Standard Wall-Mounted Installation

30-INCH SINGLE OVEN – ALL HINGE CONFIGURATIONS

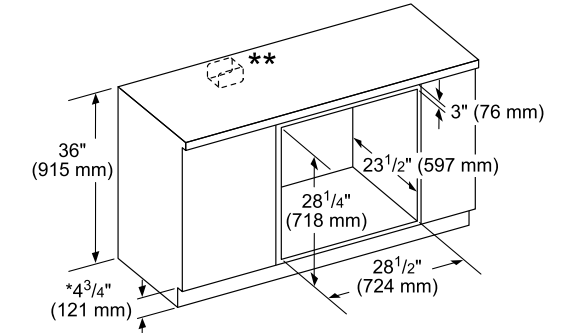


* For single ovens installed into a wall cabinet, the junction box may be located above, beneath, left or right of the unit within reach of the power cord.
** For oven installation in a wall cabinet, the control panel overlap is a min. 3/8" (10 mm) to max. 2" (51 mm).

measurements in inches (mm)

Standard Under-Counter Installation

30-INCH SINGLE OVEN – ALL HINGE CONFIGURATIONS



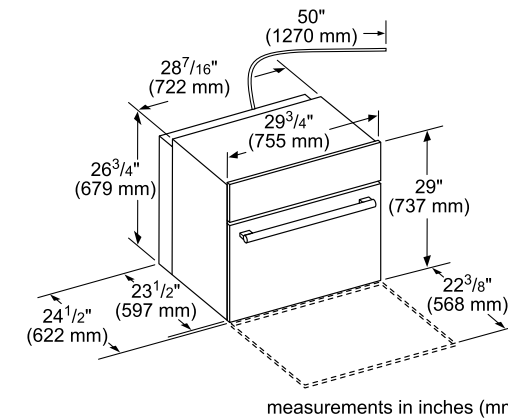
* Includes 3/4" (19 mm) base plate.

** For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

measurements in inches (mm)

Product Dimensions

30-INCH SINGLE OVEN – BOTTOM HINGE – PROFESSIONAL AND MASTERPIECE



Door Handle Depth*

Masterpiece Series Handle

2 3/8" (61 mm)

Professional Series Handle

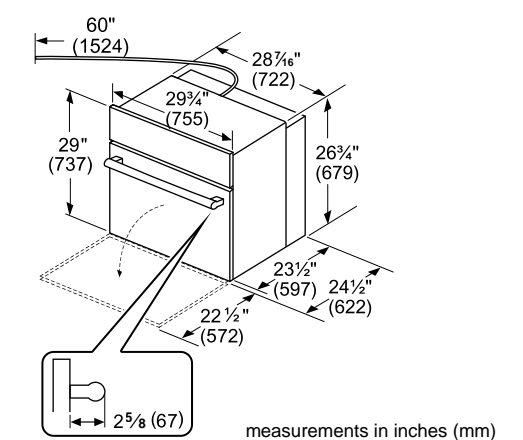
2 5/8" (67 mm)

*Protrusion of handle from door skin

measurements in inches (mm)

Product Dimensions

ME301YP 30-INCH SINGLE OVEN – BOTTOM HINGE – MASTERPIECE WITH PROFESSIONAL HANDLE

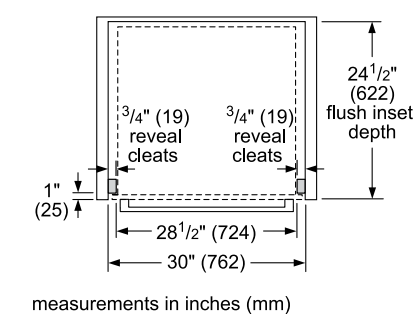


measurements in inches (mm)

Flush Installation

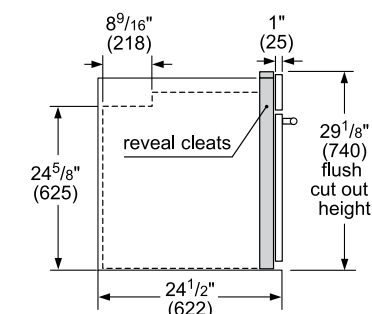
30-INCH SINGLE OVEN – BOTTOM HINGE – PROFESSIONAL, MASTERPIECE AND MASTERPIECE WITH PROFESSIONAL HANDLE

Top View



measurements in inches (mm)

Side View



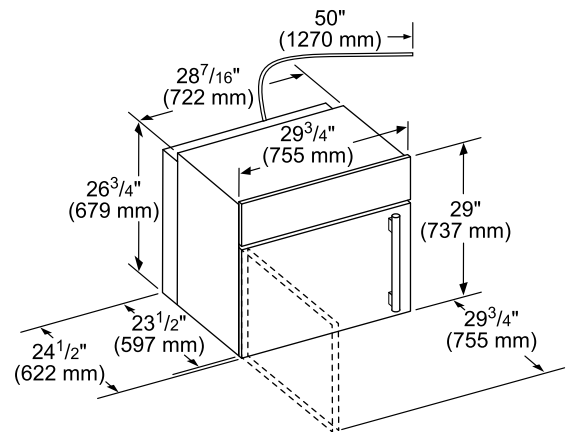
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation

SINGLE BUILT-IN OVENS

Product Dimensions

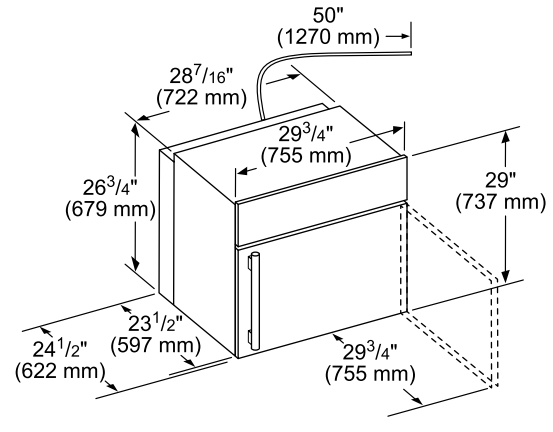
30-INCH SINGLE OVEN – LEFT HINGE



measurements in inches (mm)

Product Dimensions

30-INCH SINGLE OVEN – RIGHT HINGE

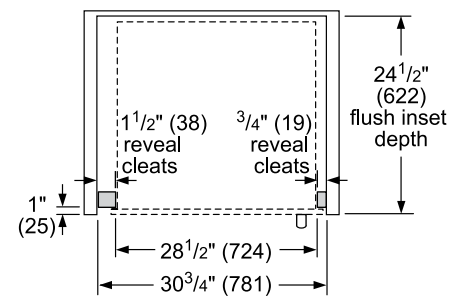


measurements in inches (mm)

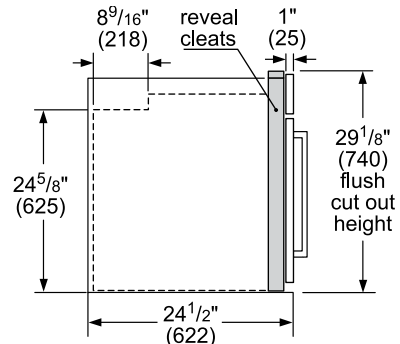
Flush Installation

30-INCH SINGLE OVEN – LEFT HINGE

Flush Install Top View



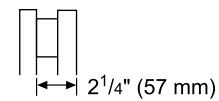
Side View



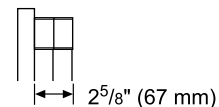
measurements in inches (mm)

Door Handle Depth*

Masterpiece Series Side-Hinge Handle



Professional Series Side-Hinge Handle

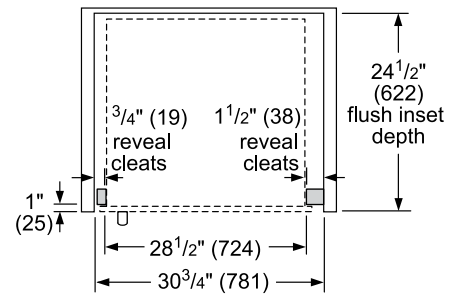


*Protrusion of handle from door skin

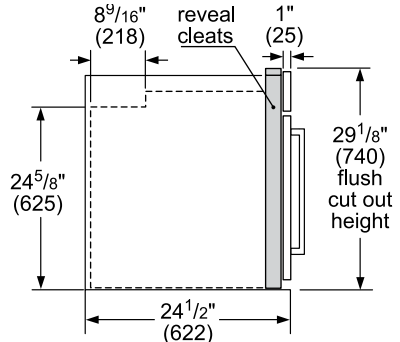
Flush Installation

30-INCH SINGLE OVEN – RIGHT HINGE

Flush Install Top View



Side View



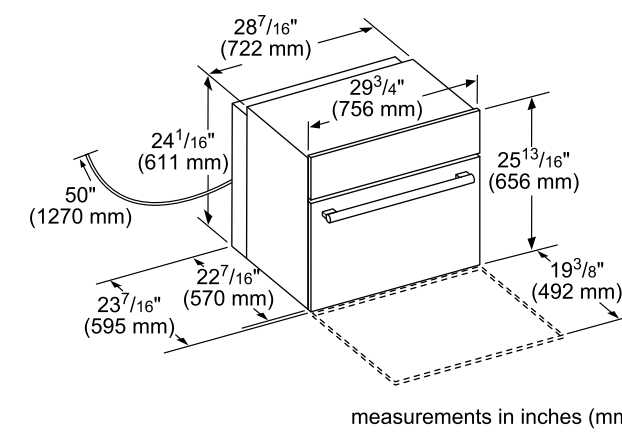
measurements in inches (mm)

Installation

STEAM & CONVECTION SINGLE BUILT-IN OVENS

Product Dimensions

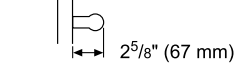
30-INCH STEAM & CONVECTION OVEN



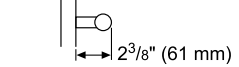
measurements in inches (mm)

Door Handle Depth*

Professional Series Handle



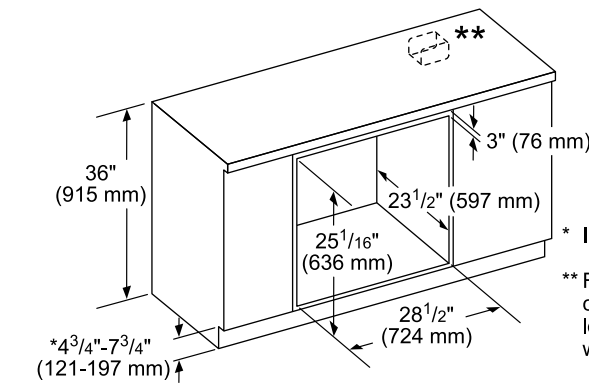
Masterpiece Series Handle



*Protrusion of handle from door skin

Standard Under-Counter Installation

30-INCH STEAM & CONVECTION OVEN



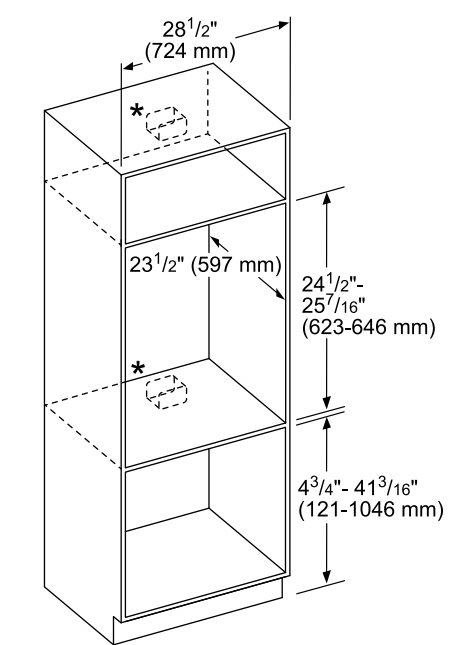
* Includes 3/4" (19 mm) base plate.

** For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

measurements in inches (mm)

Standard Wall-Mounted Installation

30-INCH STEAM & CONVECTION OVEN



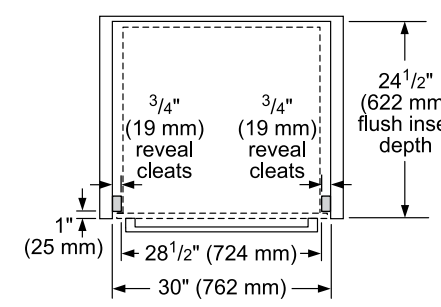
* For single ovens installed into a wall cabinet, the junction box may be located above, beneath left or right of the unit within range of the power cord.

measurements in inches (mm)

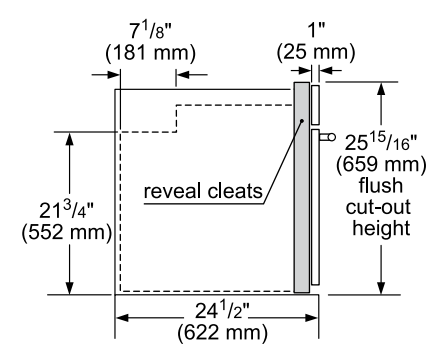
Flush Installation

30-INCH STEAM & CONVECTION OVEN

Top view



Side view



measurements in inches (mm)

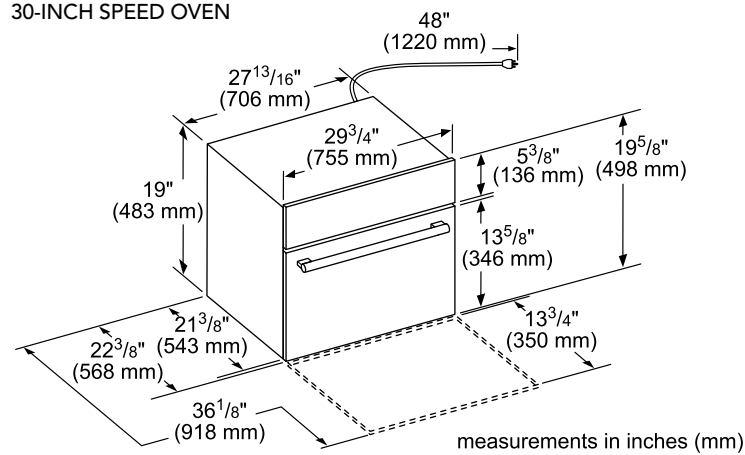
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation

BUILT-IN SPEED OVENS

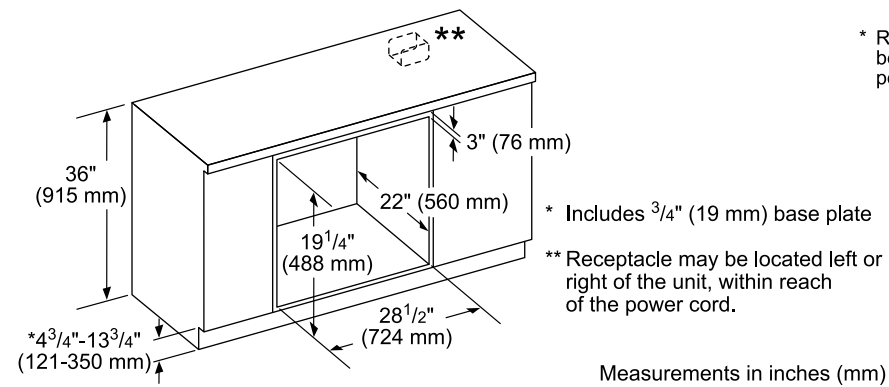
Product Dimensions

30-INCH SPEED OVEN



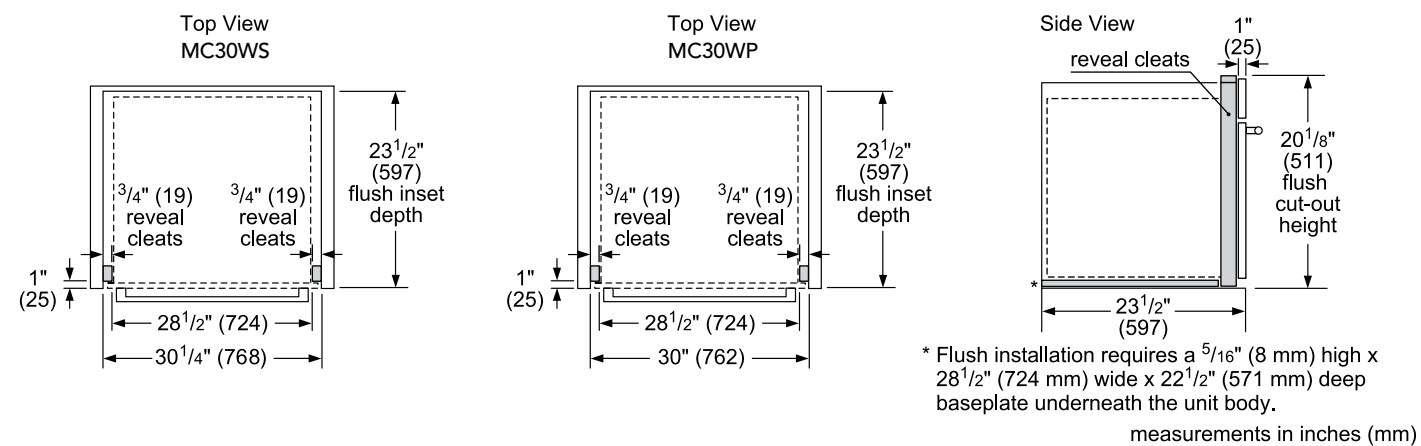
Standard Under-Counter Installation

30-INCH SPEED OVEN



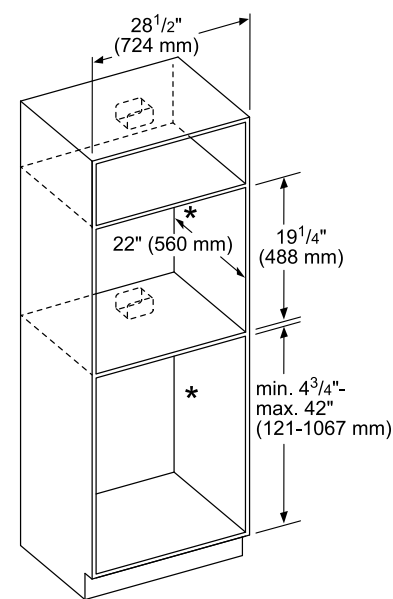
Flush Installation

30-INCH SPEED OVEN



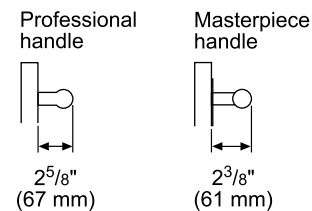
Standard Wall-Mounted Installation

30-INCH SPEED OVEN



* Receptacle may be located above or beneath the unit within reach of the power cord.

Door Handle Depth*



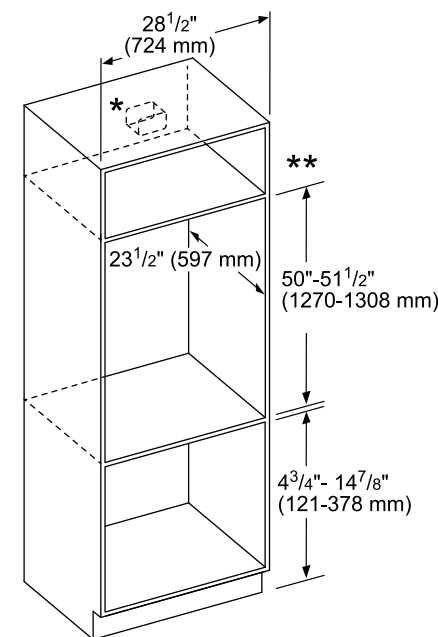
*Protrusion of handle from door skin

Installation

DOUBLE BUILT-IN OVENS

Standard Installation

30-INCH DOUBLE OVEN – ALL HINGE CONFIGURATIONS – PROFESSIONAL AND MASTERPIECE

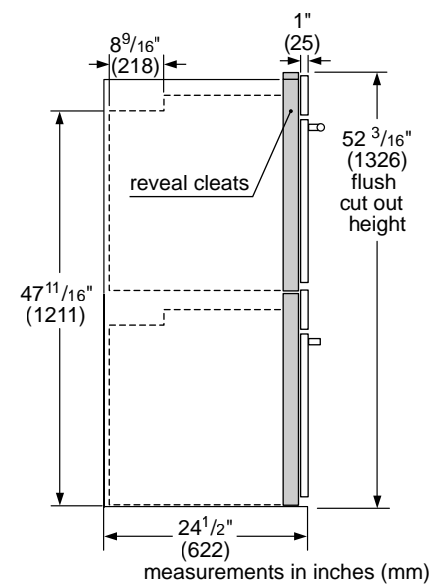


* For double ovens installed into a wall cabinet, the junction box may be located above or beneath the unit within reach of the power cord.

**For oven installation in a wall cabinet, the control panel overlap is a min. 3/8" (10 mm) to max. 1 1/4" (25 mm).

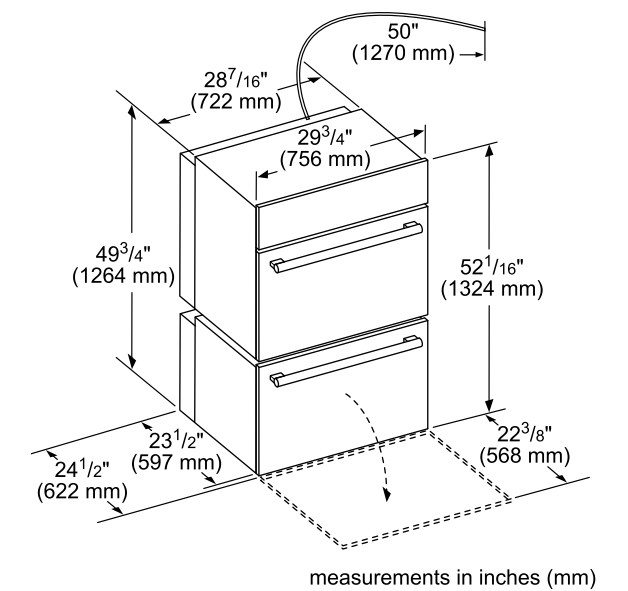
Flush Installation

30-INCH DOUBLE OVEN – ALL HINGE CONFIGURATIONS – PROFESSIONAL AND MASTERPIECE

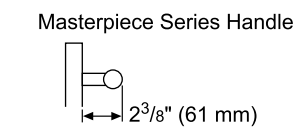
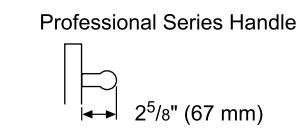


Product Dimensions

30-INCH DOUBLE OVEN – BOTTOM HINGE – PROFESSIONAL AND MASTERPIECE



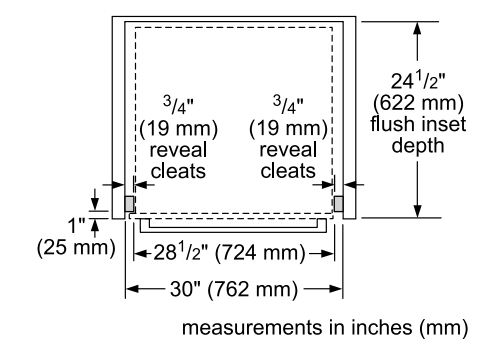
Door Handle Depth*



*Protrusion of handle from door skin

Flush Installation

30-INCH DOUBLE OVEN – BOTTOM HINGE – PROFESSIONAL AND MASTERPIECE

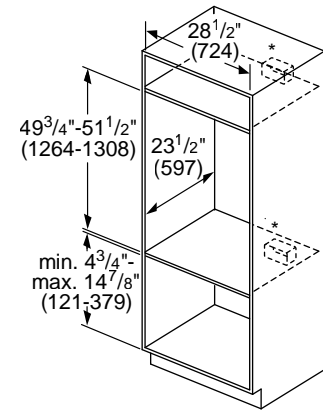


Installation

DOUBLE BUILT-IN OVENS

Standard Installation

ME302YP 30-INCH DOUBLE OVEN – BOTTOM HINGE – MASTERPIECE WITH PROFESSIONAL HANDLE

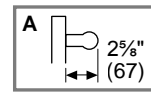
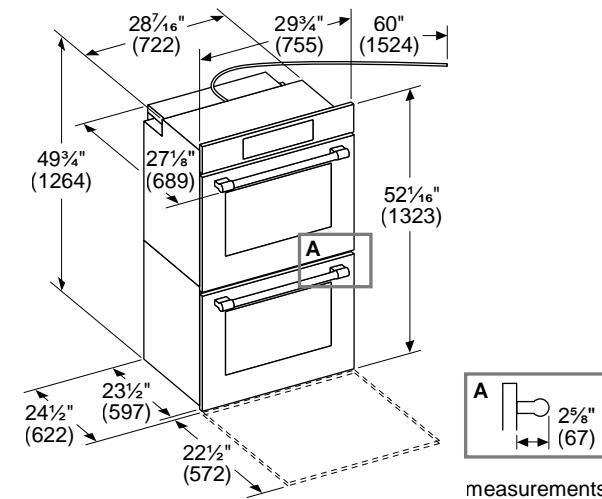


* Junction box may be installed above, below, or to the left or right of the unit within range of the power conduit.

measurements in inches (mm)

Product Dimensions

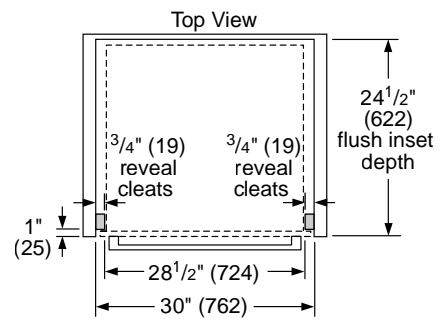
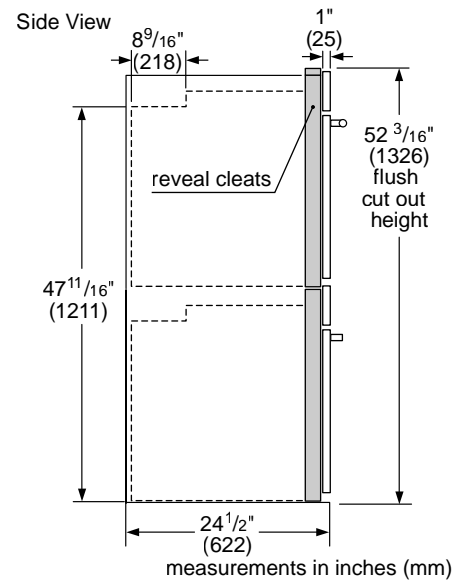
ME302YP 30-INCH DOUBLE OVEN – BOTTOM HINGE – MASTERPIECE WITH PROFESSIONAL HANDLE



measurements in inches (mm)

Flush Installation

ME302YP 30-INCH DOUBLE OVEN – BOTTOM HINGE – MASTERPIECE WITH PROFESSIONAL HANDLE



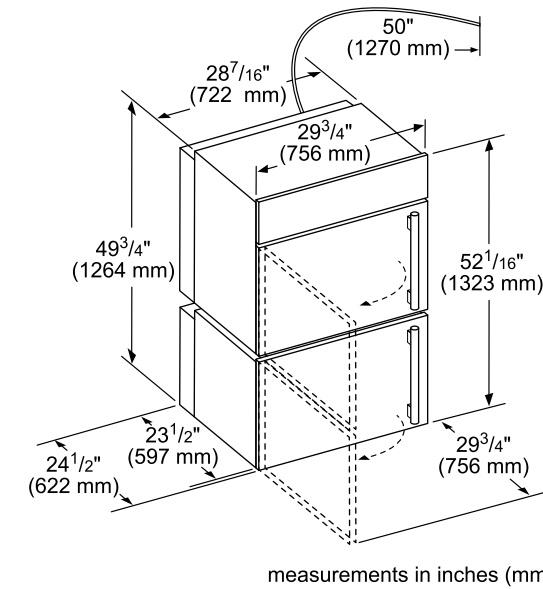
measurements in inches (mm)

Installation

DOUBLE BUILT-IN OVENS

Product Dimensions

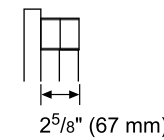
30-INCH DOUBLE OVEN – LEFT HINGE



measurements in inches (mm)

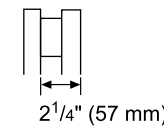
Door Handle Depth*

Professional Series Side-Hinge Handle



2 5/8" (67 mm)

Masterpiece Series Side-Hinge Handle

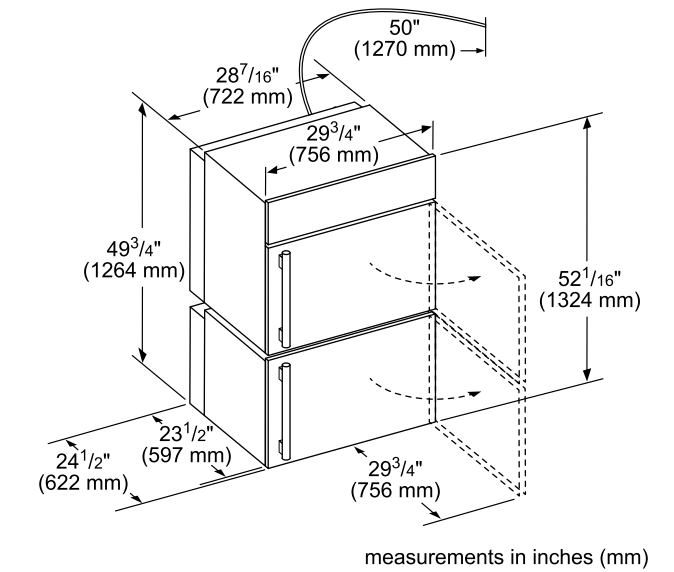


2 1/4" (57 mm)

*Protrusion of handle from door skin

Product Dimensions

30-INCH DOUBLE OVEN – RIGHT HINGE

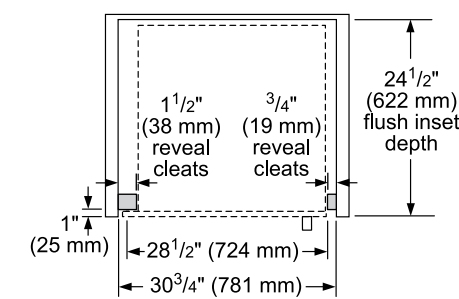


measurements in inches (mm)

Flush Installation

30-INCH DOUBLE OVEN – LEFT HINGE

Top View Left Hinger Door

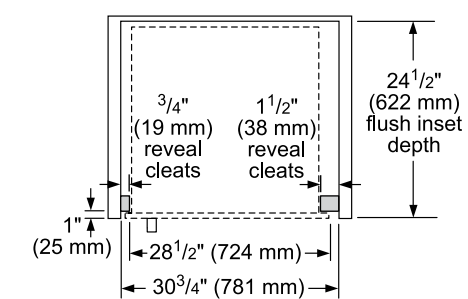


measurements in inches (mm)

Flush Installation

30-INCH DOUBLE OVEN – RIGHT HINGE

Top View Right Hinge Door



measurements in inches (mm)

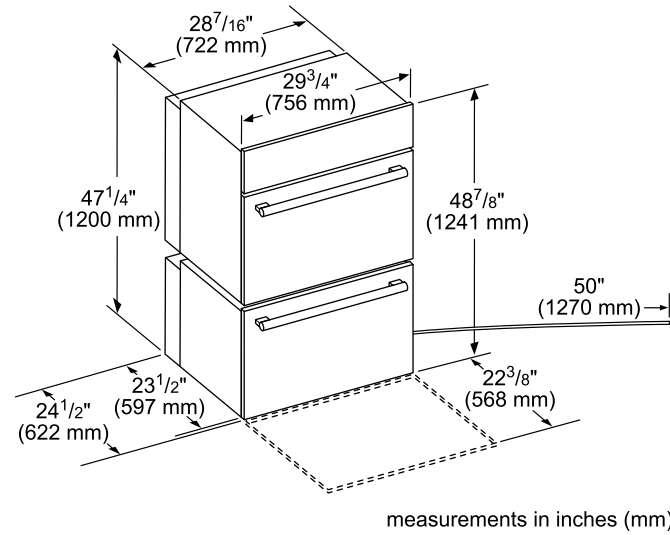


Installation

DOUBLE COMBINATION BUILT-IN OVENS WITH STEAM CONVECTION

Product Dimensions

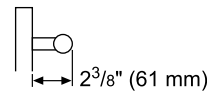
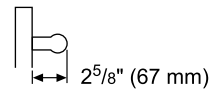
30-INCH DOUBLE COMBINATION OVEN WITH STEAM CONVECTION



Door Handle Depth*

Professional Series Handle

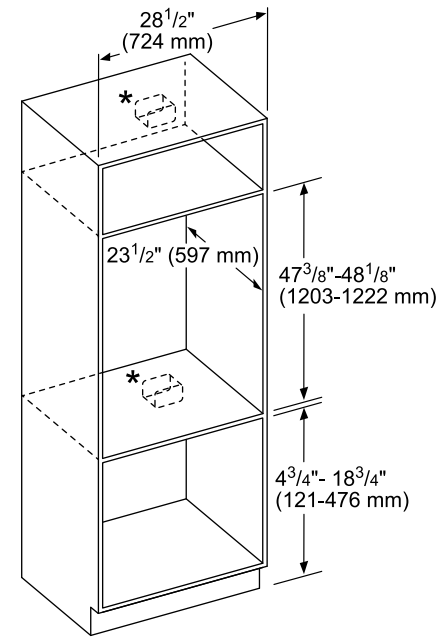
Masterpiece Series Handle



*Protrusion of handle from door skin

Standard Installation

30-INCH DOUBLE COMBINATION OVEN WITH STEAM CONVECTION



* Junction box may be installed above, beneath, right or left of the unit within reach of the power cord.

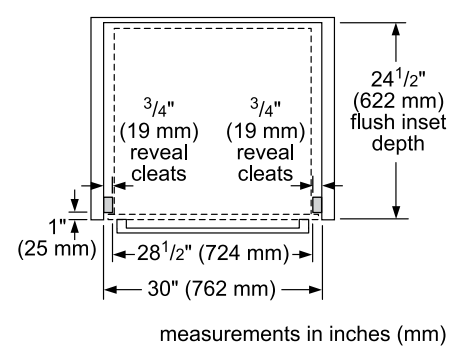
measurements in inches (mm)

Flush Installation

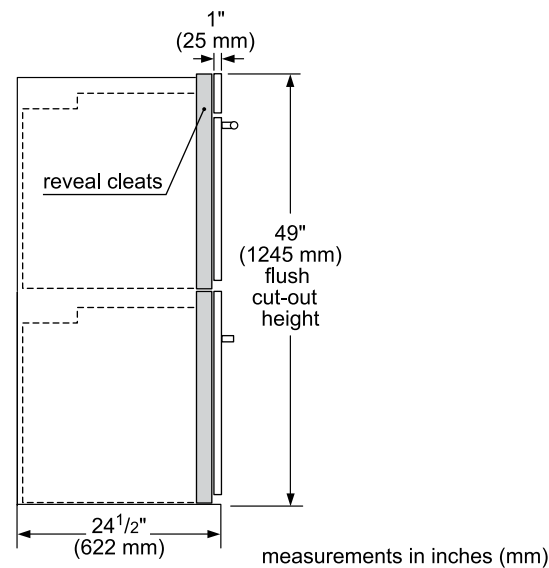
30-INCH DOUBLE COMBINATION OVEN WITH STEAM CONVECTION

Combination Oven with Steam and Convection Oven
Flush Mount Installation

Top View Bottom Hinge Door



Side View-Combination Oven with Steam and Convection Oven

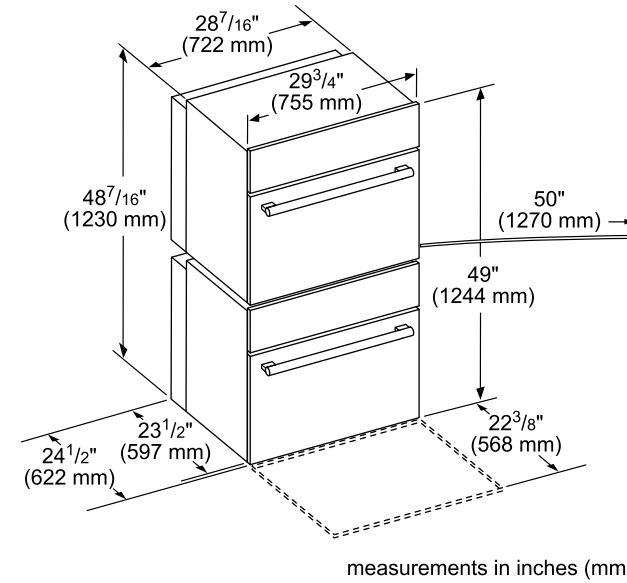


Installation

DOUBLE COMBINATION BUILT-IN OVENS WITH MICROWAVE OR SPEED OVEN

Product Dimensions

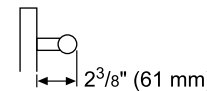
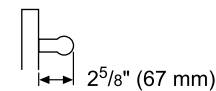
30-INCH DOUBLE COMBINATION OVEN WITH MICROWAVE OR SPEED OVEN



Door Handle Depth*

Professional Series Handle

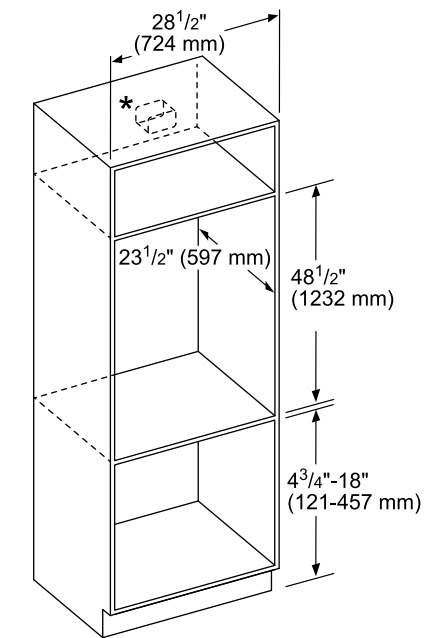
Masterpiece Series Handle



*Protrusion of handle from door skin

Standard Installation

30-INCH DOUBLE COMBINATION OVEN WITH MICROWAVE OR SPEED OVEN



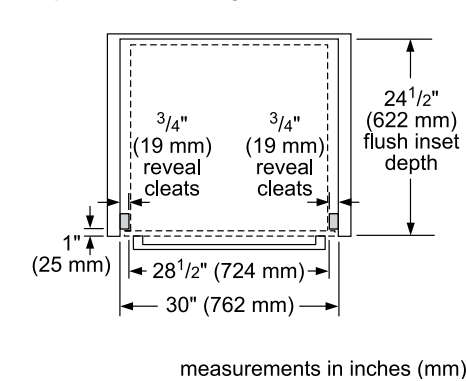
* Junction box may be installed above, beneath, right or left of the unit within range of the power cord.

measurements in inches (mm)

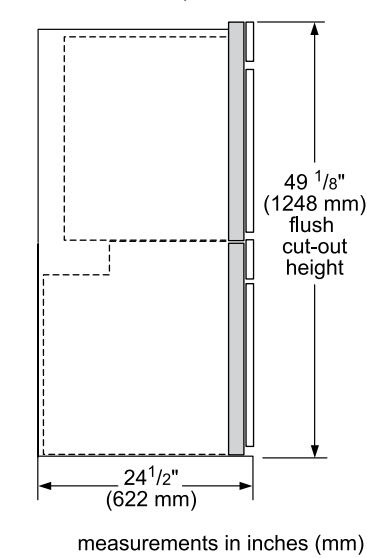
Flush Installation

30-INCH DOUBLE COMBINATION OVEN WITH MICROWAVE OR SPEED OVEN

Combination Oven with Microwave or Speed Oven, flush mount installation
Top View Bottom Hinge Door



Side View-Combination Oven with Microwave or Speed Oven

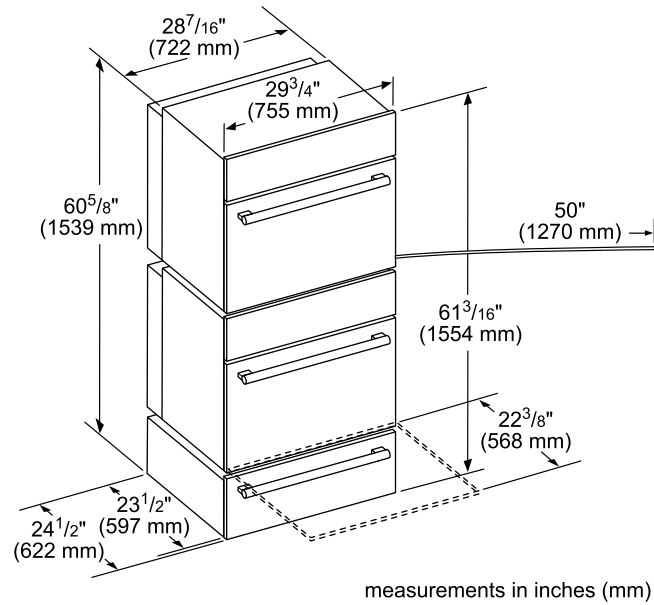


Installation

TRIPLE COMBINATION BUILT-IN OVENS

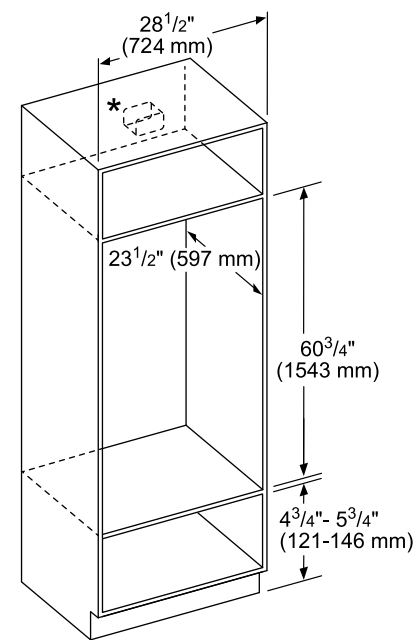
Product Dimensions

30-INCH TRIPLE COMBINATION OVEN WITH SPEED OVEN AND WARMING DRAWER



Standard Installation

30-INCH TRIPLE COMBINATION OVEN WITH SPEED OVEN AND WARMING DRAWER

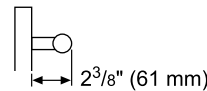
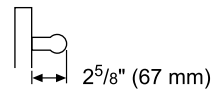


* Junction box may be installed above, right or left of the unit within range of the power cord.

Door Handle Depth*

Professional Series Handle

Masterpiece Series Handle

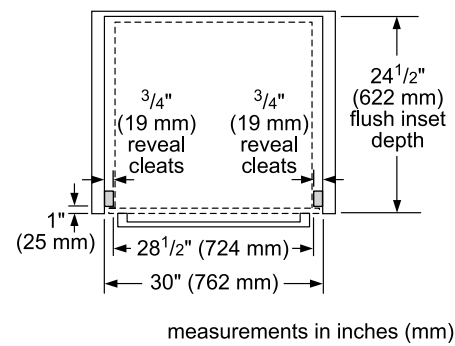


*Protrusion of handle from door skin

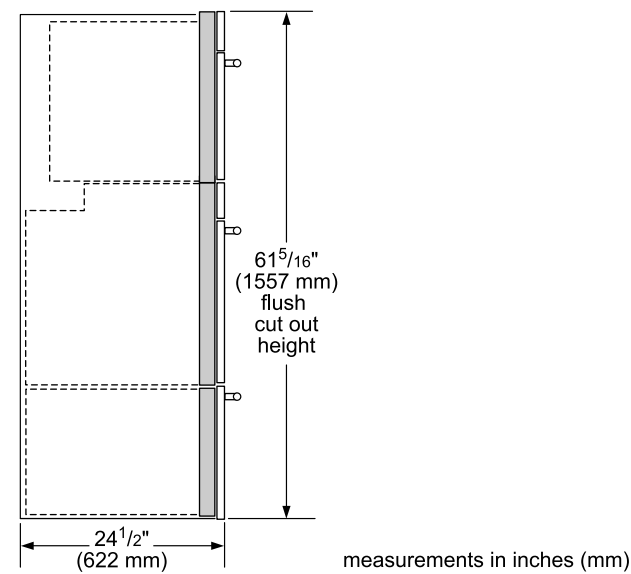
Flush Installation

30-INCH TRIPLE COMBINATION OVEN WITH SPEED OVEN AND WARMING DRAWER

Single Oven with Speed Oven and Warming Drawer, flush mount installation. Top View Bottom Hinge Door



Side View-Single Oven with Speed Oven and Warming Drawer



Installation

BUILT-IN OVENS COMBINED WITH OTHER PRODUCTS

Side-By-Side Built-In Oven Combination Guide

The following **OVENS** are approved to be installed side-by-side in combination and the installation has been certified by CSA. This guide is only effective with the use of the Thermador built-in oven side-by-side accessory kit TWO30YS. The built-in oven side-by-side accessory kit is required for approved installation.

The following **OVENS** and **DRAWERS** are approved by BSH Home Appliances Corporation to be installed in combination. These products, identified in the table below, may be installed in combination with other cooking units. The suitability of the combination has not been evaluated by CSA.

Built-in Ovens

Conventional Ovens*	Steam Ovens
ME301WS	MEDS301BS
MED301WS	PODS301B
MED301LWS	MEDS301BS
MED301RWS	PODS301B
PO301W	
POD301W	
POD301LW	
POD301RW	

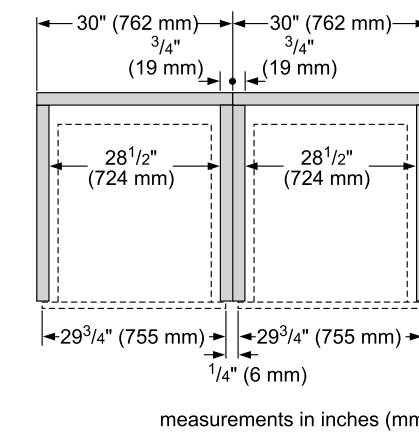
*Conventional ovens with a serial number beginning with "FD009" require accessory kit TWO30YS for side-by-side installation with another oven or in combination with any other approved product. All parts in the kit may not be required. Refer to the Oven Installation Guide for additional information.

Built-in Ovens

Conventional Ovens*	Steam Ovens	Microwave Ovens	Speed Ovens
ME301WS	MEDS301BS	MB30WS	MC30WS
MED301WS	PODS301B	MB30WP	MC30WP
MED301LWS	MEDS301BS	MB30WS	MC30WS
MED301RWS	PODS301B	MB30WP	MC30WP
PO301W		MB30WS w/WD30WC	MC30WS w/WD30WC
POD301W		MB30WP w/WD30WC	MC30WP w/WD30WC
POD301LW			
POD301RW			

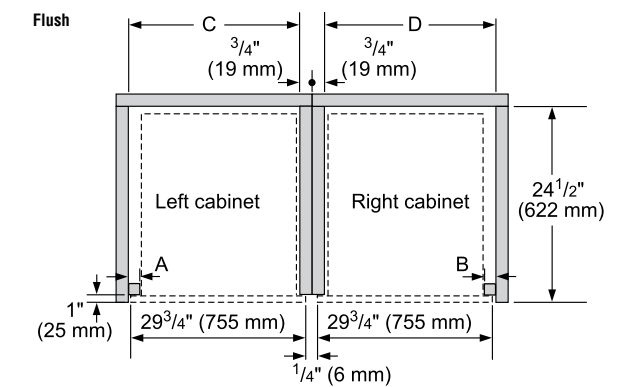
Standard Side-By-Side Installation

30-INCH CONVENTIONAL OVENS, SPEED OVENS, STEAM OVENS



Flush Side-By-Side Installation

30-INCH CONVENTIONAL OVENS, SPEED OVENS, STEAM OVENS



Combination Type	A Left reveal cleat	B Right reveal cleat	C cut-out width	D cut-out width
Flush Bottom hinge	3/4" (19 mm)	3/4" (19 mm)	29 1/4" (743 mm)	29 1/4" (743 mm)
Flush Side Hinge (Left)	1 1/2" (38 mm)	N/A*	30" (762 mm)	N/A*
Flush Side Hinge (Right)	N/A*	1 1/2" (38 mm)	N/A*	30" (762 mm)

*Installation not recommended

measurements in inches (mm)

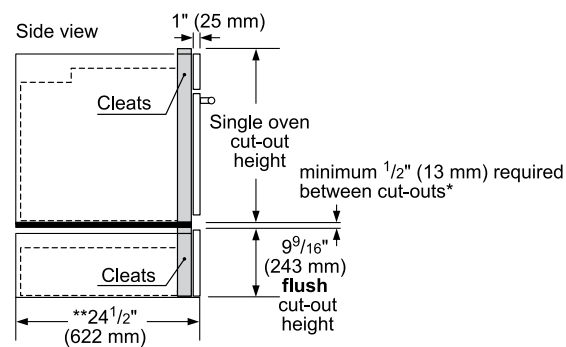
IMPORTANT: When installing an oven in combination, a minimum distance between the ovens is required. Refer to the oven installation manual for all other measurements.

Installation

BUILT-IN OVENS COMBINED WITH OTHER PRODUCTS

Flush Installation

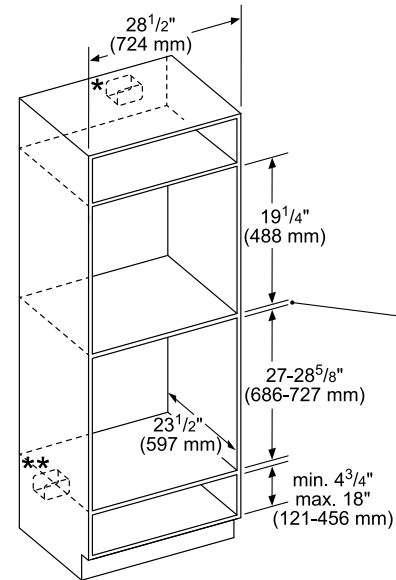
30-INCH SINGLE OR STEAM & CONVECTION OVEN OVER WARMING DRAWER



Single wall oven
 *IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.
 Warming drawer
 **For WD30W, the installed dimension may differ. This drawing based on a 3/4" (19 mm) thick custom panel.
 measurements in inches (mm)

Standard Installation

30-INCH SPEED OVEN OVER SINGLE OVEN



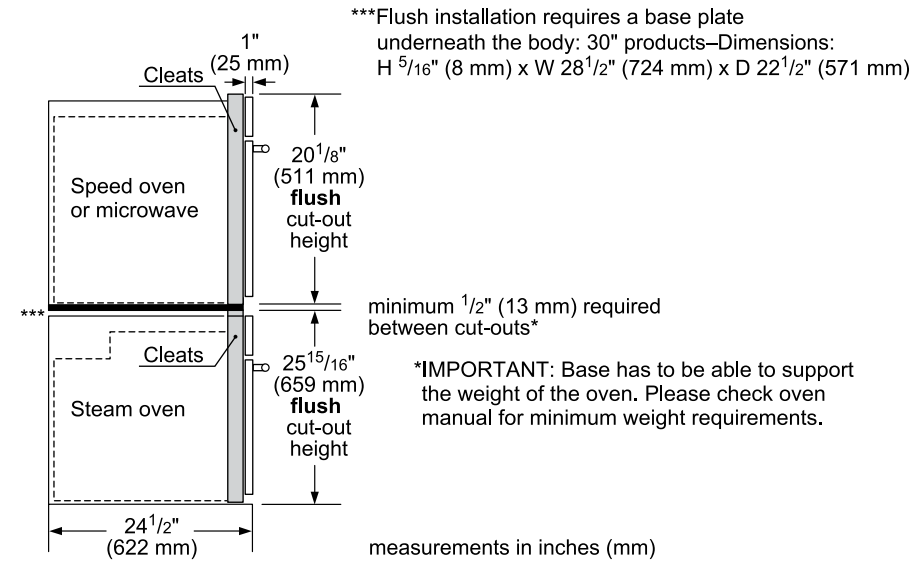
* Junction box may be located above or next to the unit within the reach of the power cable.
 **Junction box may be located below (depending on space) or next to the unit within the reach of the power cable.
 ***Most combinations available as combo oven (one cut-out, one electrical hook-up)
 Minimum dimension between cut-out:
 • 1" (25 mm) for wall oven cut-out height of 28 5/8" (727 mm)
 • 2 5/8" (67 mm) for wall oven cut-out height of 27" (686 mm).
 min. 4 3/4" max. 18" (121-456 mm)
 measurements in inches (mm)

Installation

BUILT-IN OVENS COMBINED WITH OTHER PRODUCTS

Standard Installation

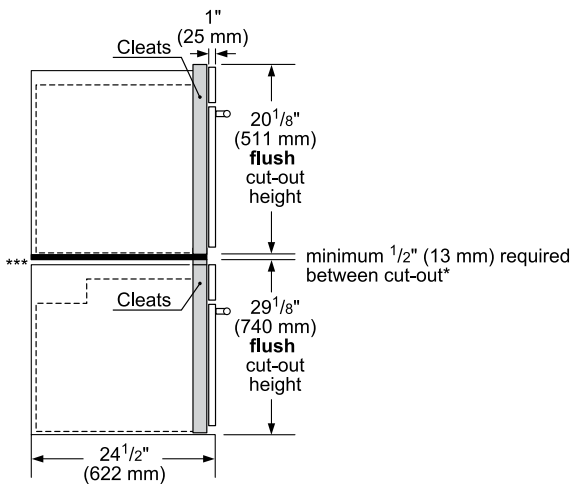
30-INCH SPEED OVEN ABOVE A STEAM & CONVECTION OVEN



***Flush installation requires a base plate underneath the body: 30" products—Dimensions: H 5/16" (8 mm) x W 28 1/2" (724 mm) x D 22 1/2" (571 mm)
 minimum 1/2" (13 mm) required between cut-outs*
 *IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.
 measurements in inches (mm)

Flush Installation

30-INCH SPEED OVEN OVER SINGLE OVEN



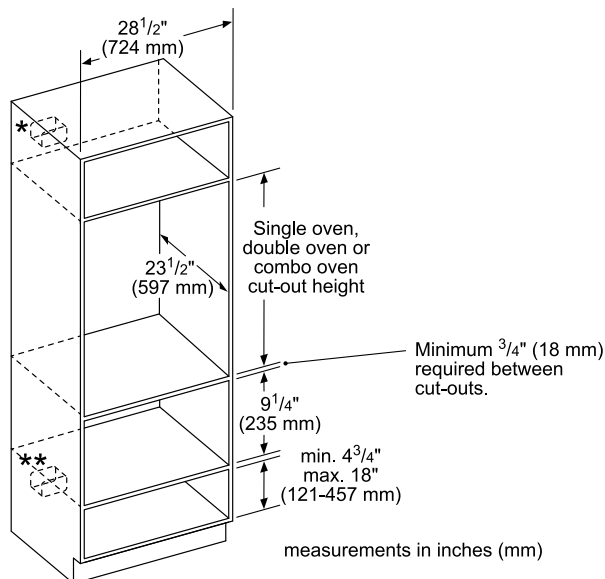
measurements in inches (mm)
 *IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

**Most combinations available as combo oven (one cut-out, one electrical hook-up).

***Flush installation requires a base plate underneath the body: 30" products—Dimensions: H 5/16" (8 mm) x W 28 1/2" (724 mm) x D 22 1/2" (571 mm)

Standard Installation

30-INCH SINGLE, STEAM & CONVECTION, DOUBLE OR COMBO OVEN OVER WARMING DRAWER



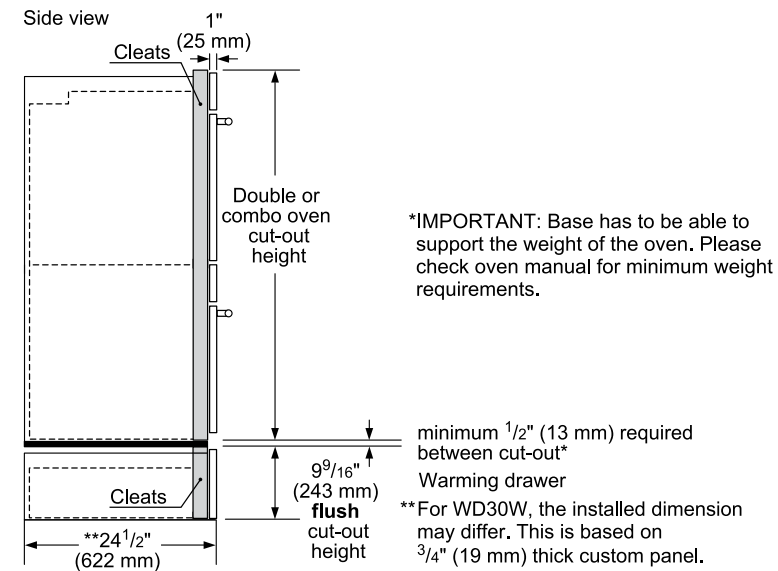
* Wall oven junction box may be located above or to the right or left of the unit within reach of the power cable.

**Electrical hook-up may be located below (depending on space) or next to the draw within reach of the power cable.

Flush Installation

30-INCH DOUBLE OR COMBO OVEN OVER WARMING DRAWER

Flush installation
 Double or combo oven over storage or warming drawer



*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

minimum 1/2" (13 mm) required between cut-out*

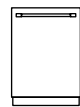
Warming drawer
 **For WD30W, the installed dimension may differ. This is based on 3/4" (19 mm) thick custom panel.

measurements in inches (mm)

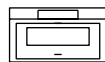
Must-Have Spaces

THINK OUTSIDE THE KITCHEN

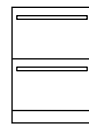
Bring Thermador into ancillary spaces to add a touch of luxury. Whether you're enhancing your bedroom or completing your wet bar, refine your daily rituals with Thermador luxury smart appliances designed for exceptional living.



24-Inch Dishwasher with Professional Handle



24-Inch Professional & Masterpiece®
MicroDrawer® Microwave



Double Drawer Refrigerator



Planning Information

BUILT-IN MICROWAVES

Model Options

Several Thermador microwaves are available to meet a wide variety of installations. Choose a Thermador 24-inch or 30-inch Built-in MicroDrawer® Microwave which can be installed perfectly flush in any standard depth cabinetry. A Built-in Microwave with a drop-down door is available with a Professional or Masterpiece® handle and a Built-in Microwave with a side-swing door and 30-inch trim kit is available to complement any Thermador wall oven or range. A Built-Under Microwave Hood is also available for select installations. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Microwave oven, be sure to verify the cabinet dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations.

Installation Options

Microdrawer® Microwave

The Thermador MicroDrawer® Microwave can be built into a cabinet or wall as a standalone unit or under a Thermador Built-in Oven.

Check to be sure that there is a clearance of 2" or greater between the top of the MicroDrawer® Microwave and the bottom of a built-in wall oven above it.

Built-In Microwaves With Drop-Down Door

Thermador Built-in Microwaves may be installed into a cabinet or wall as a standalone unit or above any Thermador Built-in Oven. They may also be installed above any Thermador Warming Drawer.

Side-by-Side Installation

Thermador Built-in Microwaves may be installed side-by-side in combination with a single wall oven. Accessory kit TWO30YS may be required. See page 73 for details on approved combinations for side-by-side installation.

Optional Accessories

See page 233 for accessories.

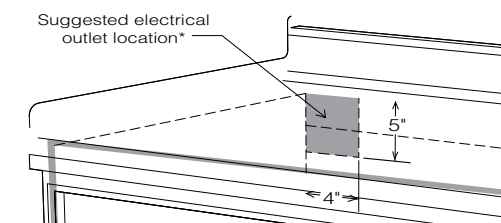
Electrical Specifications

These units require a 120 volt, 60 Hz, 15 AMP (minimum) circuit. It is recommended that the unit be installed to a separate circuit that serves only this appliance.

These appliances are fitted with a 3-prong grounded electrical plug. Do not modify the plug or use an adapter. If the plug does not fit with the available receptacle, have a licensed electrician install a properly grounded outlet before proceeding with the installation.

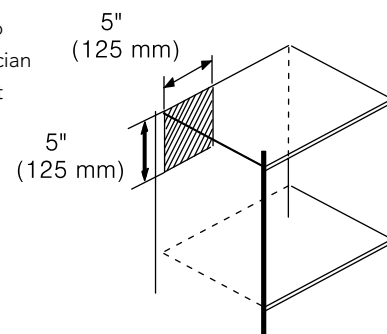
Model	Required Circuit Breaker
	240V, 60 Hz
MD30BS	15 A
MD24BS	15 A
MB30WP	15 A
MB30WS	15 A
MBCS	20 A
MU30WSU	15 A

Electrical Location – Microdrawer® Microwaves



Unit can also be installed using an electrical outlet in an adjacent cabinet within the area where the provided electrical cord can reach.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.



Electrical Location – Built-In Microwaves with Drop-Down Door

Anywhere within the shaded area the minimal distance between the appliance and the wall is 1 3/4 in (45 mm). The outlet can be located anywhere within the shaded area.

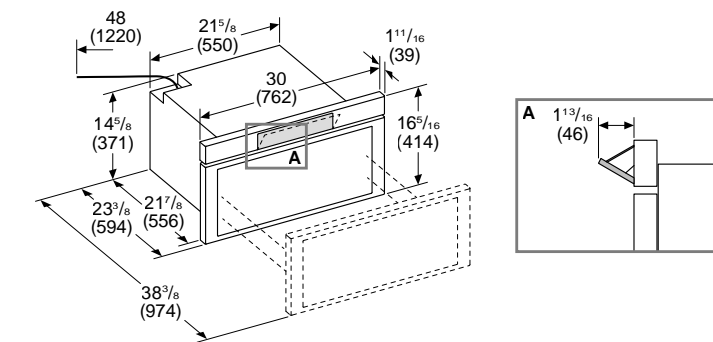
Installation

BUILT-IN MICROWAVES

Dimensions

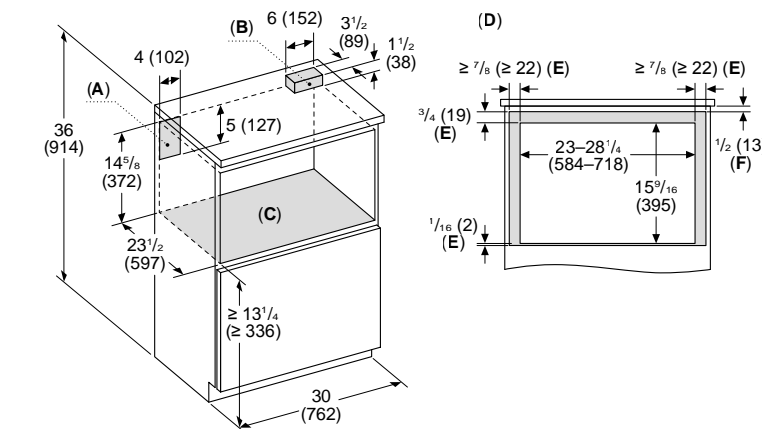
30-INCH MICRODRAWER® MICROWAVE

Measurements in inches (mm)



Standard Installation

30-INCH MICRODRAWER® MICROWAVE



A: Recommended location of electrical outlet

B: Anti-tip block

C: Base should support up to 100 lb

D: Front view of cut-out

E: Overlap

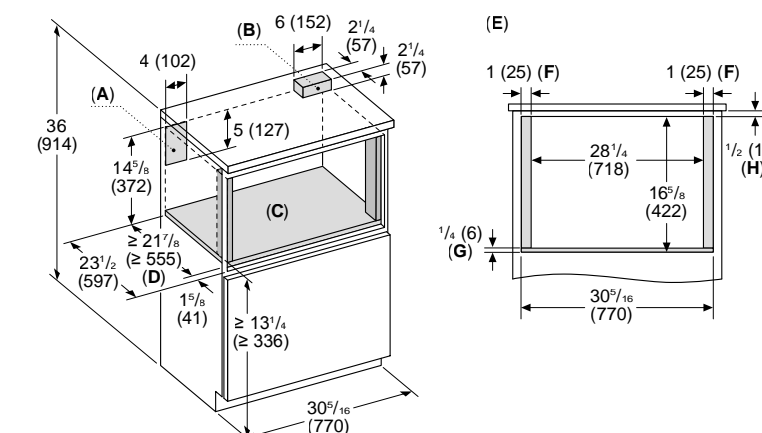
F: Visible area

If under a counter, minimum clearance to counter top should be 7/16" (11 mm)

Measurements in inches (mm)

Flush Installation

30-INCH MICRODRAWER® MICROWAVE



A: Recommended location of electrical outlet

B: Anti-tip block

C: Base should support up to 100 lb

D: Base depth

E: Front view of cut-out

F: Sides should be finished and extend back to cleat

Cleats should also be finished, as they may be visible after installation

G: Base thickness

H: Visible area

If under a counter, minimum clearance to counter top should be 7/16" (11 mm)

Measurements in inches (mm)



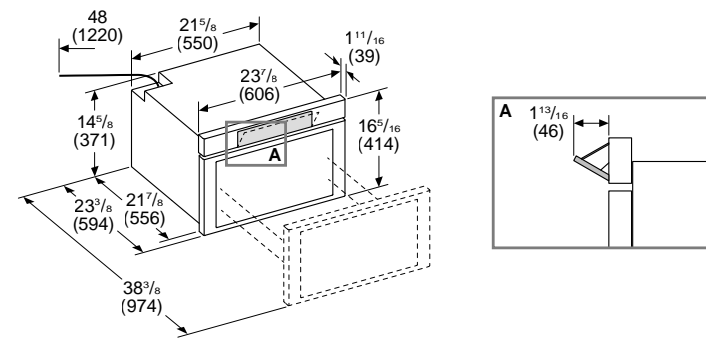
Installation

BUILT-IN MICROWAVES

Dimensions

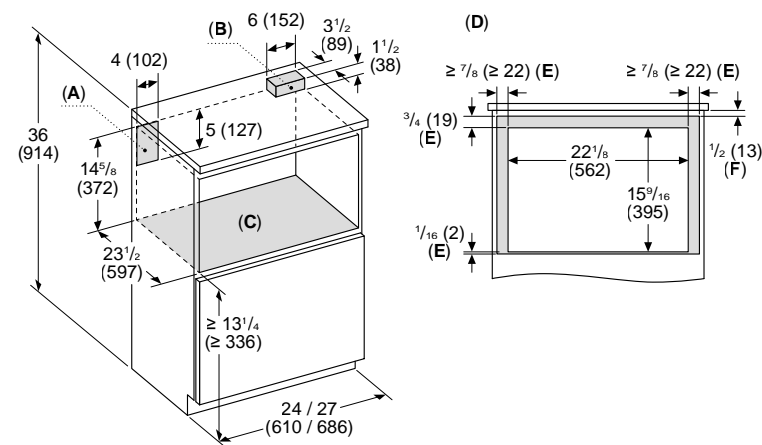
24-INCH MICRODRAWER® MICROWAVE

Measurements in inches (mm)



Standard Installation

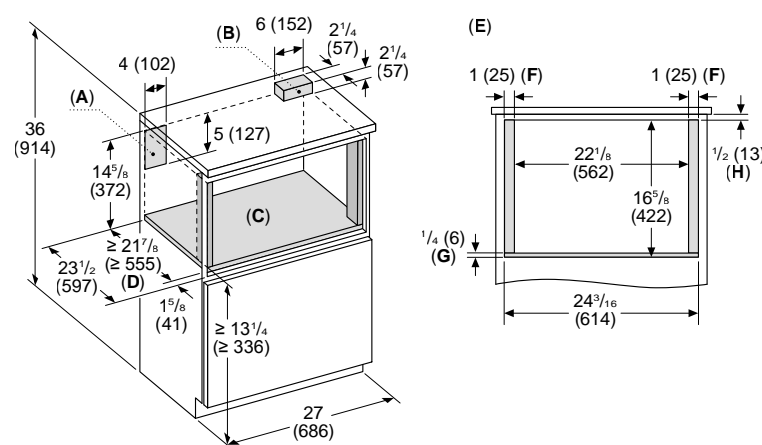
24-INCH MICRODRAWER® MICROWAVE



- A:** Recommended location of electrical outlet
 - B:** Anti-tip block
 - C:** Base should support up to 100 lb
 - D:** Front view of cut-out
 - E:** Overlap
 - F:** Visible area
- If under a counter, minimum clearance to counter top should be 7/16" (11 mm)
- Measurements in inches (mm)

Flush Installation

24-INCH MICRODRAWER® MICROWAVE



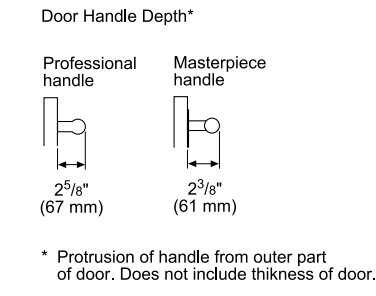
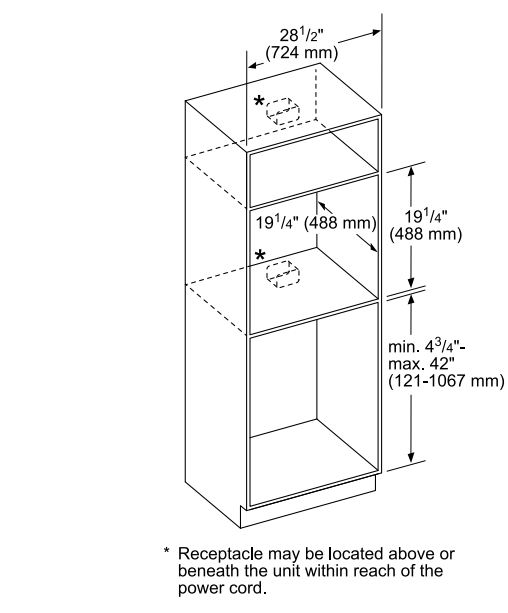
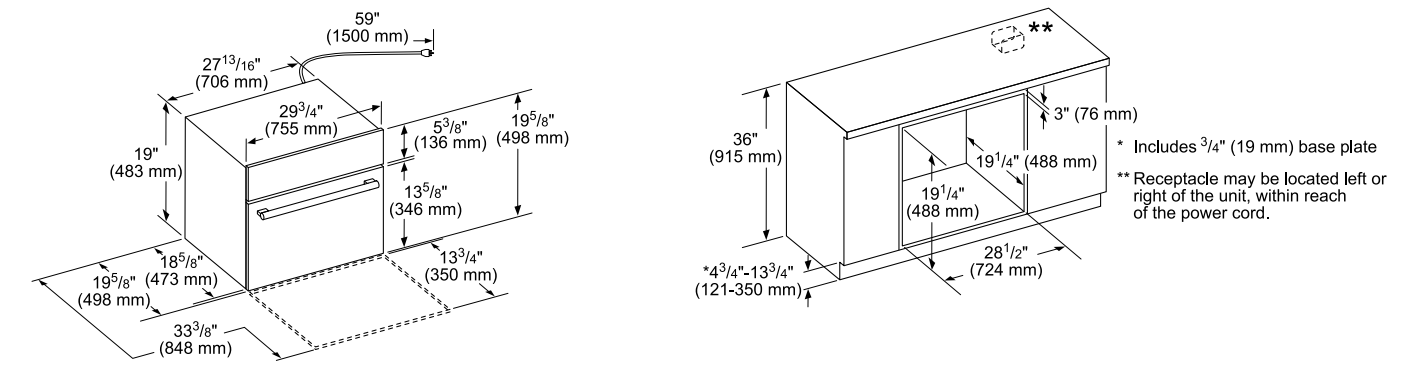
- A:** Recommended location of electrical outlet
 - B:** Anti-tip block
 - C:** Base should support up to 100 lb
 - D:** Base depth
 - E:** Front view of cut-out
 - F:** Sides should be finished and extend back to cleat
- Cleats should also be finished, as they may be visible after installation
- G:** Base thickness
 - H:** Visible area
- If under a counter, minimum clearance to counter top should be 7/16" (11 mm)
- Measurements in inches (mm)

Installation

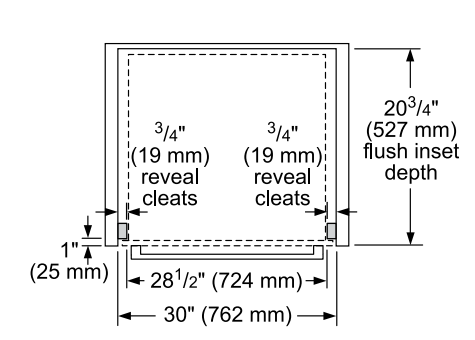
BUILT-IN MICROWAVES

Built-In Microwave and Cutout Dimensions

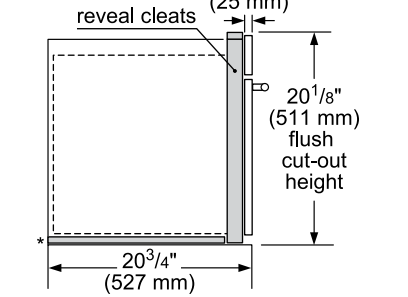
30-INCH



Flush Installation Top View



Side View



* Flush installation requires a 5/16" (8 mm) high x 28 1/2" (724 mm) wide x 19 3/4" (500 mm) deep baseplate underneath the unit body.

measurements in inches (mm)

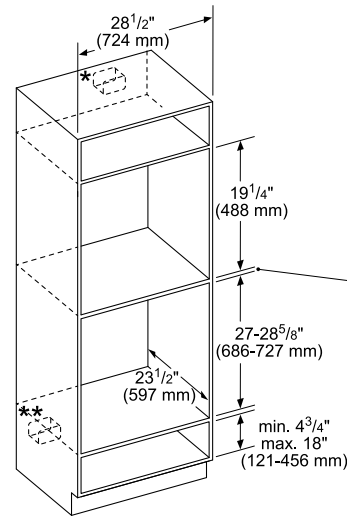


Installation

BUILT-IN MICROWAVES

Standard Installation Over Single Oven

30-INCH BUILT-IN MICROWAVES

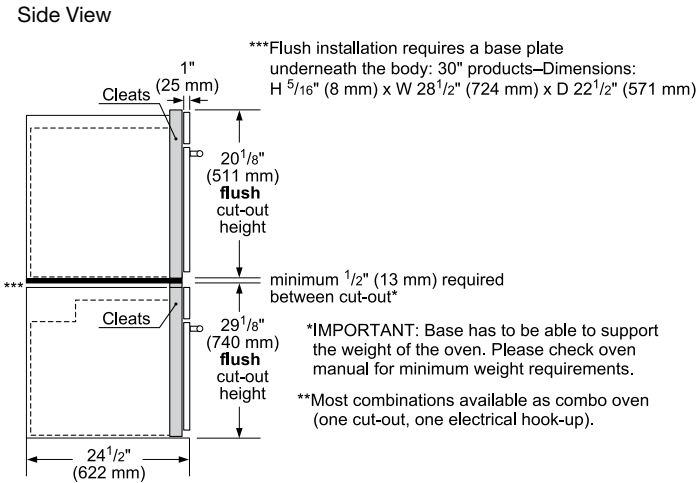


- * Junction box may be located above or next to the unit within the reach of the power cable.
- **Junction box may be located below (depending on space) or next to the unit within the reach of the power cable.
- ***Most combinations available as combo oven (one cut-out, one electrical hook-up).
- Minimum dimension between cut-out:
 - 1" (25 mm) for wall oven cut-out height of 28⁵/₈" (727 mm)
 - 2⁵/₈" (67 mm) for wall oven cut-out height of 27" (686 mm).

measurements in inches (mm)

Flush Installation Over Single Oven

30-INCH BUILT-IN MICROWAVES



measurements in inches (mm)

Side-By-Side Built-In Oven Combination Guide

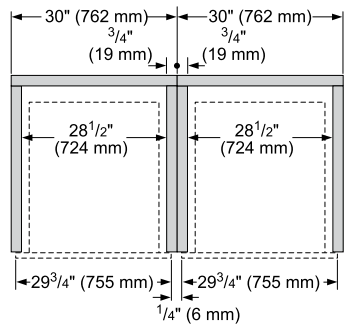
The following **OVENS** and **DRAWERS** are approved by BSH Home Appliances Corporation to be installed in combination. These products, identified in the table to the right, may be installed in combination with other cooking units. The suitability of the combination has not been evaluated by CSA.

Conventional Ovens*	Steam Ovens	Microwave Ovens	Speed Ovens
ME301WS	MEDS301BS	MB30WS	MC30WS
MED301WS	PODS301B	MB30WP	MC30WP
MED301LWS	MEDS301BS	MB30WS	MC30WS
MED301RWS	PODS301B	MB30WP	MC30WP
PO301W		MB30WS w/WD30WC	MC30WS w/WD30WC
POD301W		MB30WP w/WD30WC	MC30WP w/WD30WC
POD301LW			
POD301RW			

*Conventional ovens with a serial number beginning with "FD009" require accessory kit TWO30YS for side-by-side installation with another oven or in combination with any other approved product. All parts in the kit may not be required. Refer to the Oven Installation Guide for additional information.

Standard Side-By-Side Installation

30-INCH BUILT-IN MICROWAVES

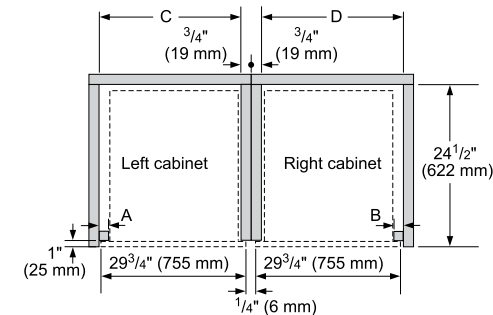


measurements in inches (mm)

IMPORTANT: When installing an oven in combination, a minimum distance between the ovens is required. Refer to the oven installation manual for all other measurements.

Flush Side-By-Side Installation

30-INCH BUILT-IN MICROWAVES



Combination Type	A	B	C	D
	Left reveal cleat	Right reveal cleat	cut-out width	cut-out width
Flush Bottom hinge	3/4" (19 mm)	3/4" (19 mm)	29 1/4" (743 mm)	29 1/4" (743 mm)
Flush Side Hinge (Left)	1 1/2" (38 mm)	N/A*	30" (762 mm)	N/A*
Flush Side Hinge (Right)	N/A*	1 1/2" (38 mm)	N/A*	30" (762 mm)

*Installation not recommended

measurements in inches (mm)

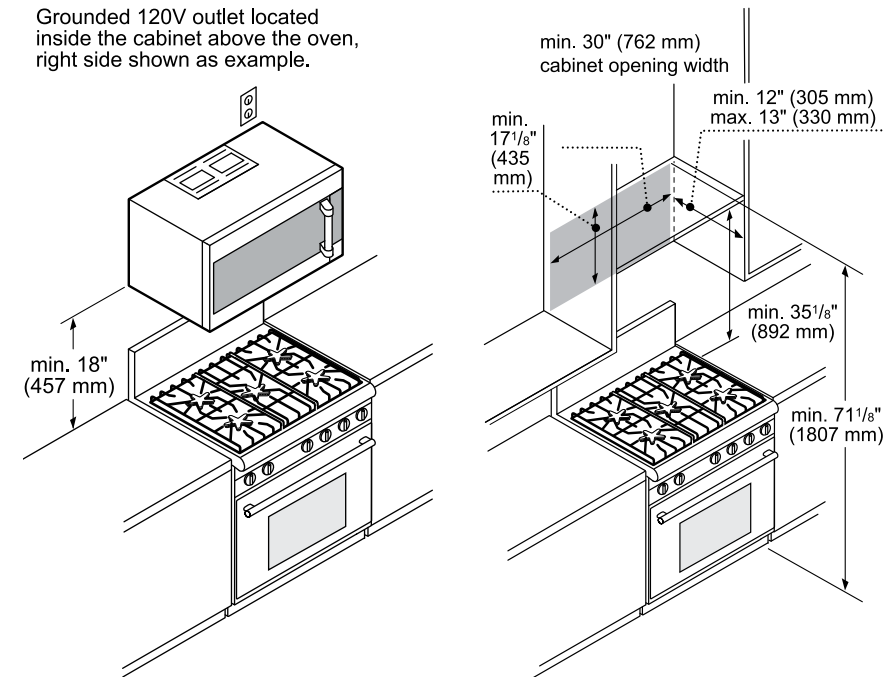
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation

BUILT-IN MICROWAVES

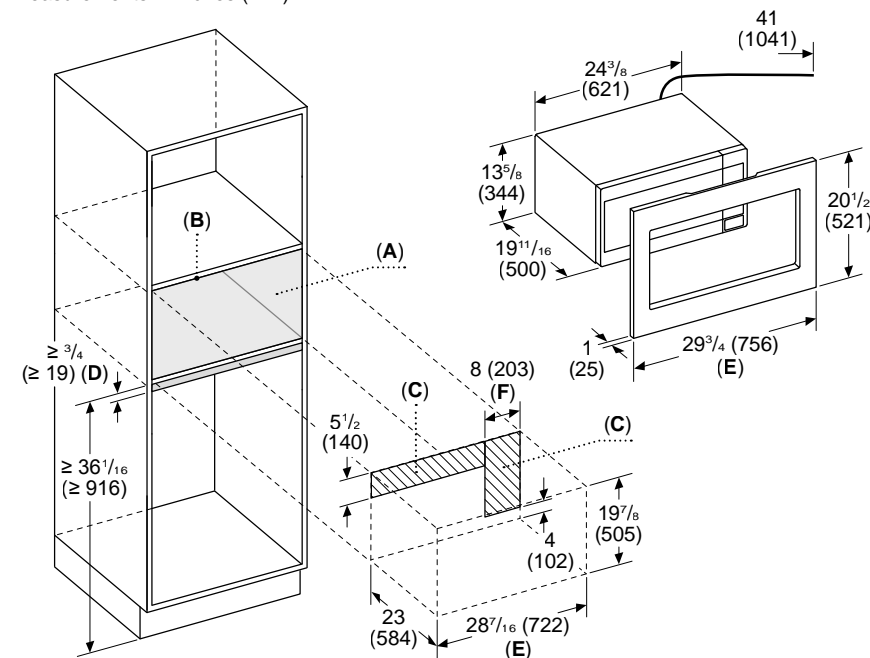
Microwave Hood Standard Installation

Grounded 120V outlet located inside the cabinet above the oven, right side shown as example.



Built-In Microwave with Trim Kit

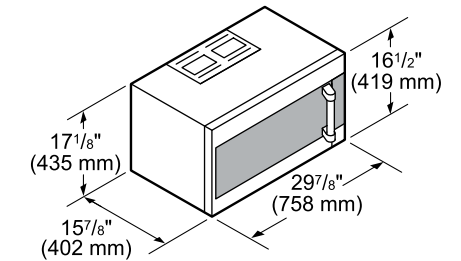
Measurements in inches (mm)



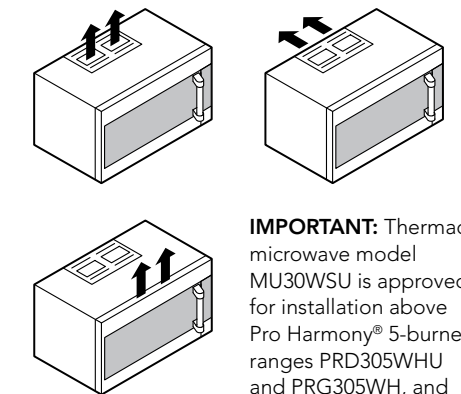
- A:** Microwave cut-out
- B:** Top of microwave shelf
- C:** Space for appliance connection
- D:** If an oven located below
- E:** For 30" (762 mm) trim kit
- F:** For 30" (762 mm) cut-out

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Microwave Hood Dimensions



Microwave Hood Venting



IMPORTANT: Thermador microwave model MU30WSU is approved for installation above Pro Harmony® 5-burner ranges PRD305WHU and PRG305WH, and Pro Harmony® induction range PRI30LBHU.

Planning Information

WARMING DRAWERS

Model Options

Thermador 30-inch stainless steel Warming Drawers are available with a push-to-open design. While the Custom Panel Ready design has a SoftClose® feature that prevents slamming and ensures ultra smooth closing of the warming drawer. These drawers pair beautifully with a Thermador speed oven or microwave. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Warming Drawer be sure to verify the cabinet dimensions and electrical connections (if required). Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Electrical Specifications

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All Thermador Warming Drawers are designed to be connected to a 120V AC, 60 Hz, 3-wire, grounded outlet with a 15 A circuit breaker.

Electrical Location

The outlet can be installed in the back wall directly behind the drawer. A recessed power receptacle must not exceed 5 1/2 ft. (1.7 m) maximum distance from either side of the warming drawer cutout. Installation clearances permit for the excess power cord to be coiled behind the appliance.

Custom Front Panel

The Thermador Custom Panel Warming Drawer requires a custom front panel. You may build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of 3/4" (19 mm)
- Have all edges finished
- If using wood, the back must be sealed to prevent moisture damage
- Be capable of withstanding a temperature of 158°F (70° C)

Installation Options

Wall-Mounted Installation

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" (25.4 mm) is recommended between the bottom of the oven and the top of the warming drawer.

Under-Counter Installation

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is not contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador

Induction Cooktop, a minimum 1" (25.4 mm) air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional Rangetop, a minimum 2 3/4" (70 mm) air gap must be maintained between the bottom of the rangetop and the top of the warming drawer.

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

Side-by-Side Installation

Thermador Warming Drawers may be installed side-by-side in combination with a single wall oven. Accessory kit TWO30YS may be required. See page 73 for details on approved combinations for side-by-side installation.

Optional Accessories

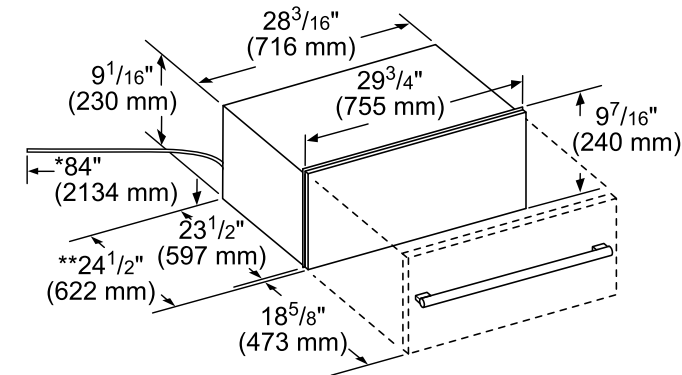
See page 233 for accessories.

Installation

WARMING DRAWERS

Custom Panel Warming Drawer

WD30W



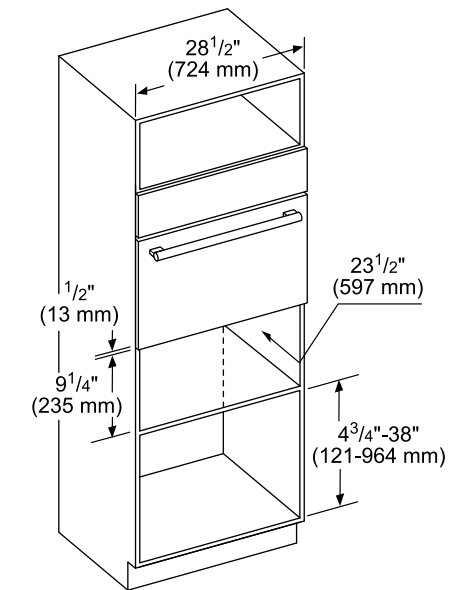
- * Power cable on warming drawer is 84" (2134 mm).
- ** For WD30W, the installed dimension may differ. This is based on 3/4" (19 mm) thick custom panel.
- *** Customer to provide custom panel and drawer handle

measurements in inches (mm)

Cutout Dimensions

WD30W AND WD30WC

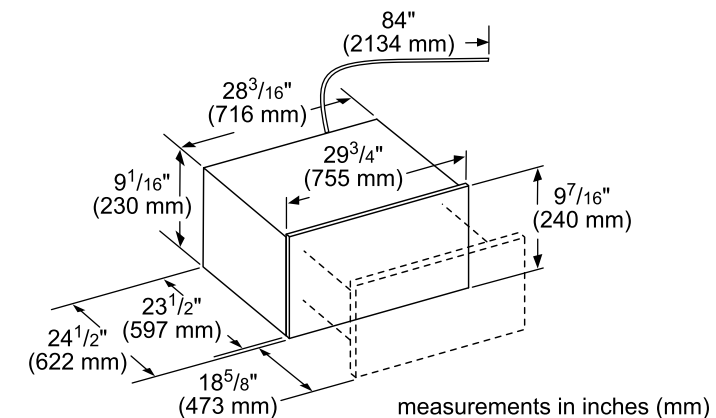
Standard Installation



measurements in inches (mm)

Warming Drawer

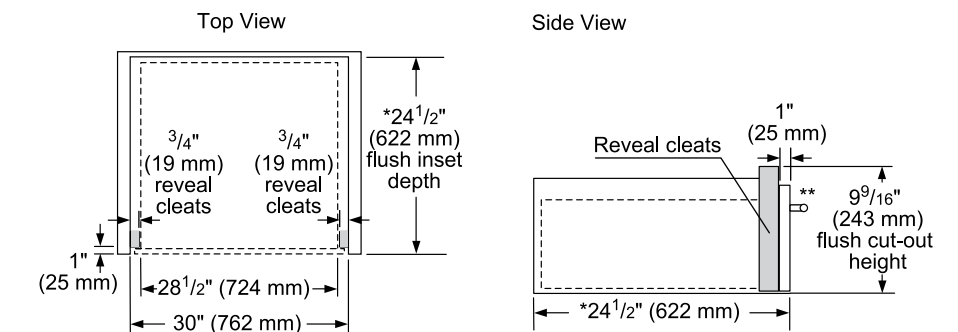
WD30WC



measurements in inches (mm)

Flush Installation

WD30W OR WD30WC



- * For WD30W, the installed dimension may differ. This is based on 3/4" (19 mm) thick custom panel.
- ** Customer to provide custom panel and drawer handle.

measurements in inches (mm)





COOKTOPS

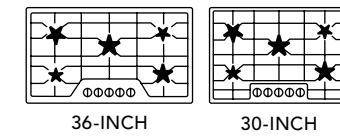
FOR THE MASTERPIECE® COLLECTION

Featuring a suite of induction and gas options, the Thermador® Cooktop collection includes exclusives such as our patented Pedestal Star® Burner and the largest induction cooking surface.

Shown: SGSXP365TS—36-Inch Patented Pedestal Star® Burner Gas Cooktop

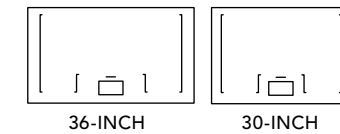


Gas



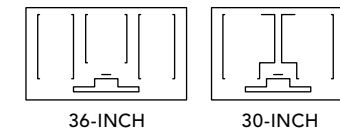
Redesigned with stunning contemporary grates, the latest iteration of Thermador Gas Cooktops offers our patented Pedestal Star® Burners and ExtraLow® Select.

Freedom® Induction



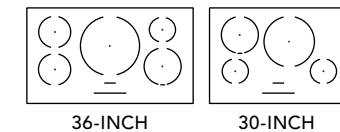
Enjoy unparalleled freedom of movement with the cooktop that automatically detects the presence of your cookware, and transfers all programmed settings to the next location whenever it's shifted.

Liberty® Induction



Featuring 2 or 3 Extra-Large Flexible cooking zones, each zone on the Liberty® Induction Cooktop can accommodate pots and pans from 4" to 10" or 11", as well as teppanyaki grills.

Heritage Induction



Heritage Induction puts power and precision at your fingertips, making simmering, searing, boiling, and grilling second nature. The favorite button allows you to access preferred cooking functions like keep warm and PanBoost® through the Home Connect® app with a single touch.



Gas Cooktops

36-INCH MASTERPIECE®



Patented Pedestal Star® Burner

- 5 Patented Pedestal Star® Burners (2 with ExtraLow® Select)
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®
- Progressive Illuminated Light Ring Around Each Knob

36-Inch – SGSXP365TS



Patented Pedestal Star® Burner

- 5 Patented Pedestal Star® Burners
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®

36-Inch – SGSP365TS



Patented Star® Burner

- 5 Patented Star® Burners (2 with ExtraLow® Select)
- 16,000 BTU Center Star® Burner

36-Inch – SGSX365TS



Patented Star® Burner

- 5 Patented Star® Burners
- 16,000 BTU Center Star® Burner

36-Inch – SGS365TS



★ Blue Knob Kit

Accessorize any Patented Pedestal Star® Burner Gas Cooktop with a Signature Thermador Blue Knob Kit.

See page 231

Gas Cooktops

30-INCH MASTERPIECE®



Patented Pedestal Star® Burner

- 5 Patented Pedestal Star® Burners (2 with ExtraLow® Select)
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®
- Progressive Illuminated Light Ring Around Each Knob

30-Inch – SGSXP305TS



Patented Pedestal Star® Burner

- 5 Patented Pedestal Star® Burners
- 18,000 BTU Center Patented Pedestal Star® Burner
- QuickClean Base®

30-Inch – SGSP305TS



Patented Star® Burner

- 5 Patented Star® Burners (2 with ExtraLow® Select)
- 16,000 BTU Center Star® Burner

30-Inch – SGSX305TS



Patented Star® Burner

- 5 Patented Star® Burners
- 16,000 BTU Center Star® Burner

30-Inch – SGS305TS

Induction Cooktops

36-INCH MASTERPIECE®



Freedom® Induction

- Freedom® Full Surface Induction
- PowerBoost®, PanBoost®, MoveMode®, TeppanyakiPro®, MyZone® and Cooking Sensor Mode
- Sapphire Glow®
- Dark Gray Glass

36-Inch Full Stainless Steel Frame – CIT36YWB

36-Inch Frameless Design – CIT36YWBB



Liberty® Induction

- 3 Extra-Large Liberty® Induction Flexible Cooking Zones
- PowerBoost®, PanBoost®, MoveMode®, HeatShift® and CookSmart®
- Titanium Gray Glass
- Frameless Design

36-Inch – CIT367YG



Heritage Induction

- Heritage Induction with 5 Zones
- Triple Zone Element
- PowerBoost®, PanBoost® and CookSmart®
- Black Glass
- Frameless Design

36-Inch – CIT365BB

- Access Preferred Additional Cooking Functions through the Favorite Button

36-Inch – CIT365BB

Induction Cooktops

30-INCH MASTERPIECE®



Freedom® Induction

- Freedom® Full Surface Induction
- PowerBoost®, PanBoost®, MoveMode®, TeppanyakiPro®, MyZone® and Cooking Sensor Mode
- Sapphire Glow®
- Dark Gray Glass
- Frameless Design

30-Inch – CIT30YWBB



Liberty® Induction

- 2 Extra-Large Liberty® Induction Flexible Cooking Zones with FlexPlus
- PowerBoost®, PanBoost®, MoveMode®, HeatShift® and CookSmart®
- Titanium Gray Glass
- Frameless Design

30-Inch – CIT30FBG



Heritage Induction

- Heritage Induction with 4 Zones
- PowerBoost®, PanBoost® and CookSmart®
- Black Glass
- Frameless Design
- Access Preferred Additional Cooking Functions through the Favorite Button

30-Inch – CIT304BB



Gas Cooktops Quick Reference Chart

Masterpiece® Patented Pedestal Star® Burner



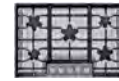
SGSXP365TS
36-Inch



SGSP365TS
36-Inch



SGSXP305TS
30-Inch



SGSP305TS
30-Inch

Key Features

Burner Style	Patented Pedestal Star® Burner	Patented Pedestal Star® Burner	Patented Pedestal Star® Burner	Patented Pedestal Star® Burner
QuickClean Base®	Yes	Yes	Yes	Yes
Number of Burners	5	5	5	5
Illuminated Burner "ON" Lights	Light Ring Around Each Knob	"ON" Light for Each Knob	Light Ring Around Each Knob	"ON" Light for Each Knob

General Properties

Controls	Metal Knobs	Metal Knobs	Metal Knobs	Metal Knobs
Sealed Burners	Yes	Yes	Yes	Yes
Continuous Grates	Yes	Yes	Yes	Yes
Grate Material	Cast Iron	Cast Iron	Cast Iron	Cast Iron

Burner Performance

Powerful Center Burner (NG / LP)	18,000 / 15,000 BTU	18,000 / 15,000 BTU	18,000 / 15,000 BTU	18,000 / 15,000 BTU
ExtraLow® Select Burners	2	0	2	0
Electronic Re-ignition	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 37" x 21 1/4"	5 3/8" x 37" x 21 1/4"	5 3/8" x 31" x 21 1/4"	5 3/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 34 15/16" x 19 1/8"	3 13/16" x 34 15/16" x 19 1/8"	3 13/16" x 28 15/16" x 19 1/8"	3 13/16" x 28 15/16" x 19 1/8"

Gas Cooktops Quick Reference Chart

Masterpiece® Patented Star® Burner



SGSX365TS
36-Inch



SGS365TS
36-Inch



SGSX305TS
30-Inch



SGS305TS
30-Inch

Key Features

Burner Style	Patented Star® Burner	Patented Star® Burner	Patented Star® Burner	Patented Star® Burner
QuickClean Base®	No	No	No	No
Number of Burners	5	5	5	5
Illuminated Burner "ON" Lights	"ON" Light	"ON" Light	"ON" Light	"ON" Light

General Properties

Controls	Metal Knobs	Metal Knobs	Metal Knobs	Metal Knobs
Sealed Burners	Yes	Yes	Yes	Yes
Continuous Grates	Yes	Yes	Yes	Yes
Grate Material	Cast Iron	Cast Iron	Cast Iron	Cast Iron

Burner Performance

Powerful Center Burner (NG / LP)	16,000 / 15,000 BTU	16,000 / 15,000 BTU	16,000 / 15,000 BTU	16,000 / 15,000 BTU
ExtraLow® Select Burners	2	0	2	0
Electronic Re-ignition	Yes	Yes	Yes	Yes

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	5 3/8" x 37" x 21 1/4"	5 3/8" x 37" x 21 1/4"	5 3/8" x 31" x 21 1/4"	5 3/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 13/16" x 34 15/16" x 19 1/8"	3 13/16" x 34 15/16" x 19 1/8"	3 13/16" x 28 15/16" x 19 1/8"	3 13/16" x 28 15/16" x 19 1/8"



Induction Cooktops Quick Reference Chart

Masterpiece*



CIT36YWB
36-Inch
Freedom®



CIT36YWBB
36-Inch
Freedom®



CIT30YWBB
30-Inch
Freedom®

Key Features

Overall Style	Full Stainless Steel Frame	Frameless Design	Frameless Design
Surface Style	Dark Gray Glass	Dark Gray Glass	Dark Gray Glass
Cooking Zones	Full Surface	Full Surface	Full Surface
Automatic Cookware Detection	Yes	Yes	Yes
Sapphire Glow® LED Surface Lights	Yes	Yes	Yes
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes

Element Performance

TeppanyakiPro® Function	Yes	Yes	Yes
PowerBoost®	Yes	Yes	Yes
MyZone®	Yes	Yes	Yes
HeatShift®	No	No	No
MoveMode®	Yes	Yes	Yes
PanBoost®	Yes	Yes	Yes
Cooktop-Hood Sync	Yes	Yes	Yes
CookSmart® with Pre-set Temperature Levels	No	No	No
Cooking Sensor Mode	Yes	Yes	Yes

Cookware Size

	(Up To 6 Pots Heated)	(Up To 6 Pots Heated)	(Up To 5 Pots Heated)
Minimum Cookware Size*	3 1/2" x 3 1/2"	3 1/2" x 3 1/2"	3 1/2" x 3 1/2"
Maximum Cookware Size*	13"x 21"	13"x 21"	13"x 21"

Element Size

Dimension of Front Left Heating Element	Full Surface	Full Surface	Full Surface
Dimension of Back Left Heating Element	Full Surface	Full Surface	Full Surface
Dimension of Center Zone Heating Element	Full Surface	Full Surface	Full Surface
Dimension of Back Right Heating Element	Full Surface	Full Surface	Full Surface
Dimension of Front Right Heating Element	Full Surface	Full Surface	Full Surface

Dimensions

Overall Appliance Dimensions (HxWxD) (in)	4 1/8" x 37" x 21 1/4"	4 1/8" x 37" x 21 1/4"	4 1/8" x 31" x 21 1/4"
Required Cutout Size (HxWxD) (in)	4 1/8" x 34 3/4" x 19 7/8"	4 1/8" x 34 3/4" x 19 7/8"	4 1/8" x 28 3/4" x 19 7/8"

*Cookware must have a flat bottom in order to utilize the full cooking surface. Only use ferromagnetic cookware for induction cooking.

See page 231 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Induction Cooktops Quick Reference Chart

Masterpiece*



CIT367YG
36-Inch
Liberty®



CIT30FBG
30-Inch
Liberty®



CIT365BB
36-Inch
Heritage



CIT304BB
30-Inch
Heritage

Frameless Design	Frameless Design	Frameless Design	Frameless Design
Titanium Gray Glass	Titanium Gray Glass	Black Glass	Black Glass
3 Extra-Large Flexible Zones	2 Extra-Large Flexible Zones	5	4
Yes	Yes	Yes	Yes
No	No	No	No
Yes	Yes	Yes	Yes

No	No	No	No
Yes	Yes	Yes	Yes
No	No	No	No
Yes	Yes	No	No
Yes	Yes	No	No
Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes
5 Levels	5 Levels	11 Levels	11 Levels
No	No	No	No

-	-	-	-
-	-	-	-

7 1/2" x 9"	8 1/2" x 7 1/2"	7"	6"
7 1/2" x 9"	8 1/2" x 7 1/2"	7"	9"
11 1/4" x 9 1/2"	N/A	13", 11", 9"	N/A
7 1/2" x 9"	8 1/2" x 7 1/2"	6"	11"
7 1/2" x 9"	8 1/2" x 7 1/2"	9"	6"

3/8"+3 7/8" x 37" x 21 1/4"	3/8"+3 7/8" x 31" x 21 1/4"	3/8"+3 7/8" x 37" x 21 1/4"	3/8"+3 7/8" x 31" x 21 1/4"
3 7/8" x 34 3/4" x 19 7/8"	3 7/8" x 28 3/4" x 19 7/8"	3 7/8" x 34 3/4" x 19 7/8"	3 7/8" x 28 3/4" x 19 7/8"

See page 231 for accessories

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Planning Information

GAS COOKTOPS

Model Options

There are two sizes of Thermador Masterpiece® Gas Cooktops to choose from—30-inch and 36-inch. Every model is LP convertible by ordering a conversion kit. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Masterpiece® Gas Cooktop, be sure to verify the cutout dimensions and electrical / gas connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

Thermador Masterpiece® Gas Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

Approved Cooktop Over Thermador Oven Installation

Model	Approved Cooktop Over Thermador Oven Installation
SGSXP365TS	•
SGSP365TS	•
SGSX365TS	•
SGS365TS	•
SGSXP305TS	•
SGSP305TS	•
SGSX305TS	•
SGS305TS	•

Prepare The Countertop

Some solid surface countertops require a special cutout size and special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

Ventilation Requirements

We strongly recommend that a Thermador Ventilation Hood be installed with all Thermador Masterpiece® Gas Cooktops. The hood must be installed according to instructions furnished with the hood. Refer to the ventilation section or www.thermador.com for a complete selection of ventilation options, blowers, and accessories.

When installing the gas cooktop with a downdraft ventilation system, make sure that a minimum 27 square inch (174 cm²) opening is provided in the toe-kick and cabinet base for adequate air inlet.

A cooktop sealing kit must also be purchased and installed. Refer to the downdraft ventilation section for more details.

Electrical and Gas Specifications

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes. Thermador Masterpiece® Gas Cooktops are equipped with a 60-inch, 3-wire supply cord and require a 60 Hz, 15 Amp, 120 VAC connection.

IMPORTANT: It is required that the cooktop be installed on a grounded, non-GFCI branch circuit.

Thermador Masterpiece® Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order the appropriate kit by referencing the model specification page in this guide. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

Supply Pressure Requirements:

NATURAL GAS – 7 inches water column (14.9 Millibars) minimum.

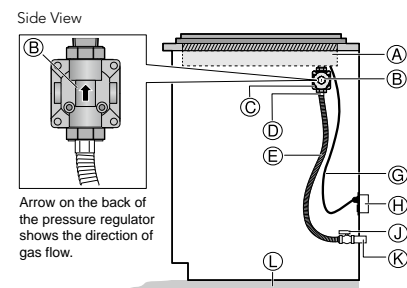
LP (PROPANE GAS) – 11 inches water column (27.4 Millibars) minimum.

NOTE: The propane gas tank must be equipped with its own high pressure regulator in addition to the pressure regulator supplied with this unit.

Electrical and Gas Locations

The opening for the gas connection and electrical cord is located at the right rear of rough-in box.

Plan the installation so that the power connection is accessible from the front of the cabinet. Install a manual gas shut-off valve near the appliance. It must be easily accessible in an emergency.



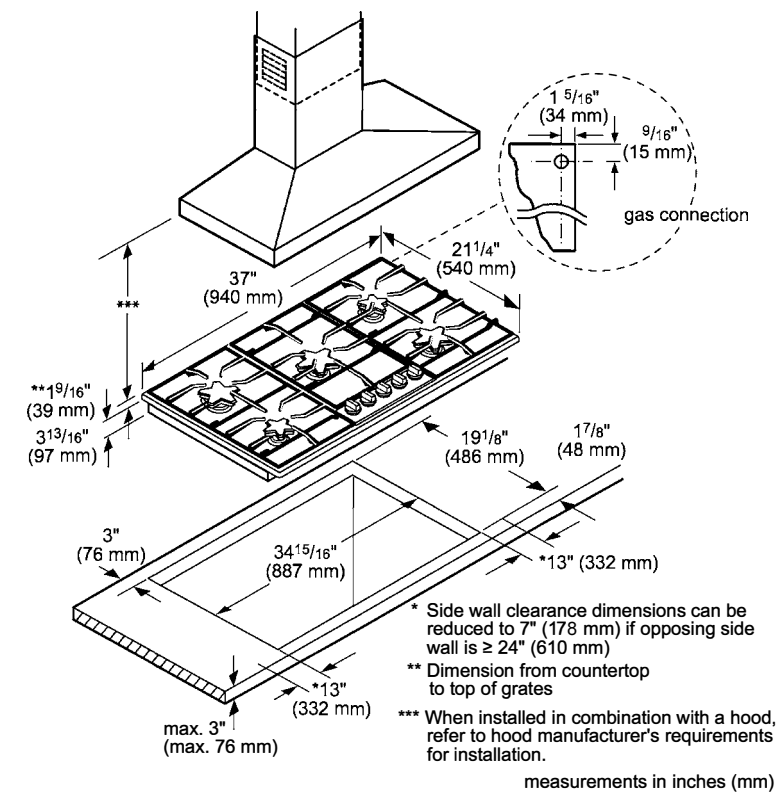
- A – Rough-in Cooktop Box
- B – Arrow on Pressure Regulator
- C – Pressure Regulator
- D – 1/2" Female Pipe Threads
- E – Flexible Gas Line
- G – Power Cord (60 inches / 1,524 mm)
- H – 120 Volt Receptacle
- J – Gas Cut-off Valve
- K – Gas Supply Line Stub-out
- L – Floor

Visit thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

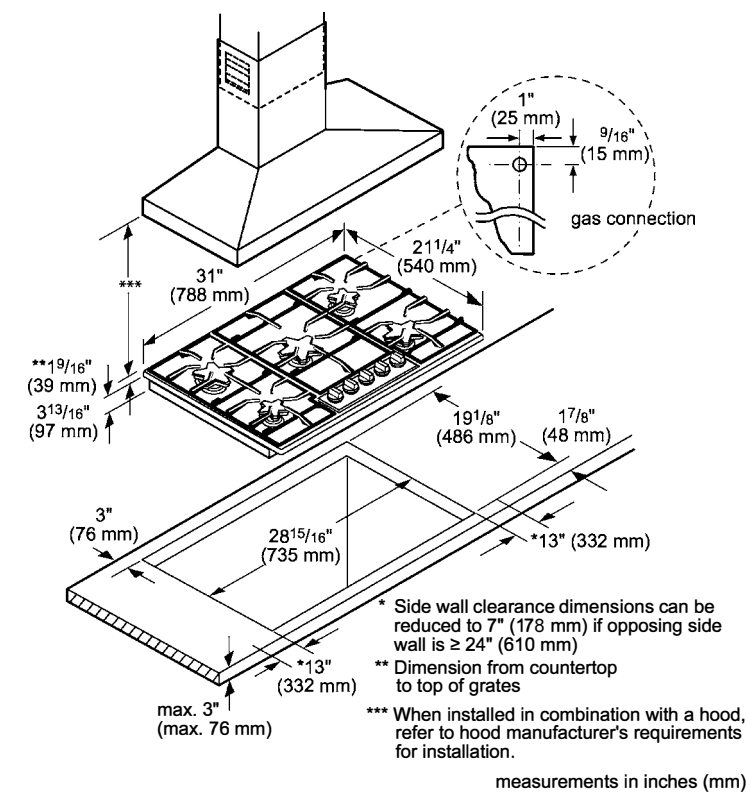
Installation

GAS COOKTOPS

36-Inch Cooktop and Cutout Dimensions



30-Inch Cooktop and Cutout Dimensions



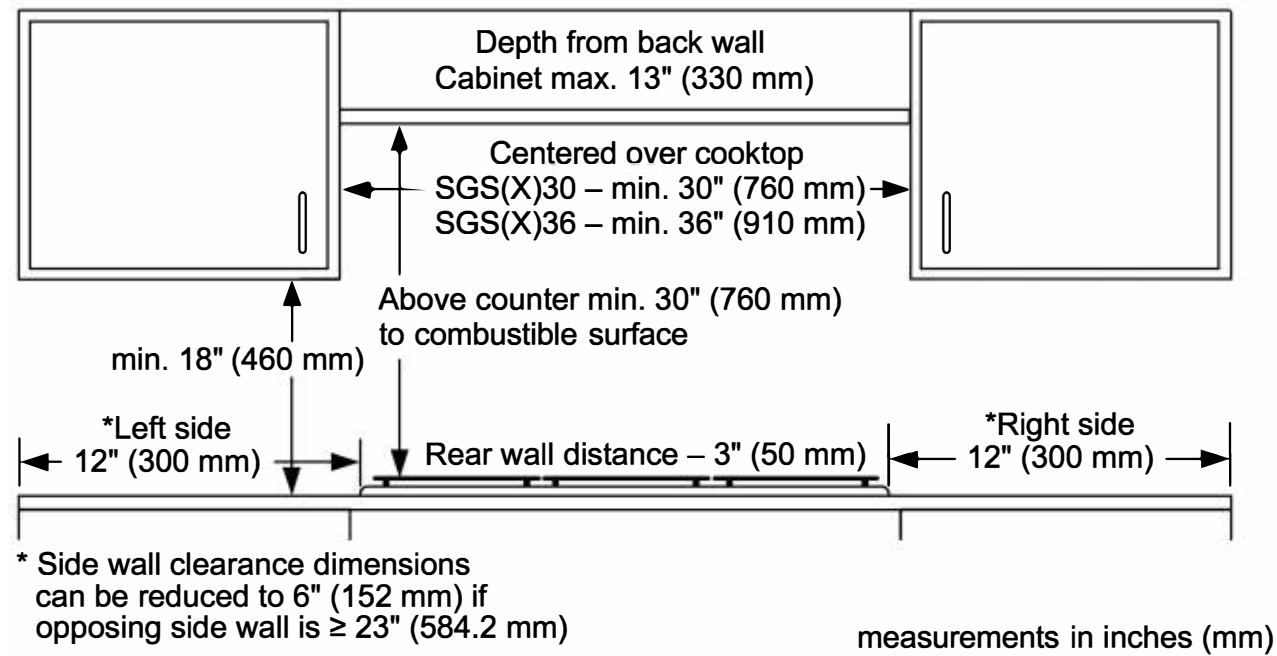
Visit thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Installation

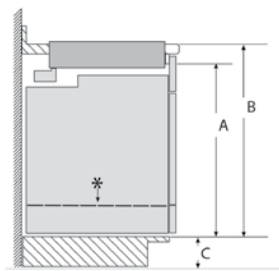
GAS COOKTOPS

30-Inch & 36-Inch Gas Cooktop Cabinet Requirements



NOTE: Dimension requirements are for combustible surfaces. When the surface is protected by a material listed by UL as a Floor Protector and Wall Shield covered with not less than No. 28 MSG sheet metal 0.015 inch (0.38 mm) stainless steel, 0.024 inch (0.6 mm) aluminum or copper, it is considered noncombustible and some dimensions may be reduced. For a noncombustible surface over the cooktop, the minimum clearance is 24" (61 cm) rather than 30" (76 cm).

30-Inch & 36-Inch Gas Cooktop Installation Above a Thermador Built-In Oven



Product Type	A Inches (mm)	B min. Inches (mm)	C max. Inches (mm)
Conventional Oven	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)
Steam Oven	25 1/16 (636)	28 1/16 (713)	7 15/16 (202)
Microwave / Speed Oven	19 1/4 (488)	24 (609) min.	12 (306)
Microwave / Speed Oven with Warming Drawer*	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.

Planning Information

INDUCTION COOKTOPS

Model Options

Models are available in our heritage black finish as well as our Freedom® dark gray glass, and Liberty® titanium gray glass for those who want a bold, striking alternative that goes perfectly with stainless steel appliances. Be sure to reference the correct model information in this design guide.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Induction Cooktop, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Thermador Masterpiece® Induction Cooktops may be installed above a Thermador Oven, as long as the minimum distance between the cabinet floor and countertop is maintained. Reference the installation pages in this guide for details on installing above a conventional oven, steam oven, and microwave / speed oven.

Thermador Induction Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

Model	Approved Cooktop Over Thermador Oven Installation
CIT36YWB	•
CIT36YWBB	•
CIT367YG	•
CIT365BB	•
CIT30FBG	•
CIT30YWBB	•
CIT304BB	•

Ventilation Requirements

We strongly recommend that a Thermador Ventilation Hood be installed with all Thermador Masterpiece® Induction Cooktops. The hood must be installed according to instructions furnished with the hood. Refer to the ventilation section or www.Thermador.com for a complete selection of ventilation options, blowers, and accessories.

Installation Requirements

For safety reasons, the provided heat shield must be installed when closed cabinets are used. Some solid surface countertops require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

Warning

To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

Electrical Specifications

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All induction cooktops are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 3-wire, single-phase power supply.

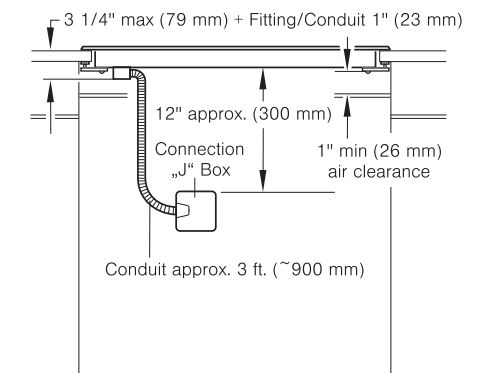
Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

Model	Required Circuit Breaker
	240 / 208V, 3-Wire, 50 / 60 Hz
CIT36YWB	30 A
CIT36YWBB	30 A
CIT367YG	50 A
CIT365BB	50 A
CIT30FBG	30 A
CIT30YWBB	30 A
CIT304BB	30 A

IMPORTANT: Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes. If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.

Electrical Location

The junction box must be located within 3 feet (~900 mm) of the cooktop connection. It should be easily accessible for service purposes.

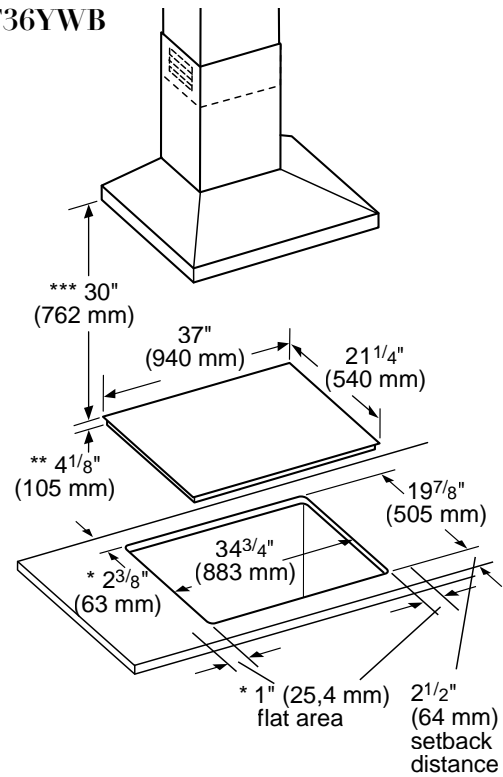


Installation

INDUCTION COOKTOPS

36-Inch Cooktop and Cutout Dimensions

CIT36YWB

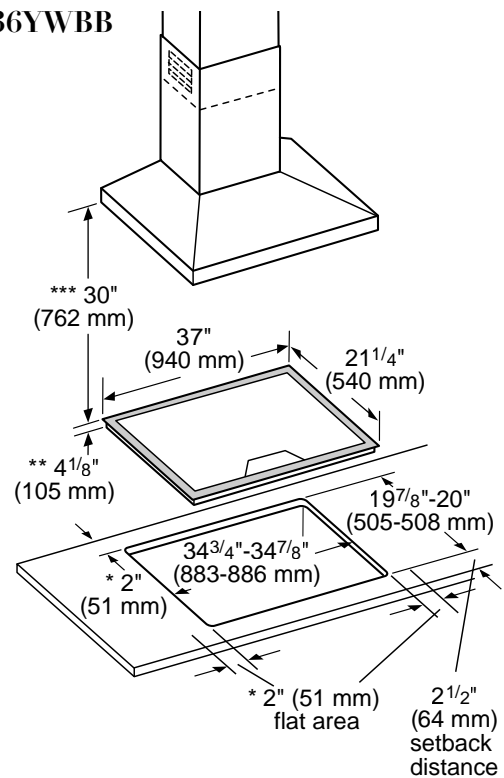


NOTE: The work surface should be horizontal and level. The stability of the countertop should be confirmed even after making the cutout.

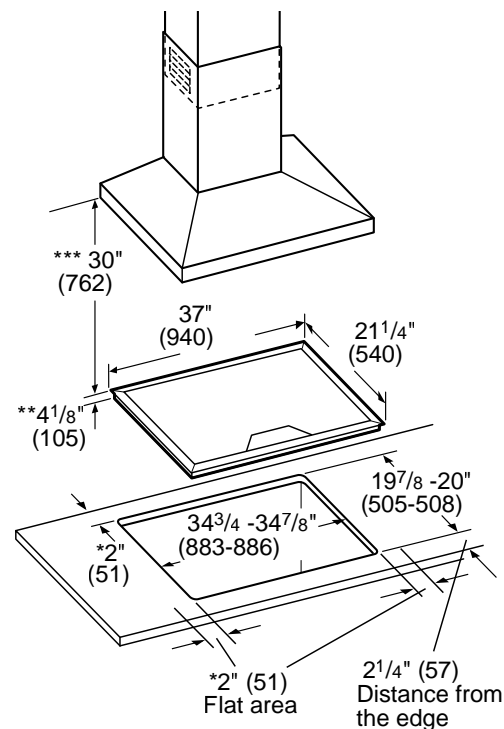
- * Minimum distance from cutout to the wall
- ** Installed depth includes 1" (26 mm) required air gap
- *** Minimum distance between the surface of the cooktop and the lower edge of the exhaust hood.

measurements in inches (mm)

CIT36YWBB



CIT367YG, CIT365BB

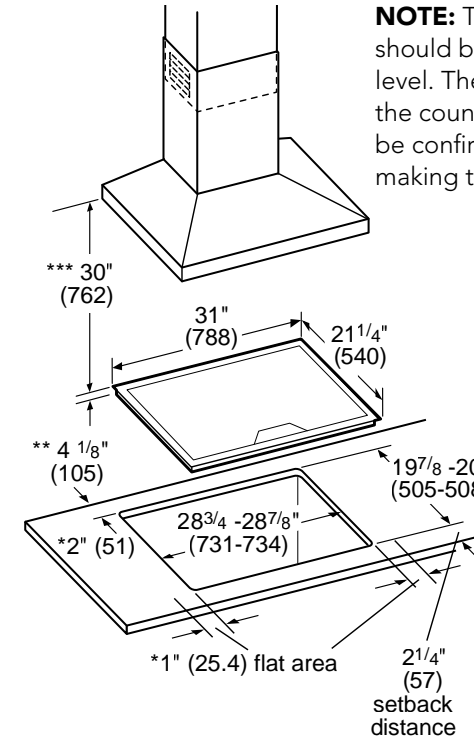


Installation

INDUCTION COOKTOPS

30-Inch Cooktop and Cutout Dimensions

CIT30FBG, CIT304BB

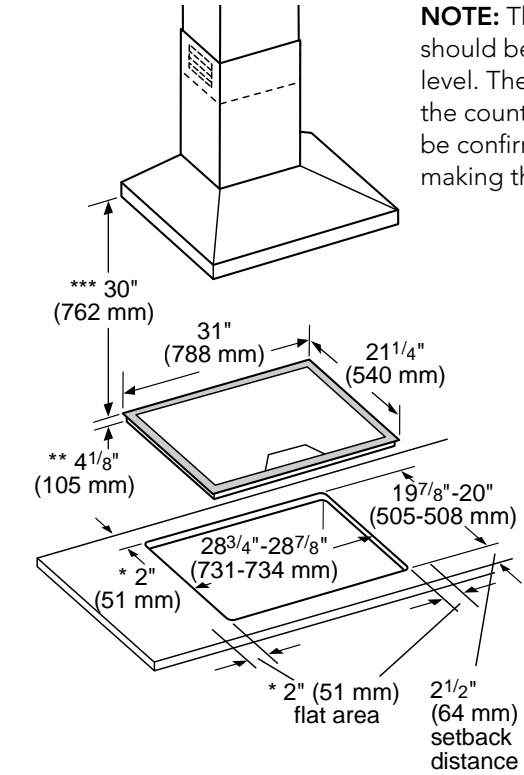


NOTE: The work surface should be horizontal and level. The stability of the countertop should be confirmed even after making the cutout.

- * Minimum distance from cutout to the wall
- ** Installed depth includes 1" (26 mm) needed air gap
- *** Minimum distance between the cooktop surface and lower edge of exhaust hood

measurements in inches (mm in brackets)

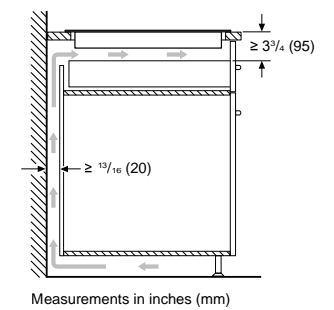
CIT30YWBB



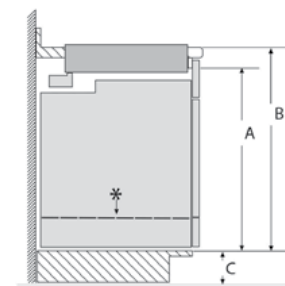
NOTE: The work surface should be horizontal and level. The stability of the countertop should be confirmed even after making the cutout.

30-Inch & 36-Inch Induction Cooktop

Ventilation Clearance Requirements



30-Inch & 36-Inch Induction Cooktop Installation Above a Thermador Built-In Oven



Product Type	A Inches (mm)	B min. Inches (mm)	C max. Inches (mm)
Conventional Oven	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)
Steam Oven	25 1/16 (636)	28 1/16 (713)	7 15/16 (202)
Microwave / Speed Oven	19 1/4 (488)	24 (609) min.	12" (306)
Microwave / Speed Oven with Warming Drawer*	28 1/4 (718)	31 1/4 (794) min.	4 3/4 (121)

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



VENTILATION

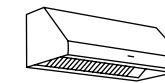
FOR PROFESSIONAL & MASTERPIECE® COLLECTIONS

The perfect complement to the Thermador® cooking collection, newly designed Professional and Masterpiece Ventilation systems adhere to your design aesthetic, while catering to your culinary needs.

Shown: VCIN48GWS-48-Inch Professional Custom Hood Insert



Wall Hoods



Create a bold, modern statement with a distinctive wall hood designed to complement our Masterpiece and Professional cooking collections.

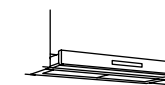


Wall Chimney Hoods



With adjustable chimney height to accommodate both high and low ceilings, you can customize your ventilation to meet your design needs.

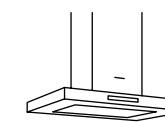
Drawer Slide-Out Hoods



Exclusive to Thermador, Masterpiece® Drawer hood options include a chimney drawer hood or under cabinet version, featuring an increased capture area and a design that integrates with surrounding cabinetry.

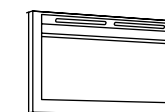


Island Hoods



Creating a dramatic focal point in your kitchen, Thermador sleek and slim island hoods are purposefully designed to provide powerful performance without obstructing the view.

Downdraft



Masterpiece® downdraft ventilation are designed to pair with select Masterpiece® cooktops and seamlessly integrate within your countertop when not in use.



Custom Hood Inserts



Whether you choose to blend in with your surrounding cabinetry, or create a statement piece, you can opt for wall or island applications to suit your style and cooking surface.



Wall Hoods

PROFESSIONAL & MASTERPIECE®



Professional

27-Inch Depth, 18-Inch Tall,
Blowers Sold Separately

60-Inch – PH60GWS

48-Inch – PH48GWS

36-Inch – PH36GWS



Professional

24-Inch Depth, 18-Inch Tall,
Blowers Sold Separately

48-Inch – PH48HWS

36-Inch – PH36HWS



Masterpiece®

21-Inch Depth, 11-Inch Tall,
Includes Integrated Blower,
600 CFM

36-Inch – HMWB36WS

30-Inch – HMWB30WS



Masterpiece®

21-Inch Depth, 11-Inch Tall,
Includes Integrated Blower,
1000 CFM

48-Inch – HMWB481WS

36-Inch – HMWB361WS



Masterpiece®

Low Profile Design with
Pull-Out Canopy, 600 CFM

36-Inch – HDDB36WS

30-Inch – HDDB30WS

Wall Chimney Hoods

PROFESSIONAL & MASTERPIECE®



Professional

24-Inch Depth, 18-Inch Tall,
Blowers Sold Separately

48-Inch – HPCN48WS

36-Inch – HPCN36WS



Masterpiece®

5-Inch Tall, Low Profile
Design with Integrated
Blower, 600 CFM

36-Inch – HMCB36WS

30-Inch – HMCB30WS

Drawer Slide-Out Hoods

MASTERPIECE®



Masterpiece®

Drawer-Style Hood with
Integrated Blower, 600 CFM

36-Inch – HMDW36WS

30-Inch – HMDW30WS

Island Hoods

PROFESSIONAL & MASTERPIECE®



Masterpiece®

Low Profile Design with
Integrated Blower, 600 CFM

42-Inch – HMIB42WS

36-Inch – HMIB36WS

Downdraft

MASTERPIECE®



Masterpiece®

Deluxe 18-Inch Telescopic
Design, Blowers Sold
Separately

36-Inch – UCVP36XS



Masterpiece®

15-Inch Telescopic Design,
Blowers Sold Separately

36-Inch – UCVM36XS

30-Inch – UCVM30XS

Custom Hood Inserts

PROFESSIONAL & MASTERPIECE®



Professional

22-Inch Depth, Blowers Sold
Separately

60-Inch – VCIN60GWS

54-Inch – VCIN54GWS

48-Inch – VCIN48GWS

42-Inch – VCIN42GWS

36-Inch – VCIN36GWS



Masterpiece®

10 5/8-Inch Depth, Integrated
Blower, 300 CFM

36-Inch – VCI3B36ZS

30-Inch – VCI3B30ZS

10 5/8-Inch Depth, Integrated
Blower, 600 CFM









36-Inch – VCI6B36ZS

30-Inch – VCI6B30ZS



Professional Ventilation Selection Guide

PROFESSIONAL COLLECTION RANGES AND RANGETOPS

				
		36-Inch Pro Grand	48-Inch Pro Grand / Pro Grand Steam	60-Inch Pro Grand / Pro Grand Steam
		27-Inch Depth		
 27-Inch Depth, 18-Inch Tall Wall Hoods	36-Inch PH36GWS	✓		
	48-Inch PH48GWS		✓	
	60-Inch PH60GWS			✓
 23-Inch Depth, 11-Inch Tall Wall Hoods with Blower	36-Inch HMWB361WS	✓		
	48-Inch HMWB481WS		✓	
 24-Inch Depth, 18-Inch Tall Wall Hoods	36-Inch PH36HWS	✓		
	48-Inch PH48HWS		✓	
 24-Inch Depth, 18-Inch Tall Wall Chimney Hoods	36-Inch HPCN36WS	✓		
	48-Inch HPCN48WS		✓	
 Custom Hood Inserts	36-Inch VCIN36GWS	✓		
	42-Inch VCIN42GWS	✓		
	48-Inch VCIN48GWS		✓	
	54-Inch VCIN54GWS		✓	
	60-Inch VCIN60GWS			✓

For optimal performance, the width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador blowers.

Professional Ventilation Selection Guide










PROFESSIONAL COLLECTION RANGES AND RANGETOPS

					
30-Inch Pro Harmony (Dual-Fuel, Gas, and Induction)	36-Inch Pro Harmony (Dual-Fuel, Gas, and Induction)	48-Inch Pro Harmony	30-Inch Rangetop	36-Inch Rangetop	48-Inch Rangetop
24-Inch Depth			24-Inch Depth		
✓	✓ (Induction Only)		✓	✓	
		✓			✓
✓	✓		✓	✓	
		✓			✓
✓	✓		✓	✓	
		✓			✓
✓	✓		✓	✓	
	✓			✓	
		✓			✓
		✓			✓

Masterpiece® Ventilation Selection Guide

MASTERPIECE® COLLECTION COOKTOPS AND 30-INCH PROFESSIONAL RANGES AND RANGETOPS

✓ = Perfect Fit ✓ = Viable Option

		 30-Inch Induction Cooktop	 36-Inch Induction Cooktop
 23-Inch Depth, 11-Inch Tall Wall Hoods with Blower	30-Inch HMWB30WS†	✓	
	36-Inch HMWB36WS†	✓	✓
 Under Cabinet Drawer Wall Hoods with Blower	30-Inch HMDW30WS†	✓	
	36-Inch HMDW36WS†	✓	✓
 Wall Chimney Hoods with Blower	30-Inch HMCB30WS†	✓	
	36-Inch HMCB36WS†	✓	✓
 Wall Chimney Drawer Hoods with Blower	30-Inch HDDB30WS†	✓	
	36-Inch HDDB36WS†	✓	✓
 Island Hoods with Blower	36-Inch HMIB36WS†	✓	
	42-Inch HMIB42WS†	✓	✓
 10 5/8-Inch Depth Custom Hood Inserts with Blower	30-Inch VCI3B30ZS†	✓	
	30-Inch VCI6B30ZS†	✓	
	36-Inch VCI3B36ZS†	✓	✓
	36-Inch VCI6B36ZS†	✓	✓
 Downdrafts	30-Inch UCVM30XS	✓	
	36-Inch UCVM36XS / UCVP36XS		✓

For optimal performance, the width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador Blowers.
†With the exception of Downdraft Ventilation, 30-Inch and 36-Inch Masterpiece Ventilation is also compatible with 30-Inch Pro Harmony Ranges and 30-Inch Professional Rangetops.



NOTE: Hood Sync between ventilation and cooktops is available only on Thermador induction cooktops that feature Home Connect.

Masterpiece® Ventilation Selection Guide

MASTERPIECE® COLLECTION COOKTOPS AND 30-INCH PROFESSIONAL RANGES AND RANGETOPS

 30-Inch Gas Cooktop	 36-Inch Gas Cooktop	 30-Inch Pro Harmony Range (Dual-Fuel, Gas, and Induction)	 36-Inch Pro Harmony Range (Induction)	 30-Inch Rangetop
✓		✓		✓
✓	✓	✓	✓	✓
✓		✓		✓
✓	✓	✓	✓	✓
✓		✓		✓
✓	✓	✓	✓	✓
✓		✓		✓
✓	✓	✓	✓	✓
✓		✓		✓
✓	✓	✓	✓	✓
✓		(Induction Only)		
✓		✓		✓
✓	✓		✓	
✓	✓	✓	✓	✓
✓		(Induction Only)		
	✓		(Induction Only)	



Planning Information

VENTILATION

Installation Considerations

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop / range model for proper hood mounting heights.

AVAILABLE CEILING HEIGHT

The standard ceiling height can vary from region to region and in homes built in different eras. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. Kitchen ceiling heights can vary between 7'6" (or 90") to over 10' (or 120").

Before selecting a Thermador Hood, check the available installation space and any extra space that may remain after proper installation of a hood and cooktop or range. This extra space can be filled using Thermador stainless steel duct cover accessories or integrated with kitchen cabinetry. The space can also be adjusted by raising or lowering your hood within the recommended range (typically 30" to 36" above the cooking surface).

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integrated) are available for Thermador Professional and Masterpiece® Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

REMOTE BLOWERS (VTR SERIES)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

INLINE BLOWERS (VTI SERIES)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

INTEGRATED BLOWERS (VTN SERIES)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require. Integrated blowers are included with HPWB30FS, HPWB36FS and HPWB48FS.

SPECIAL NOTE: Always allow access to the blower for serviceability, should it be needed.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 400 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCT WORK

Do not use flexible duct; it creates back pressure / air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 50 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

Blower and Duct Selection Guide

PLANNING INFORMATION

BLOWER INFORMATION					HOOD INFORMATION		
Type	Model #	CFM**	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction

Wall Hoods Professional

60" – PH60GWS 48" – PH48GWS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal
	Inline	VTI2FZ		—				Vertical
	Integrated	VTN2FZ	950					Horizontal
		VTN2DA	700					
36" – PH36GWS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal
	Inline	VTI1FZ <small>(Induction Only)</small>	600	—	6-inch			Vertical
		VTI2FZ	1000		10-inch			
	Integrated	VTN1DZ <small>(Induction Only)</small>	400		6-inch			Horizontal
		VTN2FZ	950		10-inch			
VTN2DA		700						
48" – PH48HWS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal
	Inline	VTI2FZ	—	Vertical				
	Integrated	VTN2FZ		950				Horizontal
		VTN2DA		700				
36" – PH36HWS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal
	Inline	VTI1FZ <small>(Induction Only)</small>	600	—	6-inch			Vertical
		VTI2FZ	1000		10-inch			
	Integrated	VTN1DZ <small>(Induction Only)</small>	400		6-inch			Horizontal
		VTN2FZ	950		10-inch			
VTN2DA		700						

**Maximum CFM rating is based on open air test

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Blower and Duct Selection Guide

PLANNING INFORMATION

BLOWER INFORMATION					HOOD INFORMATION			
Type	Model #	CFM**	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction	

Wall Hoods Masterpiece®

36" – HMWB36WS Use Recirculation Kit RECHMWB36	Integrated	Included	600	—	10-inch	Included	10-inch	Vertical
30" – HMWB30WS Use Recirculation Kit RECHMWB30								
48" – HMWB481WS 36" – HMWB361WS	Integrated	Included	1000	—	10-inch	Included	10-inch	Vertical

Drawer Slide-Out Hoods Masterpiece®

36" – HMDW36WS 30" – HMDW30WS Use Recirculation Kit RECHMDW30 or RECHMDW36	Integrated	Included	600	—	6-inch	Included	10-inch	Vertical
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BLOWER INFORMATION					HOOD INFORMATION			
Type	Model #	CFM**	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction	

Wall Chimney Hoods Professional

48" – HPCN48WS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal	
	Inline	VTI2FZ		—				Vertical	
	Integrated	VTN2FZ	950					Horizontal	
		VTN2DA	700						
36" – HPCN36WS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal	
	Inline	VTI1FZ (Induction Only)	600	—				6-inch	Horizontal
		VTI2FZ	1000					10-inch	Vertical
		VTN1DZ (Induction Only)	400					6-inch	Horizontal
	Integrated	VTN2FZ	950	10-inch					
		VTN2DA	700						

Wall Chimney Hoods Masterpiece®

36" – HMCB36WS 30" – HMCB30WS Use Recirculation Kit RECHMCB	Integrated	Included	600	—	6-inch	Included	6-inch	Vertical
36" – HDDB36WS 30" – HDDB30WS Use Recirculation Kit RECHDDB	Integrated	Included	600	—	6-inch	Included	6-inch	

**Maximum CFM rating is based on open air test

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Blower and Duct Selection Guide

PLANNING INFORMATION

BLOWER INFORMATION					HOOD INFORMATION			
Type	Model #	CFM**	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction	

Island Hoods Masterpiece®

42" – HMIB42WS 36" – HMIB36WS Use Recirculation Kit RECHMIB	Integrated	Included	600	—	6-inch	Included	6-inch	Vertical
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BLOWER INFORMATION					HOOD INFORMATION			
Type	Model #	CFM**	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction	

Custom Inserts Professional

60" – VCIN60GWS 48" – VCIN48GWS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal	
	Inline	VTI2FZ		—				Vertical	
	Integrated	VTN2FZ	950					Horizontal	
VTN2DA		700							
54" – VCIN54GWS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal	
	Inline	VTI2FZ		—				Vertical	
	Integrated	VTN2FZ	950					Horizontal	
42" – VCIN42GWS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal	
	Inline	VTI2FZ		—				Vertical	
	Integrated	VTN2FZ	950					Horizontal	
		VTN2DA	700						
36" – VCIN36GWS Use Recirculation Kit CHFVCI30ZS	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	Included	10-inch	Horizontal	
	Inline	VTI1FZ (Induction Only)	600	—				6-inch	Horizontal
		VTI2FZ	1000					10-inch	Vertical
	Integrated	VTN1DZ (Induction Only)	400	—				6-inch	Horizontal
		VTN2FZ	950					10-inch	
		VTN2DA	700						

Custom Inserts Masterpiece®

30" – VCI3B30ZS Use Recirculation Kit CHFVCI30ZS	Integrated	Included	300	—	6-inch	Included	6-inch	Vertical
36" – VCI3B36ZS Use Recirculation Kit CHFVCI36ZS	Integrated	Included	300	—	6-inch		6-inch	
30" – VCI6B30ZS Use Recirculation Kit CHFVCI30ZS	Integrated	Included	600	—	8-inch		8-inch	
36" – VCI6B36ZS Use Recirculation Kit CHFVCI36ZS	Integrated	Included	600	—	8-inch		8-inch	

**Maximum CFM rating is based on open air test

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Blower and Duct Selection Guide

PLANNING INFORMATION

	BLOWER INFORMATION				HOOD INFORMATION			
	Type	Model #	CFM†	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction**
Downdraft Hoods Masterpiece®	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	CVTSIDE10* CVTFRONT10	10-inch	Left / Right / Rear / Front
	Inline	VT11FZ	600	—	6-inch	CVTSIDE6* CVTFRONT6	6-inch	
		VT12FZ	1000		10-inch	CVTSIDE10* CVTFRONT10	10-inch	
Flexible	VTD600P	600	—	8-inch	CVTSIDE8* CVTFRONT8	8-inch		
36" – UCVM36XS Use Recirculation Kit UCVRECIRC with Induction Cooktops Only	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	CVTSIDE10* CVTFRONT10	10-inch	Left / Right / Rear / Front
	Inline	VT11FZ	600	—	6-inch	CVTSIDE6* CVTFRONT6	6-inch	
		VT12FZ	1000		10-inch	CVTSIDE10* CVTFRONT10	10-inch	
Flexible	VTD600P	600	—	8-inch	CVTSIDE8* CVTFRONT8	8-inch		
36" – UCVP36XS Use Recirculation Kit UCVRECIRC with Induction Cooktops Only	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	CVTSIDE10* CVTFRONT10	10-inch	Left / Right / Rear / Front
	Inline	VT11FZ	600	—	6-inch	CVTSIDE6* CVTFRONT6	6-inch	
		VT12FZ	1000		10-inch	CVTSIDE10* CVTFRONT10	10-inch	
Flexible	VTD600P	600	—	8-inch	CVTSIDE8* CVTFRONT8	8-inch		
30" – UCVM30XS Use Recirculation Kit UCVRECIRC with Induction Cooktops Only	Remote	VTR2FZ	1000	RFPLT1000P	10-inch	CVTSIDE10* CVTFRONT10	10-inch	Left / Right / Rear / Front
	Inline	VT11FZ	600	—	6-inch	CVTSIDE6* CVTFRONT6	6-inch	
		VT12FZ	1000		10-inch	CVTSIDE10* CVTFRONT10	10-inch	
Flexible	VTD600P	600	—	8-inch	CVTSIDE8* CVTFRONT8	8-inch		

*CVDUCT2 transition required to directly connect CVDUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8 and CVTSIDE10.
 **CVTRECT2 transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right or rear
 †Maximum CFM rating is based on open air test

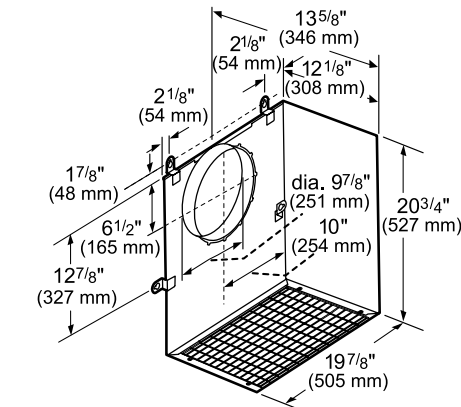
Blower Dimensions

PLANNING INFORMATION

Remote Blowers

(MOUNTED TO ROOF OR EXTERNAL WALL)

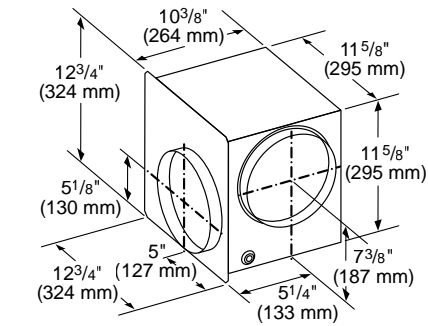
VTR2FZ



measurements in inches and mm

Flexible Blower

VTD600P

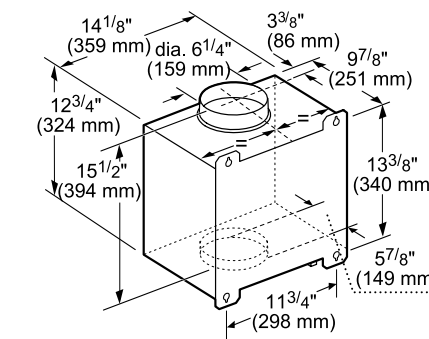


measurements in inches (mm)

Inline Blowers

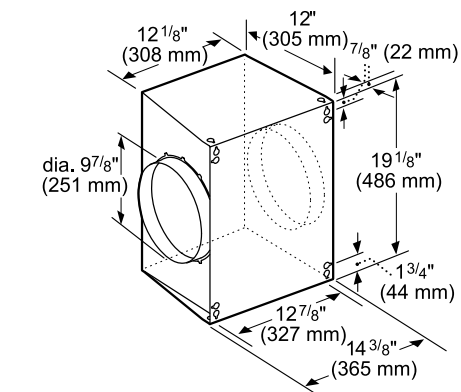
(MOUNTED BETWEEN KITCHEN AND EXTERNAL WALL)

VT11FZ



measurements in inches and mm

VT12FZ

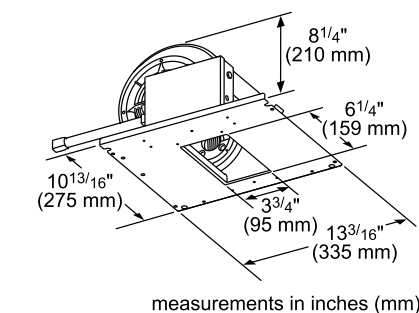


measurements in inches and mm

Integrated Blowers

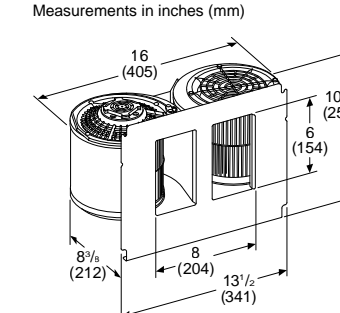
(MOUNTED IN HOOD)

VTN1DZ



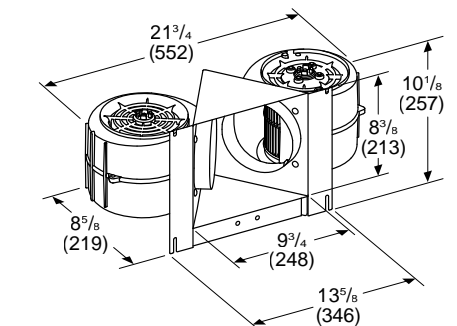
measurements in inches (mm)

VTN2DA



Measurements in inches (mm)

VTN2FZ



Measurements in inches (mm)

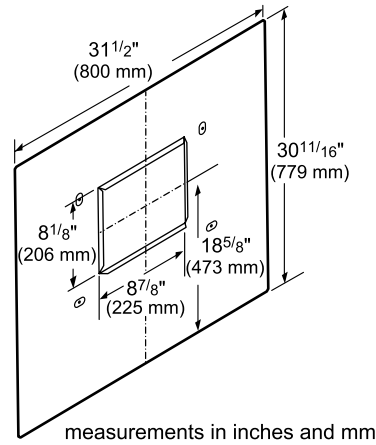


Remote Blower Accessories

PLANNING INFORMATION

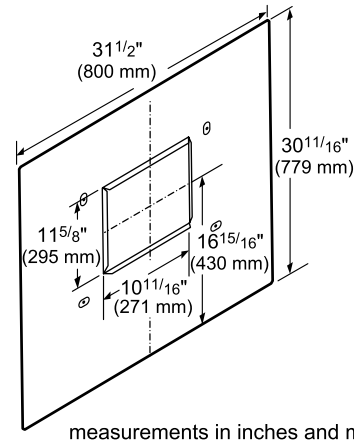
Roofplates

RFPLT600P



measurements in inches and mm

RFPLT1000P



measurements in inches and mm

Roofplate Material Combinations

Roofplate	Remote Blower
RFPLT1000P	VTR2FZ

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT11FZ, VT12FZ, VTR2FZ, EXTNCB25W

Equivalent Duct Lengths for Commonly Used Transitions

PLANNING INFORMATION

DUCT PIECE	SIZE OF DUCT PIECE (IN.)	EQUIVALENT LENGTH (FT.)	DUCT PIECE	SIZE OF DUCT PIECE (IN.)	EQUIVALENT LENGTH (FT.)	
Smooth Straight	6	1.2	3 1/4" x 10" to Round 90° Elbow	6	10	
	7	0.95		7	5	
	8	0.7	3 1/4" x 10" Center Reverse Elbow Left	N/A	15	
	10	0.6		N/A	25	
3 1/4" x 10" Straight	N/A	1	3 1/4" x 10" Center Reverse Elbow Right	N/A	25	
3 1/4" x 14" Straight	N/A	0.7	3 1/4" x 10" Left Reverse Elbow	N/A	15	
90° Elbow Round	6	12	3 1/4" x 10" Right Reverse Elbow	N/A	25	
	7	8		Round Wall Cap	6	2
	8	6			7	2
45° Elbow Round	6	5	8	2		
	7	4	Round Roof Cap	10	2	
	8	3		6	2	
3 1/4" x 10" 90° Elbow Round	N/A	5	7	2		
3 1/4" x 10" 45° Elbow Round	N/A	15	8	2		
3 1/4" x 10" Flat Elbow	N/A	20	2' Long 3 1/4" x 10" Flex	N/A	20	
Round to 3 1/4" x 10"	6	1	3 1/4" x 10" to Round	10	1	
	7	1		7" Inline Backdraft Damper	7	
3 1/4" x 10" to Round	6	5	3 1/4" x 10" Roof Jack and Shutter		N/A	
	7	3				
Round to 3 1/4" x 10" 90° Elbow	6	10				
	7	8				

NOTE: These commonly used installation parts can be purchased at a local hardware store. Thermador does not manufacture all these parts.

Planning Information

WALL HOODS

Model Options

When selecting a ventilation system, choose from one of our two sophisticated appliance collections. Select from the Professional Collection for the ultimate in cooking and venting power or the Masterpiece® Collection for its sleek styling and numerous convenience functions. Thermador Wall Hoods are available in various depths and heights to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

Electrical Specifications

Be sure your Thermador Wall Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box. Remote blowers require a 5-wire installation.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing

a Thermador Wall Hood, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Wall Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance's installation manual. Accessory 6" and / or 12" tall duct covers are used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

Optional Accessories

See pages 234–237 for accessories.

Electric Load (120V, 60Hz)

		Electric Load (120V, 60Hz)					
		REMOTE BLOWER		INLINE BLOWER		INTEGRATED BLOWER	
		VTR2FZ	VT11FZ	VT12FZ	VTN1DZ	VTN2DA	VTN2FZ
PH60GWS, PH48GWS	Amps	16.3	—	16.3	—	13.5	14.7
	Watts	1,956	—	1,956	—	1,620	1,764
PH36GWS	Amps	15.5	—	15.5	—	12.7	13.9
	Watts	1,860	—	1,860	—	1,524	1,668
PH48HWS	Amps	11.1	—	11.1	—	8.3	9.5
	Watts	1,956	—	1,956	—	996	1,764
PH36HWS	Amps	10.3	—	10.3	—	7.5	8.7
	Watts	1,236	—	1,236	—	900	1,044
HMWB36WS, HMWB30WS	Amps	—	—	—	Blower Included, 3.4		
HMWB481WS, HMWB361WS	Amps	—	—	—	Blower Included, 7.6		
HMDW36WS, HMDW30WS	Amps	—	—	—	Blower Included, 3.4		

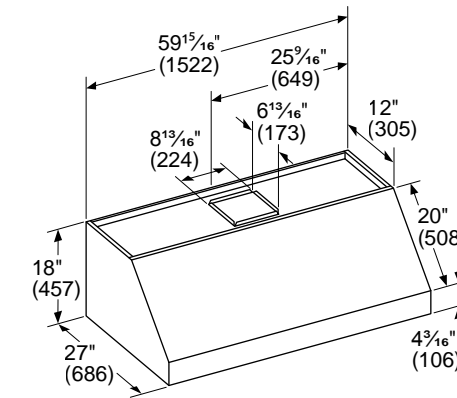
Installation

WALL HOODS

PH60GWS

27-INCH DEPTH WALL HOOD (60-INCH WIDTH)

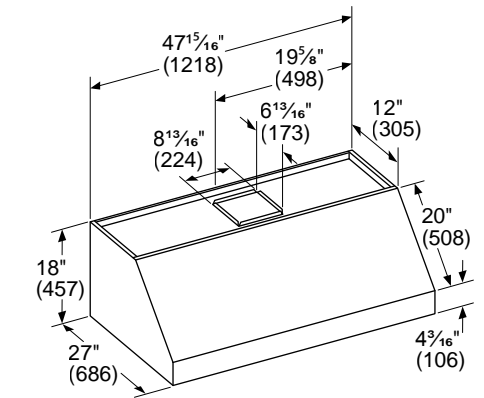
Measurements in inches (mm)



PH48GWS

27-INCH DEPTH WALL HOOD (48-INCH WIDTH)

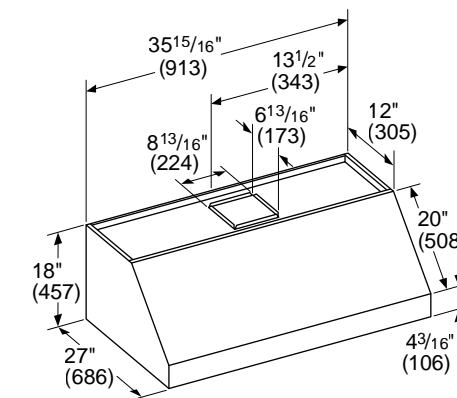
Measurements in inches (mm)



PH36GWS

27-INCH DEPTH WALL HOOD (36-INCH WIDTH)

Measurements in inches (mm)

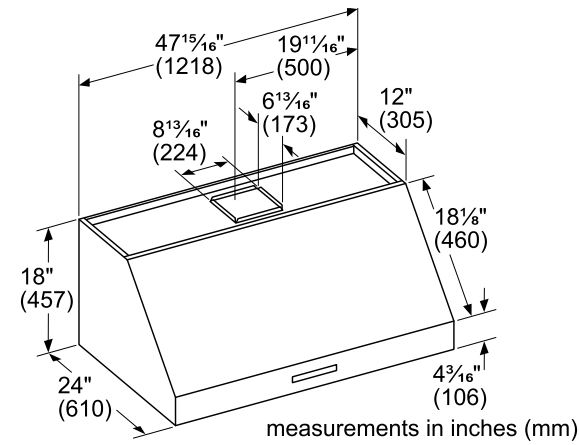


Installation

WALL HOODS

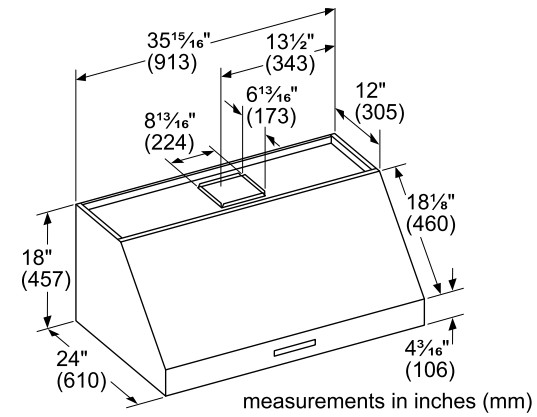
PH48HWS

24-INCH DEPTH WALL HOOD (48-INCH WIDTH)



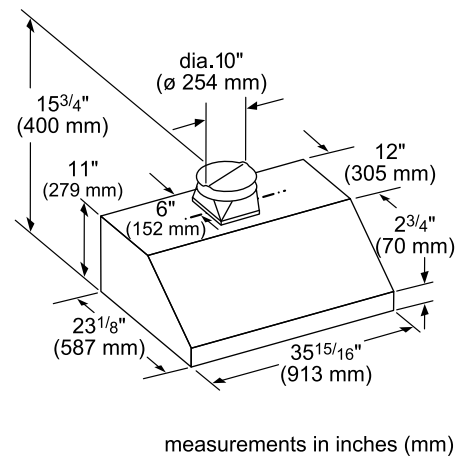
PH36HWS

24-INCH DEPTH WALL HOOD (36-INCH WIDTH)



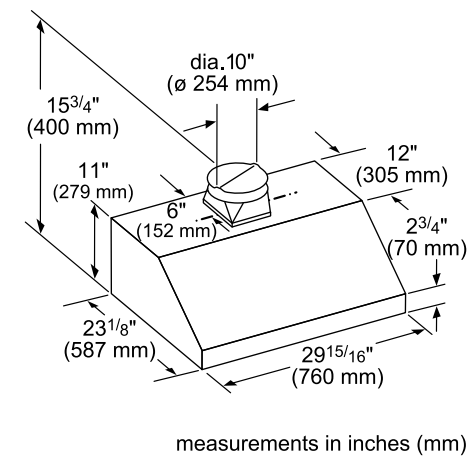
HMWB36WS

LOW-PROFILE WALL HOOD WITH BLOWER (36-INCH WIDTH)



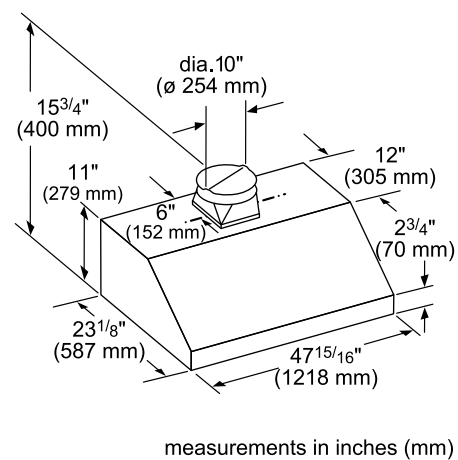
HMWB30WS

LOW-PROFILE WALL HOOD WITH BLOWER (30-INCH WIDTH)



HMWB481WS

LOW-PROFILE WALL HOOD WITH BLOWER (48-INCH WIDTH)

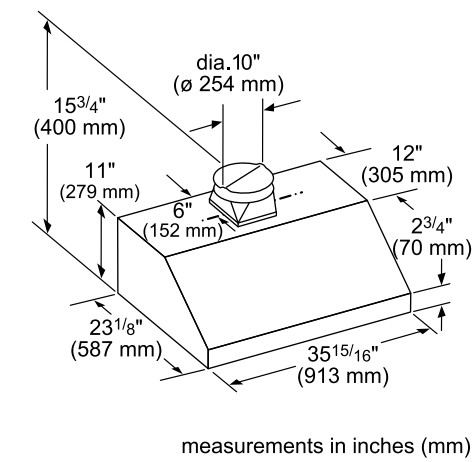


Installation

WALL HOODS

HMWB361WS

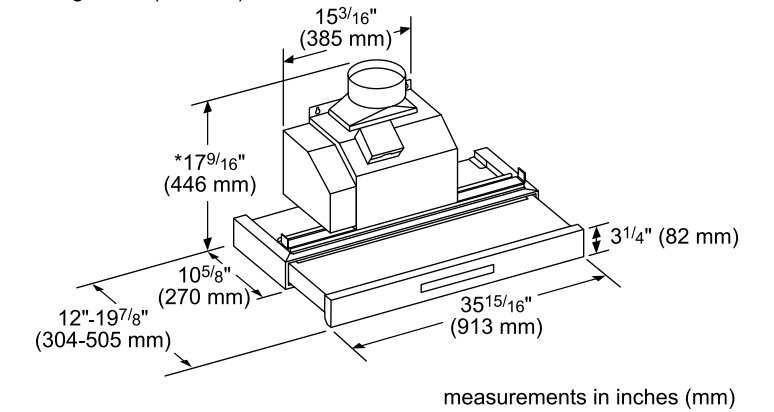
LOW-PROFILE WALL HOOD WITH BLOWER (36-INCH WIDTH)



HMDW36WS

UNDER CABINET DRAWER WALL HOOD WITH BLOWER (36-INCH WIDTH)

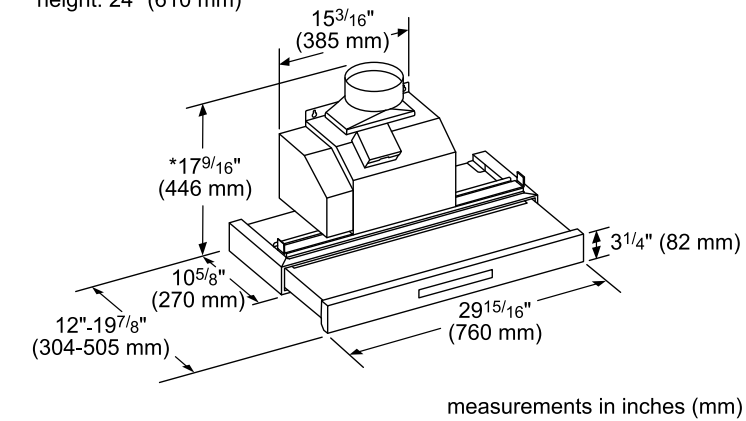
*Minimum Cabinet inside height: 24" (610 mm)



HMDW30WS

UNDER CABINET DRAWER WALL HOOD WITH BLOWER (30-INCH WIDTH)

*Minimum Cabinet inside height: 24" (610 mm)



Planning Information

WALL CHIMNEY HOODS

Model Options

Thermador Wall Chimney Hoods feature sleek styling and numerous convenience functions. Wall Chimney Hoods are available in 30-inch, 36-inch and 48-inch widths and are adjustable to suit a range of ceiling heights. All stainless steel or stainless steel with glass designs are available. Be sure to reference the correct model information in this design guide.

Electrical Specifications

Be sure your Thermador Wall Chimney Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

If possible, site the earthed socket directly behind the chimney paneling. The grounded socket should be connected via its own circuit. If the grounded socket is no longer accessible following installation of the hood, ensure that there is a permanently installed disconnecter.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Wall Chimney Hood, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Wall Chimney Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance's installation manual. An accessory Hood Extension can be used to fill the space between the hood and ceiling.

Thermador Wall Hoods can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

Optional Accessories

See pages 234–237 for accessories.

Electric Load (120V, 60Hz)

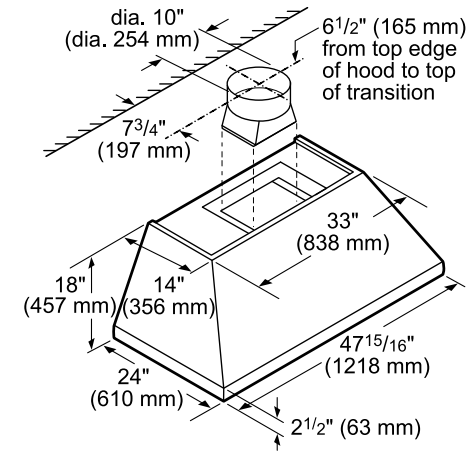
		Electric Load (120V, 60Hz)					
		REMOTE BLOWER		INLINE BLOWER		INTEGRATED BLOWER	
		VTR2FZ	VT11FZ	VT12FZ	VTN1DZ	VTN2DA	VTN2FZ
HPCN48WS	Amps	11.1	—	11.1	—	8.3	9.5
	Watts	1,332	—	1,332	—	996	1,140
HPCN36WS	Amps	10.3	—	10.3	—	7.5	8.7
	Watts	1,236	—	1,236	—	900	1,044
HMCB36WS, HMCB30WS, HDDB36WS, HDDB30WS		—	—	—	Blower Included, 4.9		

Installation

WALL CHIMNEY HOODS

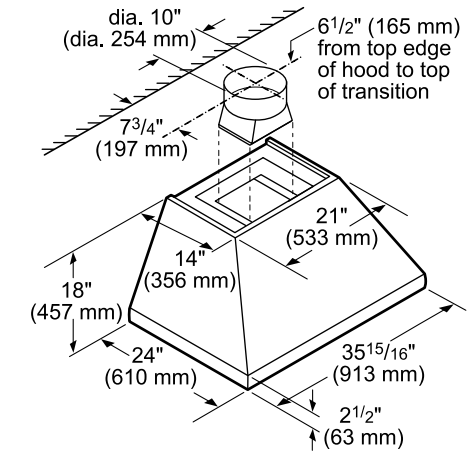
HPCN48WS

WALL CHIMNEY HOOD (48-INCH WIDTH)



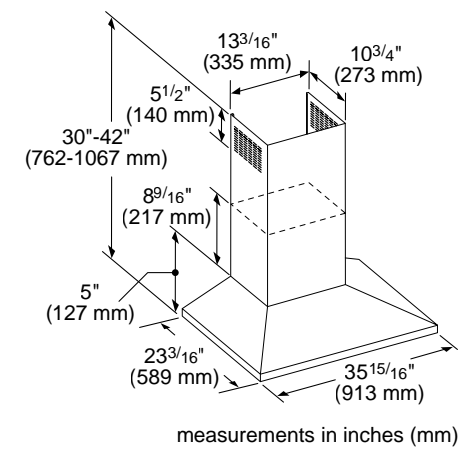
HPCN36WS

WALL CHIMNEY HOOD (36-INCH WIDTH)



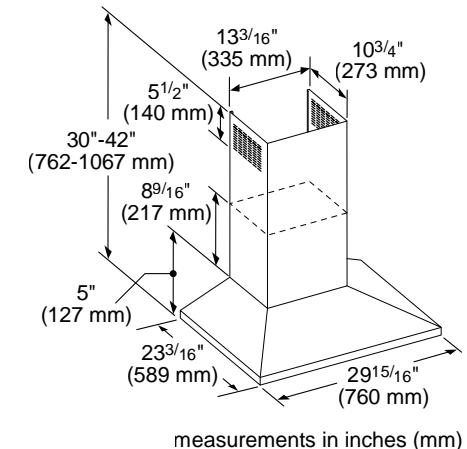
HMCB36WS

WALL CHIMNEY HOOD WITH BLOWER (36-INCH WIDTH)



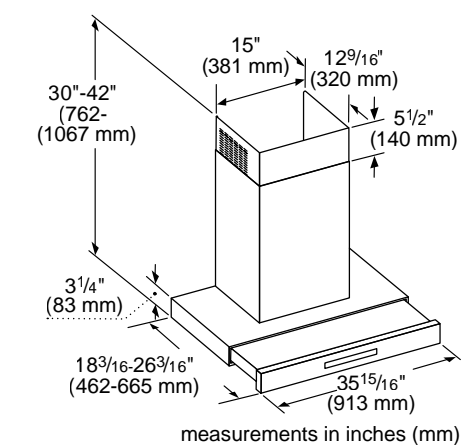
HMCB30WS

WALL CHIMNEY HOOD WITH BLOWER (30-INCH WIDTH)



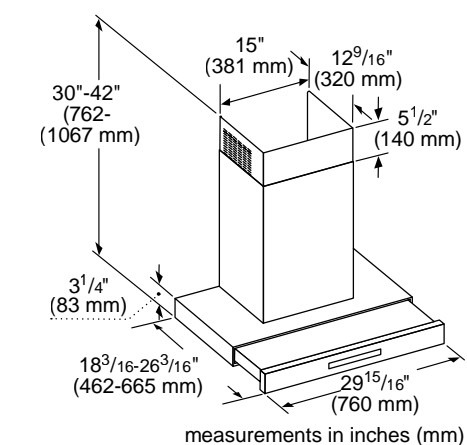
HDDB36WS

WALL CHIMNEY DRAWER HOOD (36-INCH WIDTH)



HDDB30WS

WALL CHIMNEY DRAWER HOOD (30-INCH WIDTH)



Planning Information

ISLAND HOODS

Model Options

Thermador Island Hoods are available in 40-inch, 42-inch and 48-inch widths and feature a stainless steel design and the 40-inch has an elegant glass canopy. All of our island hoods are adjustable to suit ceiling heights of up to 9'.

Electrical Specifications

Be sure your Thermador Island Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

Installation Considerations

The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Island Hood, be sure to verify the dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Island Hoods may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance's installation manual.

Thermador Island Hoods are suspended from the ceiling. The minimum ceiling height required is 97 3/16".

Optional Accessories

See pages 234–237 for accessories.

Electric Load (120V, 60Hz)

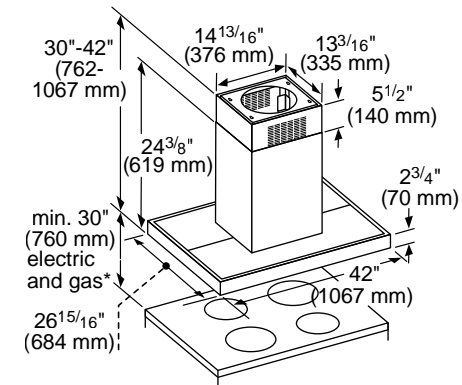
		REMOTE BLOWER		INLINE BLOWER		INTEGRATED BLOWER		
		VTR2FZ	VTI1FZ	VTI2FZ	VTN1DZ	VTN2DA	VTN2FZ	
HMIB42WS, HMIB36WS	Amps	—	—	—	Blower Included, 5.2			

Installation

ISLAND HOODS

HMIB42WS

LOW PROFILE ISLAND HOOD WITH BLOWER (42-INCH WIDTH)

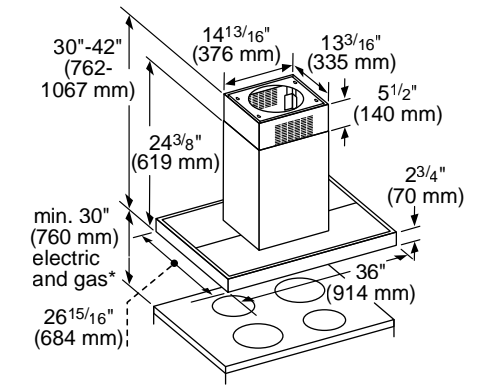


* from the grate surface

measurements in inches (mm)

HMIB36WS

LOW PROFILE ISLAND HOOD WITH BLOWER (36-INCH WIDTH)



* from the grate surface

measurements in inches (mm)



Planning Information

DOWNDRAFT

Model Options

Thermador Downdraft Hoods are available in 30 and 37-inch widths to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

Electrical Specifications

Be sure your Thermador Downdraft Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Downdraft Hood, be sure to verify the cutout dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

The Thermador Downdraft Hood System is available in 30-inch or 37-inch widths. It is intended for installation with Thermador non-professional gas or induction cooktops only.

Thermador Downdraft Hoods may be installed in a wall or island behind a Thermador non-professional gas or induction cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Optional Accessories

See pages 234–237 for accessories.

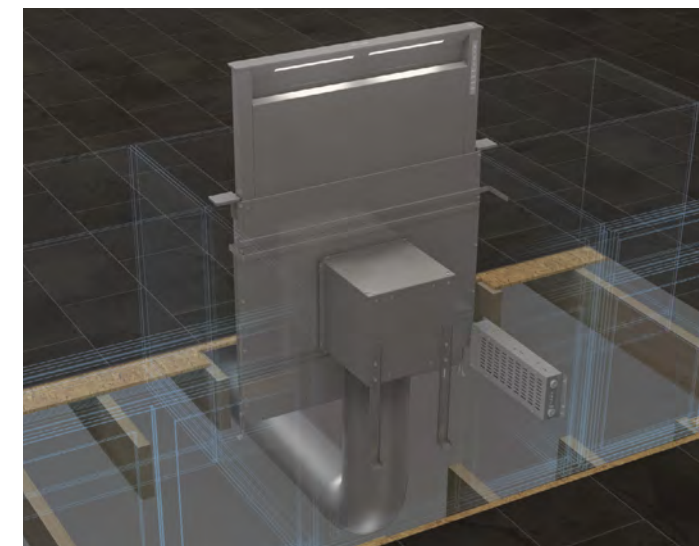
Electric Load (120V, 60Hz)

		REMOTE BLOWER				INLINE BLOWER		FLEXIBLE BLOWER
		VTR2FZ		VTI1FZ	VTI2FZ	VTD600P		
UCVM36XS	Amps	5.35	2.95	5.49			4.5	
	Watts	642	354	659			540	
UCVM30XS	Amps	5.25	2.86	5.39			4.5	
	Watts	630	343	647			540	
UCVP36XS	Amps	5.5	3.1	5.64			4.5	
	Watts	660	372	677			540	

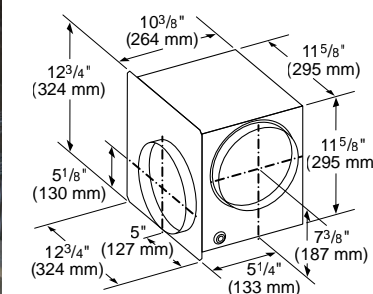
Installation

DOWNDRAFT

Flexible Blower Installation – Front Exhaust Example



Required Blower



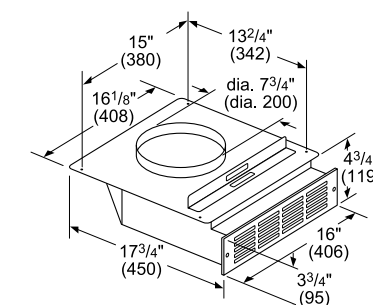
VTD600P – 600 CFM
 600 CFM flexible blower can be installed as an integrated or inline blower

measurements in inches (mm)

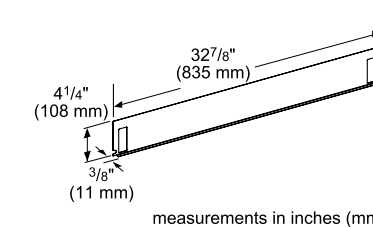
Application

- Front downward application with space under floor line for duct work*
- Integral blower with front downward application can be used with optional recirculation kit*
- Integral blower can rotate for left or right exhaust
- Elbow and duct work are not included

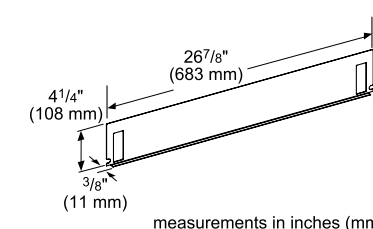
Optional Accessories



RECIRCULATION KIT
 UCVRECIRC
 Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction cooktops only



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT
 UCV36ST
 Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT
 UCV30ST
 Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.

REPLACEMENT CHARCOAL FILTER
 HDDFILTUC
 Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit

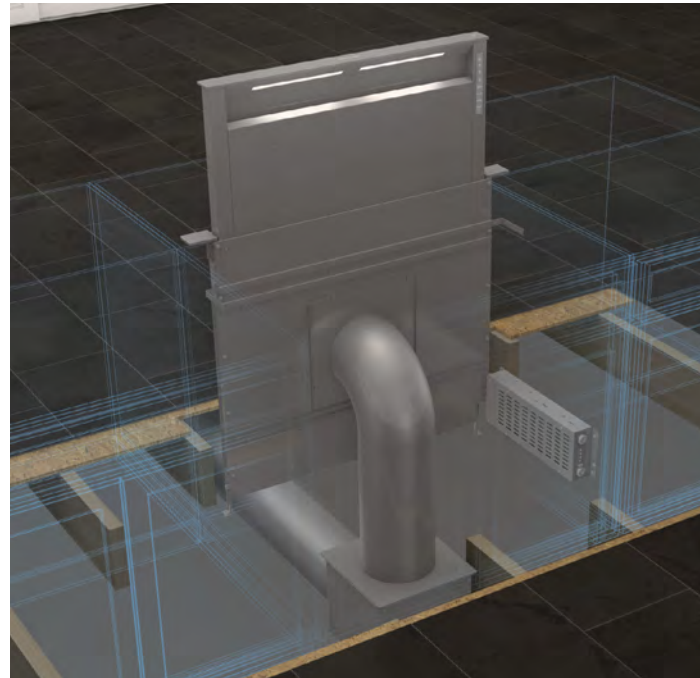
EXTNCE5
 This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

*For only front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

Installation

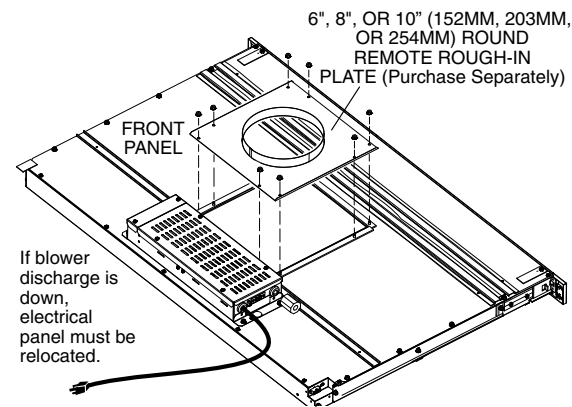
DOWNDRAFT

Flexible Blower Installation – Front Exhaust With Flexible Blower Below Floor Line Example

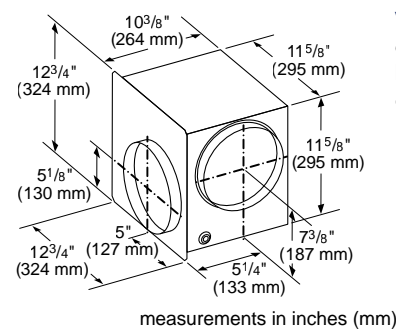


Application

- Front downward application with space under floor line for duct work*
- Elbow and duct work are not included

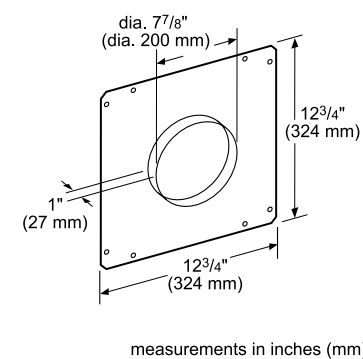


Required Blower



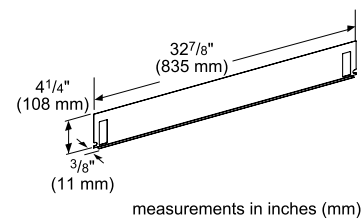
VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Required Accessories

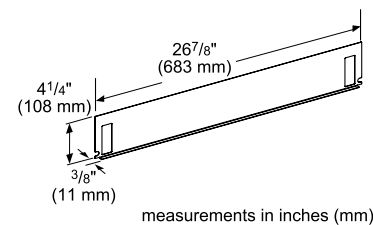


CVTFRONT8
8" round front plate allows for front downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.

Optional Accessories



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT
UCV36ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 36" gas cooktops.



DOWNDRAFT GAS COOKTOP SEAL TRIM KIT
UCV30ST
Includes trim, seal, metal grill, and fasteners. Required for installations with 30" gas cooktops.



EXTNCE5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

*For front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

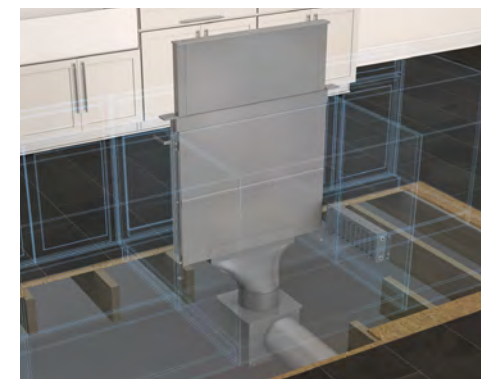
Installation

DOWNDRAFT

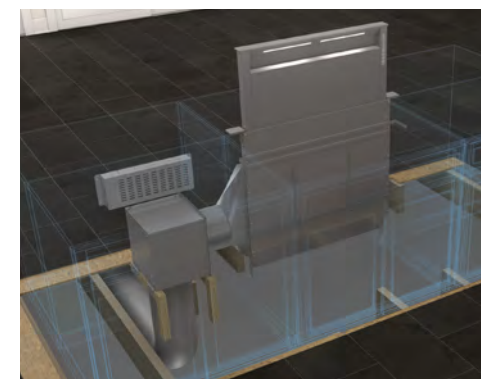
Flexible Blower Installation – Rear, Downward, Left or Right Side Exhaust Example



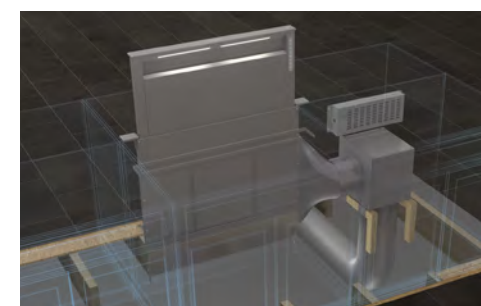
REAR EXHAUST



DOWNWARD EXHAUST



LEFT SIDE EXHAUST

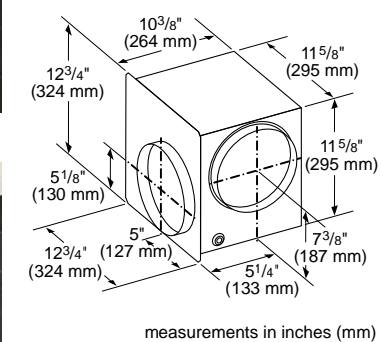


RIGHT SIDE EXHAUST

Application

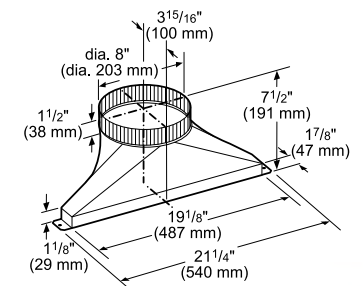
- Rear, downward, left or right side exhaust options to preserve precious kitchen storage space or if ducting is more convenient for these configurations*
- Requires at least 18" of clearance to fit the blower and transition
- Blower must be accessible for maintenance
- Elbow and duct work are not included

Required Blower



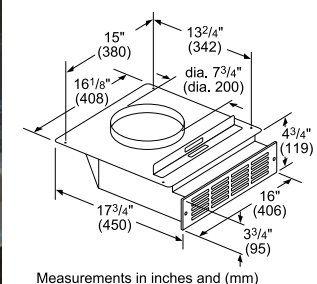
VTD600P – 600 CFM
600 CFM flexible blower can be installed as an integrated or inline blower

Required Accessory

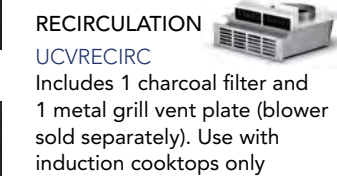


CVTSIDE8
8" round transition allows for left, right, rear or downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.

Optional Accessories



REPLACEMENT CHARCOAL FILTER
HDDFILTUC
Includes 1 replacement charcoal filter for UCVRECIRC recirculation kit



RECIRCULATION
UCVRECIRC
Includes 1 charcoal filter and 1 metal grill vent plate (blower sold separately). Use with induction cooktops only



EXTNCE5
This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

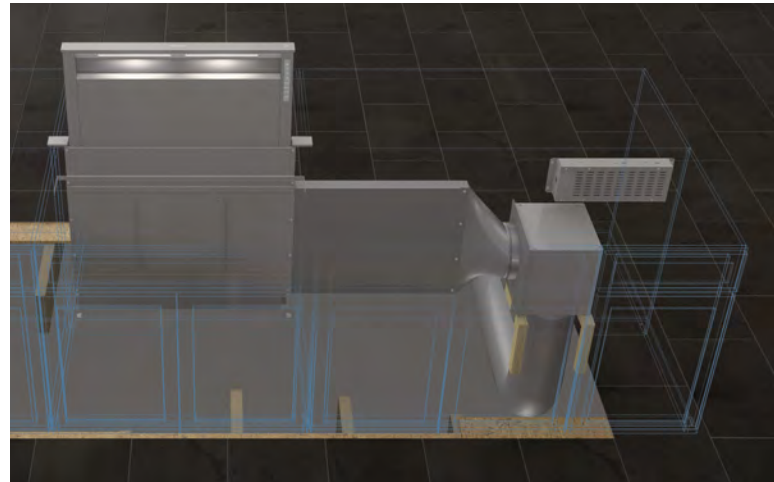
*For only front downward ducting applications, electrical panel must be remotely mounted. Electrical panel can still be remotely mounted in other exhaust configurations if desired. Optional 5' extension cable EXTNCE5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

NOTE: Some applications may require deeper cabinets. Side and rear exhaust require at least 18" of clearance to fit the blower and / or duct work. Refer to installation manual.

Installation

DOWNDRAFT

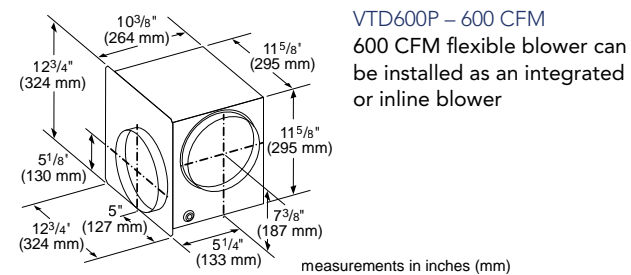
Flexible Blower Installation – Side Exhaust with Slim 2' Rectangular Duct Example



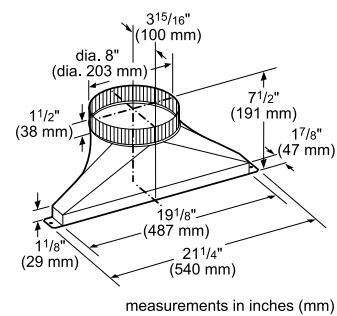
Application

- Side exhaust option to preserve precious kitchen storage space or if ducting is more convenient for this configuration*
- A slim 2' rectangular duct is available to place flexible blower in areas such as unused corner in island or peninsula applications
- Blower must be accessible for maintenance
- Elbow and duct work are not included

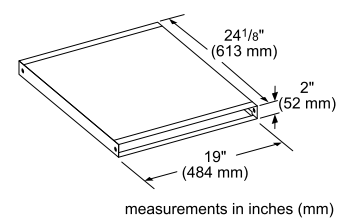
Required Blower



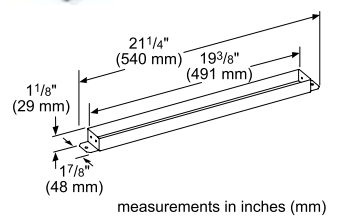
Required Accessories



CVTSIDE8
8" round transition to connect CVDUCT2 to VTD600P. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.

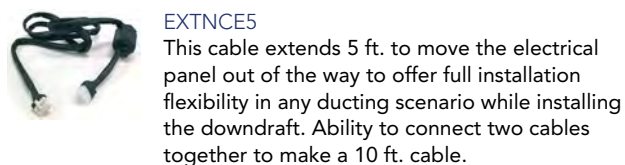
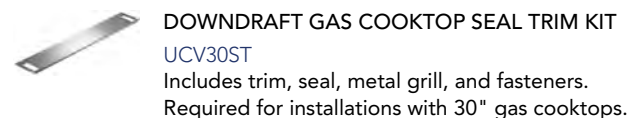
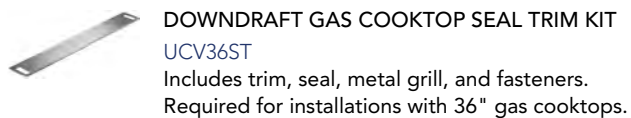
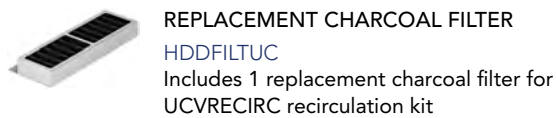
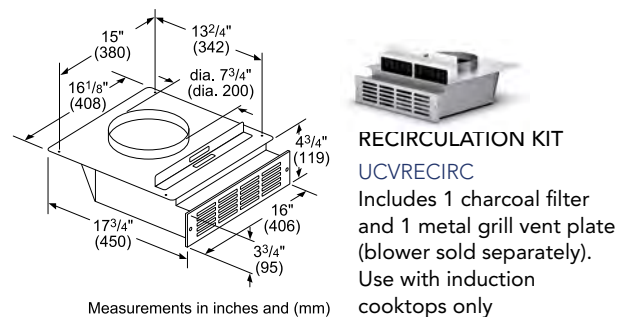


CVDUCT2
Rectangular 2 ft. long x 1 7/8 in deep x 19 in wide duct. CVDUCT2 transition required to directly connect CVDUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8, and CVTSIDE10.



CVTRECT2
Transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right, or rear

Optional Accessories



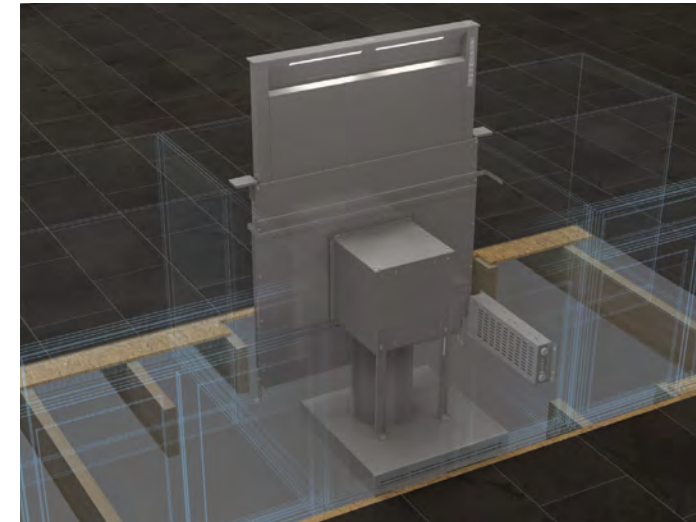
*For only front downward ducting applications, electrical panel must be remotely mounted. Electrical panel can still be remotely mounted in other exhaust configurations if desired. Optional 5' extension cable EXTNCES5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

NOTE: Some applications may require deeper cabinets. Refer to installation manual.

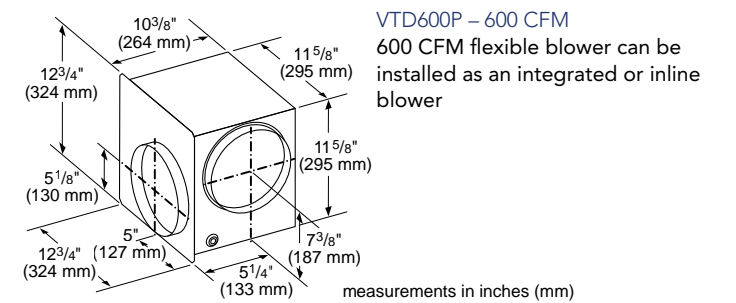
Installation

DOWNDRAFT

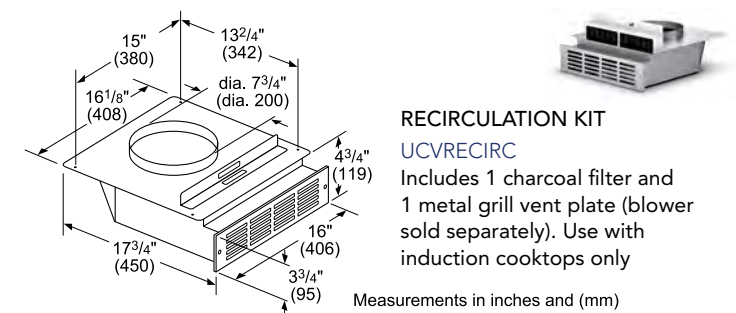
Flexible Blower Installation – Recirculation Example



Required Blower

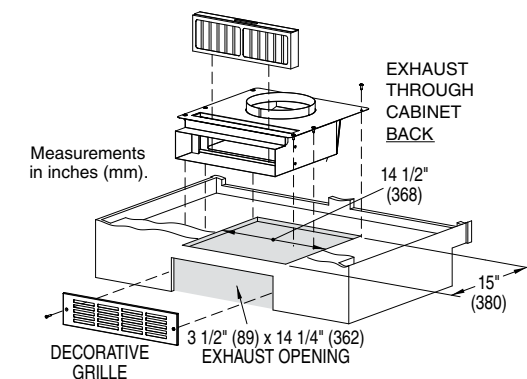
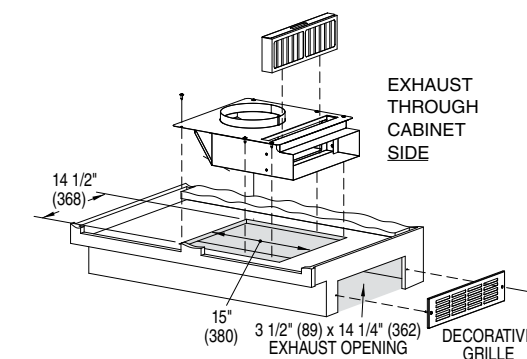


Required Accessories

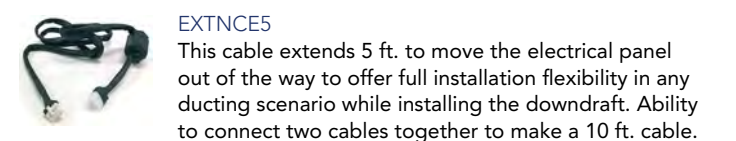
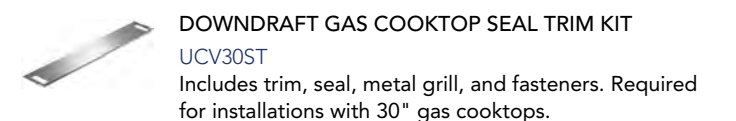
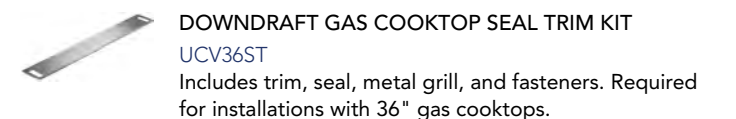
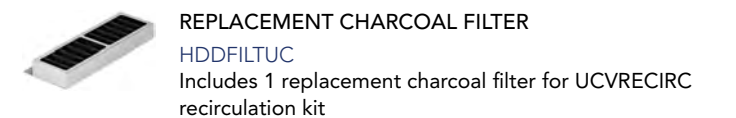


Application

- Allows for non-ducted downdraft installation by eliminating the need to exhaust to the exterior of the home*
- Recirculation module and metal grill vent plate placement can be rotated for flexible exhaust placement
- Elbow and duct work are not included
- Use with induction cooktops only



Optional Accessories



*For front downward ducting applications, electrical panel must be remotely mounted. Optional 5' extension cable EXTNCES5 accessory is available to connect remotely placed electrical panel to downdraft. Refer to installation manual.

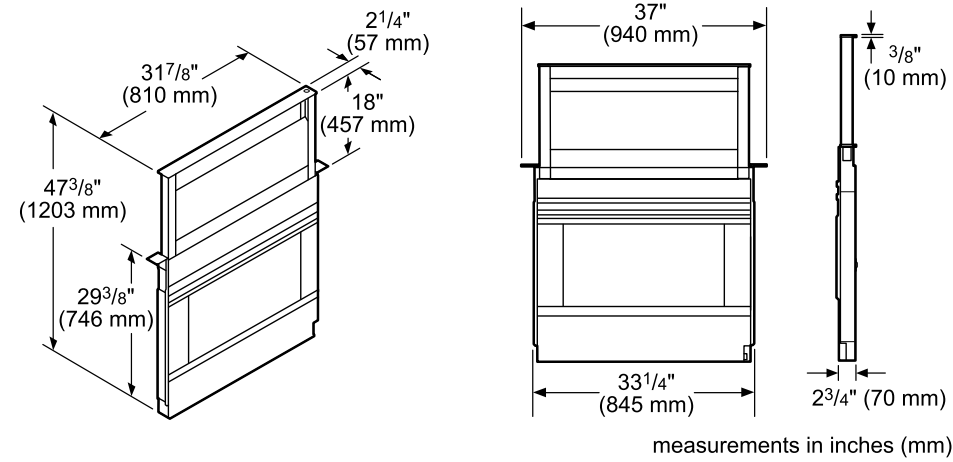
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation

DOWNDRAFT

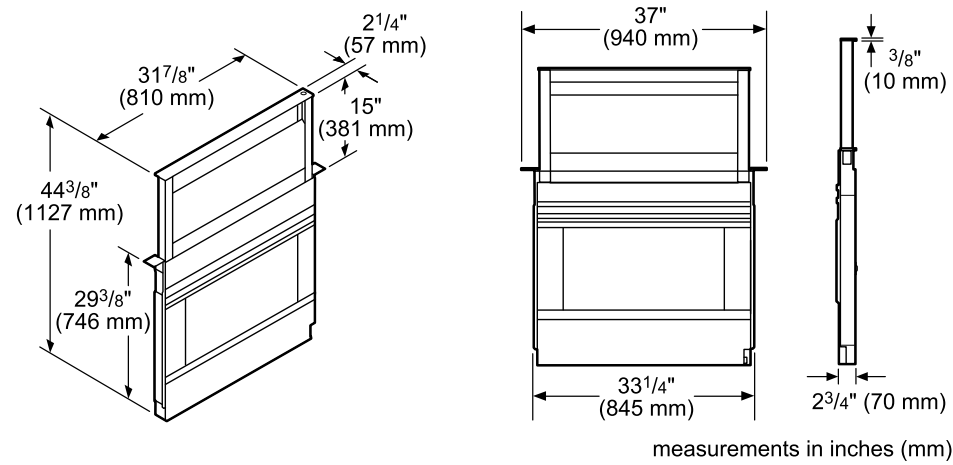
UCVP36XS

36-INCH DELUXE DOWNDRAFT VENTILATION HOOD DIMENSIONS



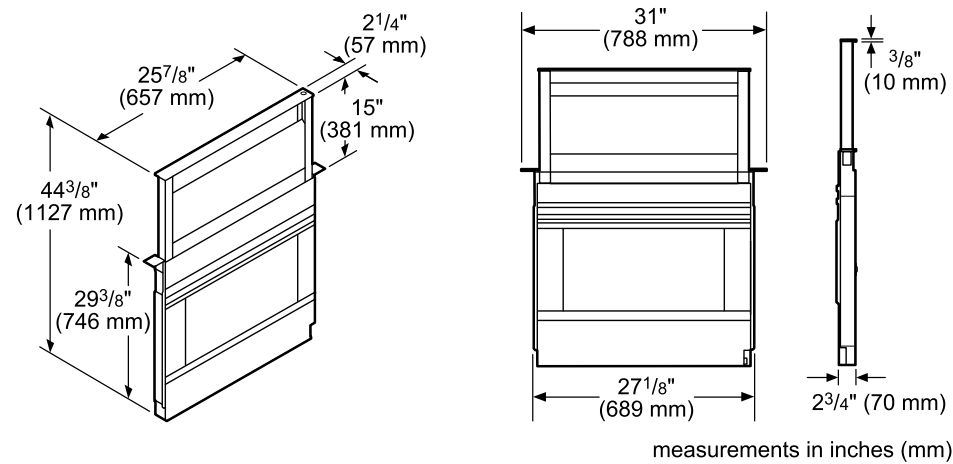
UCVM36XS

36-INCH DOWNDRAFT VENTILATION HOOD DIMENSIONS



UCVM30XS

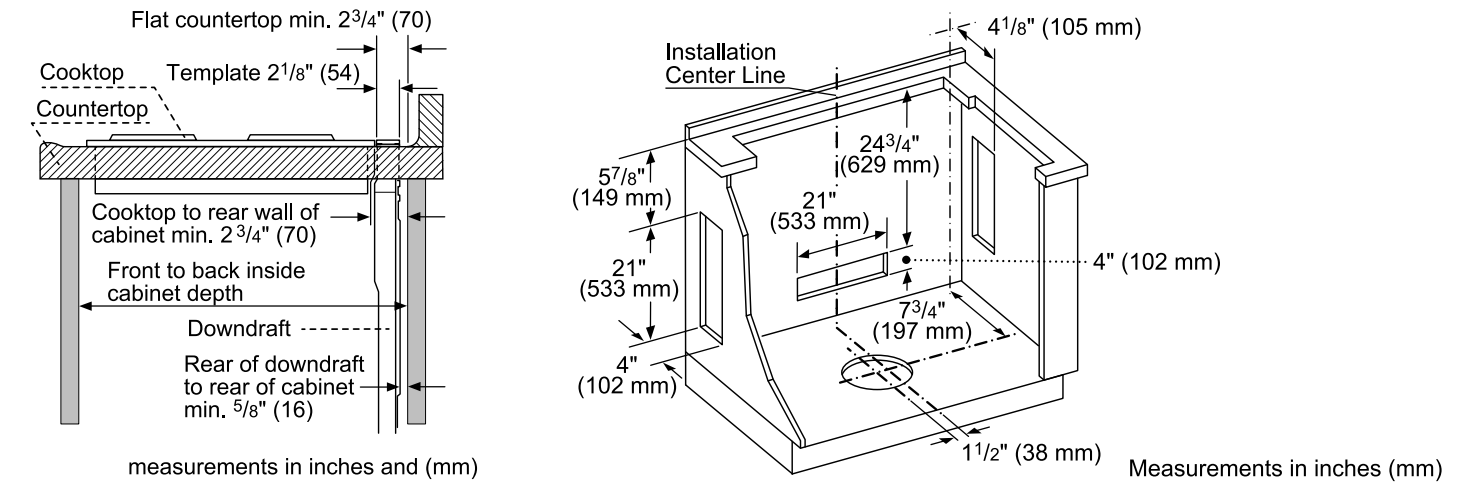
30-INCH DOWNDRAFT VENTILATION HOOD DIMENSIONS



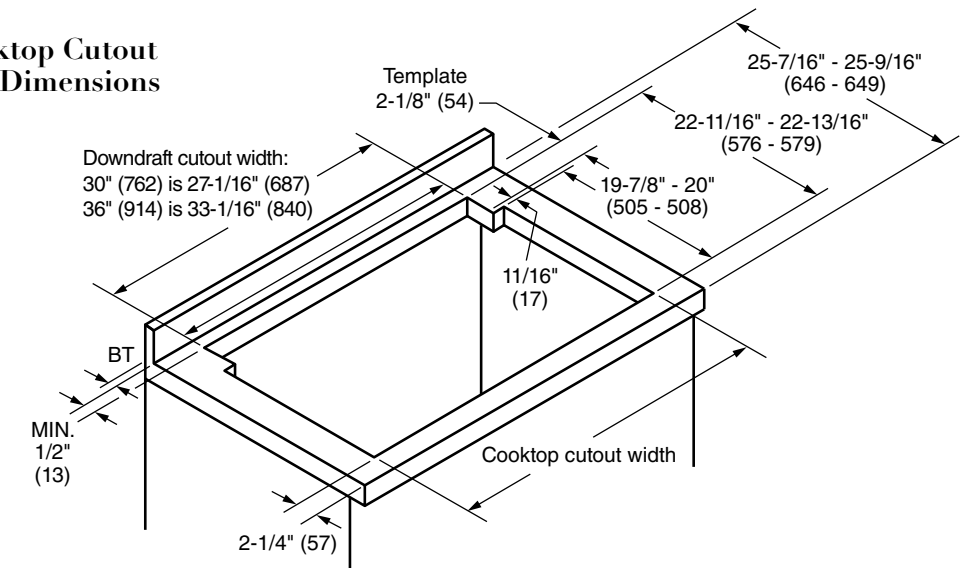
Installation

DOWNDRAFT

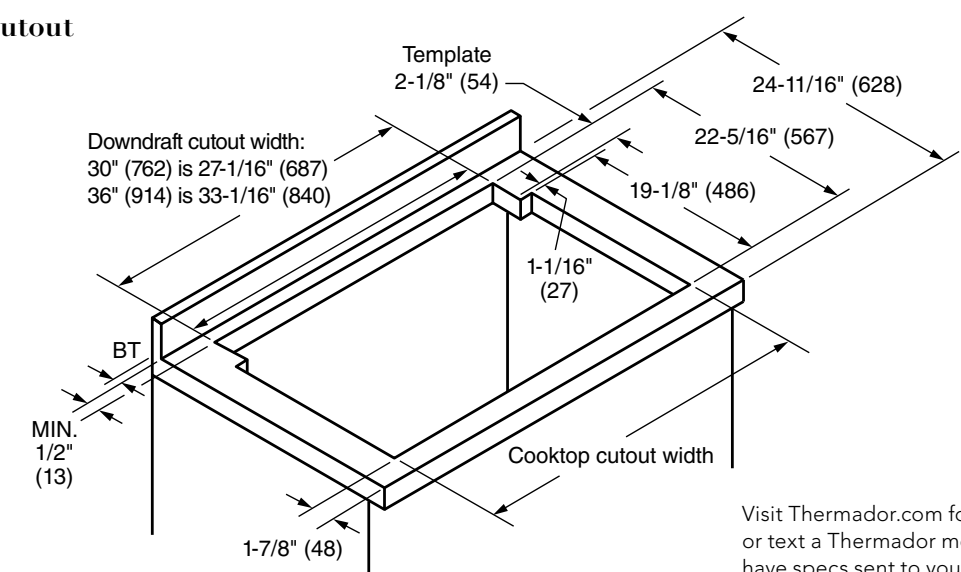
37-Inch and 30-Inch Downdraft Ventilation Hood Cutout and Clearance Dimensions



Induction Cooktop Cutout and Clearance Dimensions



Gas Cooktop Cutout and Clearance Dimensions



Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Planning Information

CUSTOM INSERTS

Model Options

Professional Thermador Custom Hood Inserts are available in 30-inch, 36-inch, 42-inch, 48-inch and 60-inch widths.

Electrical Specifications

Be sure your Thermador Custom Insert is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

Installation Considerations

The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Custom Hood Insert, be sure to verify the dimensions and electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Thermador Custom Hood Inserts may be installed above a Thermador Range or Cooktop to create a convenient cooking center. Refer to the ventilation selection guide for compatibility.

Hood installation height above a range or cooktop can vary. To obtain the necessary installation height above a Thermador Range or Cooktop, consult the appliance's installation manual.

Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

Optional Accessories

See pages 234–237 for accessories.

Electric Load (120V, 60Hz)

		REMOTE BLOWER		INLINE BLOWER		INTEGRATED BLOWER		
		VTR2FZ	VTI1FZ	VTI2FZ	VTN1DZ	VTN2DA	VTN2FZ	
VCIN60GWS, VCIN48GWS	Amps	11.1	—	11.1	—	—	9.5	
	Watts	1,332	—	1,332	—	—	1,140	
VCIN54GWS	Amps	11.1	—	11.1	—	—	9.5	
	Watts	1,332	—	1,332	—	—	1,140	
VCIN42GWS	Amps	10.3	—	10.3	—	—	8.7	
	Watts	1,236	—	1,236	—	—	1,140	
VCIN36GWS	Amps	10.3	—	10.3	—	—	8.7	
	Watts	1,236	—	1,236	—	—	1,044	
VCI3B36ZS, VCI3B30ZS	Amps	—	—	—	Blower Included, 2.4			
VCI6B36ZS, VCI6B30ZS	Amps	—	—	—	Blower Included, 3.3			

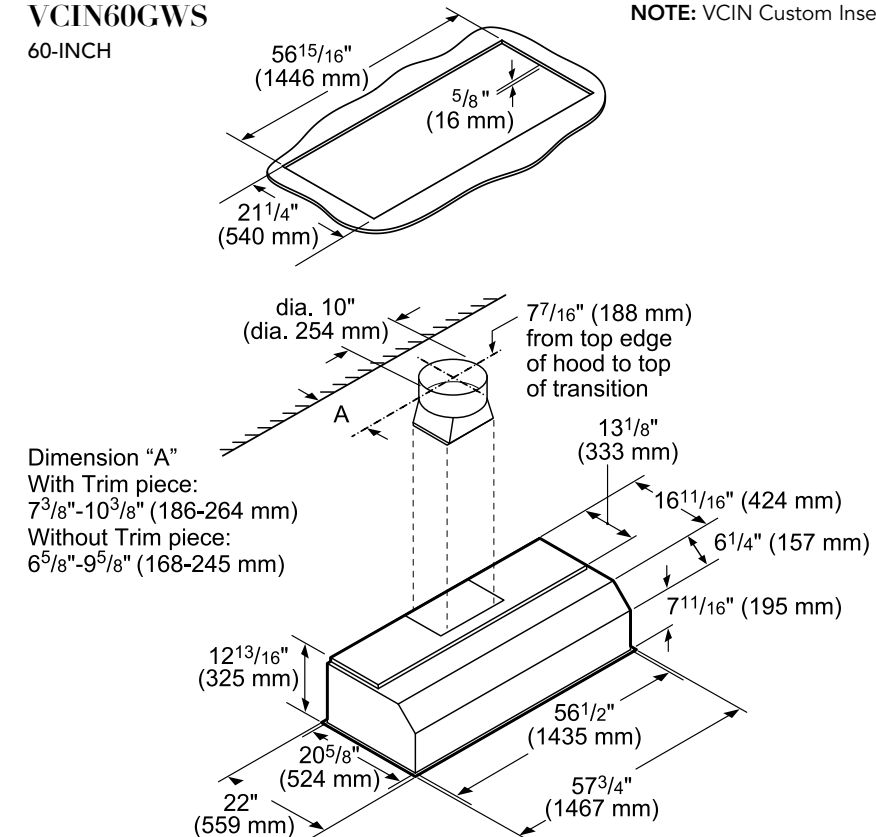
Installation

CUSTOM INSERTS

Custom Insert Hood Dimensions

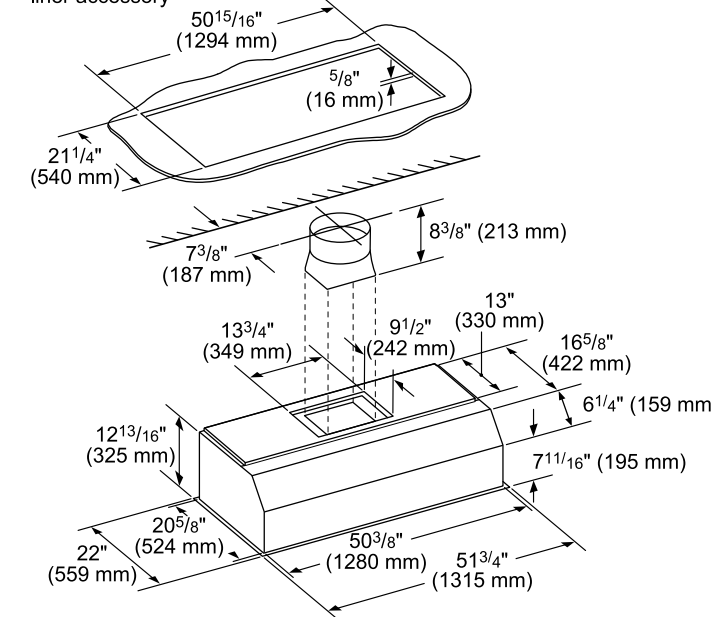
VCIN60GWS 60-INCH

NOTE: VCIN Custom Insert models include hood trim pieces.



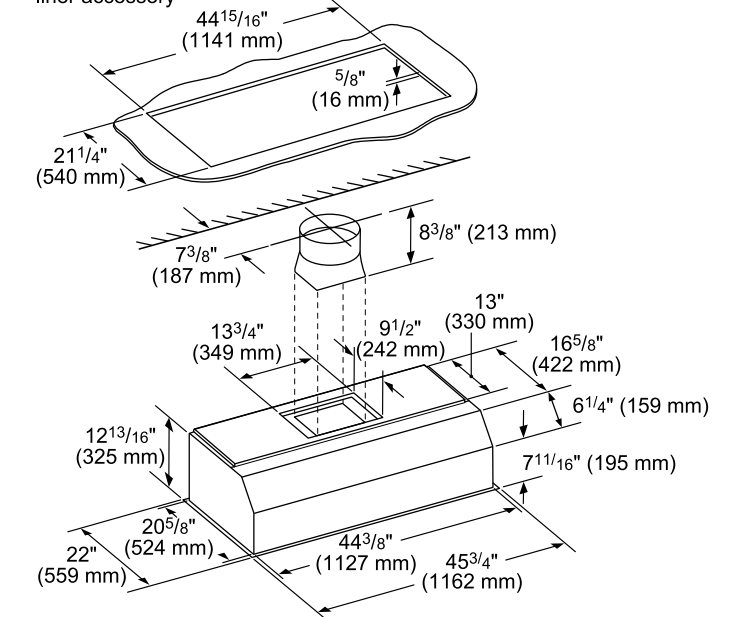
VCIN54GWS 54-INCH

Cut-out for insert without liner accessory



VCIN48GWS 48-INCH

Cut-out for insert without liner accessory



measurements in inches (mm)

measurements in inches (mm)

Installation

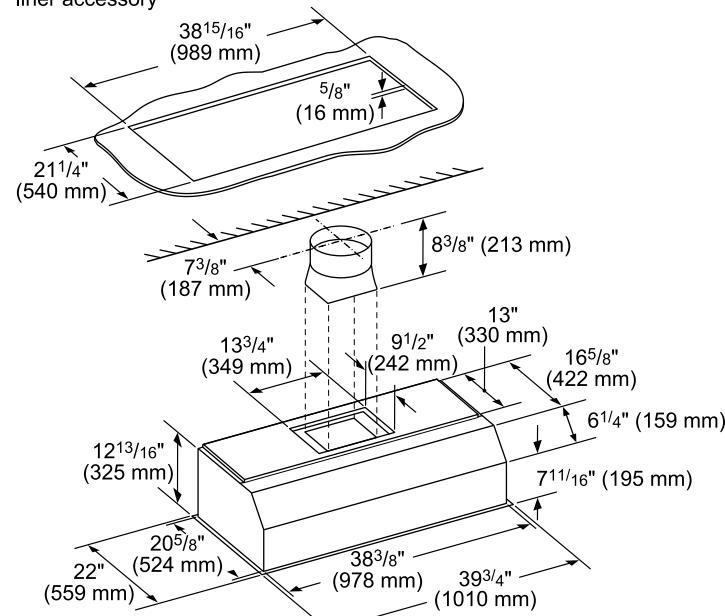
CUSTOM INSERTS

Custom Insert Hood Dimensions

VCIN42GWS

42-INCH

Cut-out for insert without liner accessory



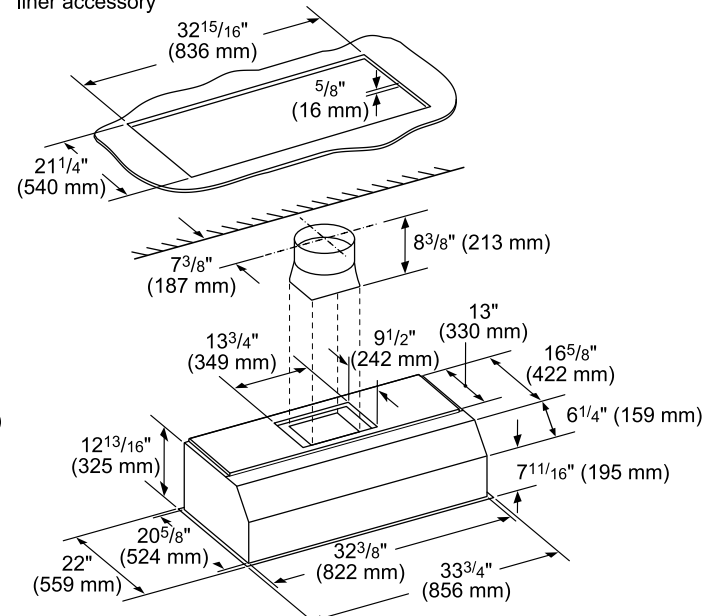
measurements in inches (mm)

NOTE: VCIN Custom Insert models include hood trim pieces.

VCIN36GWS

36-INCH

Cut-out for insert without liner accessory



measurements in inches (mm)

Installation

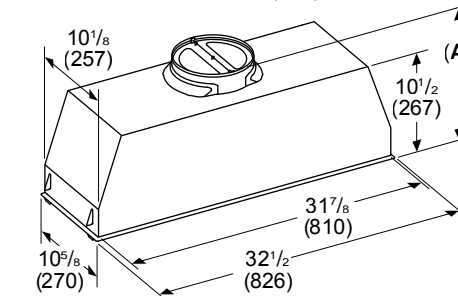
CUSTOM INSERTS

Custom Insert Hood Dimensions

VCI3B36ZS, VCI6B36ZS

36-INCH

Measurements in inches (mm)

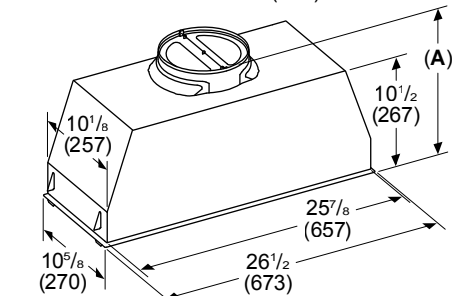


- A: Total height**
 - With 6" duct transition = 12³/₄" (324 mm)
 - With 8" duct transition = 12⁵/₈" (321 mm)

VCI3B30ZS, VCI6B30ZS

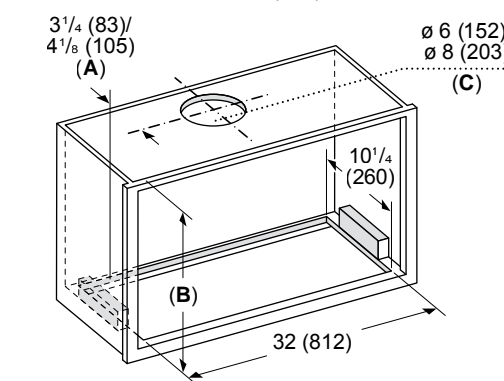
30-INCH

Measurements in inches (mm)



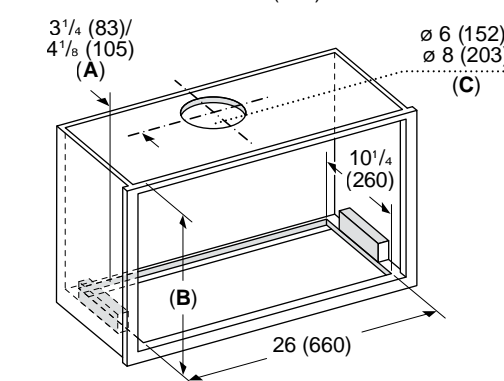
- A: Total height**
 - With 6" duct transition = 12³/₄" (324 mm)
 - With 8" duct transition = 12⁵/₈" (321 mm)

Measurements in inches (mm)



- A:** Location of duct opening (from back inside edge of cabinet)
B: Min. height for vertical discharge = 15" (381 mm), min. Height for horizontal discharge or recirculation = VCI3B36ZS-23" (584 mm) VCI6B36ZS-27" (686 mm)
C: Pending model/blower size

Measurements in inches (mm)



- A:** Location of duct opening (from back inside edge of cabinet)
B: Min. height for vertical discharge = 15" (381 mm), min. Height for horizontal discharge or recirculation = VCI3B30ZS-23" (584 mm) VCI6B30ZS-27" (686 mm)
C: Pending model/blower size





FREEDOM® COLLECTION
REFRIGERATION

FOR MASTERPIECE® AND PROFESSIONAL COLLECTIONS

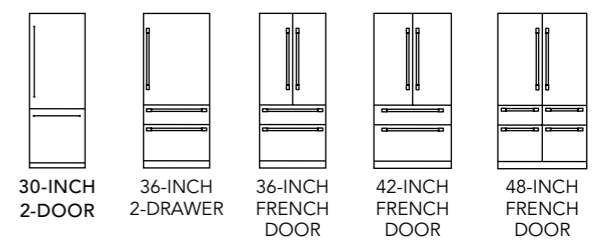
The Freedom Refrigeration Collection features stainless steel interiors for enhanced performance inside and out. Choose from a suite of personalization options, including custom stainless steel columns, expanded storage, and more.

Shown: 48-Inch Pre-Assembled French Door Bottom Freezer, 4 Drawer



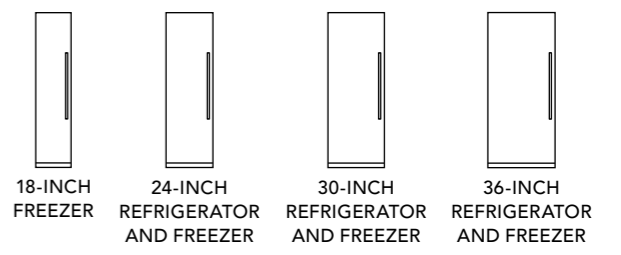
Bottom Freezers

The New Freedom® Bottom Freezer Refrigeration Collection offers single configuration solutions that provide more features, more innovation, and exceptional performance.



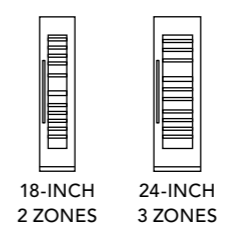
Fresh Food and Freezer Columns

Featuring first of its kind innovation, Thermador Freedom® Fresh Food and Freezer Columns are customizable both inside and out.



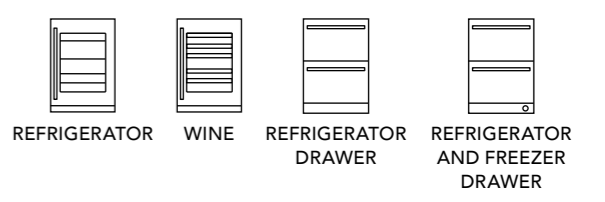
Wine Columns

An absolute must for wine connoisseurs, Thermador Wine Columns offer multiple zone control to ensure your wines are stored at the optimum temperature and humidity.



Under-Counter

Select from a wide variety of Under-Counter configurations that fit all the ways you choose to cool in the kitchen and beyond.



Preservation Personified

Customize Your Exterior

Our award winning Freedom® Collections offers customized exteriors in three simple steps.

1. Choose your unit: Refrigerator, Freezer, Bottom Freezer, Wine Column or Under-Counter.
2. Choose your panel: stainless steel for a standout look, or custom panel for seamless integration with the rest of your cabinetry.



Stainless Steel Panel



Custom Panel

3. Choose your handle design: Masterpiece®, Professional, or custom handles. See pages 239–240 for details.



Masterpiece®



Professional

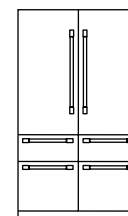


Refrigeration Solutions

DESIGNED WITH YOUR NEEDS IN MIND

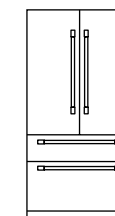
Our new 48-inch and 42-inch Bottom Freezer offerings are crafted to slip effortlessly into your kitchen layout, requiring just one plug. Fits into a 41.5-inch or 47.5-inch space or fully flush in a 42-inch or 48-inch space without the need to adjust existing cabinetry.

48-Inch Solution



48-Inch Bottom Freezer French Door Refrigerator

42-Inch Solution



42-Inch Bottom Freezer French Door Refrigerator

Visit [THERMADOR.COM](https://www.thermador.com) for details on building your custom refrigeration.

Features vary by model. See Thermador.com or specification sheets for details.



Custom Panel Bottom Freezers

FREEDOM® REFRIGERATION



30-Inch Bottom Freezer 2 Door, Panel-Ready

- Reversible Door Swing
- Diamond Ice
- 3 Interior Cameras
- Internal Water Dispenser
- Build Your Custom Column by Choosing a Panel and Handle

30-Inch – T30IB100SP



42-Inch French Door Bottom Freezer 2 Drawer, Panel-Ready

- ThermaFlex® Drawer
- Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Build Your Custom Column by Choosing a Panel and Handle

42-Inch – T42IT100NP



36-Inch Bottom Freezer 2 Drawer, Panel-Ready

- Reversible Door Swing
- ThermaFlex® Drawer
- Dedicated Ice Zone with Diamond Ice
- 3 Interior Cameras
- Internal Water Dispenser
- Build Your Custom Column by Choosing a Panel and Handle

36-Inch – T36IB100SP



48-Inch French Door Bottom Freezer 4 Drawer, Panel-Ready

- ThermaFlex® Drawer
- Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Build Your Custom Column by Choosing a Panel and Handle

48-Inch – T48IT100NP



36-Inch French Door Bottom Freezer 2 Drawer, Panel-Ready

- ThermaFlex® Drawer
- Dedicated Ice Zone with Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Build Your Custom Column by Choosing a Panel and Handle

36-Inch – T36IT100NP

Pre-Assembled Bottom Freezers

FREEDOM® REFRIGERATION, PROFESSIONAL



36-Inch Bottom Freezer Pre-Assembled 2 Drawer

- Reversible Door Swing
- ThermaFlex® Drawer
- Dedicated Ice Zone with Diamond Ice
- 3 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit

36-Inch – T36BB120SS



42-Inch French Door Bottom Freezer Pre-Assembled 2 Drawer

- ThermaFlex® Drawer
- Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit

42-Inch – T42BT120NS



36-Inch French Door Bottom Freezer Pre-Assembled 2 Drawer

- ThermaFlex® Drawer
- Dedicated Ice Zone with Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit

36-Inch – T36BT120NS



48-Inch French Door Bottom Freezer Pre-Assembled 4 Drawer

- ThermaFlex® Drawer
- Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Professional Handles and Frame Kit

48-Inch – T48BT120NS



Pre-Assembled Bottom Freezers

FREEDOM® REFRIGERATION, MASTERPIECE®



36-Inch Bottom Freezer Pre-Assembled 2 Drawer

- Reversible Door Swing
- ThermaFlex® Drawer
- Dedicated Ice Zone with Diamond Ice
- 3 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

36-Inch – T36BB110SS



42-Inch French Door Bottom Freezer Pre-Assembled 2 Drawer

- ThermaFlex® Drawer
- Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

42-Inch – T42BT110NS



36-Inch French Door Bottom Freezer Pre-Assembled 2 Drawer

- ThermaFlex® Drawer
- Dedicated Ice Zone with Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

36-Inch – T36BT110NS



48-Inch French Door Bottom Freezer Pre-Assembled 4 Drawer

- ThermaFlex® Drawer
- Dedicated Drawer with Dual Ice: Entertaining Ice and Diamond Ice
- 4 Interior Cameras
- Internal Water Dispenser
- Pre-assembled with Stainless Steel Panels, Masterpiece® Handles and Frame Kit

48-Inch – T48BT110NS

Freestanding French Door Bottom Freezer

FREESTANDING REFRIGERATION, PROFESSIONAL & MASTERPIECE®



Get an instant preservation upgrade featuring Dual Evaporator and Dual Compressors for optimized freshness, hidden hinges and venting for a seamless exterior, plus best-in-class theater lighting. Achieve the appearance and performance of built-in refrigeration without the need to adjust existing cabinetry.



Professional Handles

- Counter-depth 72" Tall Appliance
- Built-in Look Exterior Design
- Dual Evaporator / Dual Compressor
- Illuminated Back Wall
- 2 Adjustable Temperature and Humidity ThermaFresh® Drawers
- Stainless Steel ThermaFresh® Mats
- Internal Water Dispenser
- Diamond Ice
- Full Extension Metal Drawer Rails

36-Inch – T36FT820NS



Masterpiece® Handles

- Counter-depth 72" Tall Appliance
- Built-in Look Exterior Design
- Dual Evaporator / Dual Compressor
- Illuminated Back Wall
- Adjustable Temperature and Humidity ThermaFresh® Drawer
- Internal Water Dispenser
- Diamond Ice
- Full Extension Metal Drawer Rails

36-Inch – T36FL821NS



Masterpiece® Handles

- Counter-depth 72" Tall Appliance
- Built-in Look Exterior Design
- Dual Evaporator / Dual Compressor
- Illuminated Back Wall
- 2 Adjustable Temperature and Humidity ThermaFresh® Drawers
- Stainless Steel ThermaFresh® Mats
- Internal Water Dispenser
- Diamond Ice
- Full Extension Metal Drawer Rails

36-Inch – T36FT810NS



Professional Handles

- Counter-depth 72" Tall Appliance
- Built-in Look Exterior Design
- Dual Evaporator / Dual Compressor
- Illuminated Back Wall
- Adjustable Temperature and Humidity ThermaFresh® Drawer
- Internal Water Dispenser
- Diamond Ice
- Full Extension Metal Drawer Rails

36-Inch – T36FL810NS



Fresh Food Columns

FREEDOM® REFRIGERATION 



- 24-Inch Fresh Food**
 - Reversible Door Swing
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 24-Inch – T24IR905SP



- 30-Inch Fresh Food**
 - Reversible Door Swing
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 30-Inch – T30IR905SP



- 36-Inch Fresh Food**
 - Reversible Door Swing
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 36-Inch – T36IR905SP

Freezer Columns External Dispenser

FREEDOM® REFRIGERATION 



- 18-Inch Freezer External Ice & Water Dispenser**
 - Diamond Ice
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 18-Inch with Left-Hand Door Swing – T18ID905LP
18-Inch with Right-Hand Door Swing – T18ID905RP



- 24-Inch Freezer External Ice & Water Dispenser**
 - Diamond Ice
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 24-Inch with Left-Hand Door Swing – T24ID905LP
24-Inch with Right-Hand Door Swing – T24ID905RP

Freezer Columns Internal Ice Maker

FREEDOM® REFRIGERATION 



- 18-Inch Freezer Internal Diamond Ice Maker**
 - Reversible Door Swing
 - Diamond Ice
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 18-Inch – T18IF905SP



- 24-Inch Freezer Internal Diamond Ice Maker**
 - Reversible Door Swing
 - Diamond Ice
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 24-Inch – T24IF905SP



- 30-Inch Freezer Internal Diamond Ice Maker**
 - Reversible Door Swing
 - Diamond Ice
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 30-Inch – T30IF905SP



- 36-Inch Freezer Internal Diamond Ice Maker**
 - Reversible Door Swing
 - Diamond Ice
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
- 36-Inch – T36IF905SP

Wine Preservation Columns

FREEDOM® REFRIGERATION 



- 18-Inch Wine Preservation**
 - Reversible Door Swing
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
 - 2 Temperature Zones
- 18-Inch – T18IW905SP



- 24-Inch Wine Preservation**
 - Reversible Door Swing
 - Open Door Assist
 - Build Your Custom Column by Choosing a Panel and Handle
 - 3 Temperature Zones
- 24-Inch – T24IW905SP

*All models except T24IR905SP

See pages 241–242 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

See pages 241–242 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Refrigerators with Glass Door

UNDER-COUNTER FREEDOM® REFRIGERATION

Features

- Customizable Cooling Modes (Fridge, Pantry and Bar)
- Quick Chill
- Soft Close Door
- Door Open Alarm
- LED Theater Lighting
- Fully Adjustable Tempered Glass Shelves
- Touch Electronic Controls
- 24-Inches Wide



Professional Handle
Left-Hinged – T24UR925LS
Right-Hinged – T24UR925RS



Masterpiece® Handle
Left-Hinged – T24UR915LS
Right-Hinged – T24UR915RS



Custom Panel
Left-Hinged – T24UR905LP
Right-Hinged – T24UR905RP

Wine Reserves with Glass Door

UNDER-COUNTER FREEDOM® REFRIGERATION

Features

- Dual Zone Wine Storage
- Fully Independent Adjustable Temperature Zones
- UV Resistant Tempered Glass Door
- Soft Close Door
- Door Open Alarm
- LED Theater Lighting
- Touch Electronic Controls
- 24-Inches Wide



Professional Handle
Left-Hinged – T24UW925LS
Right-Hinged – T24UW925RS



Masterpiece® Handle
Left-Hinged – T24UW915LS
Right-Hinged – T24UW915RS



Custom Panel
Left-Hinged – T24UW905LP
Right-Hinged – T24UW905RP

Double Drawer Refrigerators

UNDER-COUNTER FREEDOM® REFRIGERATION

Features

- Customizable Cooling Modes (Fridge, Pantry and Bar)
- Soft Close Drawers
- Customizable Drawer Organization
- Drawer Open Alarm
- Quick Chill
- LED Lighting
- Drawer Mats
- Touch Electronic Controls
- 24-Inches Wide



Professional Handles
T24UR925DS



Masterpiece® Handles
T24UR915DS



Custom Panel
T24UR905DP

Double Drawer Refrigerator/Freezer

UNDER-COUNTER FREEDOM® REFRIGERATION

Features

- Customizable Cooling Modes in Refrigerator Drawer (Fridge, Pantry and Bar)
- Freezer Drawer with Filtered Automatic Ice Maker
- Soft Close Drawers
- Customizable Drawer Organization
- Drawer Mats
- Drawer Open Alarm
- Quick Chill
- LED Lighting
- Touch Electronic Controls
- 24-Inches Wide



Professional Handles
T24UC925DS



Masterpiece® Handles
T24UC915DS



Custom Panel
T24UC905DP

Custom Panel Bottom Freezers Quick Reference Chart

FREEDOM® REFRIGERATION



T30IB100SP
30-Inch 2-Door



T36IB100SP
36-Inch 2 Drawer



T36IT100NP
36-Inch 2 Drawer French Door

Key Features

Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes
Full Stainless Steel Inner Liner	Yes	Yes	Yes
Open Door Assist	No	No	No

General Properties

Reversible Door Swing	Yes	Yes	N/A
Interior Cameras	3	3	4
Soft Close Door	Yes	Yes	Yes
Soft Close Drawers	Yes	Yes	Yes
Carbon Air Filter	Yes	Yes	Yes
Lighting	LED Interior and Drawer Lighting	LED Interior and Drawer Lighting	LED Interior and Drawer Lighting
Refrigerator Shelves	4 Adj., 1 Fixed	4 Adj., 1 Fixed	4 Adj., 1 Fixed
Shelf Material	Glass w/Aluminum Profile	Glass w/Aluminum Profile	Glass w/Aluminum Profile
Full Extension Drawers @ 90° and 115° Door Opening Angle	Yes	Yes	Yes
ThermaFlex® Convertible Drawer	No	1	1
Thermafresh® Pro Crisper Drawers	1	2	2
Tiered Freezer Drawers	3	2	2
Adjustable Door Bins – Refrigerator	2 Adjustable, 1 Fixed Standard	2 Standard, 1 Gallon	4 Standard, 2 Gallon
Ice Maker	Diamond Ice	Diamond Ice	Diamond Ice
Internal Water Dispenser	Yes	Yes	Yes
Door Open Alarms	Yes	Yes	Yes
Special Modes	Sabbath (Star-K Certified), Economy, Vacation, SuperCool, SuperFreeze®		

Capacity

Total Capacity (cu. ft.)	16.6 cu. ft.	18.8 cu. ft.	18.8 cu. ft.
Freezer Capacity (cu. ft.)	5.6 cu. ft.	6.1 cu. ft.	6.1 cu. ft.
Refrigerator Capacity (cu. ft.)	11 cu. ft.	12.7 cu. ft.	12.7 cu. ft.

Efficiency

ENERGY STAR® Certified	Yes	Yes	Yes
Annual Energy Consumption**	560 kWh	580 kWh	584 kWh

Dimensions

Appliance Dimensions (H x W x D without Panel or Handles) (in.)	83 9/16" x 29 3/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 35 1/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 35 1/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 30" x 24"	84" x 36" x 25"	84" x 36" x 25"

*Height adjustable + / -1/2" (+ / -13 mm) **Estimated annual energy consumption. Exact usage may vary.

Custom Panel Bottom Freezers Quick Reference Chart

FREEDOM® REFRIGERATION



T42IT100NP
42-Inch 2 Drawer French Door



T48IT100NP
48-Inch 4 Drawer French Door

Yes	Yes
Yes	Yes
No	No

N/A	N/A
4	4
Yes	Yes
Yes	Yes
Yes	Yes
LED Interior and Drawer Lighting	LED Interior and Drawer Lighting
4 Adj., 1 Fixed	4 Adj., 1 Fixed
Glass w/Aluminum Profile	Glass w/Aluminum Profile
Yes	Yes
1	1
2	2
2	2
4 Standard, 2 Gallon	4 Standard, 2 Gallon
Diamond Ice and Entertaining Ice	Diamond Ice and Entertaining Ice
Yes	Yes
Yes	Yes
Sabbath (Star-K Certified), Economy, Vacation, SuperCool, SuperFreeze®	

23.1 cu. ft.	26.8 cu. ft.
7.8 cu. ft.	9.1 cu. ft.
15.3 cu. ft.	17.7 cu. ft.

Yes	Yes
631 kWh	670 kWh

83 9/16" Min. – 85 1/2" Max. x 41 1/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 47 1/4" x 24"
84" x 42" x 25"	84" x 48" x 25"

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Pre-Assembled Bottom Freezers Quick Reference Chart

FREEDOM® REFRIGERATION



T36BB120SS
36-Inch 2 Drawer
Professional Handles



T36BB110SS
36-Inch 2 Drawer
Masterpiece® Handles



T36BT120NS
36-Inch 2 Drawer
French Door
Professional Handles

Key Features

Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes
Full Stainless Steel Inner Liner	Yes	Yes	Yes
Open Door Assist	No	No	No

General Properties

Reversible Door Swing	Yes	Yes	N/A
Soft Close Door	Yes	Yes	Yes
Soft Close Drawers	Yes	Yes	Yes
Carbon Air Filter	Yes	Yes	Yes
Lighting	LED Interior and Drawer Lighting	LED Interior and Drawer Lighting	LED Interior and Drawer Lighting
Refrigerator Shelves	4 Adj., 1 Fixed	4 Adj., 1 Fixed	4 Adj., 1 Fixed
Shelf Material	Glass w/Aluminum Profile	Glass w/Aluminum Profile	Glass w/Aluminum Profile
Full Extension Drawers @ 90° and 115° Door Opening Angle	Yes	Yes	Yes
ThermaFlex® Convertible Drawer	1	1	1
Thermafresh® Pro Crisper Drawers	2	2	2
Tiered Freezer Drawers	2	2	2
Adjustable Door Bins – Refrigerator	2 Standard, 1 Gallon	2 Standard, 1 Gallon	4 Standard, 2 Gallon
Ice Maker	Diamond Ice	Diamond Ice	Diamond Ice
Door Open Alarms	Yes	Yes	Yes
Special Modes	Sabbath (Star-K Certified), Economy, Vacation, SuperCool, SuperFreeze®		

Capacity

Total Capacity (cu. ft.)	18.8 cu. ft.	18.8 cu. ft.	18.8 cu. ft.
Freezer Capacity (cu. ft.)	6.1 cu. ft.	6.1 cu. ft.	6.1 cu. ft.
Refrigerator Capacity (cu. ft.)	12.7 cu. ft.	12.7 cu. ft.	12.7 cu. ft.

Efficiency

ENERGY STAR® Certified	Yes	Yes	Yes
Annual Energy Consumption	580 kWh	580 kWh	584 kWh

Dimensions

Appliance Dimensions (H x W x D without Panel or Handles) (in.)	83 9/16" Min. – 85 1/2" Max. x 35 1/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 35 1/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 35 1/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 35 1/2" – 36" x 24"	84" x 35 1/2" – 36" x 24"	84" x 35 1/2" – 36" x 24"

*Height adjustable + / -1/2" (+ / -13 mm)

Pre-Assembled Bottom Freezers Quick Reference Chart

FREEDOM® REFRIGERATION



T36BT110NS
36-Inch 2 Drawer
French Door
Masterpiece® Handles



T42BT120NS
42-Inch 2 Drawer
French Door
Professional Handles



T42BT110NS
42-Inch 2 Drawer
French Door
Masterpiece® Handles



T48BT120NS
48-Inch 4 Drawer
French Door
Professional Handles



T48BT110NS
48-Inch 4 Drawer
French Door
Masterpiece® Handles

Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
No	No	No	No	No

N/A	N/A	N/A	N/A	N/A
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
Yes	Yes	Yes	Yes	Yes
LED Interior and Drawer Lighting	LED Interior and Drawer Lighting	LED Interior and Drawer Lighting	LED Interior and Drawer Lighting	LED Interior and Drawer Lighting
4 Adj., 1 Fixed	4 Adj., 1 Fixed	4 Adj., 1 Fixed	4 Adj., 1 Fixed	4 Adj., 1 Fixed
Glass w/Aluminum Profile	Glass w/Aluminum Profile	Glass w/Aluminum Profile	Glass w/Aluminum Profile	Glass w/Aluminum Profile
Yes	Yes	Yes	Yes	Yes
1	1	1	1	1
2	2	2	2	2
2	2	2	2	2
4 Standard, 2 Gallon	4 Standard, 2 Gallon	4 Standard, 2 Gallon	4 Standard, 2 Gallon	4 Standard, 2 Gallon
Diamond Ice	Diamond Ice and Entertaining Ice	Diamond Ice and Entertaining Ice	Diamond Ice and Entertaining Ice	Diamond Ice and Entertaining Ice
Yes	Yes	Yes	Yes	Yes
Sabbath (Star-K Certified), Economy, Vacation, SuperCool, SuperFreeze®				

18.8 cu. ft.	23.1 cu. ft.	23.1 cu. ft.	26.8 cu. ft.	26.8 cu. ft.
6.1 cu. ft.	7.8 cu. ft.	7.8 cu. ft.	9.1 cu. ft.	9.1 cu. ft.
12.7 cu. ft.	15.3 cu. ft.	15.3 cu. ft.	17.7 cu. ft.	17.7 cu. ft.

Yes	Yes	Yes	Yes	Yes
584 kWh	631 kWh	631 kWh	670 kWh	670 kWh

83 9/16" Min. – 85 1/2" Max. x 35 1/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 41 1/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 41 1/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 47 1/4" x 24"	83 9/16" Min. – 85 1/2" Max. x 47 1/4" x 24"
84" x 35 1/2" – 36" x 24"	84" x 41 1/2" – 42" x 24"	84" x 41 1/2" – 42" x 24"	84" x 47 1/2" – 48" x 24"	84" x 47 1/2" – 48" x 24"

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Freestanding French Door Bottom Freezer Quick Reference Chart

REFRIGERATION



T36FT820NS
36-Inch French-Door
Professional Handles



T36FT810NS
36-Inch French-Door
Masterpiece® Handles



T36FL821NS
36-Inch French-Door
Professional Handles



T36FL810NS
36-Inch French-Door
Masterpiece® Handles

Key Features

Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes	Yes
Full 72" Height and True Counter-Depth for Built-In Appearance	Yes	Yes	Yes	Yes
Stainless Steel ThermaFresh® Mats	2	2	—	—
Dual Compressors / Evaporators	Yes	Yes	Yes	Yes
ThermaFresh® Temperature & Humidity Managed Drawers	2	2	1	1

General Properties

Carbon Air Filter & Ethylene Filter	Yes	Yes	Yes	Yes
Lighting	LED Recessed Side Light Bars & Fully Illuminated Back Panel			
Refrigerator Shelves	5 (4 Adj.)	5 (4 Adj.)	5 (4 Adj.)	5 (4 Adj.)
Shelf Material	Glass w/Metal Profile	Glass w/Metal Profile	Glass w/Metal Profile	Glass w/Metal Profile
Door Bins – Refrigerator	4 Standard, 2 Gallon	4 Standard, 2 Gallon	4 Standard, 2 Gallon	4 Standard, 2 Gallon
Defrost Process – Freezer	Automatic	Automatic	Automatic	Automatic
Freezer Drawers	3	3	3	3
Internal Water Dispenser	Yes	Yes	Yes	Yes
UltraClarityPro® Water Filter	Yes	Yes	Yes	Yes
Ice Maker with Diamond Ice System	Yes	Yes	Yes	Yes
Door Open Alarm	Yes	Yes	Yes	Yes
Special Modes	Sabbath (Star-K Certified), Economy, Vacation, SuperCool, SuperFreeze®			

Capacity

Total Capacity (cu. ft.)	20.8 cu. ft.	20.8 cu. ft.	20.4 cu. ft.	20.4 cu. ft.
Refrigerator / Freezer Capacity (cu. ft.)	14.8 / 6.0 cu. ft.	14.8 / 6.0 cu. ft.	14.4 / 6.0 cu. ft.	14.4 / 6.0 cu. ft.

Efficiency

ENERGY STAR® Certified	Yes	Yes	Yes	Yes
Annual Energy Consumption	570 kWh	570 kWh	568 kWh	568 kWh

Dimensions

Appliance Dimensions (H x W x D) (in.)	72"* x 35 5/8" x 31 7/16"	72"* x 35 5/8" x 31 7/16"	72"* x 35 5/8" x 31 7/16"	72"* x 35 5/8" x 31 1/8"
Appliance Dimensions without Hinges and Doors (H x W x D) (in.)	71 1/2" x 35 5/8" x 24"***	71 1/2" x 35 5/8" x 24"***	71 1/2" x 35 5/8" x 24"***	71 1/2" x 35 5/8" x 24"***
Appliance Dimensions with Hinges and Doors, No Handles (H x W x D) (in.)	72"* x 35 5/8" x 28 3/4"	72"* x 35 5/8" x 28 3/4"	72"* x 35 5/8" x 28 3/4"	72"* x 35 5/8" x 28 3/4"
Required Cutout Size (H x W x D) (in.)	72" x 36" x 25"	72" x 36" x 25"	72" x 36" x 25"	72" x 36" x 25"

*When leveling legs are fully extended, add 5/8" to overall height, total 72 5/8". ** The cutout depth of 25" includes the required 1" airflow. The electrical covers on the back of unit do not require additional depth.

Fresh Food Columns Quick Reference Chart

FREEDOM® REFRIGERATION



T24IR905SP
24-Inch



T30IR905SP
30-Inch



T36IR905SP
36-Inch

Key Features

Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes
Full Stainless Steel Inner Liner	Yes	Yes	Yes
Touchscreen Display Panel Controls Settings	Yes	Yes	Yes
ThermaFresh® System	Yes	Yes	Yes
Open Door Assist	Yes	Yes	Yes

General Properties

Panel Ready	Yes	Yes	Yes
Reversible Door Swing	Yes	Yes	Yes
Soft Close Door	Yes	Yes	Yes
Soft Close Drawers	Yes	Yes	Yes
Carbon Air Filter	Yes	Yes	Yes
Lighting	LED Sidewall and Theater Lighting		
Refrigerator Shelves	4 (3 Adj.)	4 (3 Adj.)	4 (3 Adj.)
Shelf Material	Glass w/Aluminum Profile		
Full Extension Drawers @ 90° and 115° Door Opening Angle	Yes	Yes	Yes
General Use Drawer	1	1	1
Humidity Managed Drawer	1	1	1
Temperature Controlled Drawer	1	1	1
Door Bins	3 Standard, 1 Gallon	3 Standard, 1 Gallon	2 Standard, 1 Gallon
Door Open Alarm	Yes	Yes	Yes
Special Modes	Sabbath (Star-K Certified), Economy, Vacation, SuperCool		

Capacity

Total Capacity (cu. ft.)	13.0 cu. ft.	16.8 cu. ft.	20.6 cu. ft.
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Performance

Dedicated Evaporator & Compressor	Yes	Yes	Yes
Freeflow® Cold Air System	Yes	Yes	Yes

Efficiency

ENERGY STAR® Certified	Yes	Yes	Yes
Annual Energy Consumption	254 kWh	279 kWh	312 kWh

Dimensions

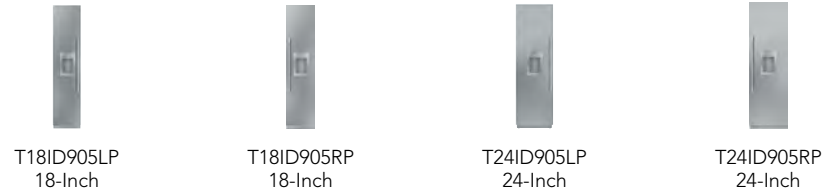
Appliance Dimensions (H x W x D) (in.)	83 3/4"* x 23 3/4" x 24"	83 3/4"* x 29 3/4" x 24"	83 3/4"* x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 24" x 25"	84" x 30" x 25"	84" x 36" x 25"

*Height adjustable + / -1/2" (+ / -13 mm)



Freezer Columns with External Dispenser Quick Reference Chart

FREEDOM® REFRIGERATION



Key Features

	T18ID905LP 18-Inch	T18ID905RP 18-Inch	T24ID905LP 24-Inch	T24ID905RP 24-Inch
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes	Yes
Full Stainless Steel Inner Liner	Yes	Yes	Yes	Yes
Door Swing	Left-Hand	Right-Hand	Left-Hand	Right-Hand
In-Door Dispenser with Oversized Opening	Yes	Yes	Yes	Yes
Touchscreen Display Panel Controls Settings	Yes	Yes	Yes	Yes
Open Door Assist	Yes	Yes	Yes	Yes

General Properties

Panel Ready	Yes	Yes	Yes	Yes
Reversible Door Swing	No	No	No	No
Soft Close Door	Yes	Yes	Yes	Yes
Soft Close Drawers	Yes	Yes	Yes	Yes
Lighting	LED Sidewall and Theater Lighting			
Freezer Shelves	4 (2 Adj.)	4 (2 Adj.)	4 (2 Adj.)	4 (2 Adj.)
Shelf Material	Glass w/Aluminum Profile			
Full Extension Drawers @ 115° Door Opening Angle	Yes	Yes	Yes	Yes
General Use Drawer	2	2	2	2
Door Bins	0	0	0	0
External LED Proximity Sensor	Yes	Yes	Yes	Yes
Chilled Water, Crushed and Cubed Ice	Yes	Yes	Yes	Yes
Rapid Water Replenishment System	Yes	Yes	Yes	Yes
Ice Maker with Diamond Ice System	Yes	Yes	Yes	Yes
Door Open Alarm	Yes	Yes	Yes	Yes
Special Modes	Sabbath (Star-K Certified), Economy, Vacation, SuperFreeze®			

Capacity

Total Capacity (cu. ft.)	7.8 cu. ft.	7.8 cu. ft.	11.2 cu. ft.	11.2 cu. ft.
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Performance

Dedicated Evaporator & Compressor	Yes	Yes	Yes	Yes
Defrost Process	Frost-Free	Frost-Free	Frost-Free	Frost-Free

Efficiency

ENERGY STAR® Certified	Yes	Yes	Yes	Yes
Annual Energy Consumption	428 kWh	428 kWh	454 kWh	454 kWh

Dimensions

Appliance Dimensions (H x W x D) (in.)	83 3/4" x 17 3/4" x 24"	83 3/4" x 17 3/4" x 24"	84" x 23 3/4" x 24"	84" x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"	84" x 18" x 25"	84" x 24" x 25"	84" x 24" x 25"

*Height adjustable + / -1/2" (+ / -13 mm)

Freezer Columns with Internal Ice Maker Quick Reference Chart

FREEDOM® REFRIGERATION



Key Features

	T18IF905SP 18-Inch	T24IF905SP 24-Inch	T30IF905SP 30-Inch	T36IF905SP 36-Inch
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes	Yes
Full Stainless Steel Inner Liner	Yes	Yes	Yes	Yes
Door Swing	N/A	N/A	N/A	N/A
In-Door Dispenser with Oversized Opening	No	No	No	No
Touchscreen Display Panel Controls Settings	Yes	Yes	Yes	Yes
Open Door Assist	Yes	Yes	Yes	Yes

General Properties

Panel Ready	Yes	Yes	Yes	Yes
Reversible Door Swing	Yes	Yes	Yes	Yes
Soft Close Door	Yes	Yes	Yes	Yes
Soft Close Drawers	Yes	Yes	Yes	Yes
Lighting	LED Sidewall and Theater Lighting			
Freezer Shelves	4 (3 Adj.)	4 (3 Adj.)	4 (3 Adj.)	4 (3 Adj.)
Shelf Material	Glass w/Aluminum Profile			
Full Extension Drawers @ 115° Door Opening Angle	Yes	Yes	Yes	Yes
General Use Drawer	2	2	2	2
Door Bins	4	4	4	3
External LED Proximity Sensor	No	No	No	No
Chilled Water, Crushed and Cubed Ice	No	No	No	No
Rapid Water Replenishment System	No	No	No	No
Ice Maker with Diamond Ice System	Yes	Yes	Yes	Yes
Door Open Alarm	Yes	Yes	Yes	Yes
Special Modes	Sabbath (Star-K Certified), Economy, Vacation, SuperFreeze®			

Capacity

Total Capacity (cu. ft.)	8.6 cu. ft.	12.2 cu. ft.	15.8 cu. ft.	19.4 cu. ft.
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Performance

Dedicated Evaporator & Compressor	Yes	Yes	Yes	Yes
Defrost Process	Frost-Free	Frost-Free	Frost-Free	Frost-Free

Efficiency

ENERGY STAR® Certified	Yes	Yes	Yes	Yes
Annual Energy Consumption	404 kWh	435 kWh	479 kWh	528 kWh

Dimensions

Appliance Dimensions (H x W x D) (in.)	83 3/4" x 17 3/4" x 24"	84" x 23 3/4" x 24"	84" x 29 3/4" x 24"	83 3/4" x 35 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"	84" x 24" x 25"	84" x 30" x 25"	84" x 36" x 25"

*Height adjustable + / -1/2" (+ / -13 mm)

Wine Preservation Columns Quick Reference Chart

FREEDOM® REFRIGERATION



T18IW905SP
18-Inch



T24IW905SP
24-Inch

Key Features

Home Connect® (Wi-Fi Enabled)	Yes	Yes
Independent Temperature Zones	2	3
Touchscreen Display Panel Controls Settings	Yes	Yes
Open Door Assist	Yes	Yes

General Properties

Panel Ready	Yes	Yes
Reversible Door Swing	Yes	Yes
Soft Close Door	Yes	Yes
Carbon Air Filter	Yes	Yes
Lighting	LED Sidewall and Theater Lighting	LED Sidewall and Theater Lighting
Number of Shelves	11 (an additional shelf can be added for maximum capacity; order T18WINERK1)	10 (an additional shelf can be added for maximum capacity; order T24WINERK1)
Number of Slide-out Shelves	10	8
Shelf Material	Wenge Wood / Aluminum Frame	Wenge Wood / Aluminum Frame
Full Extension Drawers @ 90° and 115° Door Opening Angle	Yes	Yes
Presenter Shelf with Light	Yes	Yes
Portable Aluminum Wine Presenter	Yes	Yes
Type of Glass Door	Tempered and UV-protective	Tempered and UV-protective
Door Open Alarm	Yes	Yes
Special Modes	Sabbath (Star-K Certified), Economy, Vacation	

Capacity

Bottle Capacity (750 ml)	58	92
Bottle Capacity (750 ml) with Additional Accessory Shelf (Sold Separately)	62	99

Efficiency

ENERGY STAR® Certified	No	No
Annual Energy Consumption	162 kWh	179 kWh

Dimensions

Appliance Dimensions (H x W x D) (in.)	83 3/4"* x 17 3/4" x 24"	83 3/4"* x 23 3/4" x 24"
Required Cutout Size (H x W x D) (in.)	84" x 18" x 25"	84" x 24" x 25"

*Height adjustable + / -1/2" (+ / -13 mm)



Wine Preservation Column

PRODUCTS SHOWN IN DESIGN

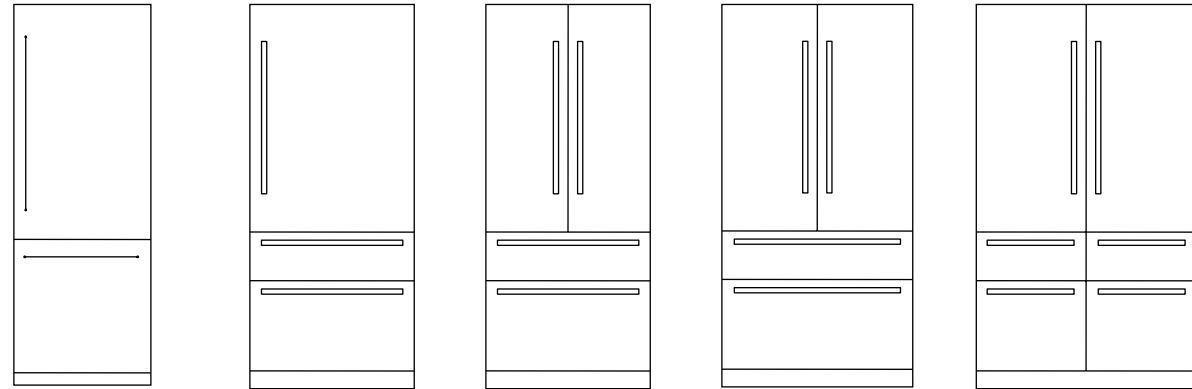
Wine Column with Home Connect®
24-INCH – T24IW905SP



Appliance Overview – Bottom Freezers

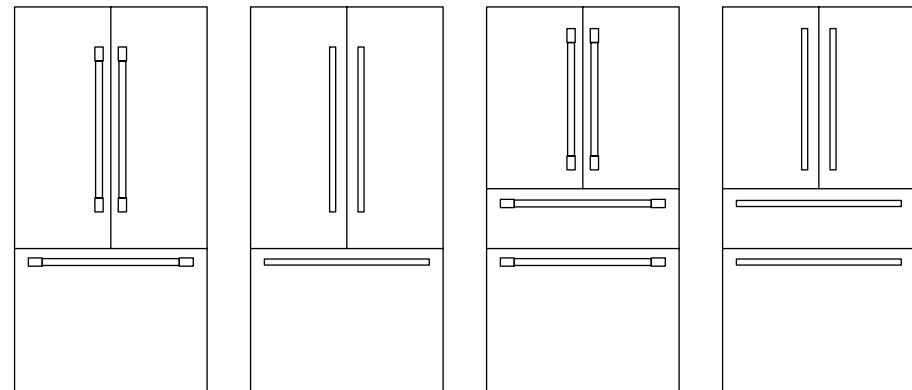
FREEDOM® COLLECTION

Bottom Freezers



T30IB100SP	T36IB100SP	T36IT100NP	T42IT100NP	T48IT100NP
30-Inch 2-Door	36-Inch 2 Drawer	36-Inch 2 Drawer French Door	42-Inch 2 Drawer French Door	48-Inch 4 Drawer French Door
Reversible Door Swing	Reversible Door Swing	—	—	—
Build Your Custom Column	Build Your Custom Column	Build Your Custom Column	Build Your Custom Column	Build Your Custom Column

Freestanding French Door Bottom Freezers

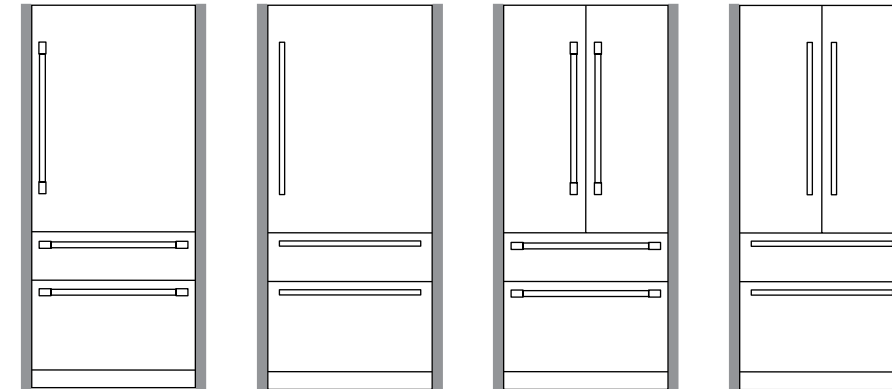


T36FT820NS	T36FT810NS	T36FL821NS	T36FL810NS
36-Inch French Door	36-Inch French Door	36-Inch French Door	36-Inch French Door
Freestanding, Counter-depth	Freestanding, Counter-depth	Freestanding, Counter-depth	Freestanding, Counter-depth
Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Professional Handles	Masterpiece® Handles	Professional Handles	Masterpiece® Handles

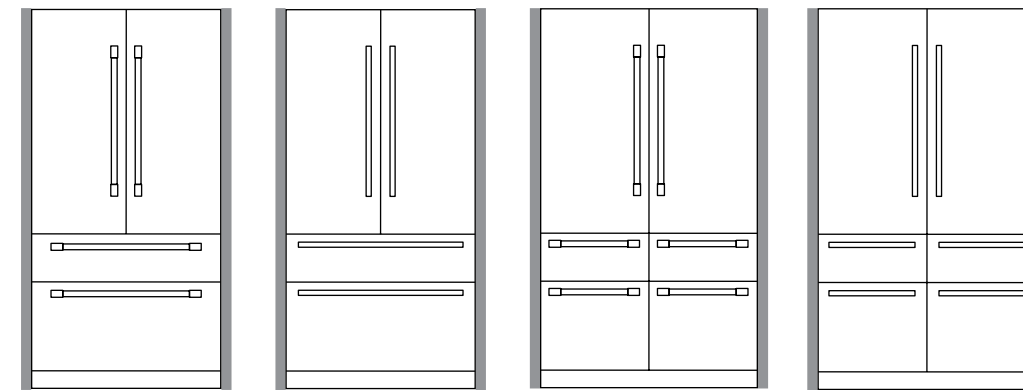
Appliance Overview – Bottom Freezers

FREEDOM® COLLECTION

Pre-Assembled Bottom Freezers*



T36BB120SS	T36BB110SS	T36BT120NS	T36BT110NS
36-Inch 2 Drawer	36-Inch 2 Drawer	36-Inch 2 Drawer French Door	36-Inch 2 Drawer French Door
Reversible Door Swing	Reversible Door Swing	—	—
Flat Stainless Steel Panels	Flat Stainless Steel Panels	Flat Stainless Steel Panels	Flat Stainless Steel Panels
Professional Handles	Masterpiece® Handles	Professional Handles	Masterpiece® Handles



T42BT120NS	T42BT110NS	T48BT120NS	T48BT110NS
42-Inch 2 Drawer French Door	42-Inch 2 Drawer French Door	48-Inch 4 Drawer French Door	48-Inch 4 Drawer French Door
—	—	—	—
Flat Stainless Steel Panels	Flat Stainless Steel Panels	Flat Stainless Steel Panels	Flat Stainless Steel Panels
Professional Handles	Masterpiece® Handles	Professional Handles	Masterpiece® Handles

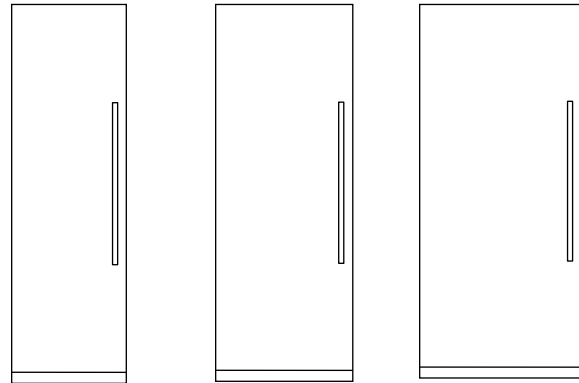
*Pre-assembled bottom freezers can be installed flush in 25-inch deep cutouts or with included frame in 24-inch deep cutouts.



Appliance Overview – Columns

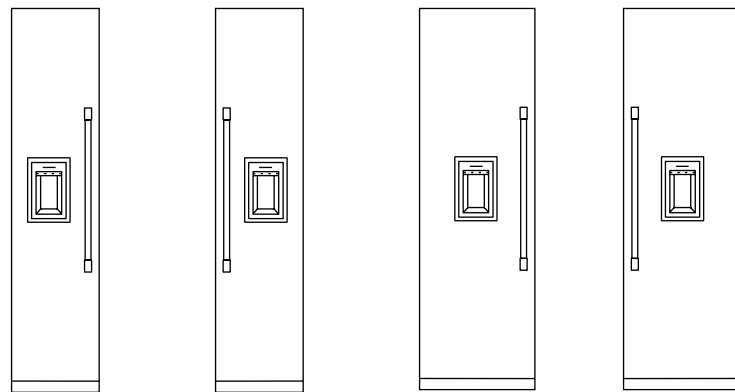
FREEDOM® COLLECTION

Fresh Food Columns



T24IR905SP	T30IR905SP	T36IR905SP
24-Inch	30-Inch	36-Inch
Reversible Door Swing	Reversible Door Swing	Reversible Door Swing
Build Your Custom Column	Build Your Custom Column	Build Your Custom Column

Freezer Columns with External Dispenser

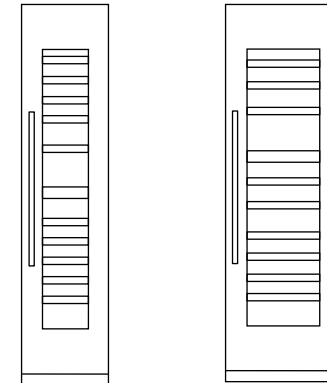


T18ID905LP	T18ID905RP	T24ID905LP	T24ID905RP
18-Inch	18-Inch	24-Inch	24-Inch
External Ice & Water Dispenser	External Ice & Water Dispenser	External Ice & Water Dispenser	External Ice & Water Dispenser
Left-Hand Door Swing	Right-Hand Door Swing	Left-Hand Door Swing	Right-Hand Door Swing
Build Your Custom Column	Build Your Custom Column	Build Your Custom Column	Build Your Custom Column

Appliance Overview – Columns

FREEDOM® COLLECTION

Wine Preservation Columns

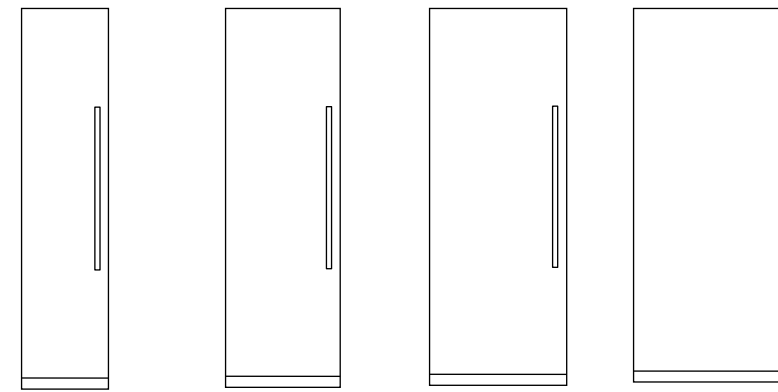


T18IW905SP	T24IW905SP
18-Inch	24-Inch
Reversible Door Swing	Reversible Door Swing
Build Your Custom Column	Build Your Custom Column

★ Planning Tip

A Frame Kit enables installation of all Freedom Columns in 24-inch deep cutouts. See page 241 for details.

Freezer Columns with Internal Ice Maker



T18IF905SP	T24IF905SP	T30IF905SP	T36IF905SP
18-Inch	24-Inch	30-Inch	36-Inch
Internal Ice Maker	Internal Ice Maker	Internal Ice Maker	Internal Ice Maker
Reversible Door Swing	Reversible Door Swing	Reversible Door Swing	Reversible Door Swing
Build Your Custom Column	Build Your Custom Column	Build Your Custom Column	Build Your Custom Column

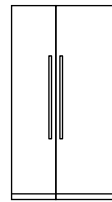


Common Configurations

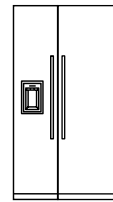
FREEDOM® COLLECTION

The Thermador® Freedom® Collection uses independent columns that create unlimited flexibility in both function and design. Some suggested pairings are listed below. A special kit is included with all freezer columns to simplify traditional side-by-side refrigerator / freezer combinations. When combining two appliances where one is not a freezer column or if any two units are installed less than 6" (152 mm) apart from one another but not connected side-by-side, always use the Heater Kit (HEATRKIT20) to guard against damaging condensation build-up.

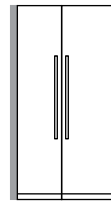
42-Inch



18-Inch Freezer Column
T18IF905SP
24-Inch Fresh Food Column
T24IR905SP

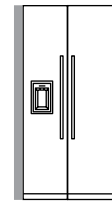


18-Inch Freezer Column
T18ID905LP
24-Inch Fresh Food Column
T24IR905SP



18-Inch Freezer Column
T18IF905SP
24-Inch Fresh Food Column
T24IR905SP

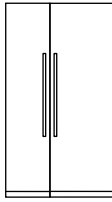
Shown with FRAMEKIT10



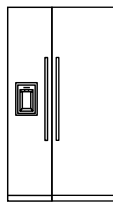
18-Inch Freezer Column
T18ID905LP
24-Inch Fresh Food Column
T24IR905SP

Shown with FRAMEKIT10

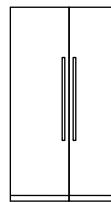
48-Inch



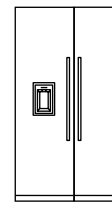
18-Inch Freezer Column
T18IF905SP
30-Inch Fresh Food Column
T30IR905SP



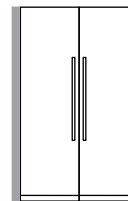
18-Inch Freezer Column
T18ID905LP
30-Inch Fresh Food Column
T30IR905SP



24-Inch Freezer Column
T24IF905SP
24-Inch Fresh Food Column
T24IR905SP

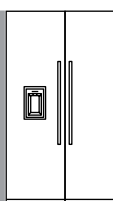


24-Inch Freezer Column
T24ID905LP
24-Inch Fresh Food Column
T24IR905SP



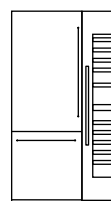
24-Inch Freezer Column
T24IF905SP
24-Inch Fresh Food Column
T24IR905SP

Shown with FRAMEKIT10



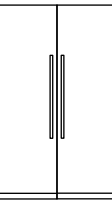
24-Inch Freezer Column
T24ID905LP
24-Inch Fresh Food Column
T24IR905SP

Shown with FRAMEKIT10

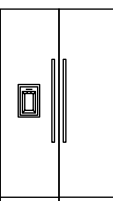


30-Inch* 2-Door Bottom Freezer
T30IB100SP
18-Inch* Wine Preservation Column
T18IW905SP

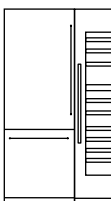
54-Inch



24-Inch Freezer Column
T24IF905SP
30-Inch Fresh Food Column
T30IR905SP

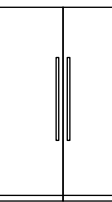


24-Inch Freezer Column
T24ID905LP
30-Inch Fresh Food Column
T30IR905SP



30-Inch* 2-Door Bottom Freezer
T30IB100SP
24-Inch* Wine Preservation Column
T24IW905SP

60-Inch



30-Inch Freezer Column
T30IF905SP
30-Inch 2-Door Bottom Freezer
T30IB100SP



30-Inch* 2-Door Bottom Freezer
T30IB100SP
30-Inch* 2-Door Bottom Freezer
T30IB100SP

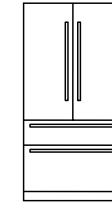
*Requires Heater Kit HEATERKIT20

Common Configurations

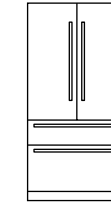
FREEDOM® COLLECTION

You don't need to remodel your kitchen to enjoy complete personalization. The new Thermador bottom freezer refrigerators perfectly fit into predetermined spaces—without the need to adjust existing cabinetry.

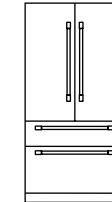
42-Inch (41.5-Inch Predetermined Spaces / Replacement Installation)



42-Inch Built-In French Door Bottom Freezer Refrigerator, 2 Drawer, Panel-Ready
T42IT100NP

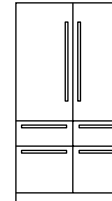


42-Inch Built-In French Door Bottom Freezer Refrigerator, 2 Drawer, Pre-Assembled, Masterpiece®
Collection Handles
T42BT110NS

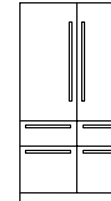


42-Inch Built-In French Door Bottom Freezer Refrigerator, 2 Drawer, Pre-Assembled, Professional
Collection Handles
T42BT120NS

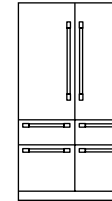
48-Inch (47.5-Inch Predetermined Spaces / Replacement Installation)



48-Inch Built-In French Door Bottom Freezer Refrigerator, 4 Drawer, Panel-Ready
T48IT100NP

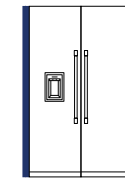


48-Inch Built-In French Door Bottom Freezer Refrigerator, 4 Drawer, Pre-Assembled, Masterpiece®
Collection Handles
T48BT110NS



48-Inch Built-In French Door Bottom Freezer Refrigerator, 4 Drawer, Pre-Assembled, Professional
Collection Handles
T48BT120NS

Installation Accessories



Freedom® Frame Kit

FRAMEKIT10

For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.



Freedom® Frame Kit

FRAMEKIT30

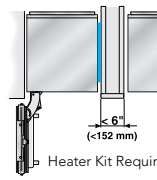
For use with Bottom Freezers T30IB100SP, T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP



Side-by-Side Installation Kit

COMBIKIT10

For use with Bottom Freezers T30IB100SP, T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP, T36BB120SS, T36BT120NS, T42BT120NS, T48BT120NS, T36BB110SS, T36BT110NS, T42BT110NS, T48BT110NS
Combination kit for use when installing two bottom freezer refrigerators side-by-side.



Freedom® Heater Kit

HEATRKIT20 – 13W @ 120V

For use with Freezer Columns T18ID905LP, T18ID905RP, T18IF905SP, T24ID905LP, T24ID905RP, T30IF905SP, T36IF905SP, Fresh Food Columns T24IR905SP, T30IR905SP, T36IR905SP and Wine Preservation Columns T18IW905SP, T24IW905SP
Low voltage heating element designed to guard against condensation build up. For use with non-traditional side-by-side installations (i.e. two wine columns) or instances where appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side. This kit is recommended for areas that are subject to high humidity or located next to an outside wall.

Planning Information – Bottom Freezers

FREEDOM® COLLECTION

Installation Considerations

Location

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F (13°C) and 100°F (43°C).

The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1 1/4" (30 mm) from an electric or gas cooking appliance,
- 11 13/16" (300 mm) from an oil or solid-fuel cooking appliance.

Installation and Cutout Dimensions

Please see pages 165–181 for complete cutout planning information.

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.

- In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
- The side walls of the cutout must be flush. The minimum thickness of the side and top walls is 5/8" (16 mm). The minimum thickness of toe-kick panel is 1/4" (6 mm).

Furniture / Fixtures

During installation, the appliance is fastened to adjacent and overhead furniture / fixtures and it is therefore essential that all such furniture / fixtures are well secured to the substructure or adjacent wall.

Electrical Specifications

The appliance comes with a 3-wire power supply cord. UL listed in the USA. Each appliance requires a separate 110-120 V, 60 Hz, 3-wire receptacle that is fitted with a 15 Amp fuse or higher.

Water Connection Requirements

- A shut-off valve must be installed on the water connection and be freely accessible following installation of the appliance.
- Make sure that the water pressure in the water supply system is at least 29 psi (200 kPa) and max. 116 psi (800 kPa). If the water pressure exceeds the maximum value specified, a pressure-reducing valve must be installed between the drinking water connection and the hose set of the appliance.

Flooring / Substructure

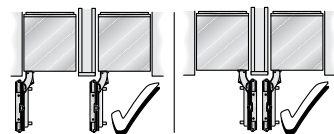
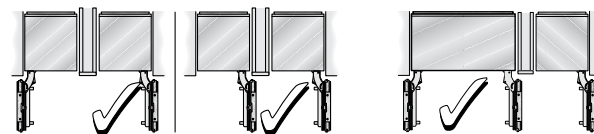
On account of the heavy weight of a fully loaded appliance, a load-bearing substructure is required. To ensure correct installation and function, the support must be flat, level and made of hard, rigid material. If in doubt, contact an architect or a building expert.

Refer to the following table for load-bearing capacity:

Appliance	Load Bearing Capacity
30-Inch Bottom Freezer, 2 Door	1,135 lbs. / 515 kg
36-Inch Bottom Freezer, 2 Drawer	1,202.84 lbs. / 545.59 kg
36-Inch Bottom Freezer, 2 Drawer, French Door	1,378.44 lbs. / 625.24 kg
42-Inch Bottom Freezer, 2 Drawer, French Door	1,493.63 lbs. / 677.49 kg
48-Inch Bottom Freezer, 4 Drawer, French Door	1,679.81 lbs. / 761.94 kg

Side by Side Appliance Installation

A bottom freezer refrigerator and another column refrigeration appliance (ie. Wine Preservation Column) can be installed together only if a partition—minimum 5/8" (16 mm) is placed between the two appliances. Ensure that the door panel thickness (including handles) as well as the swivel range are accounted for to prevent damage if the doors are opened at the same time.



Door Panel Dimensions – Bottom Freezers

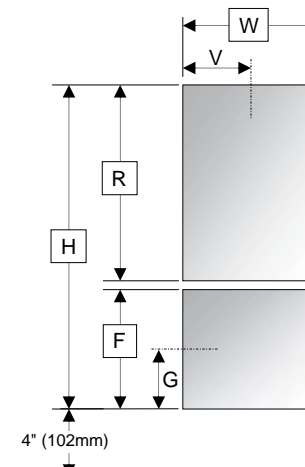
FREEDOM® COLLECTION

Each panel-ready bottom freezer is designed to be equipped with a decorative, custom door panel. The table below illustrates the dimensions that can be used as a guide in creating custom panels. At 79 7/8" (2029 mm) tall, they are designed for a toe-kick height of 4" (102 mm), and a total cutout height of 84" (2134 mm) yielding 1/8" (3 mm) reveals. At 3/4" (19 mm) deep, they are designed to attach to the 24" (610 mm) deep appliance for an overall depth of 24 3/4" (629 mm).

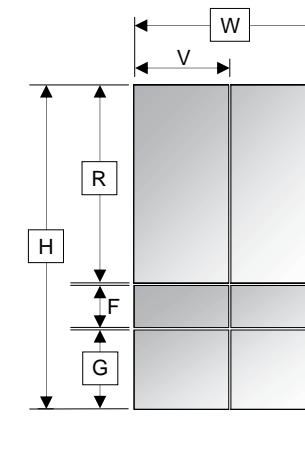
When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

IMPORTANT: While these sketches can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toe-kick height, etc. Please ensure careful planning based on the specific kitchen design.

Bottom Freezer



4 Drawer Bottom Freezer



DESCRIPTION	H	W	V	R	F	G	MAX. PANEL WEIGHT
30-Inch 2 Door Bottom Freezer	79 7/8" (2029 mm)	29 3/4" (756 mm)	—	51 3/8" (1305 mm)	28 7/16" (722 mm)	—	Refrigerator: 90 lbs. (41 kg) Freezer: 20 lbs. (9 kg)
36-Inch 2 Drawer Bottom Freezer	79 7/8" (2029 mm)	35 3/4" (908 mm)	—	49 7/16" (1255 mm)	10 1/2" (266 mm)	19 3/4" (502 mm)	Door: 103 lbs. (47 kg) Top Drawer: 121 lbs. (55 kg) Bottom Drawer: 66 lbs. (30 kg)
36-Inch 2 Drawer French Door	79 7/8" (2029 mm)	35 3/4" (908 mm)	17 13/16" (452 mm)	49 7/16" (1255 mm)	10 1/2" (266 mm)	19 3/4" (502 mm)	Door: 141 lbs. (64 kg) Top Drawer: 121 lbs. (55 kg) Bottom Drawer: 66 lbs. (30 kg)
42-Inch 2 Drawer French Door	79 7/8" (2029 mm)	41 3/4" (1061 mm)	20 13/16" (529 mm)	49 3/8" (1255 mm)	10 1/2" (266 mm)	19 3/4" (502 mm)	Door: 125 lbs. per Panel (57 kg) Top Drawer: 97 lbs. (44 kg) Bottom Drawer: 44 lbs. (20 kg)
48-Inch 4 Drawer French Door	79 7/8" (2029 mm)	47 3/4" (1213 mm)	23 13/16" (605 mm)	49 3/8" (1255 mm)	10 1/2" (266 mm)	19 3/4" (502 mm)	Door: 156 lbs. per Panel (71 kg) Top Drawer: 35 lbs. (16 kg) Bottom Drawer: 37 lbs. (17 kg)

Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Installation – Bottom Freezers

FREEDOM® COLLECTION

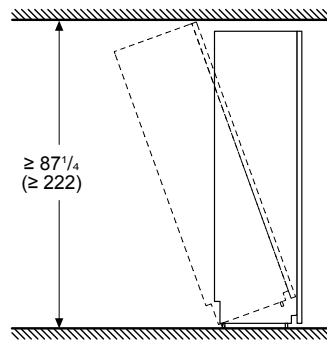
Tipping Radius Clearances

Planning Notes

Be sure there is adequate ceiling height to stand the refrigerator upright when it is moved into place. The dolly wheel height must be added to the tipping radius when a dolly is used.

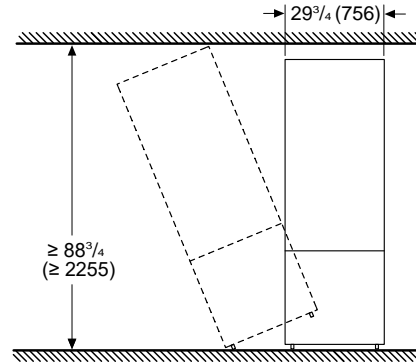
All Built-in Bottom Freezers

Measurements in inches (mm)
Front Tipping Radius



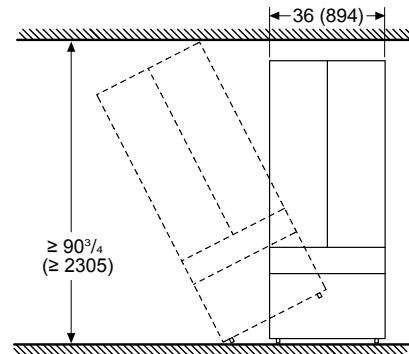
30-Inch Built-in Bottom Freezers

Measurements in inches (mm)
Side Tipping Radius



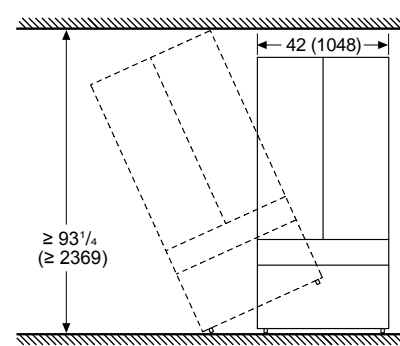
36-Inch Built-in Bottom Freezers

Measurements in inches (mm)
Side Tipping Radius



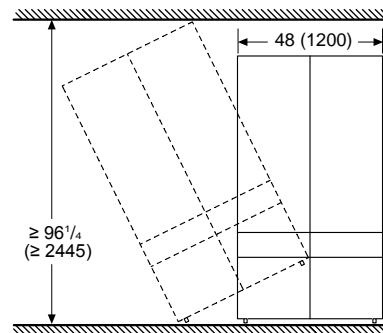
42-Inch Built-in Bottom Freezers

Measurements in inches (mm)
Side Tipping Radius



48-Inch Built-in Bottom Freezers

Measurements in inches (mm)
Side Tipping Radius



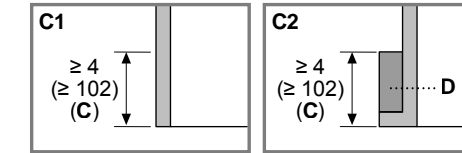
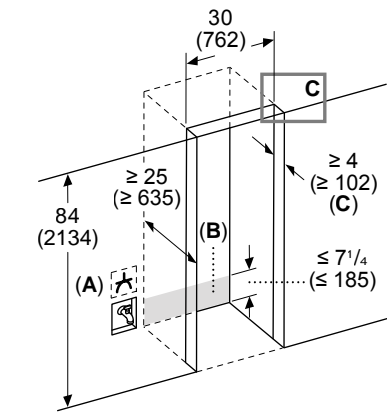
Installation – Bottom Freezers

FREEDOM® COLLECTION

30-Inch Built-In 2-Door Bottom Freezer – T30IB100SP

Cutout Dimensions

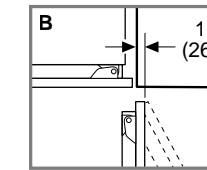
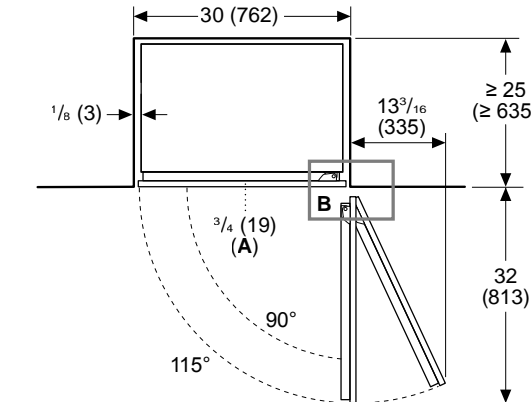
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
 - C1: Frameless cabinet
 - C2: Framed cabinet
- D: Filler

Top View Clearance

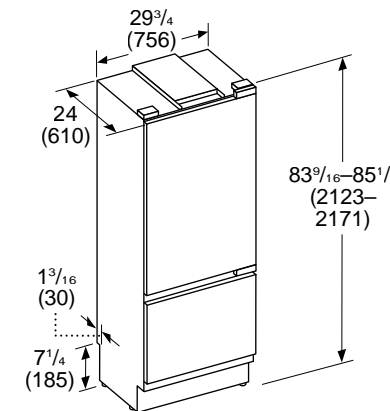
Measurements in inches (mm)



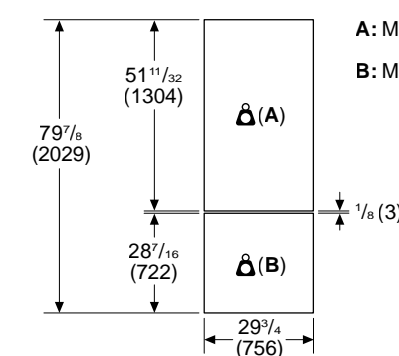
A: Panel

Product and Panel Dimensions

Measurements in inches (mm)



Measurements in inches (mm)



- A: Max. weight 133 lb (60.4 kg) per panel
- B: Max. weight 38 lb (17.2 kg) per panel

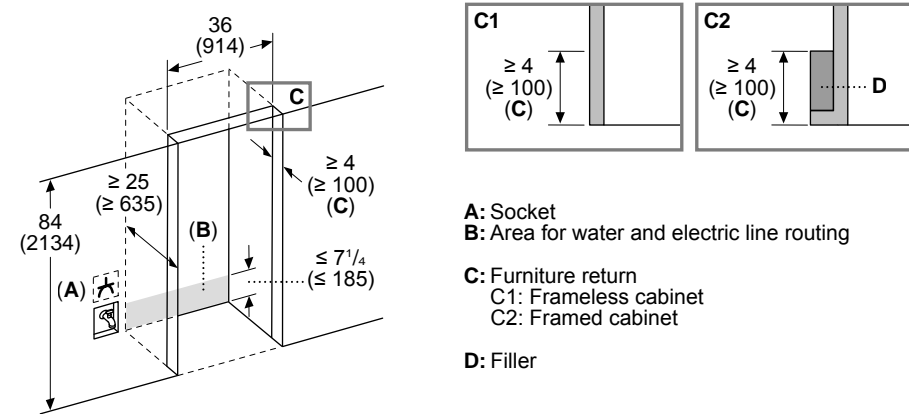
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Built-In 2 Drawer Bottom Freezer – T36IB100SP

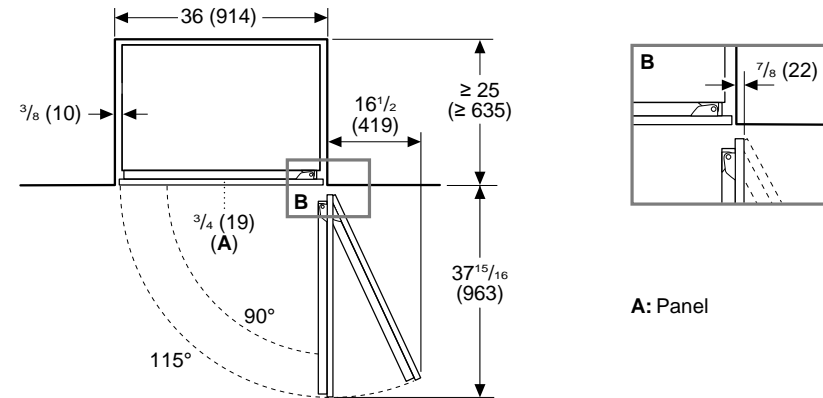
Cutout Dimensions

Measurements in inches (mm)



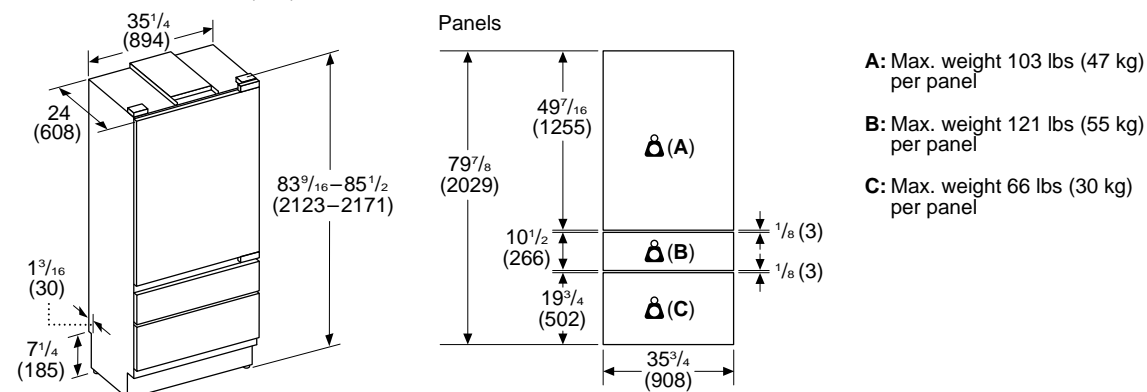
Top View Clearance

Measurements in inches (mm)



Product and Panel Dimensions

Measurements in inches (mm)



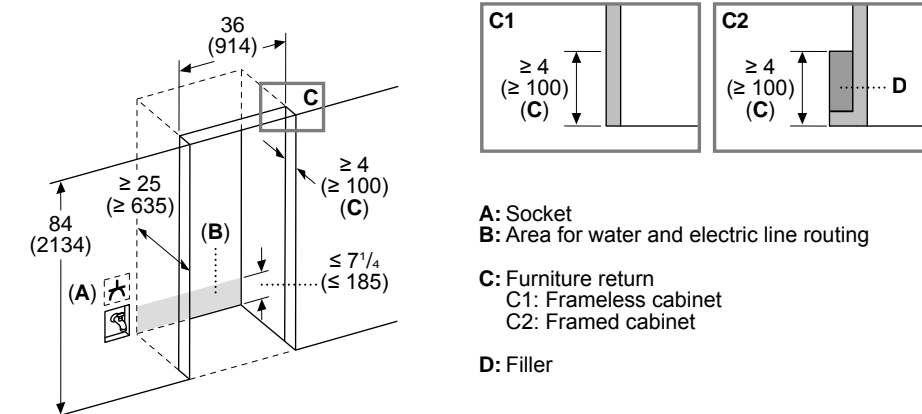
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Built-In French Door Bottom Freezer – T36IT100NP

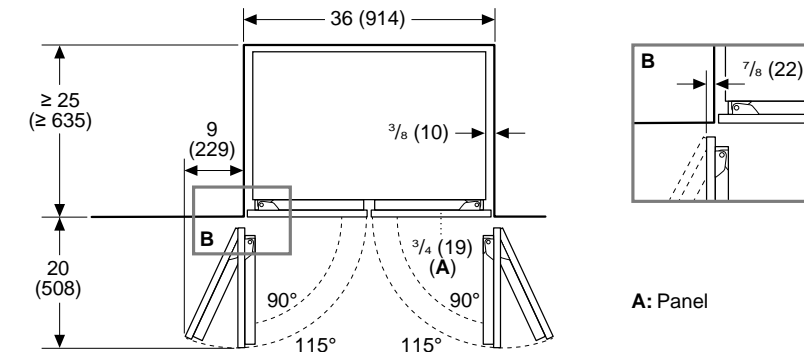
Cutout Dimensions

Measurements in inches (mm)



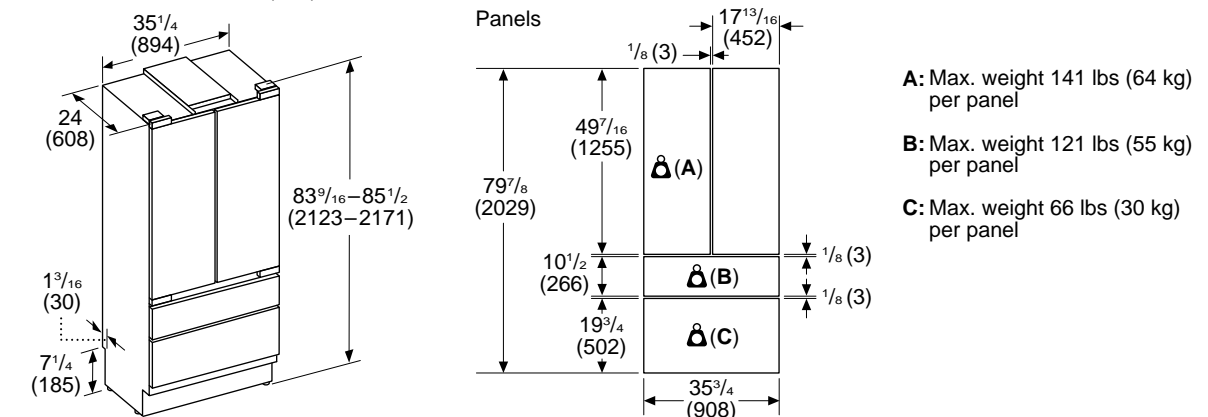
Top View Clearance

Measurements in inches (mm)



Product and Panel Dimensions

Measurements in inches (mm)



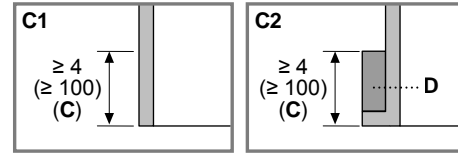
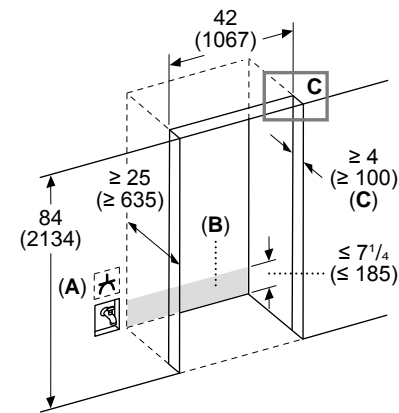
Installation – Bottom Freezers

FREEDOM® COLLECTION

42-Inch 2 Drawer Bottom Freezer – T42IT100NP

Cutout Dimensions

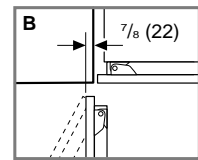
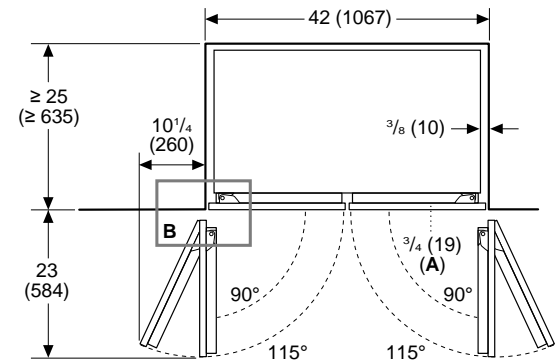
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

Top View Clearance

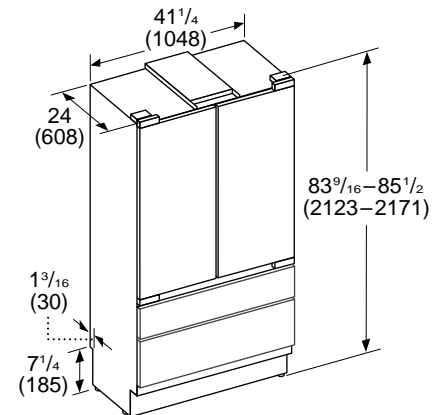
Measurements in inches (mm)



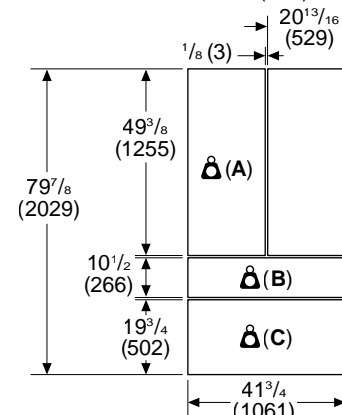
A: Panel

Product and Panel Dimensions

Measurements in inches (mm)



Measurements in inches (mm)



- A: Max. weight 125 lb (57 kg) per panel
- B: Max. weight 97 lb (44 kg) per panel
- C: Max. weight 44 lb (20 kg) per panel

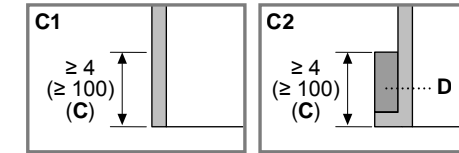
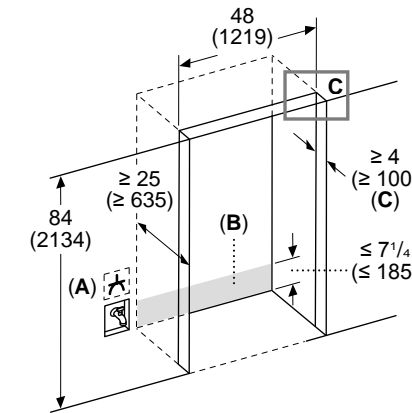
Installation – Bottom Freezers

FREEDOM® COLLECTION

48-Inch 4 Drawer Bottom Freezer – T48IT100NP

Cutout Dimensions

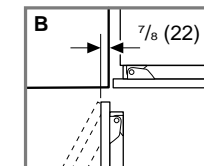
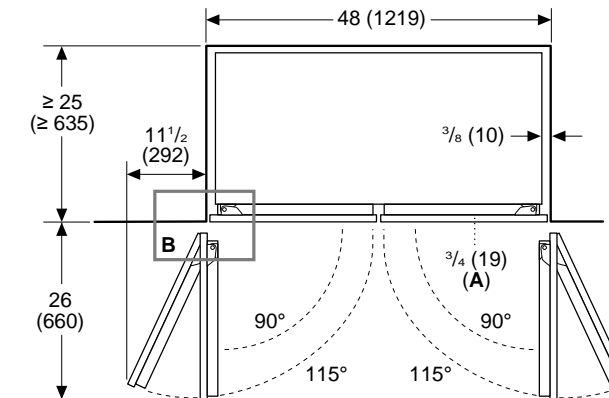
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

Top View Clearance

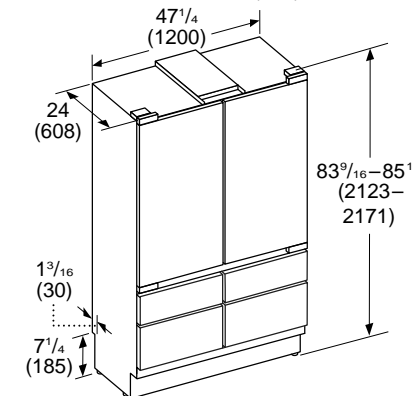
Measurements in inches (mm)



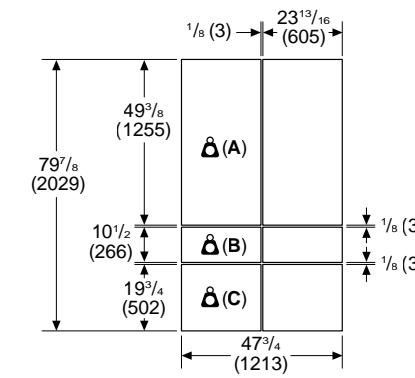
A: Panel

Product and Panel Dimensions

Measurements in inches (mm)



Measurements in inches (mm)



- A: Max. weight 156 lb (71 kg) per panel
- B: Max. weight 35 lb (16 kg) per panel
- C: Max. weight 37 lb (17 kg) per panel



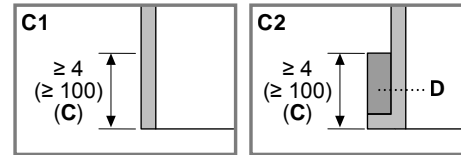
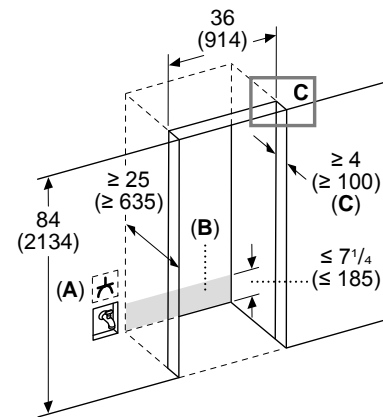
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Pre-Assembled Built-In 2 Drawer Bottom Freezers – T36BB120SS / T36BB110SS

Cutout Dimensions – Flush Installation

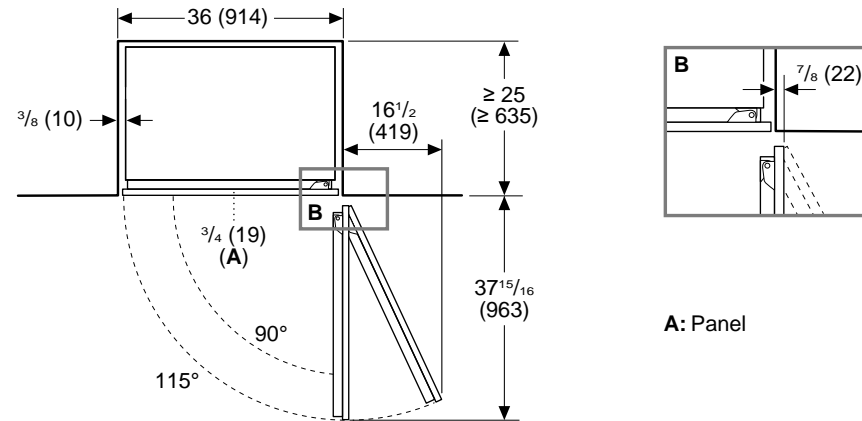
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

Top View Clearance – Flush Installation

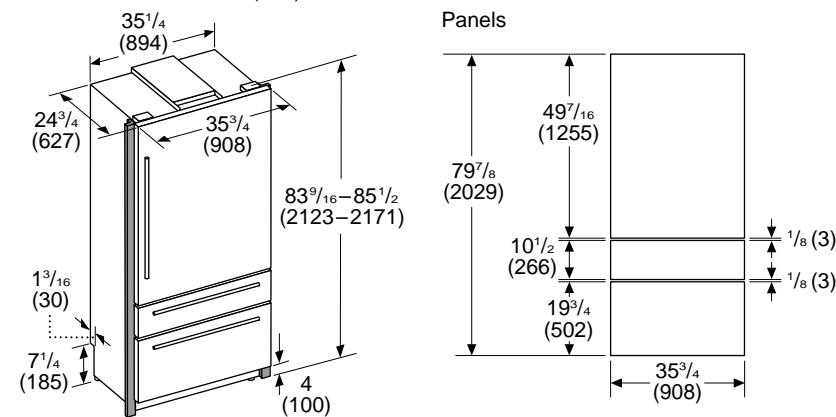
Measurements in inches (mm)



A: Panel

Product and Panel Dimensions – Flush Installation

Measurements in inches (mm)



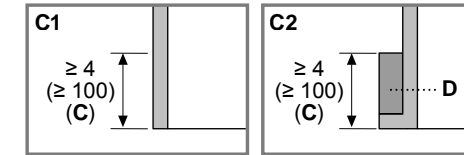
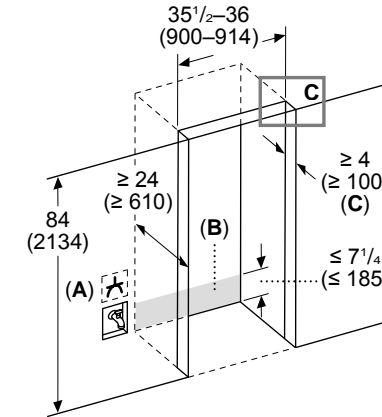
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Pre-Assembled Built-In 2 Drawer Bottom Freezers – T36BB120SS / T36BB110SS

Cutout Dimensions – Proud Installation

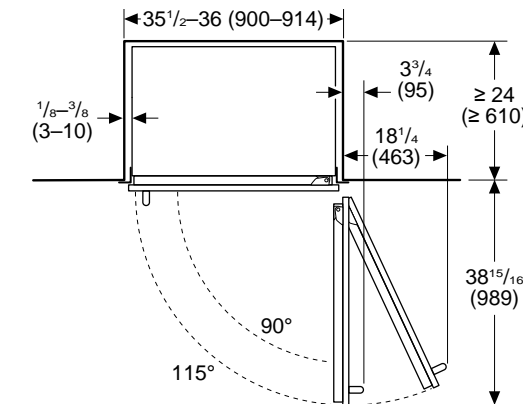
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

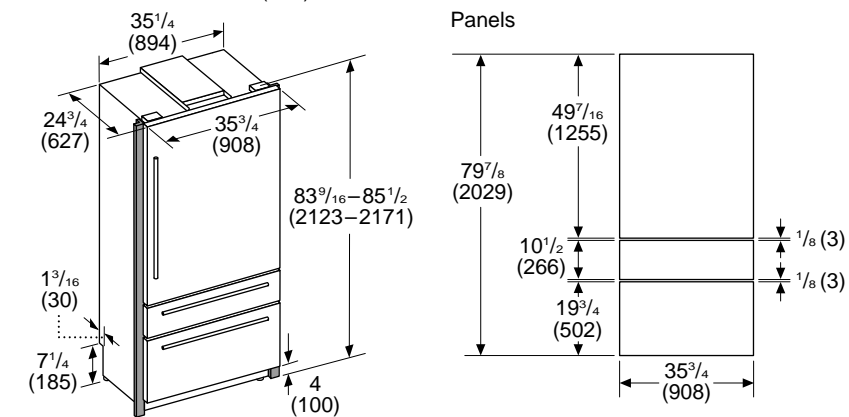
Top View Clearance – Proud Installation

Measurements in inches (mm)



Product and Panel Dimensions – Proud Installation

Measurements in inches (mm)



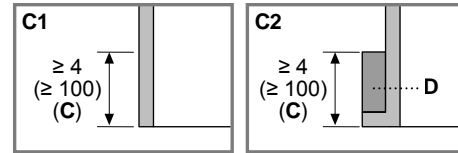
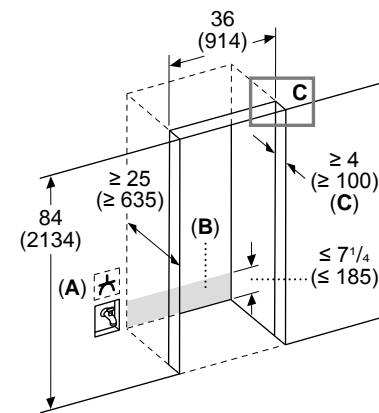
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Pre-Assembled Built-In 2 Drawer French Door Bottom Freezers – T36BT120NS / T36BT110NS

Cutout Dimensions – Flush Installation

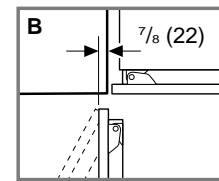
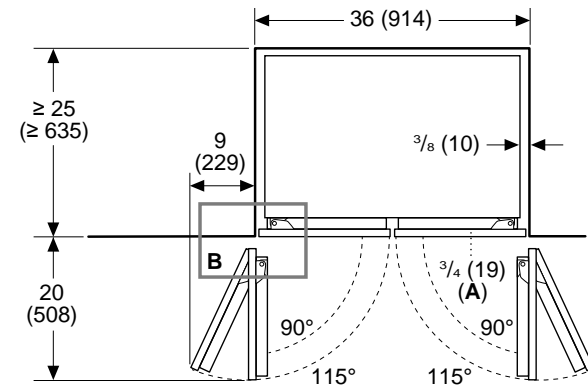
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

Top View Clearance – Flush Installation

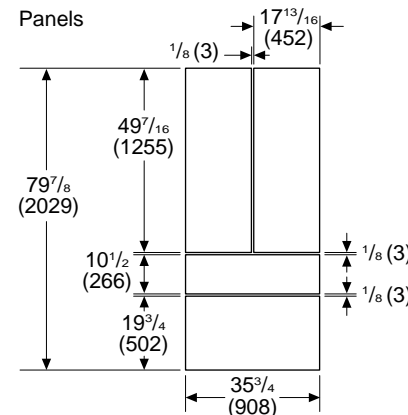
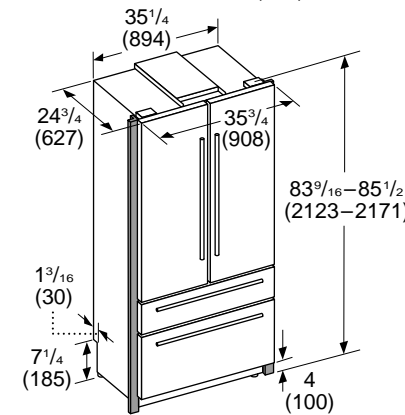
Measurements in inches (mm)



A: Panel

Product and Panel Dimensions – Flush Installation

Measurements in inches (mm)



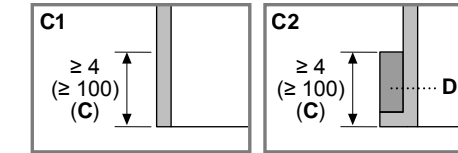
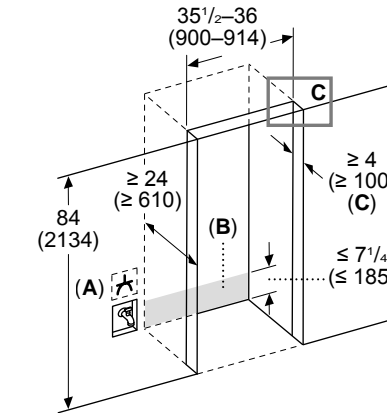
Installation – Bottom Freezers

FREEDOM® COLLECTION

36-Inch Pre-Assembled Built-In 2 Drawer French Door Bottom Freezers – T36BT120NS / T36BT110NS

Cutout Dimensions – Proud Installation

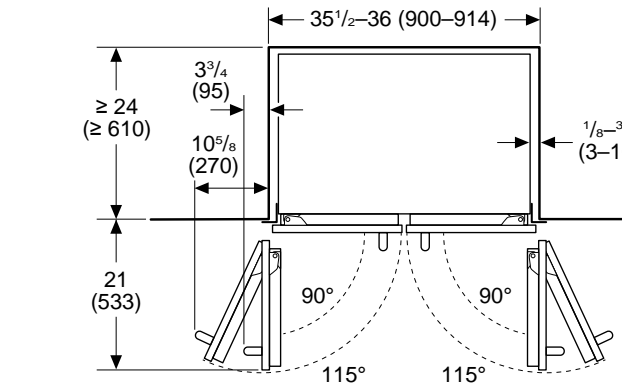
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

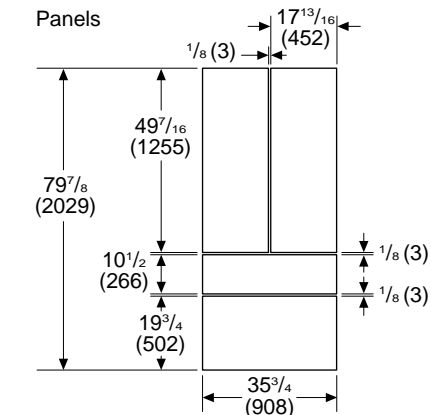
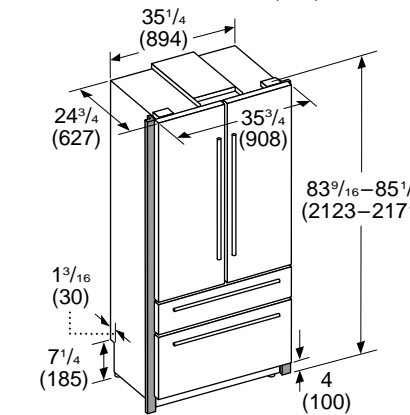
Top View Clearance – Proud Installation

Measurements in inches (mm)



Product and Panel Dimensions – Proud Installation

Measurements in inches (mm)



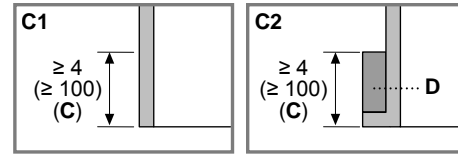
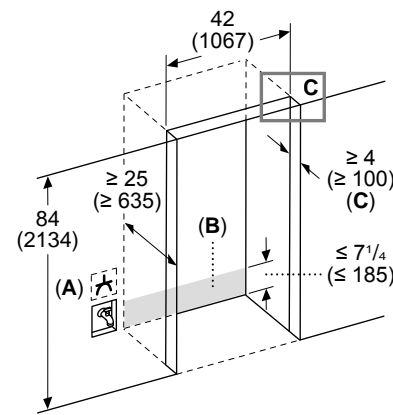
Installation – Bottom Freezers

FREEDOM® COLLECTION

42-Inch Pre-Assembled Built-In 2 Drawer Bottom Freezers – T42BT120NS / T42BT110NS

Cutout Dimensions – Flush Installation

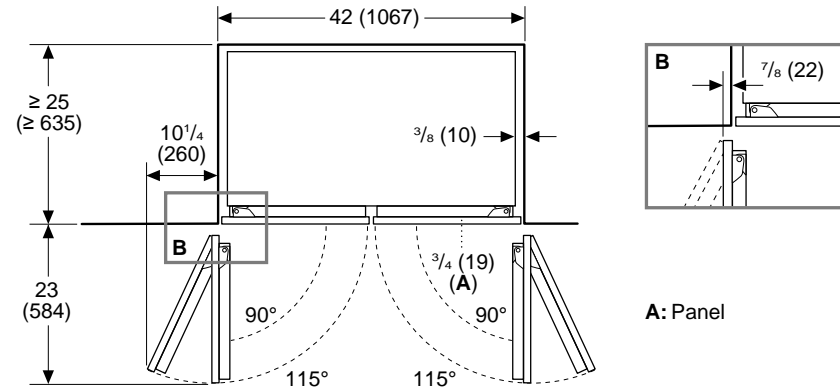
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

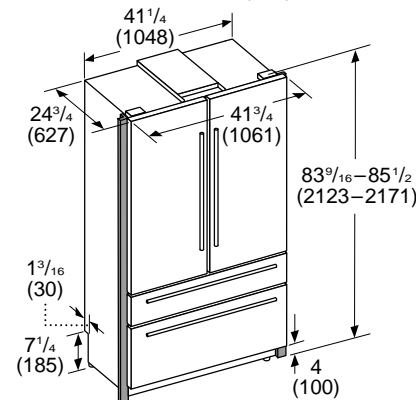
Top View Clearance – Flush Installation

Measurements in inches (mm)

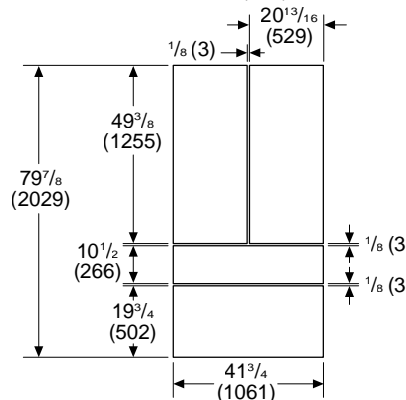


Product and Panel Dimensions – Flush Installation

Measurements in inches (mm)



Measurements in inches (mm)



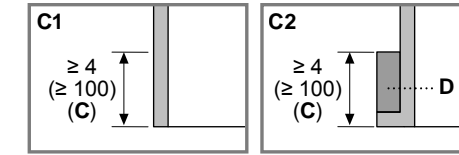
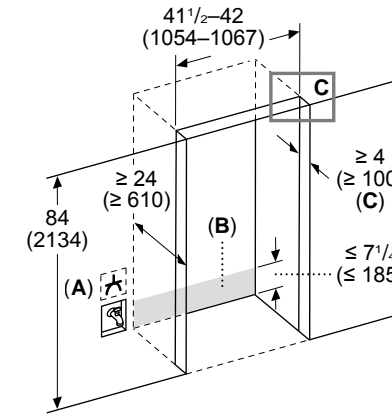
Installation – Bottom Freezers

FREEDOM® COLLECTION

42-Inch Pre-Assembled Built-In 2 Drawer Bottom Freezers – T42BT120NS / T42BT110NS

Cutout Dimensions – Proud Installation

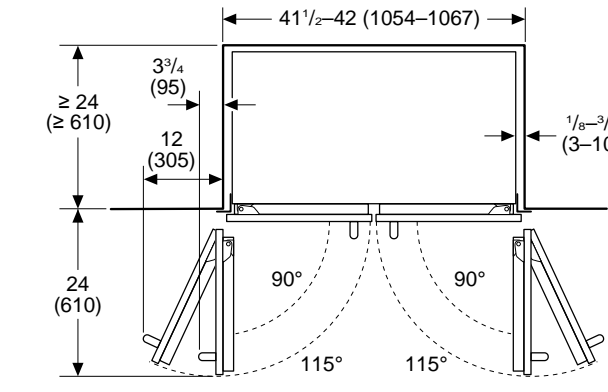
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

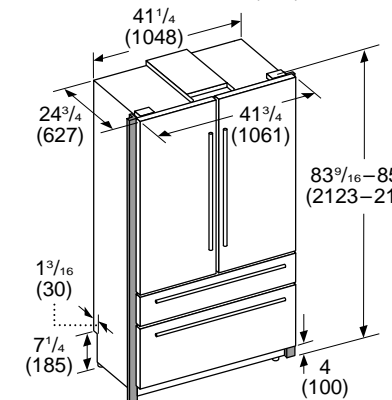
Top View Clearance – Proud Installation

Measurements in inches (mm)

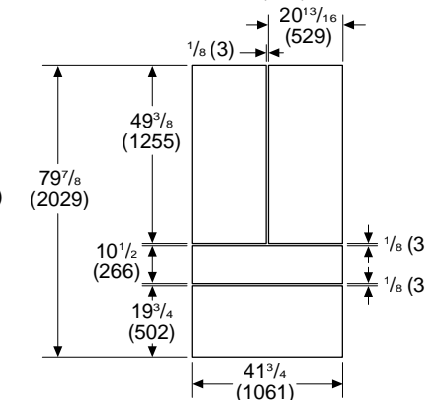


Product and Panel Dimensions – Proud Installation

Measurements in inches (mm)



Measurements in inches (mm)



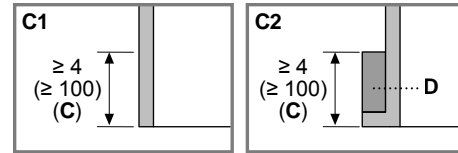
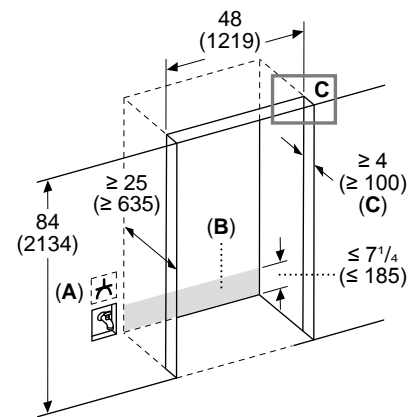
Installation – Bottom Freezers

FREEDOM® COLLECTION

48-Inch Pre-Assembled Built-In 4 Drawer Bottom Freezers – T48BT120NS / T48BT110NS

Cutout Dimensions – Flush Installation

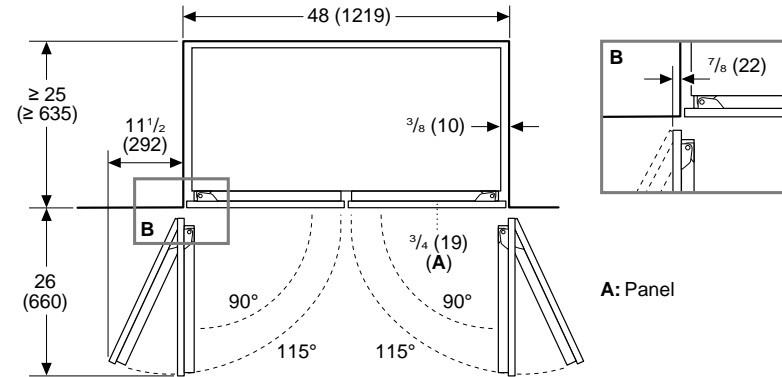
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

Top View Clearance – Flush Installation

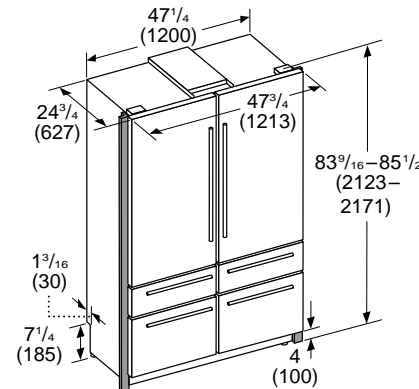
Measurements in inches (mm)



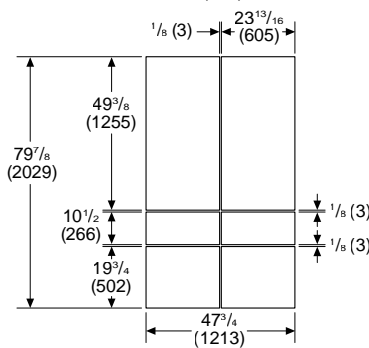
A: Panel

Product and Panel Dimensions – Flush Installation

Measurements in inches (mm)



Measurements in inches (mm)



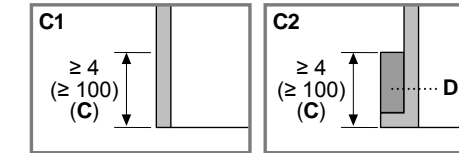
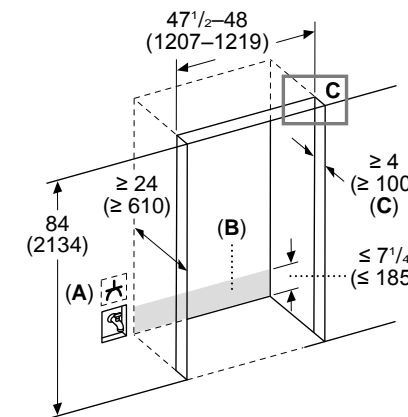
Installation – Bottom Freezers

FREEDOM® COLLECTION

48-Inch Pre-Assembled Built-In 4 Drawer Bottom Freezers – T48BT120NS / T48BT110NS

Cutout Dimensions – Proud Installation

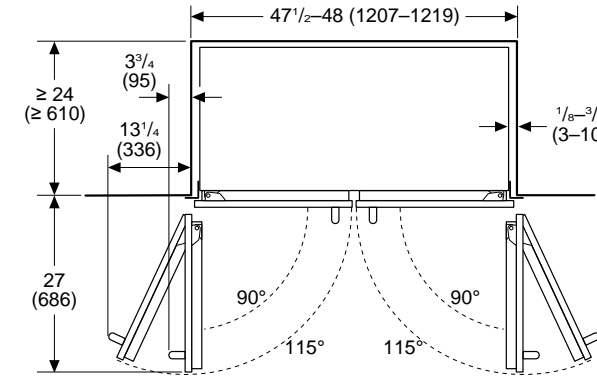
Measurements in inches (mm)



- A: Socket
- B: Area for water and electric line routing
- C: Furniture return
C1: Frameless cabinet
C2: Framed cabinet
- D: Filler

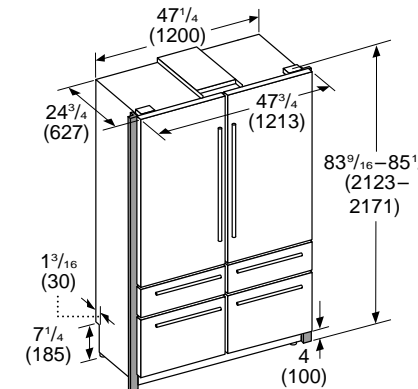
Top View Clearance – Proud Installation

Measurements in inches (mm)

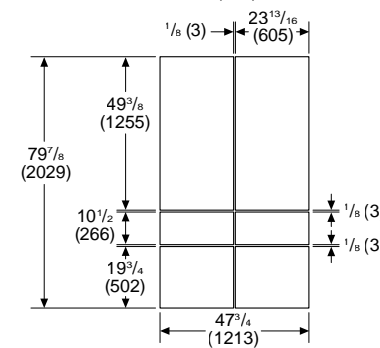


Product and Panel Dimensions – Proud Installation

Measurements in inches (mm)



Measurements in inches (mm)



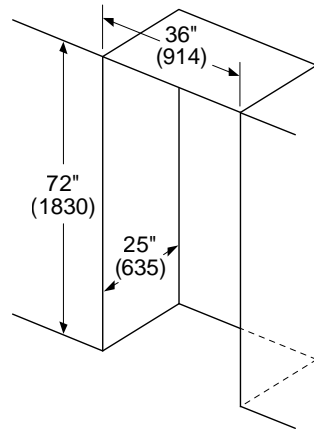
Installation – Bottom Freezers

FREESTANDING FRENCH DOOR BOTTOM FREEZERS

36-Inch Stainless Steel Freestanding French Door Bottom Freezer with Professional Handles – T36FT820NS / T36FL821NS

Cutout Dimensions

measurements in inches (mm)

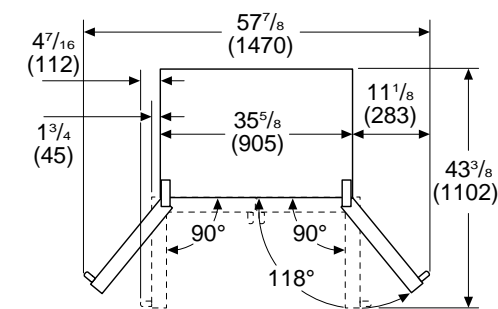


Leave ½" (12.7) gap at the top and 1" (25.4) behind the refrigerator for proper ventilation.

It is recommended that you do not install the refrigerator near a heat source such as a stove or a range.

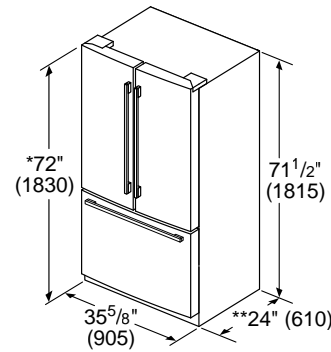
Top View Clearance

Measurements in inches (mm)



Drawers can be pulled out with door open to 90°
Drawers can be taken out with door completely opened

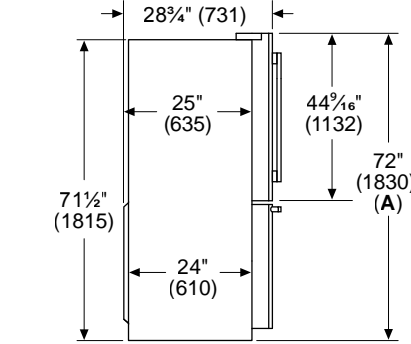
Product and Panel Dimensions – T36FT820NS



*Add 5/8" (17) with front leveling feet fully extended
**Add 1" (25) for fixed spacers on back

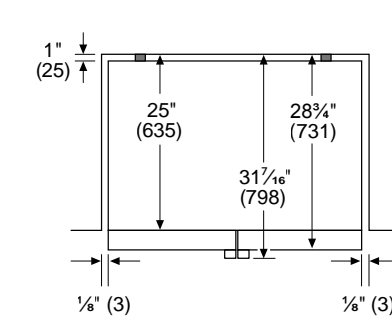
measurements in inches (mm)

Measurements in inches (mm)



A: Add 5/8" (17) with front leveling feet fully extended

Measurements in inches (mm)



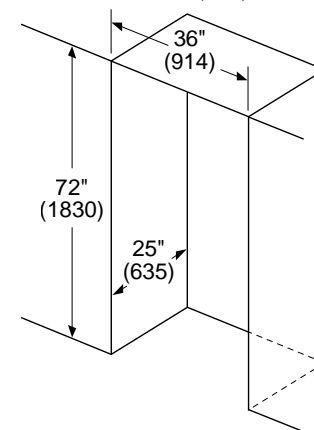
Installation – Bottom Freezers

FREESTANDING FRENCH DOOR BOTTOM FREEZERS

36-Inch Stainless Steel Freestanding French Door Bottom Freezer with Masterpiece® Handles – T36FT810NS / T36FL810NS

Cutout Dimensions

measurements in inches (mm)

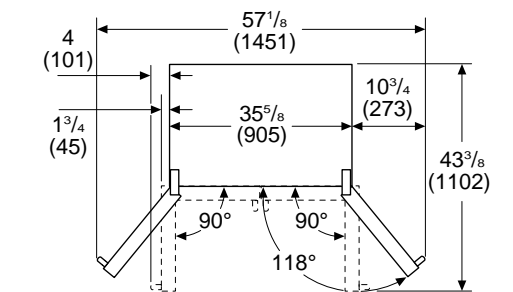


Leave ½" (12.7) gap at the top and 1" (25.4) behind the refrigerator for proper ventilation.

It is recommended that you do not install the refrigerator near a heat source such as a stove or a range.

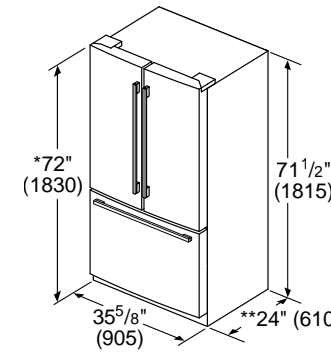
Top View Clearance

Measurements in inches (mm)



Drawers can be pulled out with door open to 90°
Drawers can be taken out with door completely opened

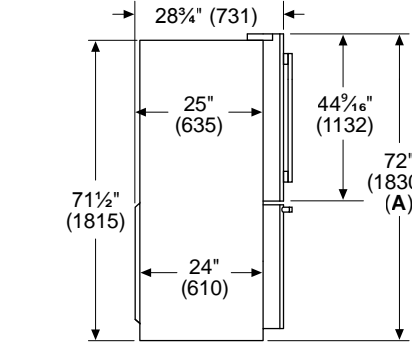
Product and Panel Dimensions – T36FT810NS



*Add 5/8" (17) with front leveling feet fully extended
**Add 1" (25) for fixed spacers on back

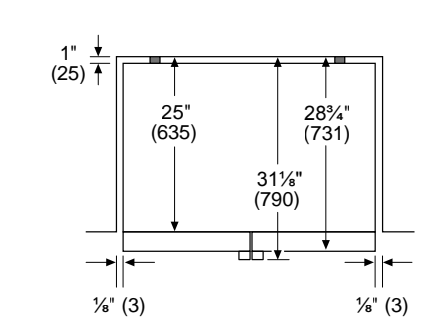
measurements in inches (mm)

Measurements in inches (mm)

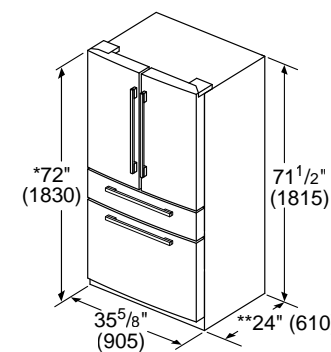


A: Add 5/8" (17) with front leveling feet fully extended

measurements in inches (mm)



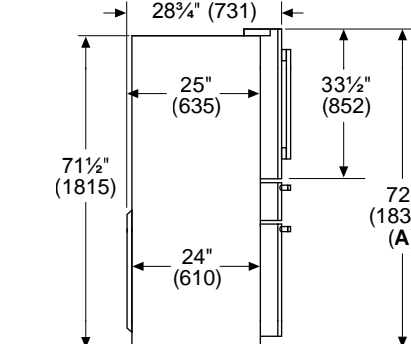
Product and Panel Dimensions – T36FL821NS



*Add 5/8" (17) with front leveling feet fully extended
**Add 1" (25) for fixed spacers on back

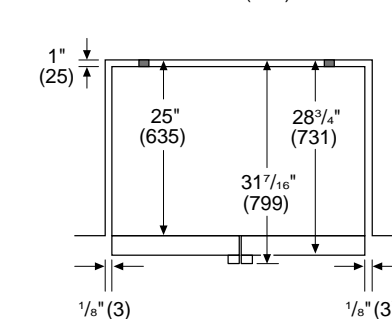
measurements in inches (mm)

Measurements in inches (mm)

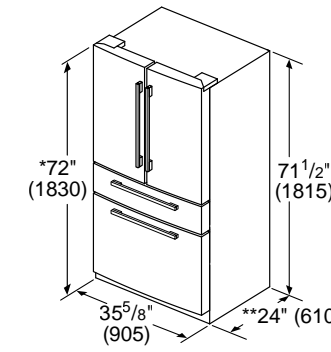


A: Add 5/8" (17) with front leveling feet fully extended

Measurements in inches (mm)



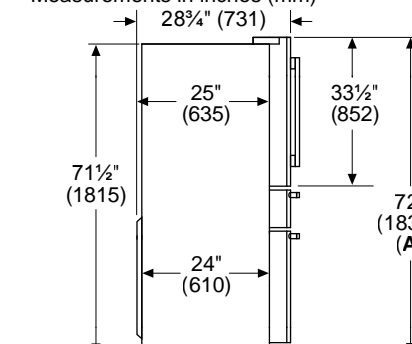
Product and Panel Dimensions – T36FL810NS



*Add 5/8" (17) with front leveling feet fully extended
**Add 1" (25) for fixed spacers on back

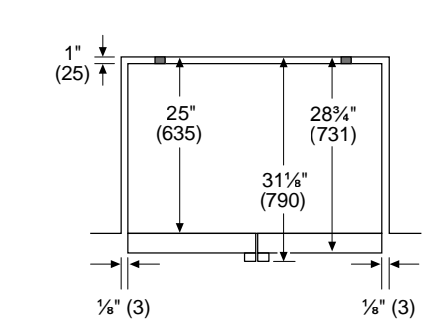
measurements in inches (mm)

Measurements in inches (mm)



A: Add 5/8" (17) with front leveling feet fully extended

measurements in inches (mm)



Planning Checklist – Columns

FREEDOM® COLLECTION



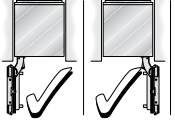
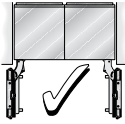
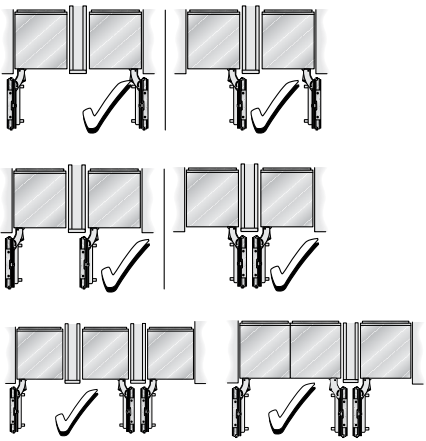
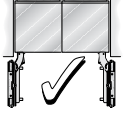
This custom product requires attention to the finest details. Did you remember to...?



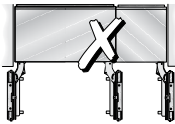
- Choose a desired configuration – side-by-side or stand-alone columns (See pages 160, 162–163 and 184–185 for details)
- Plan the cutout height(s) – 84" (See pages 188–191 for details)
- Plan the cutout width(s) – depends on configuration and column width (See pages 188–191 for details)
- Plan the cutout depth – 25" for North American style cabinets, 24" with installation frame accessory, 24" for European style cabinets (See pages 190–193 for details)
- Ensure the cutout interior (top and sides) is flush to the appliance at a depth of min. 4", preferably 6" from face frame (See pages 190–193 for details)
- Ensure the cutout interior returns (top and sides) are finished to match exterior at a depth of min. 4", preferably 6" from face frame (See pages 190–193 for details)
- Ensure proper clearance for appliance doors including handle(s) – check for interference with other appliances, open or closed cabinets and doors, nearby walls (See page 195 for details)
- Properly site the electrical outlet and (if applicable) water box (See pages 188–189 for details)
- Ensure the reverse of any custom panel is finished to match the exterior
- Choose the handle style – Professional, Masterpiece® or custom
- Choose the correct handle length. Typically, all columns would use a 36" handle. The 30" handle must be used on the 30" bottom freezer drawer.
- Choose the toe-kick style – stainless (included with appliance) or design custom toe-kick(s) (See page 194 for details)
- Procure the proper installation accessories – stainless steel frame kit (FRAMEKIT10) for framed installations in 24-inch deep cutouts, heater kit (HEATRKIT20) for installations where two appliances are installed side-by-side or instances where any appliances are installed less than 6" apart from another but not connected. The heater kit is also recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. (See page 163 for details)

Installation Options – Columns

FREEDOM® COLLECTION

The Freedom® Collection offers a variety of installation possibilities*. In some instances, special accessories are required.

Recommended Installations	Considerations
Stand-Alone 	Any Freedom appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4" (102 mm), preferably 6" (152 mm) on the top and sides.
Side-By-Side 	When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is provided. For all other (non-traditional) side-by-side combinations or instances where any appliances are installed less than 6" (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (HEATRKIT20).
Split Columns with Partition 	When dimensioning the partition, note the thickness of the door panel (including handles) as well as the swivel range to prevent damage if the doors are opened at the same time. (See page 195 for details on door swivel range dimensions) Three appliances can be installed together only if a partition—minimum 5/8" (16 mm)—is placed between two of the appliances. Ensure that door panel thickness (including handles) as well as the swivel range are accounted for.
At The End of a Cabinetry Run 	All Freedom appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used. The side panel must be connected firmly to the wall, the floor and any overhead furniture / fixtures before the appliance is placed in the cutout.

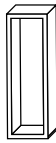
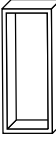
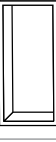
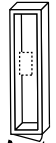
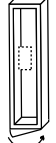
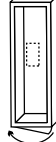
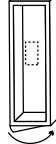
Recommended Installations	Concerns
	It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements. (See page 195 for details on door swivel range dimensions)
	A partition—minimum 5/8" (16 mm)—is required to ensure the doors do not interfere with one another when opened. Use a partition to separate appliances and observe the door swivel range. (See page 195 for details on door swivel range dimensions)
	A Thermador French Door Bottom Freezer cannot be connected side-by-side with any other appliance. Use a partition to separate appliances and observe the door swivel range. (See page 195 for details on door swivel range dimensions)

*The Thermador warranty shall apply only to recommended installations.



Building Your Custom Column

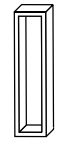
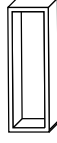
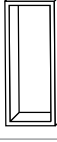


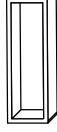
FREEDOM® COLLECTION

Choose Unit	Choose Panel (All units are panel ready for custom panel installation)	Choose Handle and Optional Frame NOTE: Choose one handle for each column.
Fresh Food Column – Fully Flush Collection		
24-Inch  T24IR905SP Reversible Door Swing Custom Column	Flat Stainless Steel Door Panel TFL24IR800 – For use with Handle TFL24IR905 – Handleless	Professional PR36HNDL20 – 36-Inch Professional Masterpiece® MS36HNDL20 – 36-Inch Masterpiece
30-Inch  T30IR905SP Reversible Door Swing Custom Column	Flat Stainless Steel Door Panel TFL30IR800 – For use with Handle TFL30IR905 – Handleless	
36-Inch  T36IR905SP Reversible Door Swing Custom Column	Flat Stainless Steel Door Panel TFL36IR900 – For use with Handle TFL36IR905 – Handleless	
Freezer Column with External Dispenser – Fully Flush Collection		
18-Inch  T18ID905LP Left-Hand Door Swing External Ice & Water Dispenser Custom Column	Flat Stainless Steel Door Panel TFL18ID800 – For use with Handle TFL18ID905 – Handleless	Freedom® Frame Kit FRAMEKIT10 For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.
 T18ID905RP Right-Hand Door Swing External Ice & Water Dispenser Custom Column	Flat Stainless Steel Door Panel TFL18ID800 – For use with Handle TFL18ID905 – Handleless	
24-Inch  T24ID905LP Left-Hand Door Swing External Ice & Water Dispenser Custom Column	Flat Stainless Steel Door Panel TFL24ID800 – For use with Handle TFL24ID905 – Handleless	
 T24ID905RP Right-Hand Door Swing External Ice & Water Dispenser Custom Column	Flat Stainless Steel Door Panel TFL24ID800 – For use with Handle TFL24ID905 – Handleless	

IMPORTANT: When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is included. For all other (non-traditional, i.e. two wine columns, two bottom freezers, etc.) side-by-side combinations or instances where any appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side, Heater Kit HEATRKIT20 (13W @ 120V) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 163 for details.

Building Your Custom Column

FREEDOM® COLLECTION

Choose Unit	Choose Panel (All units are panel ready for custom panel installation)	Choose Handle and Optional Frame NOTE: Choose one handle for each column.
Freezer Column with Internal Ice Maker – Fully Flush Collection		
18-Inch  T18IF905SP Reversible Door Swing Internal Diamond Ice Maker Custom Column	Flat Stainless Steel Door Panel TFL18IR800 – For use with Handle TFL18IR905 – Handleless	Professional PR36HNDL20 – 36-Inch Professional Masterpiece® MS36HNDL20 – 36-Inch Masterpiece
24-Inch  T24IF905SP Reversible Door Swing Internal Diamond Ice Maker Custom Column	Flat Stainless Steel Door Panel TFL24IR800 – For use with Handle TFL24IR905 – Handleless	
30-Inch  T30IF905SP Reversible Door Swing Internal Diamond Ice Maker Custom Column	Flat Stainless Steel Door Panel TFL30IR800 – For use with Handle TFL30IR905 – Handleless	
36-Inch  T36IF905SP Reversible Door Swing Internal Diamond Ice Maker Custom Column	Flat Stainless Steel Door Panel TFL36IR900 – For use with Handle TFL36IR905 – Handleless	Freedom® Frame Kit FRAMEKIT10 For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.
Wine Preservation – Fully Flush Collection		
18-Inch  T18IW905SP Reversible Door Swing Custom Column	Flat Stainless Steel Door Panel TFL18IW800 – For use with Handle TFL18IW905 – Handleless	Freedom® Frame Kit FRAMEKIT10 For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.
24-Inch  T24IW905SP Reversible Door Swing Custom Column <small>**with Home Connect®</small>	Flat Stainless Steel Door Panel TFL24IW800 – For use with Handle TFL24IW905 – Handleless	

IMPORTANT: When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is included. For all other (non-traditional, i.e. two wine columns, two bottom freezers, etc.) side-by-side combinations or instances where any appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side, Heater Kit HEATRKIT20 (13W @ 120V) must be purchased. This kit is recommended for use with any installation in areas that are subject to humidity, or located next to an outside wall. See page 163 for details.

Customize The Interior – Optional Storage Accessories

For use with Fresh Food Columns



For use with Freezer Columns, Bottom Freezers and Pre-assembled Bottom Freezers
ICEBUCKETL Large Ice Bucket

Planning Information – Columns

FREEDOM® COLLECTION

Installation Considerations

Location

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F (13°C) and 100°F (43°C).

The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, observe the following minimum distances from the heat source:

- 1 1/4" (30 mm) from an electric cooking appliance,
- 11 13/16" (300 mm) from an oil or solid-fuel cooking appliance.

Installation and Cutout Dimensions

Please see pages 187–206 for complete cutout planning information.

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.

- In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
- The side walls of the cutout must be flush. The minimum thickness of the side and top walls is 5/8" (16 mm). The minimum thickness of toe-kick panel is 1/4" (6 mm).

Furniture / Fixtures

During installation, the appliance is fastened to adjacent and overhead furniture / fixtures and it is therefore essential that all such furniture / fixtures are well secured to the substructure or adjacent wall.

Flooring / Substructure

On account of the heavy weight of a fully loaded appliance, a load-bearing substructure is required. To ensure correct installation and function, the support must be flat, level and made of hard, rigid material. If in doubt, contact an architect or a building expert.

Refer to the following table for load-bearing capacity:

Appliance	Load Bearing Capacity
24-Inch Fresh Food Column	949 lbs. / 431 kg
30-Inch Fresh Food Column	1,097 lbs. / 498 kg
36-Inch Fresh Food Column	1,363 lbs. / 618 kg
18-Inch Freezer Column	774 lbs. / 351 kg*
24-Inch Freezer Column	958 lbs. / 435 kg*
30-Inch Freezer Column	1,116 lbs. / 507 kg
36-Inch Freezer Column	1,353 lbs. / 614 kg
18-Inch Wine Preservation Column	840 lbs. / 381 kg
24-Inch Wine Preservation Column	1,067 lbs. / 484 kg

*Without water dispenser

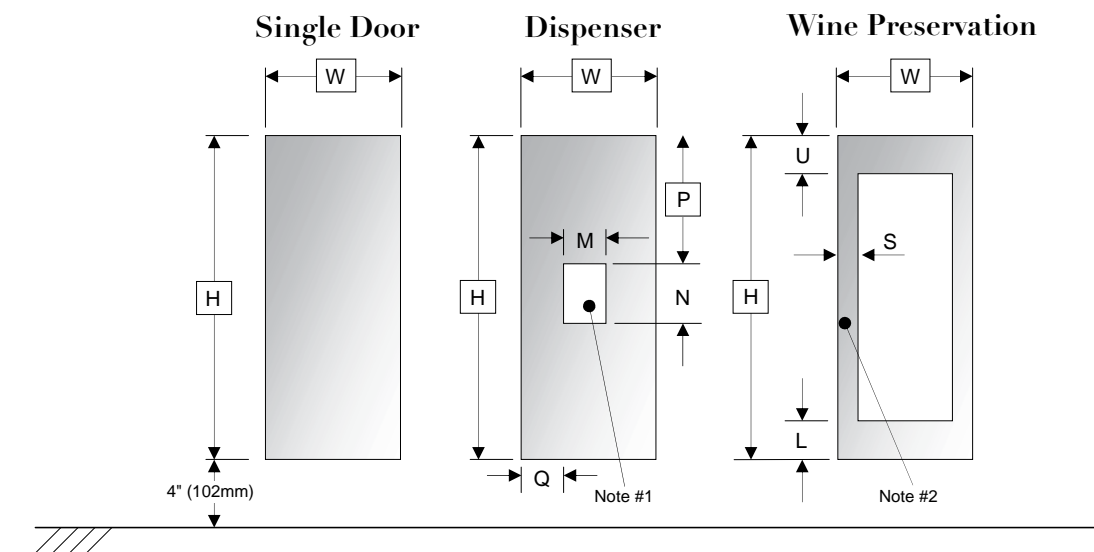
Door Panel Dimensions – Columns

FREEDOM® COLLECTION

Each Freedom® Collection refrigeration appliance is designed to be equipped with a decorative door panel. A panel can be custom-made or purchased as a stainless steel accessory. The table below illustrates the dimensions of the stainless steel panel accessories and can be used as a guide in creating custom panels. At 79 7/8" (2029 mm) tall, they are designed for a toe-kick height of 4" (102 mm), and a total cutout height of 84" (2134 mm) yielding 1/8" (3 mm) reveals. At 3/4" (19 mm) deep, they are designed to attach to the 24" (610 mm) deep appliance for an overall depth of 24 3/4" (629 mm). See page 188 for cutout planning.

When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

IMPORTANT: While these sketches can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toe-kick height, etc. Please ensure careful planning based on the specific kitchen design.



DESCRIPTION	H	W	M	N	P	Q	U	L	S	MAX. PANEL WEIGHT
18-Inch Freezer Column	79 7/8" (2029 mm)	17 3/4" (451 mm)	—	—	—	—	—	—	—	120 lbs. (54 kg)
24-Inch Freezer / Fresh Food Columns	79 7/8" (2029 mm)	23 3/4" (603 mm)	—	—	—	—	—	—	—	80 lbs. (36 kg)
30-Inch Freezer / Fresh Food Columns	79 7/8" (2029 mm)	29 3/4" (756 mm)	—	—	—	—	—	—	—	50 lbs. (23 kg)
36-Inch Freezer / Fresh Food Columns	79 7/8" (2029 mm)	35 3/4" (908 mm)	—	—	—	—	—	—	—	80 lbs. (36 kg)
18-Inch Ice & Water Dispenser Columns	79 7/8" (2029 mm)	17 3/4" (451 mm)	9 1/16" (230.5 mm)	14 1/2" (368.3 mm)	32 11/16" (830.5 mm)	4 11/32" (110 mm)	—	—	—	150 lbs. (68 kg)
24-Inch Ice & Water Dispenser Columns	79 7/8" (2029 mm)	23 3/4" (603 mm)	9 1/16" (230.5 mm)	14 1/2" (368.3 mm)	32 11/16" (830.5 mm)	7 11/32" (186 mm)	—	—	—	150 lbs. (68 kg)
18-Inch Wine Preservation Column	79 7/8" (2029 mm)	17 3/4" (451 mm)	—	—	—	—	10 1/8" (257 mm)	10 1/8" (257 mm)	3 3/4" (95 mm)	150 lbs. (68 kg)
24-Inch Wine Preservation Column	79 7/8" (2029 mm)	23 3/4" (603 mm)	—	—	—	—	10 1/8" (257 mm)	10 1/8" (257 mm)	3 3/4" (95 mm)	150 lbs. (68 kg)

NOTE #1: The cutout for the dispenser unit must be horizontally and vertically centered in the panel.

NOTE #2: For custom wine preservation column door panels, the width of the two lateral flanges of the frame may vary between 2 1/2" (64 mm) and 3 3/4" (95 mm).

Planning Information – Columns

FREEDOM® COLLECTION

Electrical Specifications

The appliance comes with a 3-wire power supply cord. UL listed in the USA.

Each appliance requires a separate 3-wire receptacle that is fitted with a 15 Amp fuse or higher. Refer to the following table for max load details.

Appliance	Max load
	120V AC, 60Hz
24-Inch Fresh Food Column	15 A
30-Inch Fresh Food Column	15 A
36-Inch Fresh Food Column	15 A
18-Inch Freezer Column*	15 A
24-Inch Freezer Column*	15 A
30-Inch Freezer Column*	15 A
36-Inch Freezer Column*	15 A
18-Inch Wine Preservation Column	15 A
24-Inch Wine Preservation Column	15 A

*Including ice maker

The receptacle must be installed by a licensed electrician only.

For the installation position of the receptacle refer to diagram in "Electrical Location".

Grounding Instruction

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

Additional Grounding Procedure

Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

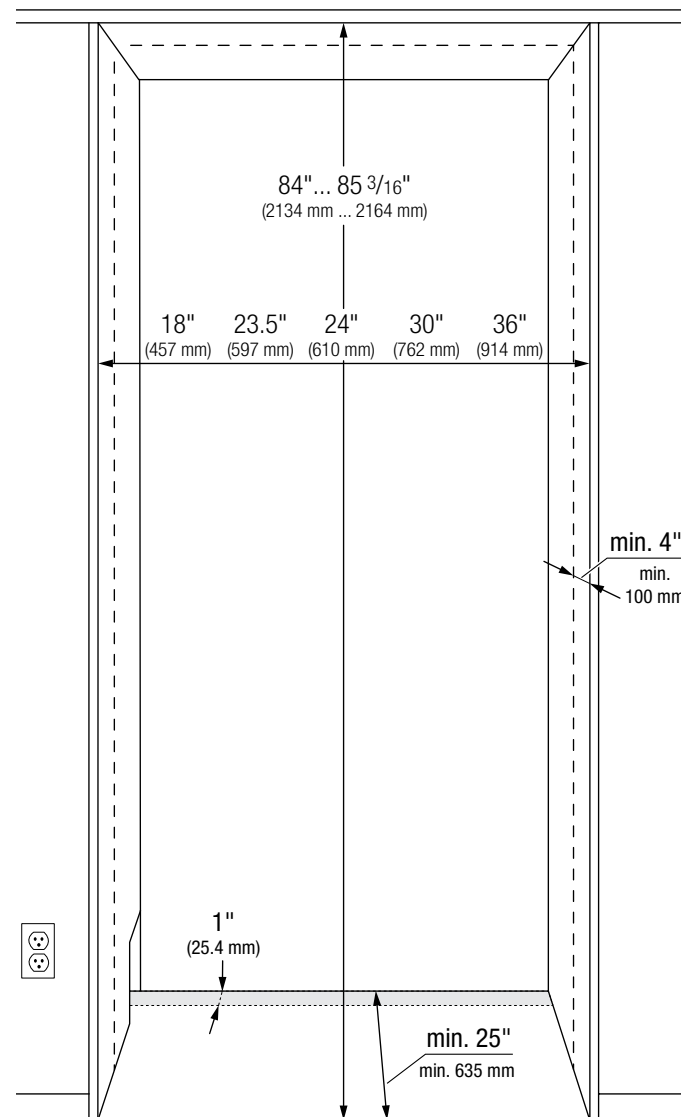
A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

Warning

Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

Electrical Location

Connect the appliance to an outlet that is near the appliance. The outlet must be freely accessible following installation of the appliance.



Planning Information – Columns

FREEDOM® COLLECTION

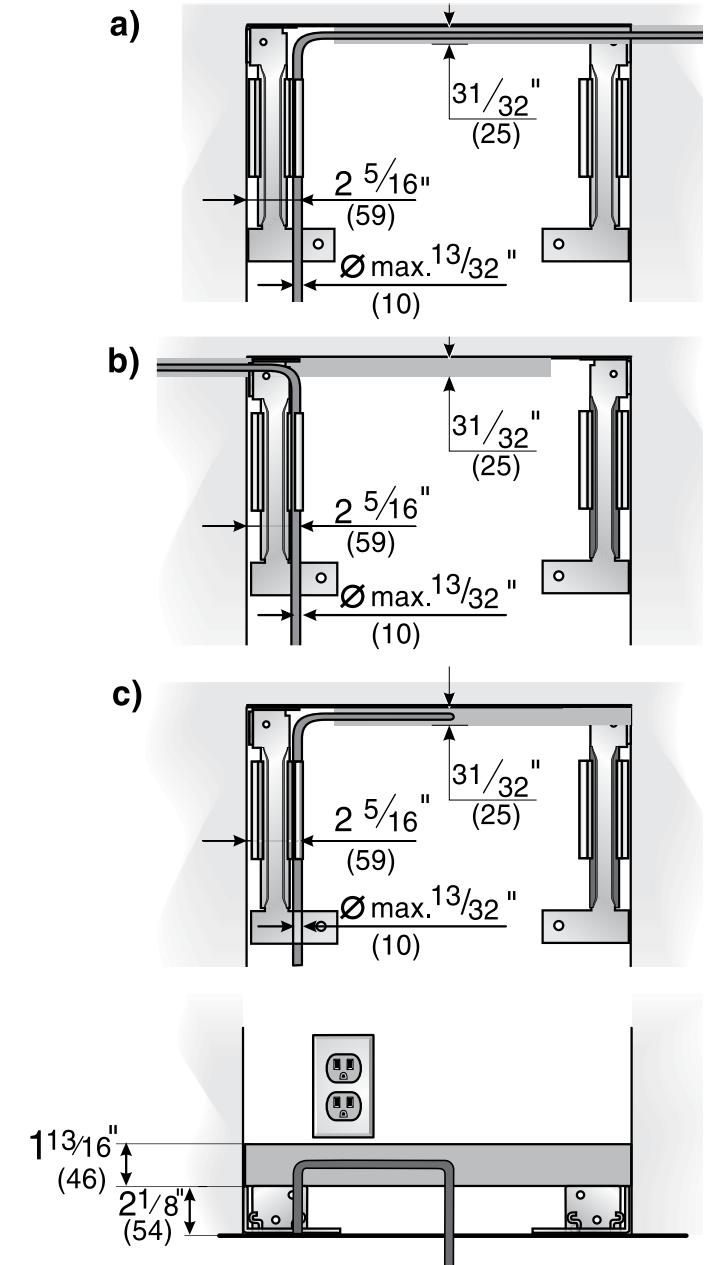
Water Location

A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.

The water pressure must be between 40 and 120 p.s.i. (2.75–8.25 bar). The installation must comply with local plumbing regulations.

A separate shut-off valve must be installed for the appliance water connection.

The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location. When installing the water connection, observe the permitted installation areas for the water supply line. The supply line can be located to the right (a), to the left (b), or underneath (c).



Cabinetry Planning Information – Columns

FREEDOM® COLLECTION

Cabinetry Terms & Basic Requirements

To clarify the terms that are used in this design guide, please refer to the following definitions:

Case

This is the main body of a kitchen cabinet.

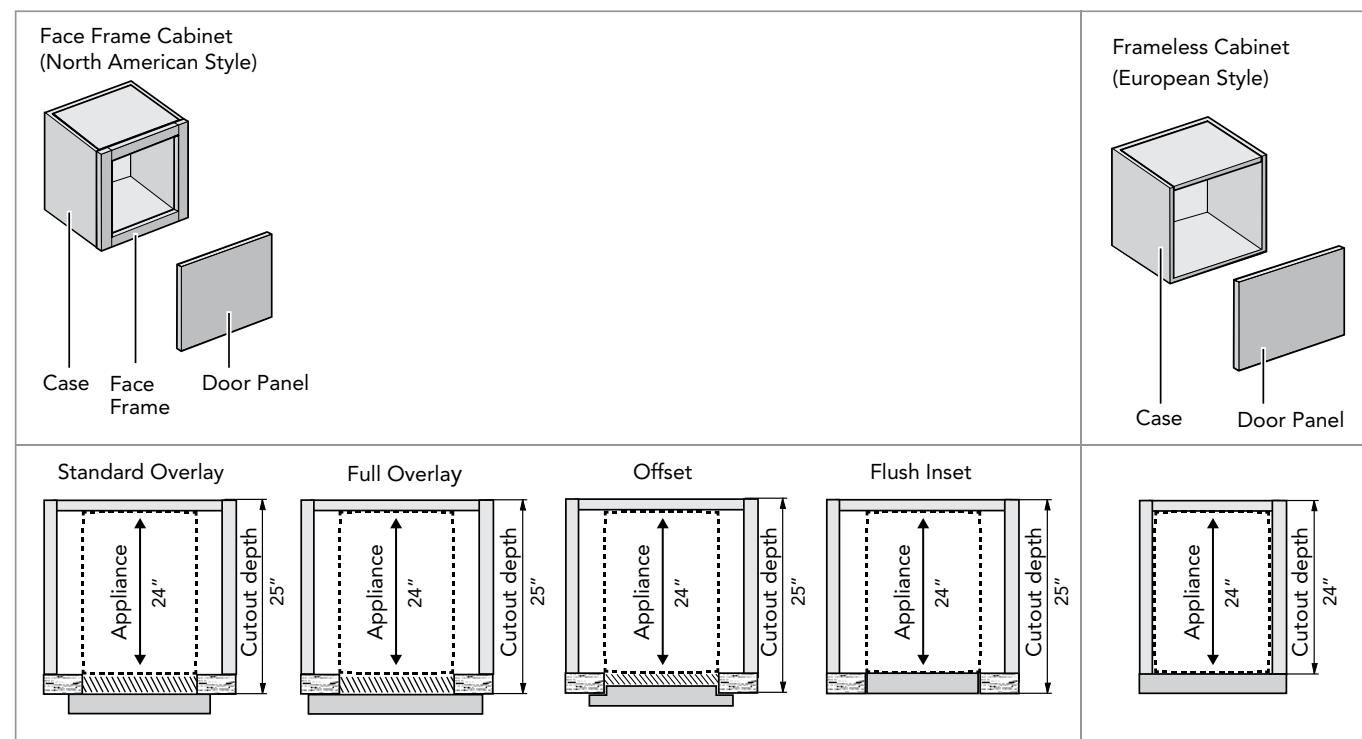
(Cabinet) Face Frame

This is a decorative frame at the front of a kitchen cabinet representing the space between cabinetry doors or drawers and is typical for North America. European style cabinets (frameless cabinetry) typically do not have a face frame.

Door Panel

Able to be fully flush integrated when installed in 25" (635 mm) deep cabinets, Freedom® Collection refrigerators are intentionally designed to be equipped with custom door panels that perfectly match surrounding kitchen cabinetry. Typical panel thickness is 3/4" (19 mm). However, thicker panels can be accommodated to emulate the look of the visible face frame (as in overlay) or to match existing kitchen cabinetry doors. When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

Kitchen Cabinetry Illustration



Cutout (Niche)

The cutout is the cavity in which a Freedom® Collection appliance is installed. The width of the cutout (18-inch, 24-inch, 30-inch or 36-inch) is dependent on the appliance(s). The total depth of the cutout is equal to the depth of the case plus face frame. It does not necessarily include the thickness of the door panel. For proper planning of cutout depth, please refer to pages 188–191.

Typically, the cutout for a Freedom® Collection appliance will be 25" (635 mm) deep. When planning the cutout, it is essential that the top and side interior walls be flush to the appliance at a minimum depth of 4" (102 mm) from the outer edge of the face frame and composed of thick (5/8" (16 mm) minimum) material for secure installation. Also, because the case interior will be partially visible when the refrigerator door is opened, always ensure that the top and side returns are finished to match the exterior furniture at the same minimum depth of 4" (102 mm).

Cabinetry Planning Information – Columns

FREEDOM® COLLECTION

Cabinetry Style & Cutout Depth

Freedom® Collection refrigeration appliances are designed to accommodate nearly any type of kitchen cabinetry door installation. Generally, when using standard 3/4" (19 mm) panels, 25" (635 mm) deep cutouts are recommended but the required cutout depth depends on the desired cabinetry and custom panel execution, whether typical North American styles that employ a face frame—requiring a depth of 25" (635 mm)—or European style—requiring a depth of 24" (610 mm).

The below cabinetry styles detail requirements for the cutout and custom panel.

A) Standard (Partial) Overlay – 25" (635 mm) Cutout Depth

With standard overlay kitchen cabinetry the face frame is an important design element. In order to emulate this aesthetic for the refrigerator, one must account for the door panel thickness (typically 3/4" (19 mm)) as well as the face frame thickness (here, also 3/4" (19 mm)). The resulting thickness of the custom door panel is therefore 3/4" (19 mm) + 3/4" (19 mm) = 1 1/2" (38 mm). The cumulative thickness of the custom door panel requires added depth in the cutout so 25" (635 mm) is recommended (see sketch).

E) Framed – 24" (610 mm) Cutout Depth

For Freedom® Collection refrigeration appliances, a metal frame (FRAMEKIT10) may be affixed to the side of the cabinet which conveniently hides unfinished case returns and provides a classic built-in look. This is particularly relevant for existing cabinetry that has not been custom-built to accommodate these appliances. A 24" (610 mm) cutout will result in a slightly protruding door panel for a typical built-in look.

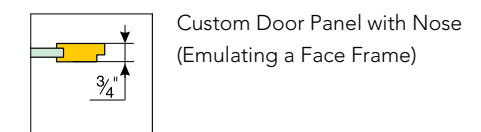
F) European Style Kitchen Cabinetry – 24" (610 mm) Cutout Depth

If the kitchen design is based on European style cabinetry, there is no need to emulate the look of a face frame, as such a frame is not an element of the kitchen cabinetry design. Therefore a 24" (610 mm) deep cutout with accompanying custom panel will always be sufficient.

A) Standard Overlay Design



B) Full Overlay Design



B) Full Overlay – 25" (635 mm) Cutout Depth

The requirements for standard overlays are also valid for full overlay designs so 25" (635 mm) cutout depth is recommended. However, especially if kitchen cabinet doors are thinner than 3/4" (19 mm) or reveals are 1/8" (3 mm) or smaller, a 24" (610 mm) cutout depth may also be acceptable. In this execution both the cabinet door and the small reveal of the fully overlaid face frame must be emulated within the typical appliance door panel thickness of 3/4" (19 mm). This can be done either a) by simply ignoring the visible area of the face frame (very small reveals show virtually no face frame) or b) by creating a "nose" on the custom door panel to emulate a small visible face frame (see sketch).

C & D) Offset & Flush Inset – 25" (635 mm) Cutout Depth

Here, kitchen cabinetry door panels do not rest atop the cabinet face frame (overlay), but are instead inserted partially (offset) or fully flush (inset) into the face frame. Such offset or flush inset door panels require additional depth in the cutout. Using the example of a 3/4" (19 mm) thick panel, the complete cutout depth would be 24" (610 mm) + 3/4" (19 mm) = 24 3/4" (629 mm) and in this example 25" (635 mm) is recommended.

Important

It is strongly recommended the top interior of the cutout be of solid material (5/8" (16 mm) thickness). Ensure that the top well is completely flush for a depth of at least 4" (102 mm).

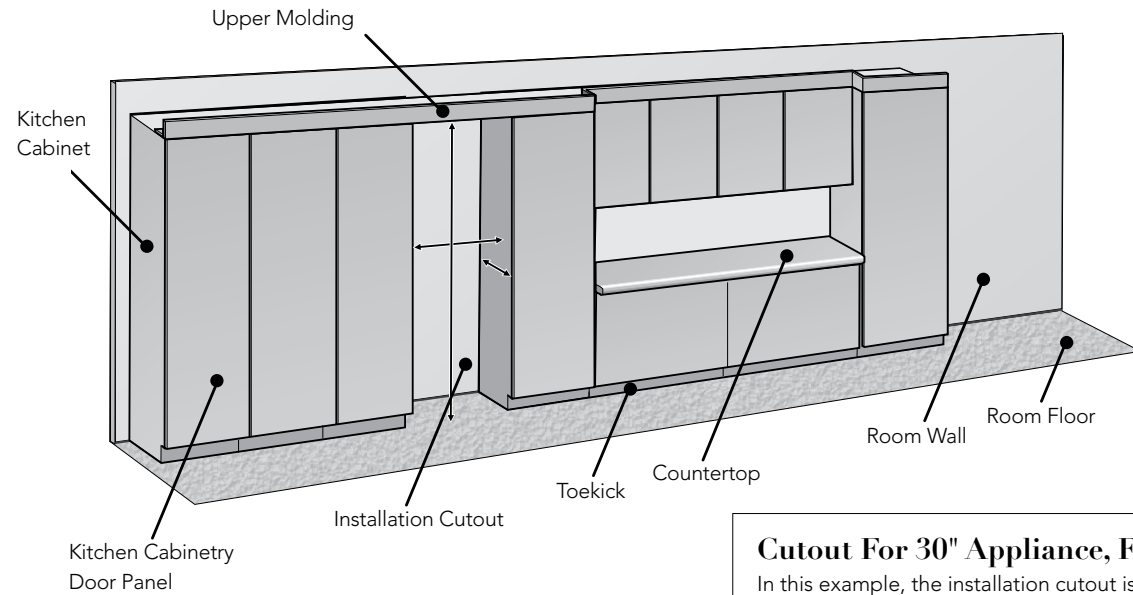
Ensure that the side walls of the cutout are also completely flush to a depth of at least 4" (102 mm).

If, for some reason, a separate cutout cabinet is created, ensure that the furniture return is at least 4" (102 mm) deep for proper installation.

Cabinetry Planning Information – Columns

FREEDOM® COLLECTION

Planning Example #1: Frameless (European) Cabinetry

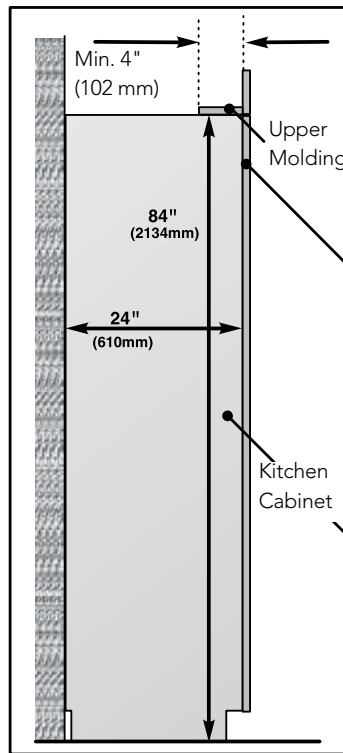


Cutout For 30" Appliance, Frameless Cabinetry:

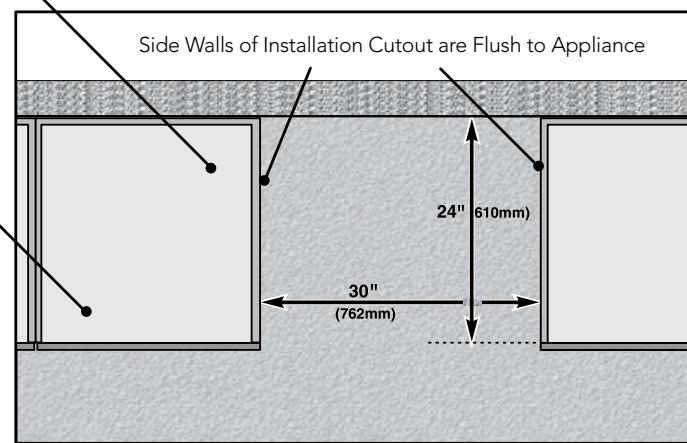
In this example, the installation cutout is formed by simply leaving a gap between two kitchen cabinets.

The custom door panel $\frac{3}{4}$ " (19 mm) will be identical in appearance and thickness to the surrounding kitchen cabinetry panels.

- cutout width is exactly 30" (762 mm)
- cutout (case) depth is 24" (610 mm)—does not include door panel
- top and side walls of cutout interior are completely flush, of solid material and at least 4" (102 mm) deep



Installation Cutout (Vertical Section)

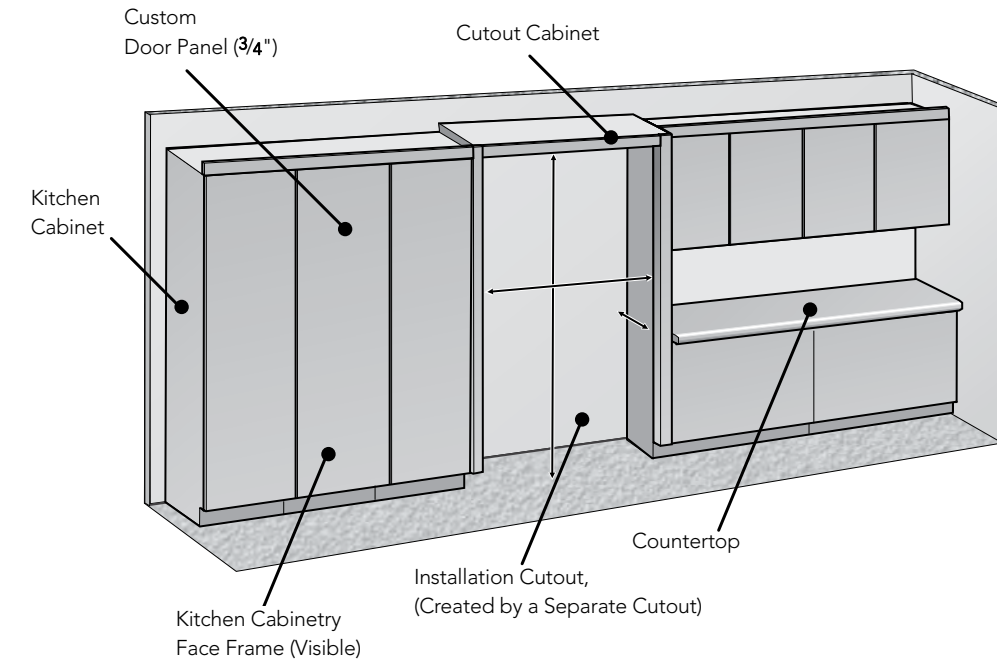


30-Inch Installation Cutout (Horizontal Section)

Cabinetry Planning Information – Columns

FREEDOM® COLLECTION

Planning Example #2: Standard Overlay Cabinetry

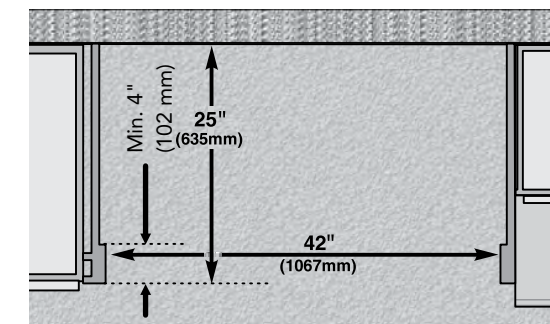
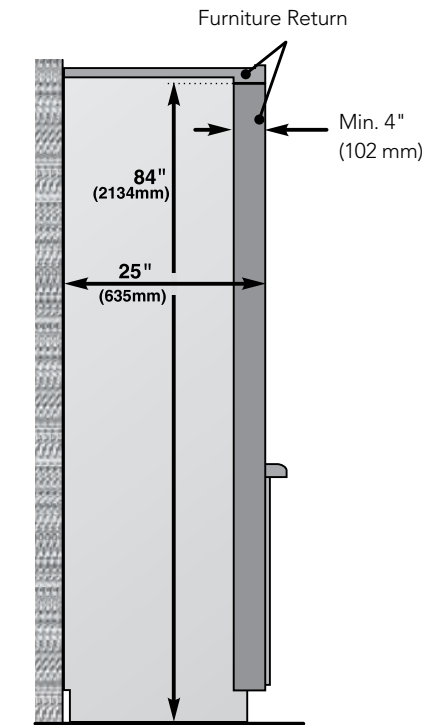


Cutout For 42" Side-By-Side Appliance Combination, Standard Overlay Cabinetry:

In this example, the installation cutout is formed by creating a separate cutout around the appliances. It yields a look that deviates from the general kitchen design.

The custom door panel has a cumulative thickness of $1\frac{1}{2}$ " (38 mm), $\frac{3}{4}$ " (19 mm) emulating the face frame and $\frac{3}{4}$ " (19 mm) for the actual door panel. Thus, a 25" (635 mm) deep installation cutout is required.

- cutout width is exactly 42" (for an 18" + 24" = 42" side-by-side combination)
- cutout (case) depth is 25" (635 mm) due to $1\frac{1}{2}$ " (38 mm) custom door panel
- any furniture return must be at least 4" (102 mm) deep, on interior top and sides, of solid material and should be finished to match the exterior at the same depth (4" or 102 mm)

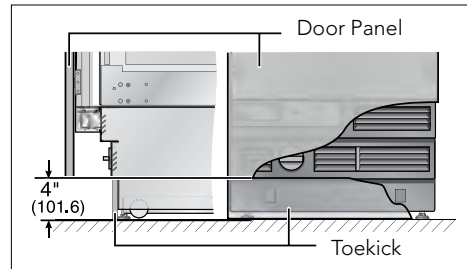


Installation – Columns

FREEDOM® COLLECTION

Toekick & Venting Grille

Each Freedom® Collection refrigeration appliance comes with a 4" (102 mm) tall stainless steel toekick. A custom-made toekick that matches the surrounding cabinetry may be applied instead. While standard toekick height is 4" (102 mm), depending on the usage of the leveling legs, the toekick height could vary. Regardless of toekick height, it is imperative that the venting grille remain unblocked to ensure proper functionality of the appliance. Decorative toekicks should be removable to allow for servicing.



Typical 4" (102 mm) toekick height. Velcro adhesive strips are used to fasten the toekick to the appliance. Venting grille and (if applicable) the water filter cavity are located above the toekick area.

Upper Molding

The planning of decorative upper molding above the cutout requires taking into account the actual or desired height of the door panel.

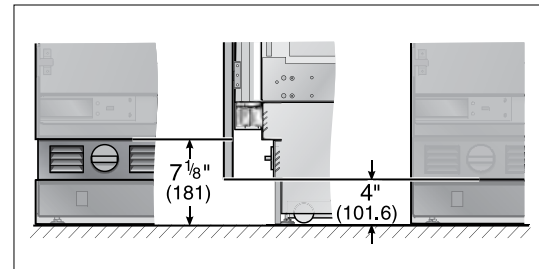
The overall height of the door panel will depend on:

- the height of the appliance, typically 84" (2134 mm)—leveling legs allow height adjustment ranging from $-1/2"$ (-13 mm) to $+1 3/8"$ (+35 mm)
- the installed height of the door panel (distance from the bottom edge of the door panel to the floor, typically 4" (102 mm), and, if desired, any extension of the custom panel above the appliance cutout)
- the appliance type (single door or bottom freezer)

Important

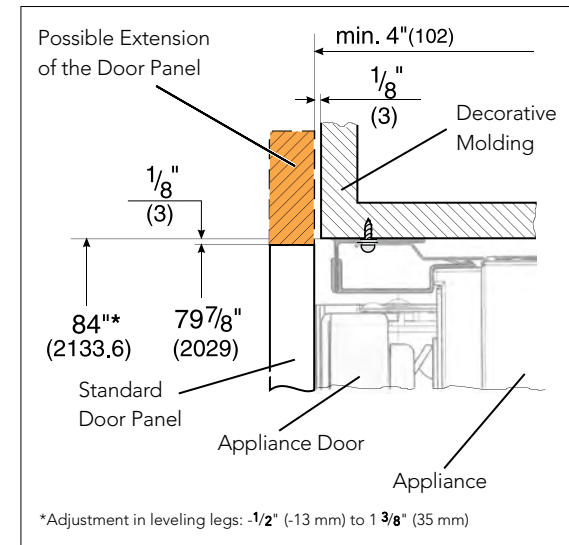
Please recall that a panel should be installed at a minimum height of 4" (102 mm) from the floor to allow proper ventilation of the appliance.

Always ensure that the top of the cutout or upper decorative molding is at least 4" (102 mm) deep, so that the refrigerator can be properly secured to the cutout wall. This is particularly important if a protruding cutout is specially created and configured with a face frame. Furniture returns for any face frame must be a minimum of 4" (102 mm) deep.



If required by the surrounding cabinetry design, the distance between the bottom edge of the door panel and the floor can be increased from approx. 4" (102 mm) up to 7 1/8" (181 mm), but should not be decreased. Note, however, that the venting grille and (if applicable) water filter cavity will be visible, even if the door is closed.

Vertical Section, Side View:



Installation – Columns

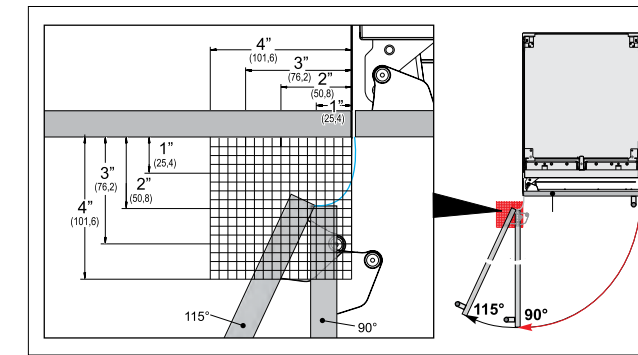
FREEDOM® COLLECTION

Door Swivel Range

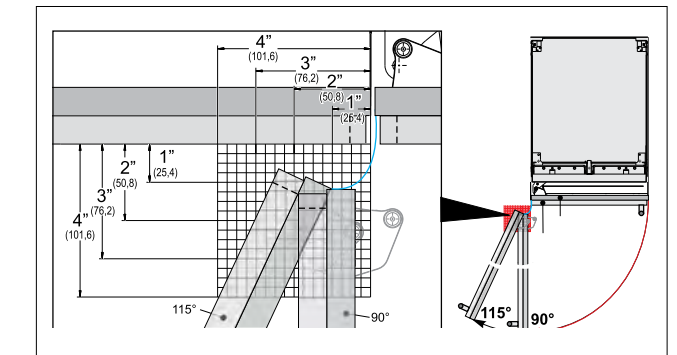
It is absolutely essential to ensure that the appliance is installed in such a way that the doors (including handles) and adjacent cabinets, countertops, pilasters, walls or other kitchen elements do not interfere with one another when opened. The illustrations below depict the swivel range of the Freedom® Collection refrigerator doors including mounted door panels of both 3/4" (19 mm) and 1 1/2" (38 mm) thickness. In the event of door interference the following solutions may be employed:

- Limit the refrigerator door opening angle to 90° with a door stop pin inserted into the hinge.
- Reduce the door panel thickness (if larger than 3/4" (19 mm)).
- Install a spacer between the appliance and the kitchen element that creates the interference.
- Rearrange the opposing kitchen element that creates the problem.
- Create a protruding cutout for the appliance.

Door Swivel Range – 3/4" (19 mm) Flush Appliance Door Panel



Door Swivel Range – 1 1/2" (38 mm) Flush Appliance Door Panel

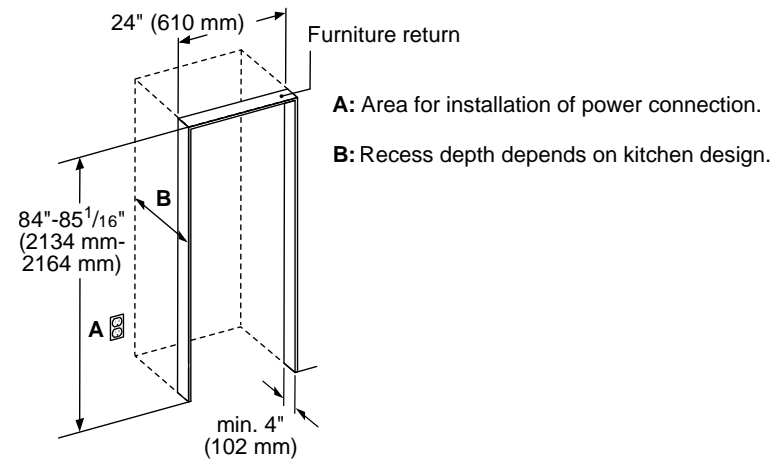


Installation – Columns

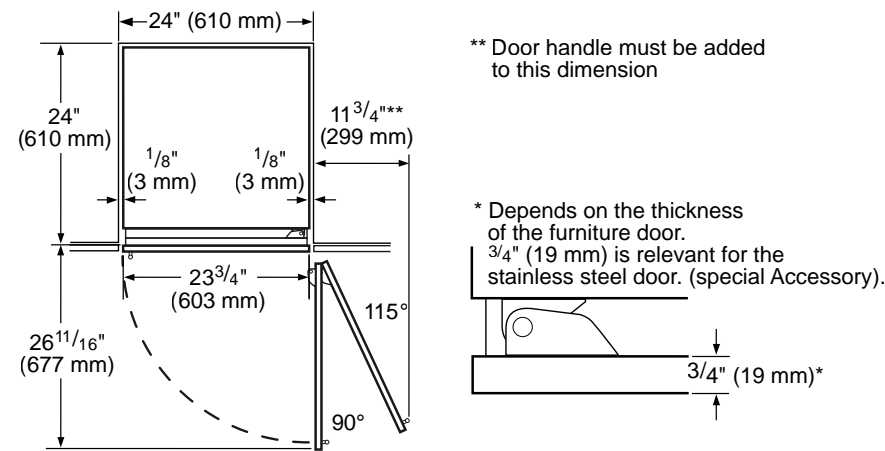
FREEDOM® COLLECTION

24-Inch Built-In Fresh Food Column – T24IR905SP

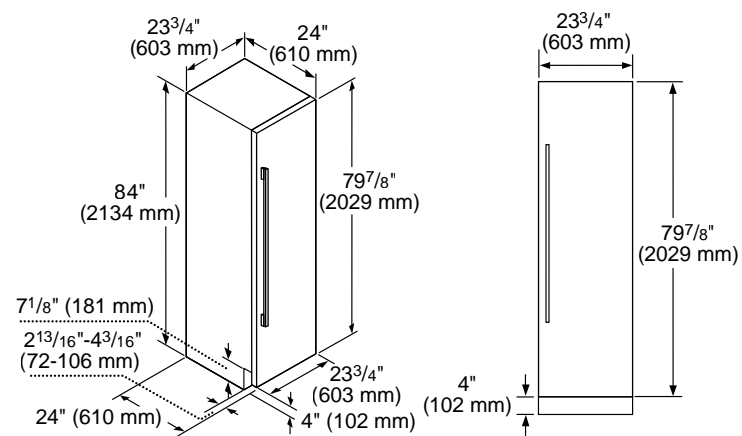
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

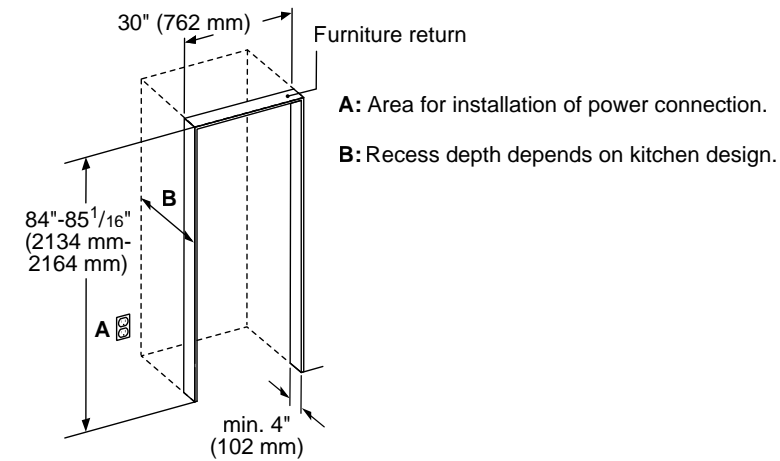


Installation – Columns

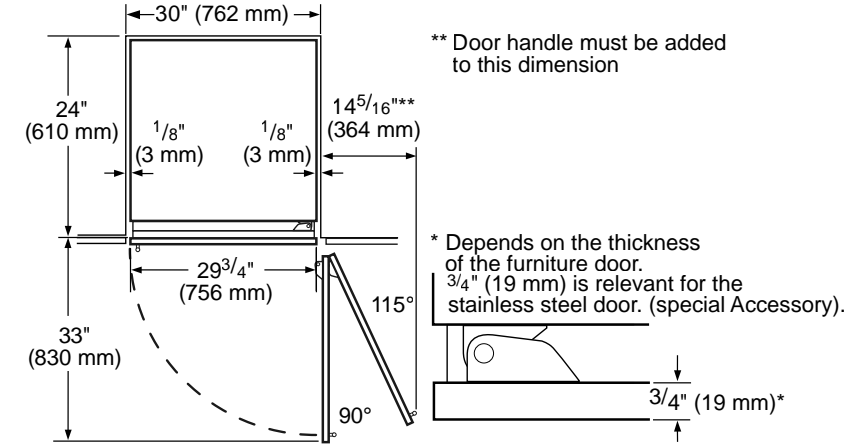
FREEDOM® COLLECTION

30-Inch Built-In Fresh Food Columns – T30IR905SP

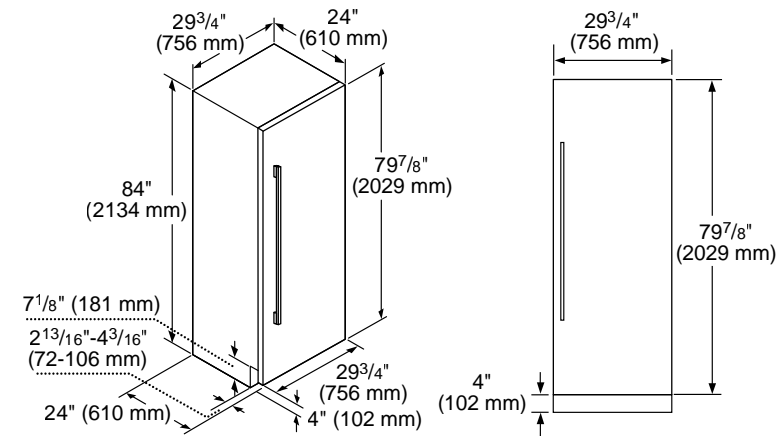
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

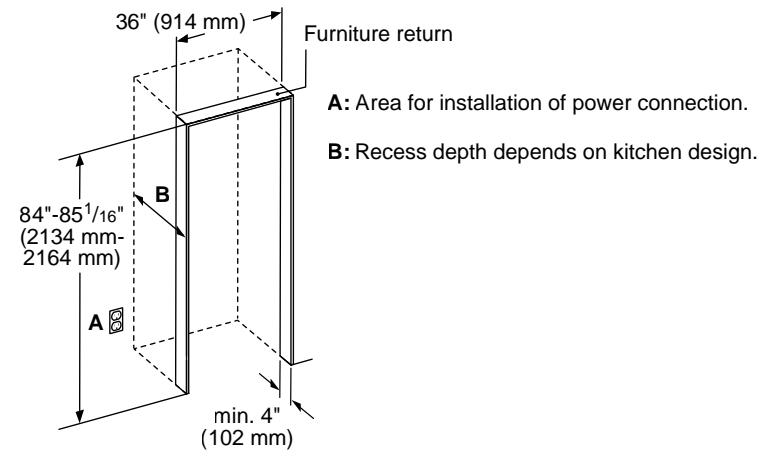


Installation – Columns

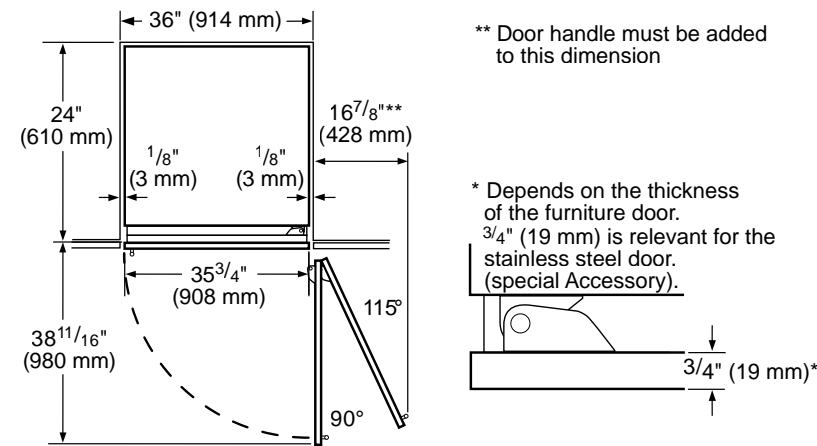
FREEDOM® COLLECTION

36-Inch Built-In Fresh Food Column – T36IR905SP

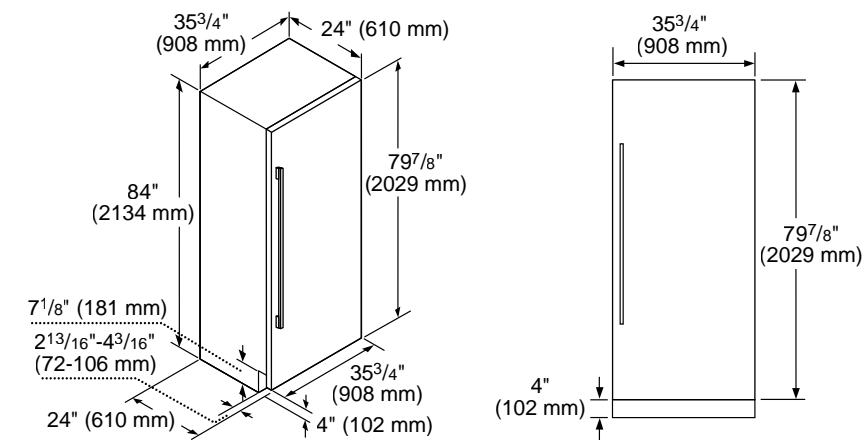
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

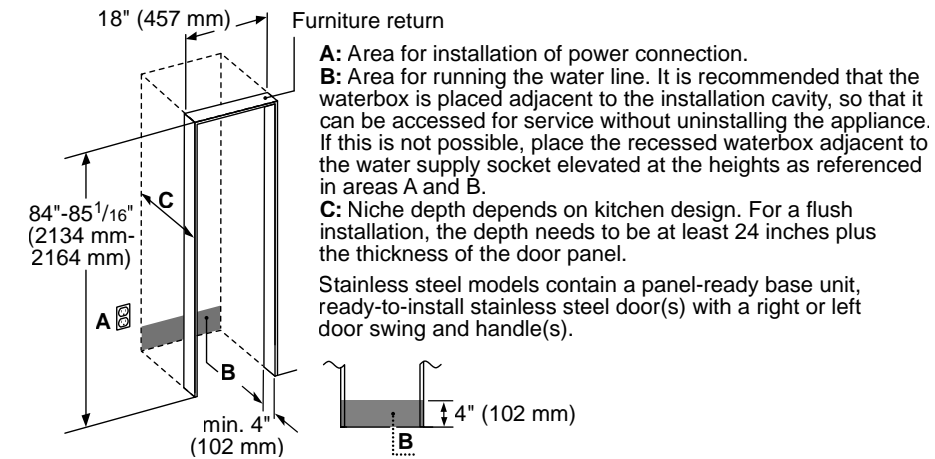


Installation – Columns

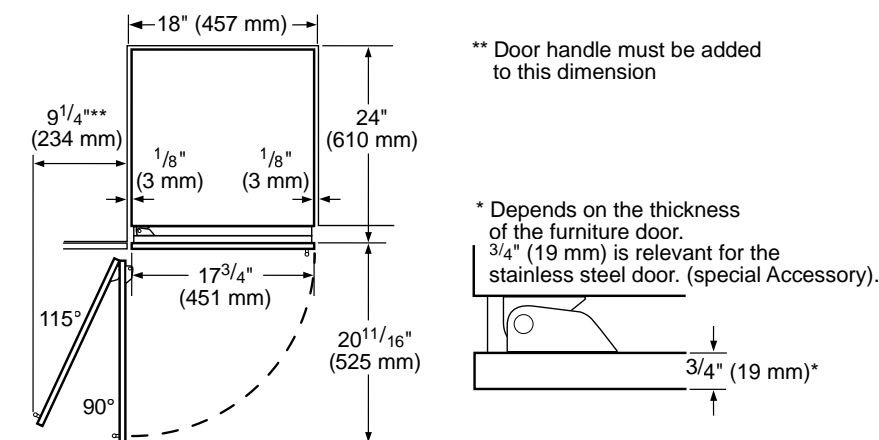
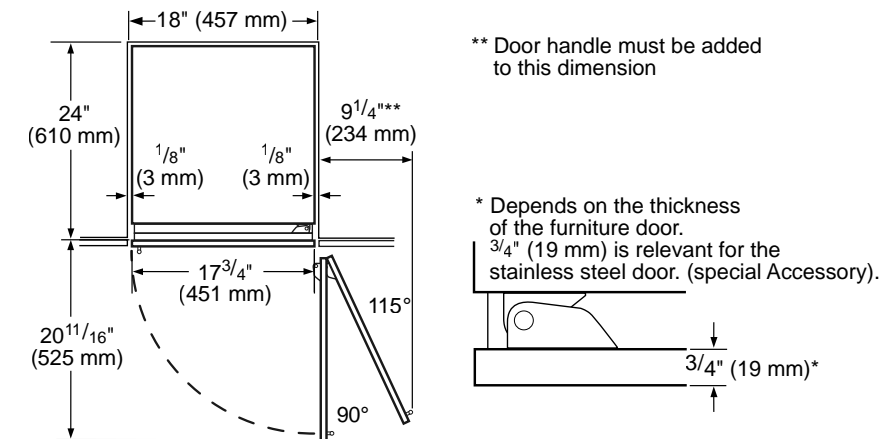
FREEDOM® COLLECTION

18-Inch Built-In Freezer Columns With Ice & Water Dispenser – T18ID905RP / T18ID905LP

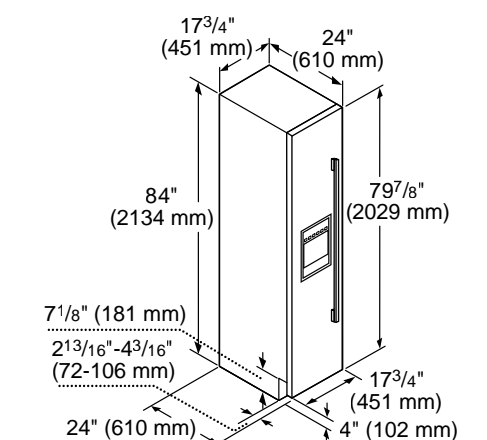
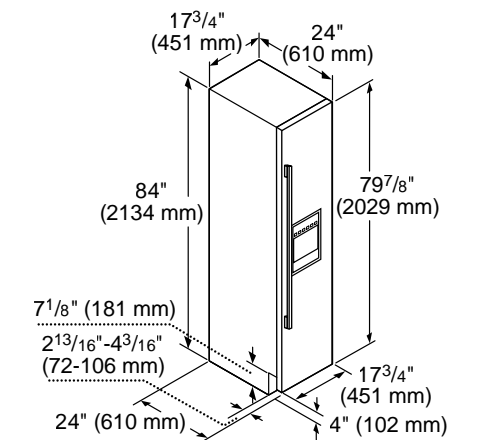
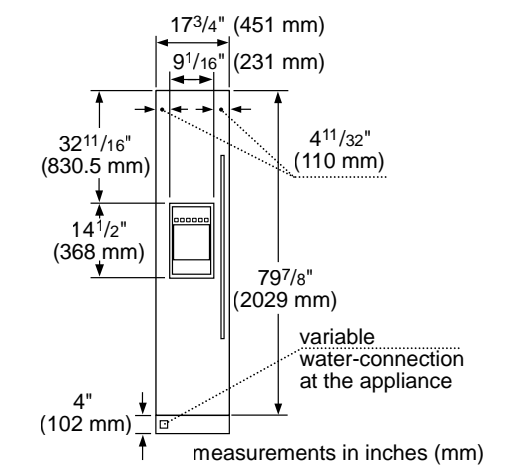
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

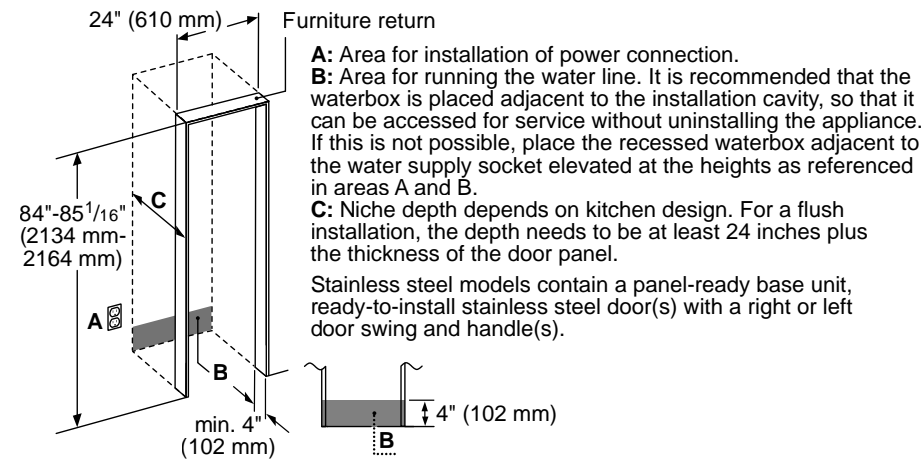


Installation – Columns

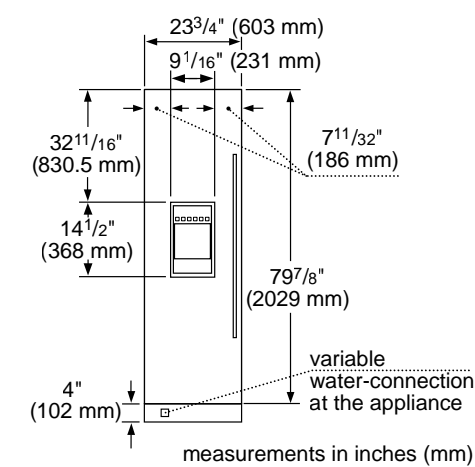
FREEDOM® COLLECTION

24-Inch Built-In Freezer Columns With Ice & Water Dispenser – T24ID905RP / T24ID905LP

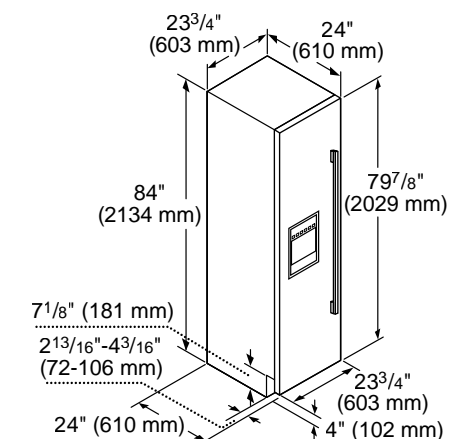
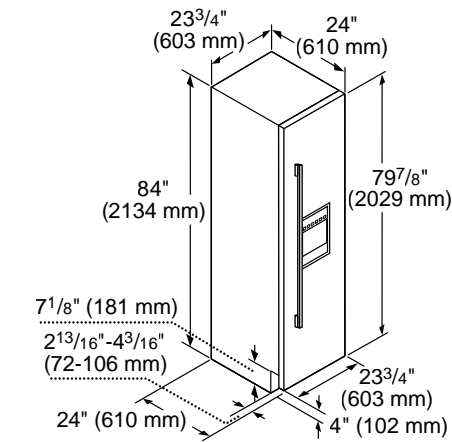
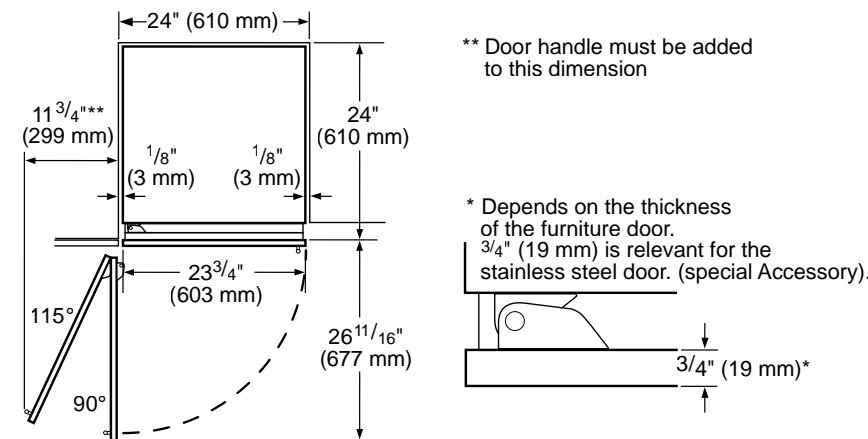
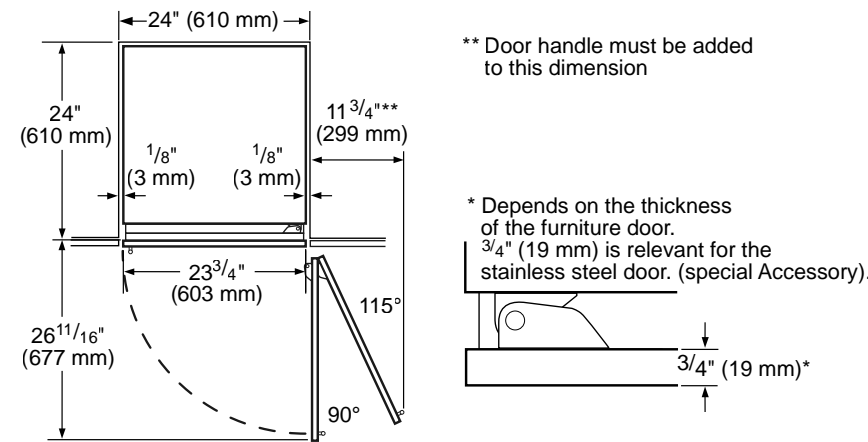
Cutout Dimensions



Product and Panel Dimensions



Top View Clearance

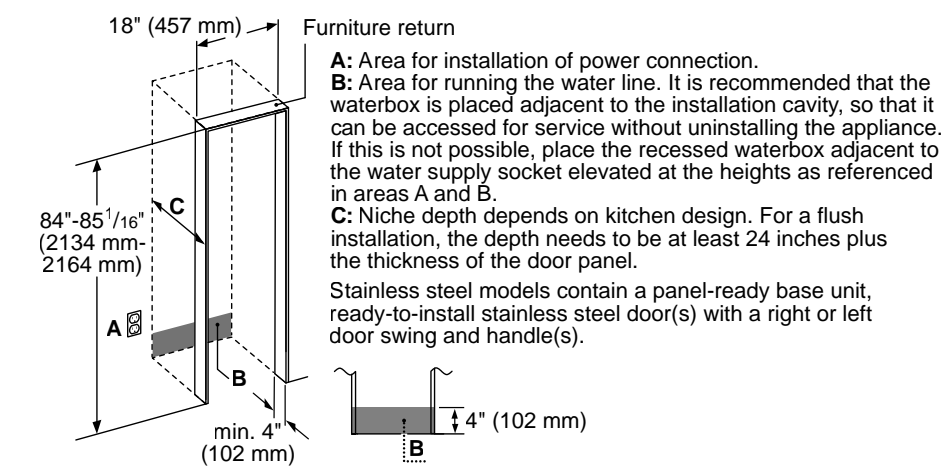


Installation – Columns

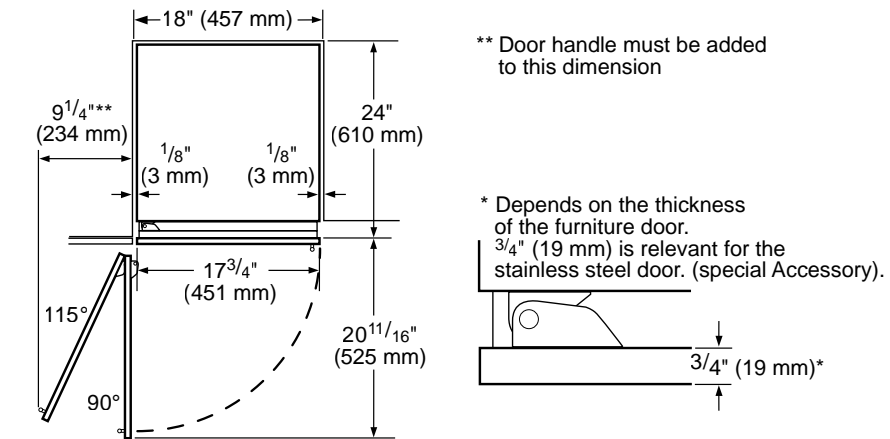
FREEDOM® COLLECTION

18-Inch Built-In Freezer Columns With Internal Ice Maker – T18IF905SP

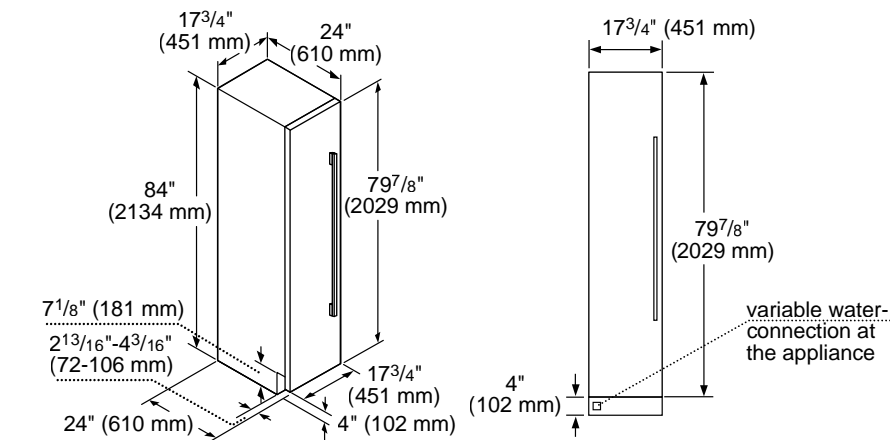
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

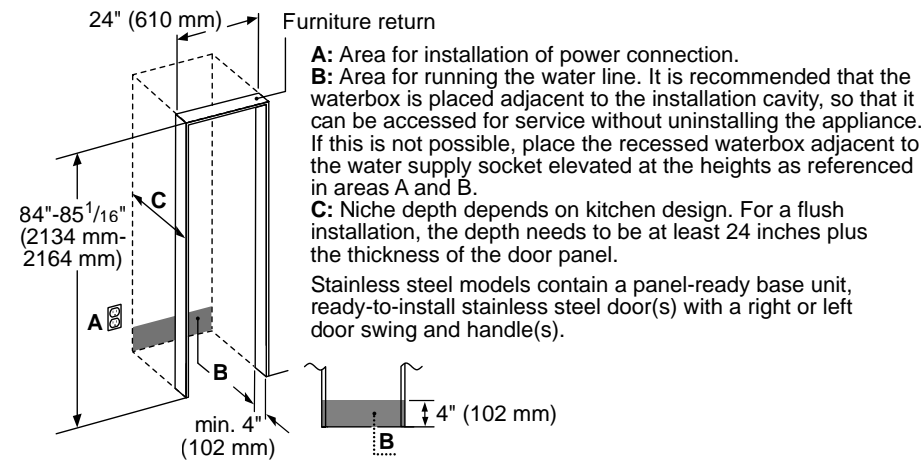


Installation – Columns

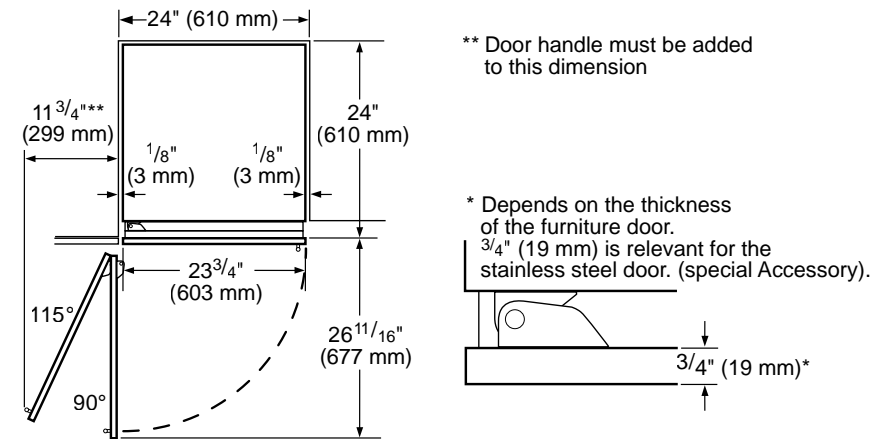
FREEDOM® COLLECTION

24-Inch Built-In Freezer Column With Internal Ice Maker – T24IF905SP

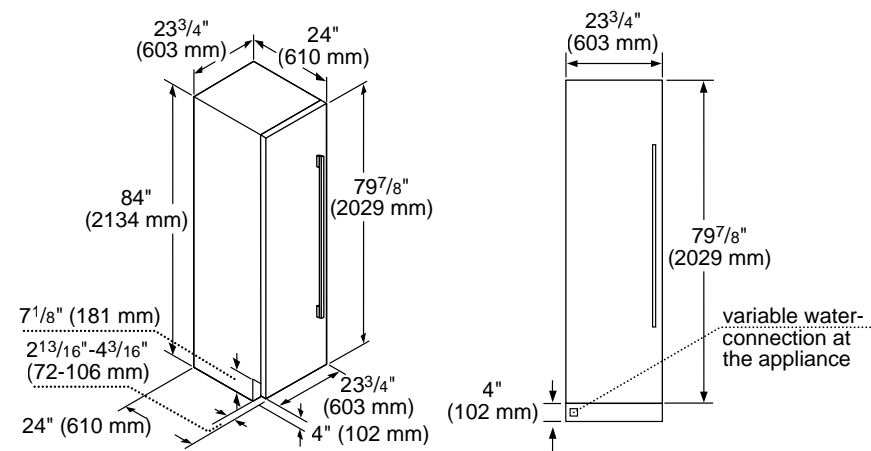
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

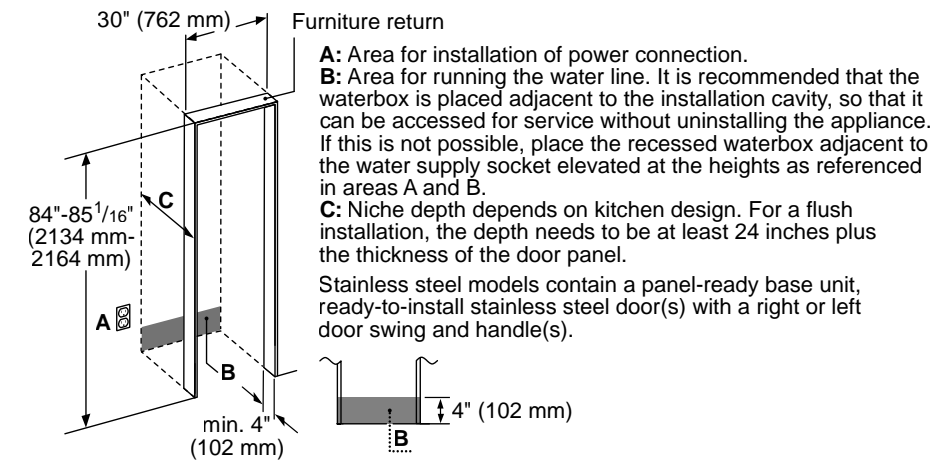


Installation – Columns

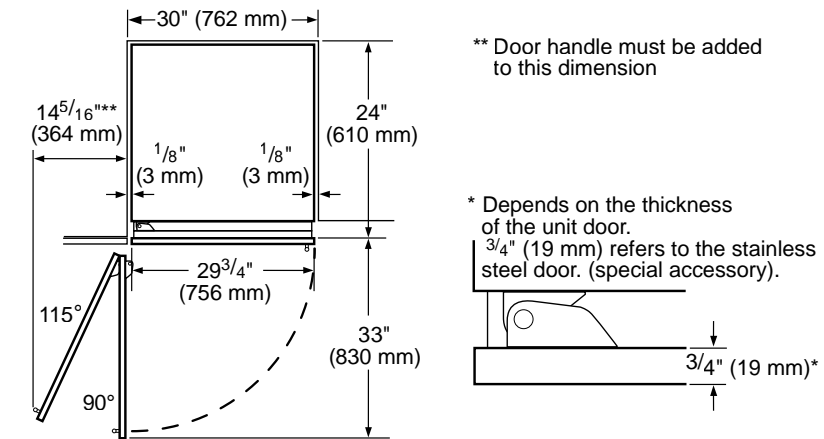
FREEDOM® COLLECTION

30-Inch Built-In Freezer Column With Internal Ice Maker – T30IF905SP

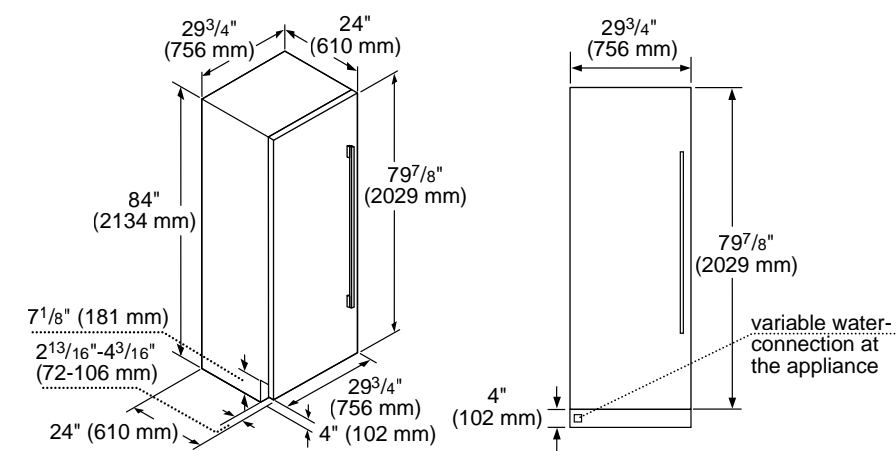
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

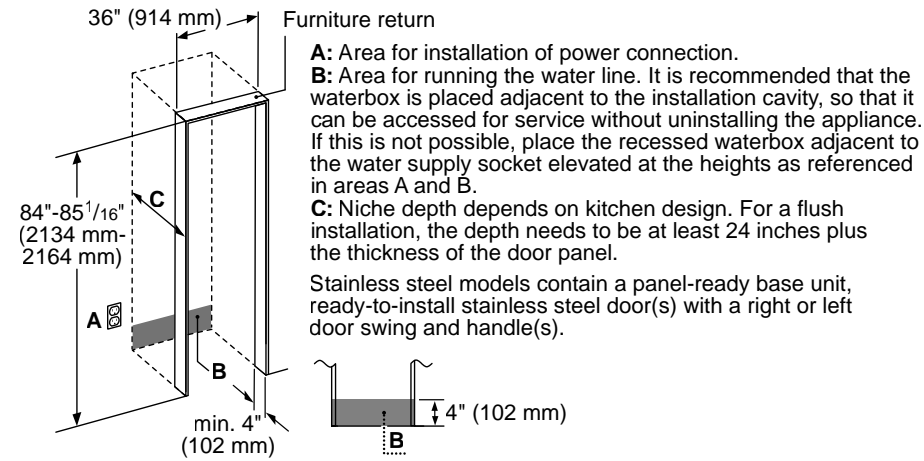


Installation – Columns

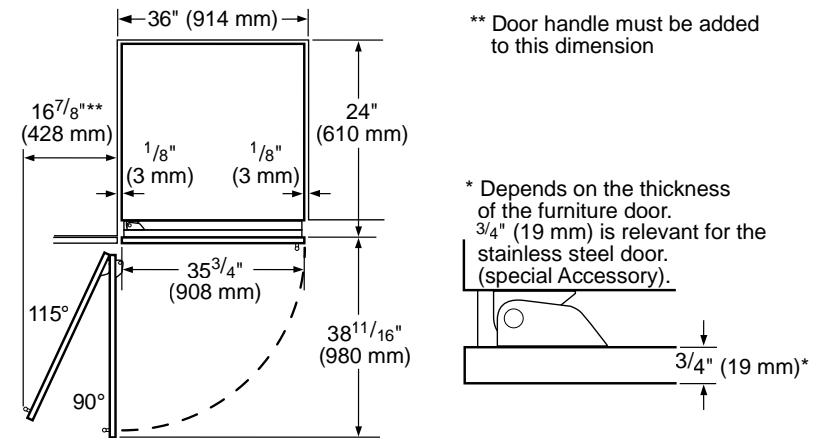
FREEDOM® COLLECTION

36-Inch Built-In Freezer Column With Internal Ice Maker – T36IF905SP

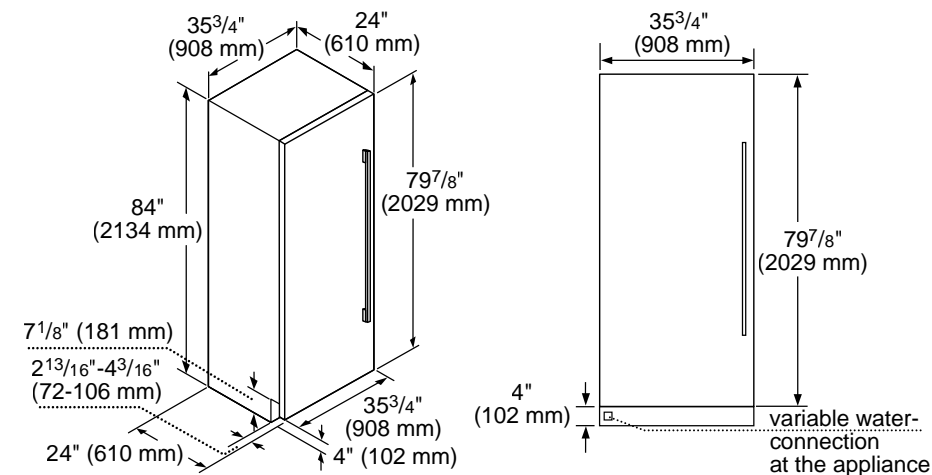
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

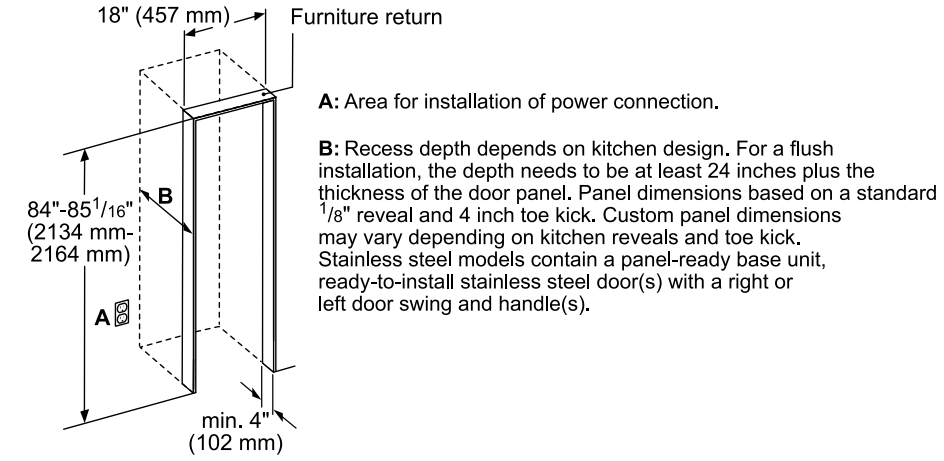


Installation – Columns

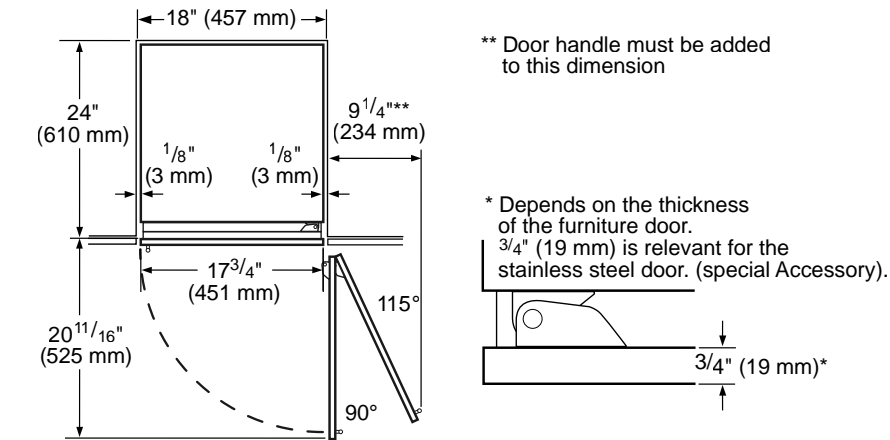
FREEDOM® COLLECTION

18-Inch Built-In Wine Preservation Columns – T18IW905SP

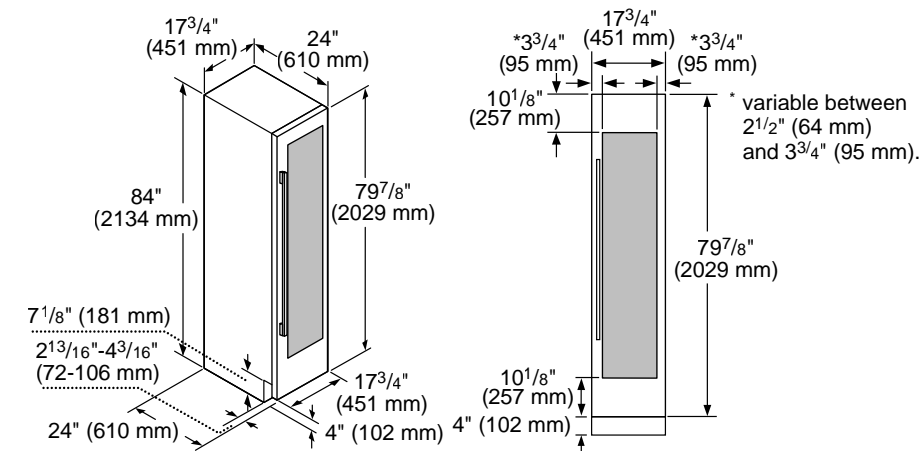
Cutout Dimensions



Top View Clearance



Product and Panel Dimensions

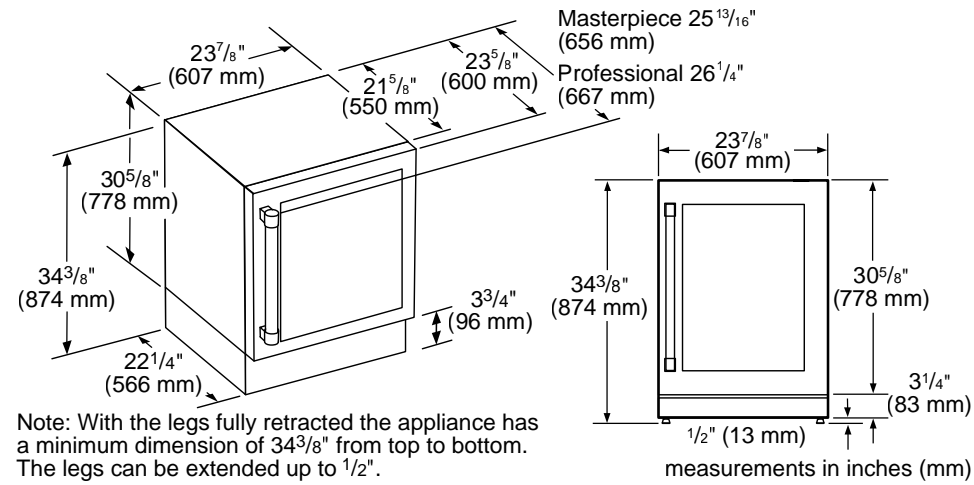


Installation

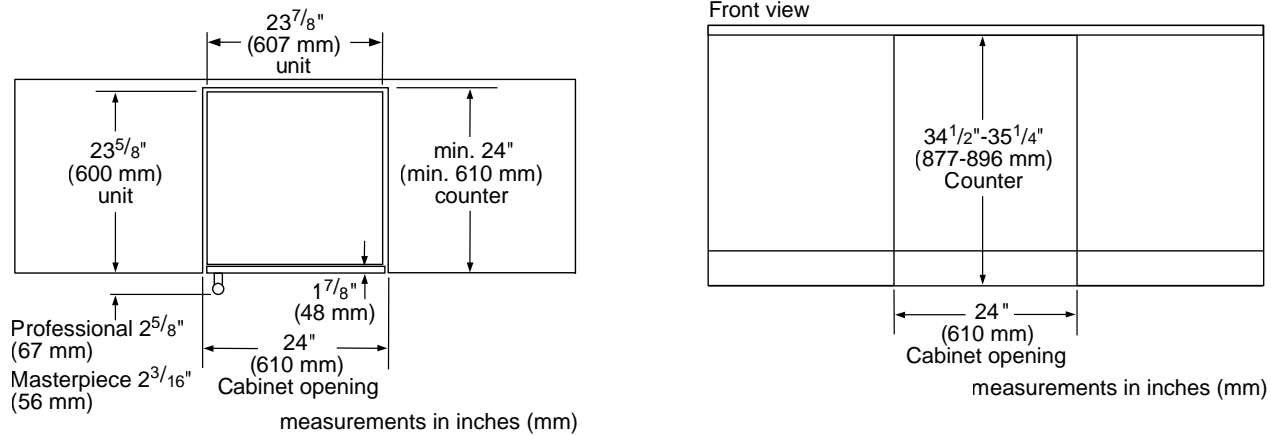
UNDER-COUNTER REFRIGERATION

Glass Door Refrigerator and Glass Door Wine Reserve

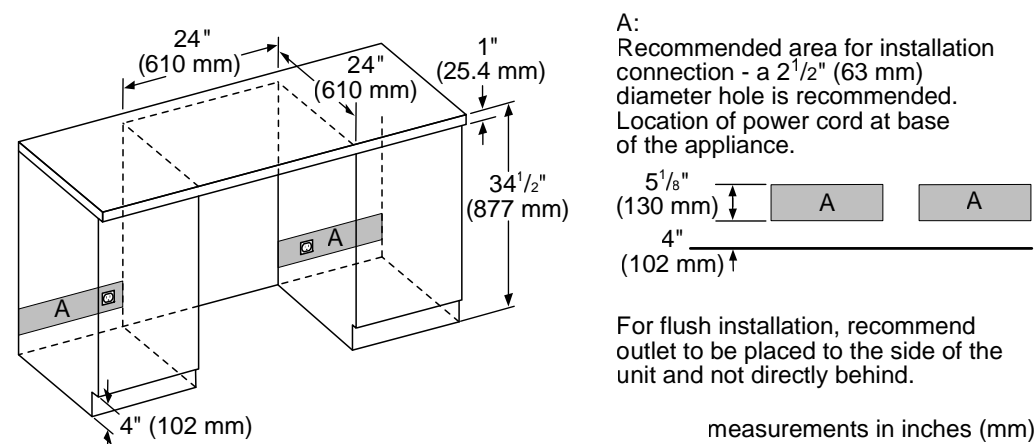
Product Dimensions



Cutout Dimensions



Cutout Dimensions & Electrical Location

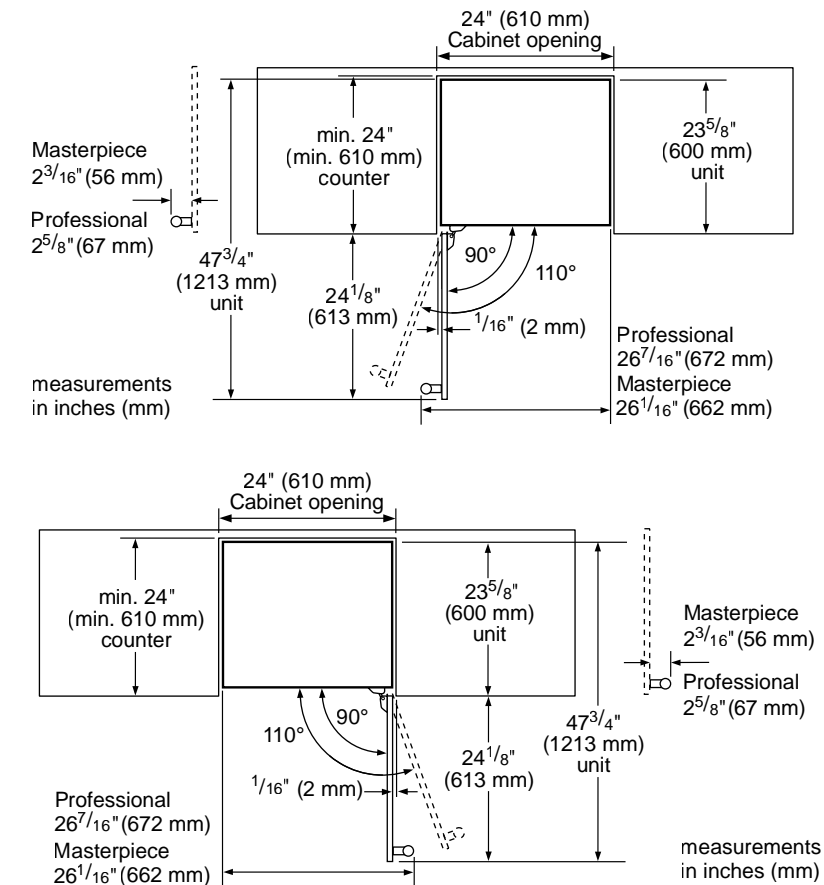


Installation

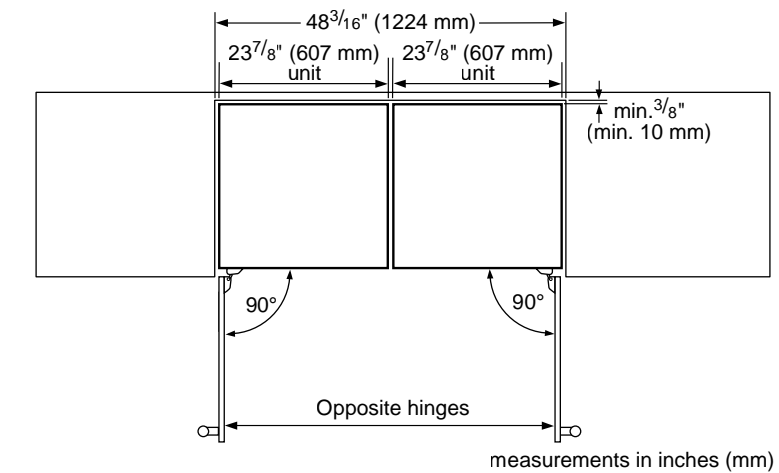
UNDER-COUNTER REFRIGERATION

Glass Door Refrigerator and Glass Door Wine Reserve

Cutout & Door Swing Dimensions



Side-By-Side Installation



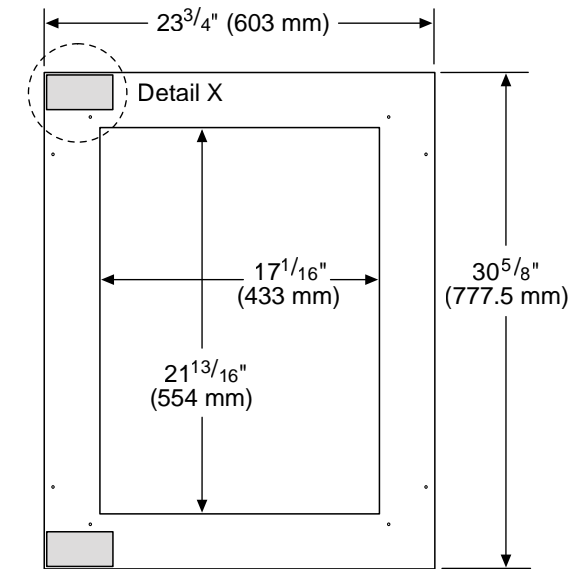
Installation

UNDER-COUNTER REFRIGERATION

Glass Door Refrigerator and Glass Door Wine Reserve

Custom Panel Dimensions

Overlay Panel – Rear View



Important:

- The thickness of the overlay panel must be $\frac{3}{4}$ " (19 mm).
- Overlay panel must not weigh more than 10 lbs (4.54 kg).
- Overlay panel weighing more than recommended may cause damage to your appliance.
- To install the panel, use only the screws included in the "Installation Kit".

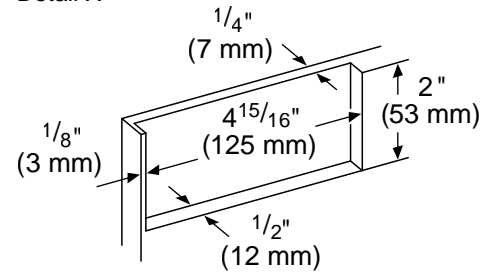
Create the custom overlay panel using the dimensions shown.

Important:

The following graphics show a custom panel for a door with hinges installed on the right-hand side. If your unit has hinges installed on the left-hand side, rotate the custom panel 180° so the markings will be on the left.

measurements in inches (mm)

Detail X

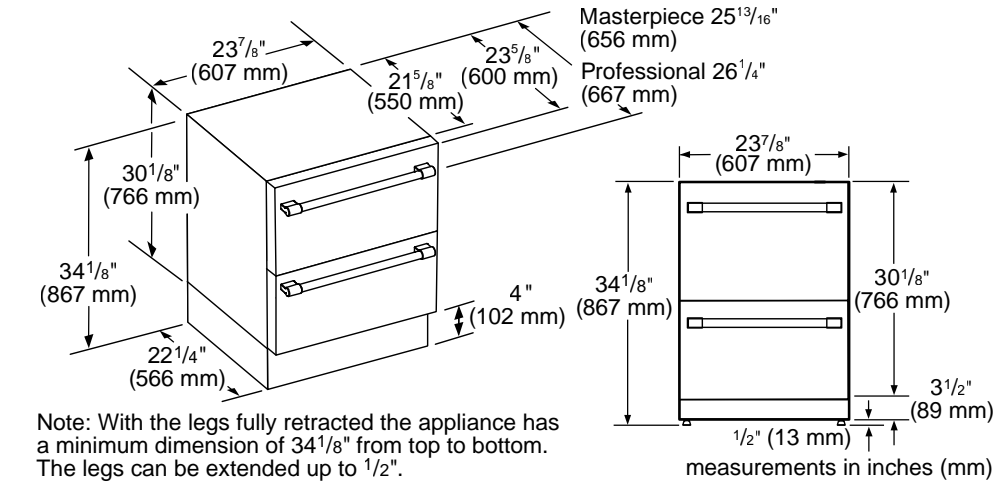


Installation

UNDER-COUNTER REFRIGERATION

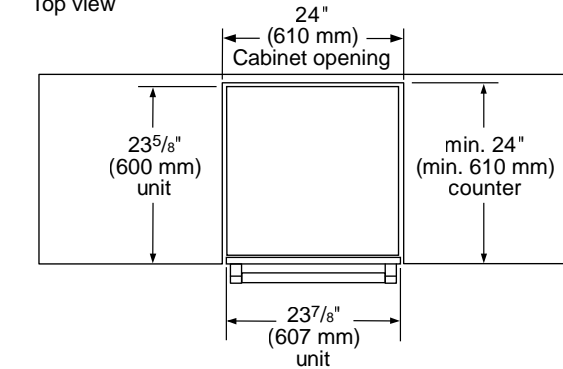
Double Drawer Refrigerator and Double Drawer Refrigerator / Freezer

Product Dimensions

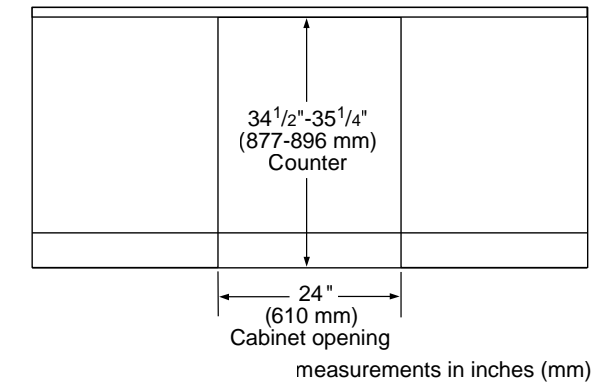


Cutout Dimensions

Top view

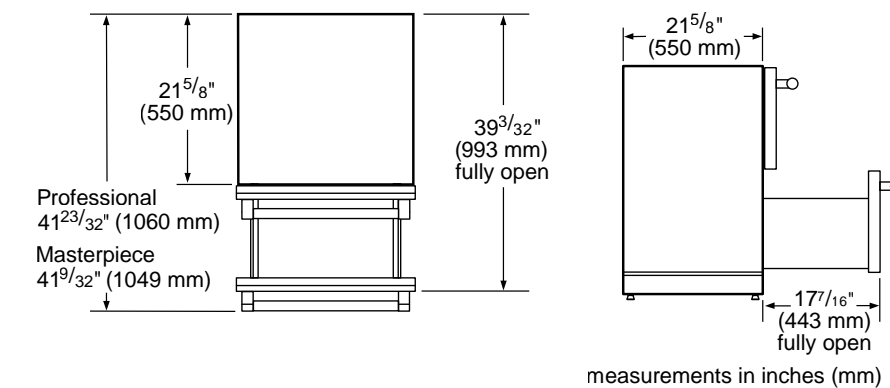


Front view



Thermador double drawer under counter top dimension. (Unit door flushed with the cutout) measurements in inches (mm)

Clearance Dimensions



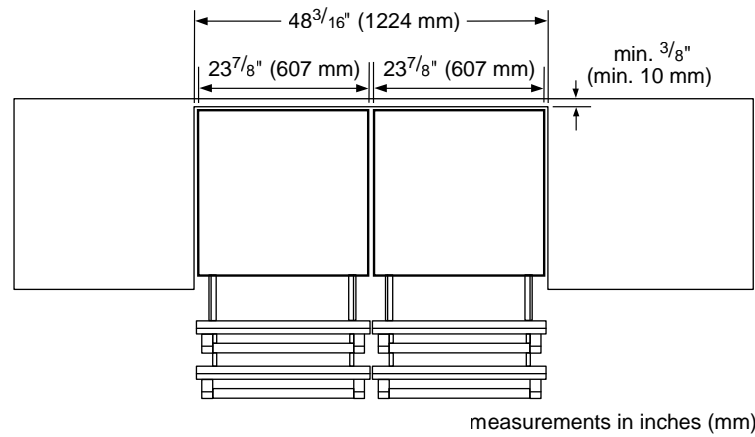
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Installation

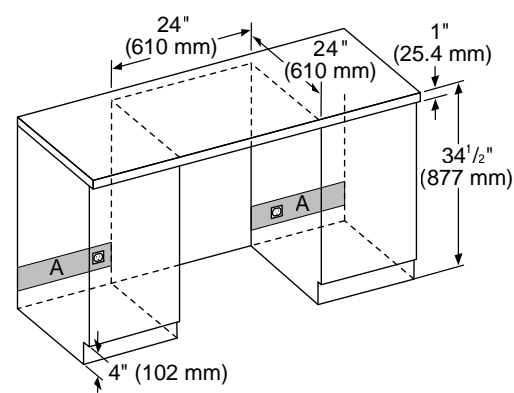
UNDER-COUNTER REFRIGERATION

Double Drawer Refrigerator and Double Drawer Refrigerator / Freezer

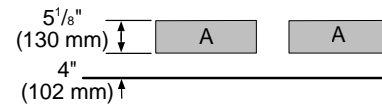
Side-By-Side Installation



Double Drawer Refrigerator Cutout Dimensions & Electrical Location



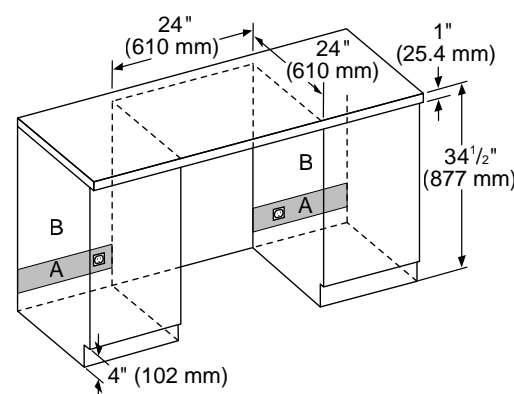
A:
Recommended area for installation connection - a 2 1/2" (63 mm) diameter hole is recommended. Location of power cord at base of the appliance.



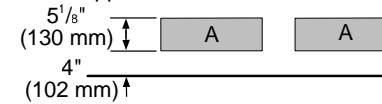
For flush installation, recommend outlet to be placed to the side of the unit and not directly behind.

measurements in inches (mm)

Double Drawer Refrigerator / Freezer Cutout Dimensions & Electrical Location



A:
Recommended area for installation connection - a 2 1/2" (63 mm) diameter hole is recommended. Location of power cord at base of the appliance.



B:
It is recommended that the water connection is placed adjacent to the installation cavity, so that it can be accessed without uninstalling the appliance.

For flush installation, recommend outlet and water connection to be placed to the side of the unit and not directly behind.

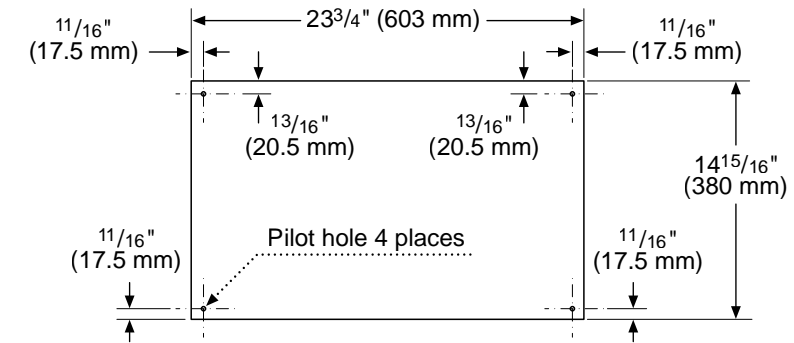
measurements in inches (mm)

Installation

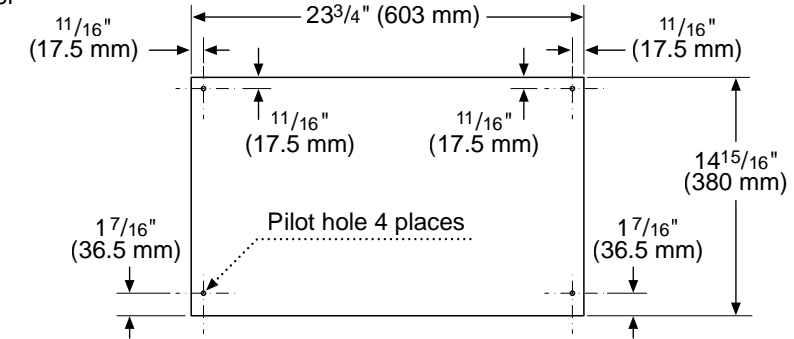
UNDER-COUNTER REFRIGERATION

Double Drawer Refrigerator and Double Drawer Refrigerator / Freezer Custom Panel Dimensions

Top Drawer



Bottom Drawer



Important:

- The thickness of both the overlay panels must be 3/4" (19 mm).
- Overlay panel must not weigh more than 10 lbs (4.54 kg) each.
- Overlay panels weighing more than recommended may cause damage to your appliance.
- It is recommended to have the help of a second person to install the panel.
- Use the recommended tools in the installation manual to facilitate the installation of the panel. Failure to use the recommended tools or the help of a second person may result in damage to panel and/or the appliance.
- To install the panel, use only the screws included in the "Installation Kit".

Create the custom overlay panel using the dimensions shown.

measurements in inches (mm)





DISHWASHERS

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

Introducing the Radiance Collection: a suite of dish care designed specifically for avid entertainers and exceptional cooks with unparalleled drying ability, capacity, speed and flexibility.

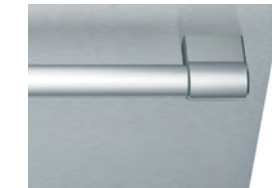
Shown: DWHD661EFP-Star Sapphire® Dishwasher with Professional Handle



The Versatility of Design

DISHWASHERS

With options for Stainless Steel paired with our Professional or Masterpiece® handles, or a custom panel with design of your choice, explore unique options to perfectly complement your kitchen design.



Flat Stainless Steel Panel with Professional Handle



Flat Stainless Steel Panel with Masterpiece® Handle



Custom Panel to Match Your Cabinetry

Fully Flush Custom Panel Dishwashers

Custom Design

Match your dishwasher to your kitchen's custom cabinetry for complete integration and fully flush installation. Thermador Star Sapphire® and Sapphire® custom panel dishwashers feature Push to Open, allowing for a sleek handle-less design.

Protect Your Fine Wood Cabinets

Thermador dishwashers feature a unique condensation drying system designed to reduce the risk of steam damage over time to custom panel wood cabinetry and countertops. The closed system heats dishes with hot water from the final rinse, resulting in the ultimate drying performance.



Kitchen Design: Ili Hidalgo-Nilsson, Terracotta Design Build Co.





Star Sapphire®

DISHWASHERS



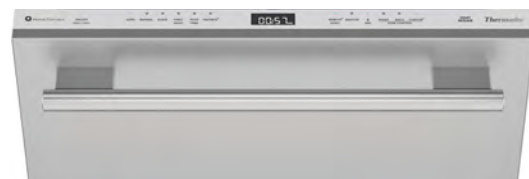
Features

- Powerfully Quiet—42 dBA
- Stainless Steel Tub
- Time Remaining PowerBeam®
- LED Display with Touch Controls
- Adjustable Chef's Tool Drawer® Third Rack
- Lower Rack Folding Glass Care Rack
- Multi-color Star Glow Interior Light
- Crystal Protect Water Softener System
- StarDry™ with Zeolite
- NSF®-Certified* Sanitize Cycle / Option
- Home Connect® (Wi-Fi Enabled)
- Push to Open (Available on Custom Panel SKU Only)



Professional Handle

6+3 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD661EFP



Masterpiece® Handle

6+3 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD661EFM



Custom Panel

6+3 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD661EPR

*Certification to NSF / ANSI Standard 184 for residential dishwashers

Sapphire®

DISHWASHERS



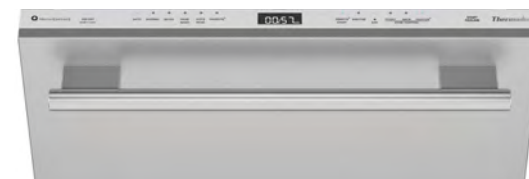
Features

- Exceptionally Quiet—44 dBA
- Stainless Steel Tub
- Blue PowerBeam®
- LED Display with Touch Controls
- Adjustable Chef's Tool Drawer® Third Rack
- Flexible Folding Tines
- Blue Sapphire Glow® Interior Light
- StarDry™ with Zeolite
- NSF®-Certified* Sanitize Cycle / Option
- Home Connect® (Wi-Fi Enabled)
- Push to Open (Available on Custom Panel SKU Only)



Professional Handle

6+3 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD660EFP



Masterpiece® Handle

6+3 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD660EFM



Custom Panel

6+3 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD660EPR

*Certification to NSF / ANSI Standard 184 for residential dishwashers

Emerald®

DISHWASHERS



Features

- Effectively Quiet—48 dBA
- Stainless Steel Tub
- Blue PowerBeam® Indicator Light
- LED Display with Touch Controls
- Chef's Tool Drawer® Third Rack
- Three Stage Advanced Filtration
- 3-Level Adjustable Upper Rack
- NSF®-Certified* Sanitize Cycle / Option
- Home Connect® (Wi-Fi Enabled)



Professional Handle

6+2 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD640EFP



Masterpiece® Handle

6+2 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD640EFM



Custom Panel

6+2 Cycles Available in Home Connect®
4+1 Options Available in Home Connect®
DWHD640EPR

See page 243 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone



Dishwashers Quick Reference Chart



Professional Handle	DWHD661EFP	DWHD660EFP	DWHD640EFP
Masterpiece® Handle	DWHD661EFM	DWHD660EFM	DWHD640EFM
Custom Panel	DWHD661EPR	DWHD660EPR	DWHD640EPR

Key Features

Cycles / Options	6 Cycles (Auto, Normal, Quick, Hand Wash, Pots & Pans, Favorite) 4 Options (Remote Start, Sanitize, StarDry™, ZoneControl™)	6 Cycles (Auto, Normal, Quick, Hand Wash, Pots & Pans, Favorite) 4 Options (Remote Start, Sanitize, StarDry™, ZoneControl™)	6 Cycles (Auto, Normal, Quick, Hand Wash, Pots & Pans, Favorite) 4 Options (Remote Start, Sanitize, Power Boost, Extra Dry)
Cycles / Options Available in Home Connect®	3 Cycles (Machine Care, Rinse, Glass) 1 Option (Save Time)	3 Cycles (Machine Care, Rinse, Glass) 1 Option (Save Time)	2 Cycles (Machine Care, Rinse) 1 Option (Save Time)
Quiet dBA	42 dBA	44 dBA	48 dBA
StarDry™ with Zeolite	Yes	Yes	No
Chef's Tool Drawer® Third Rack	Adjustable	Adjustable	Yes
3-Level Adjustable Upper Rack	Yes	Yes	Yes
Flexible Folding Tines	Yes	Yes	No
Lower Folding Glass Care Rack	Yes	No	No
Interior Lighting	Multi-color Star Glow®	Blue Sapphire Glow®	No
Cycle Status Indicator	Time Remaining PowerBeam®	Blue PowerBeam®	Blue PowerBeam®
Zone Control Spray Arm	Yes	Yes	No
Push to Open	Custom Panel Model Only	Custom Panel Model Only	No
Home Connect® (Wi-Fi Enabled)	Yes	Yes	Yes

General Properties

Tub Material	Stainless Steel	Stainless Steel	Stainless Steel
LED Display with Touch Controls	Yes	Yes	Yes
Concealed Water Heating Element	Yes	Yes	Yes
Leak Protection System	24/7 AquaStop®	24/7 AquaStop®	24/7 AquaStop®
Crystal Protect Water Softener System	Yes	No	No

Efficiency

ENERGY STAR® Certified	Yes	Yes	Yes
CEE Energy Efficiency Class	Tier 1	Tier 1	Tier 1

Dimensions

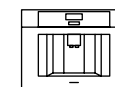
Professional & Masterpiece® Models – Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"	33 7/8" x 23 9/16" x 23 3/4"	33 7/8" x 23 9/16" x 23 3/4"
Custom Panel Models – Overall Appliance Dimensions (HxWxD) (in)	33 7/8" x 23 9/16" x 23 3/4"	33 7/8" x 23 9/16" x 23 3/4"	33 7/8" x 23 9/16" x 23 3/4"
Required Cutout Size (HxWxD) (in)	33 7/8" Min. x 24" Min. x 24"	33 7/8" Min. x 24" Min. x 24"	33 7/8" Min. x 24" Min. x 24"



Entertainer's Corner

A DESTINATION SPOT, AT HOME

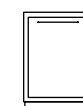
Enjoy barista-style coffee or sip on craft cocktails—all within the luxury and tranquility of your own home.



24-Inch Built-In Coffee Machine



24-Inch Built-In Panel-Ready Wine Preservation Column



24-Inch Custom Panel Star Sapphire® Dishwasher



Planning Information

DISHWASHERS

Model Options

All collections are available with a Masterpiece® or Professional Handle to perfectly match other Thermador appliances in your kitchen, or a custom panel option to fully integrate with your cabinetry. Be sure to reference the correct model information in this design guide.

Installation Options

Custom Door Panels

Thermador custom panel dishwashers can be installed fully flushed for a seamless, integrated look.

Fully integrated models allow you to have a custom door panel made to match your cabinetry. The custom door can be a two-piece configuration to look like a drawer at the top and a cabinet door at the bottom or like a single full-length door. A template is included with the fully integrated models to explain the mounting procedure.

NOTE: These dishwashers can accept custom door panel weights ranging from 7 to 24 lbs.; however, the dishwasher comes from the factory ready for custom panel door weights from 11 to 18 lbs. If you plan on using a door panel that is not 11 to 18 lbs., please contact customer service at (800) 944-2904.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Dishwasher, be sure to verify the cabinet dimensions, electrical connections and water connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Thermador Dishwashers are designed to be enclosed on the top and both sides by standard residential kitchen cabinetry.

If the dishwasher is to be installed in a corner, make sure that there is adequate clearance to open the door.

Hot Water Supply

The hot water heater should be set to deliver approximately 120° F (49° C) water to the dishwasher. Water that is too hot can cause some detergents to lose effectiveness. Lower water temperatures will increase run times. The hot water supply pressure must be between 15–145 psi (1–10 bar).



All Thermador Dishwashers are ENERGY STAR® Certified

Electrical Specifications

This appliance must be grounded to a metal, permanent wiring system, or an equipment grounding conductor must be run with the circuit conductors and connected to the equipment grounding terminal or lead on the dishwasher.

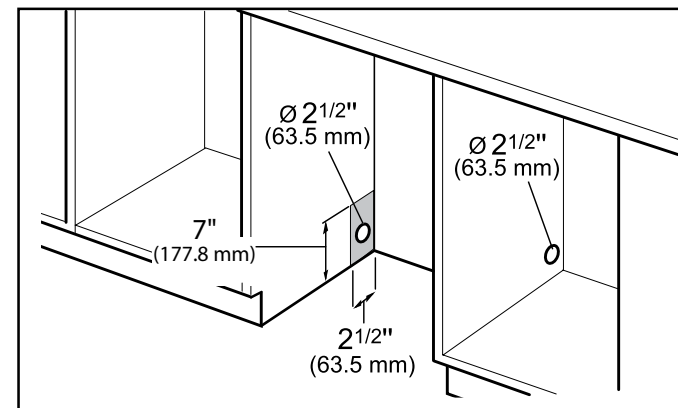
Model Required Circuit Breaker

Model	Required Circuit Breaker
All Dishwasher Models	120 V, 60 Hz, 12 A

Water and Electrical Locations

For proper dishwasher operation and appearance, ensure that the enclosure is square and has the dimensions shown in the cutout drawings on the following page. Select a location as close to the sink as possible for easy access to water supply and drain lines.

Make required openings to allow for passage of the water, drain and electrical line. In order to avoid interference with the dishwasher when sliding it into the cabinet, the holes should be cut within the 7 x 2.5" area shown.



NOTE: Plumbing installations will vary — refer to local codes. The maximum length of the drain hose, including hose leading to air gap (if any) is 150" (380 cm). Ensure a portion of the drain hose is raised at least 33" (84 cm) above the floor to ensure proper draining.

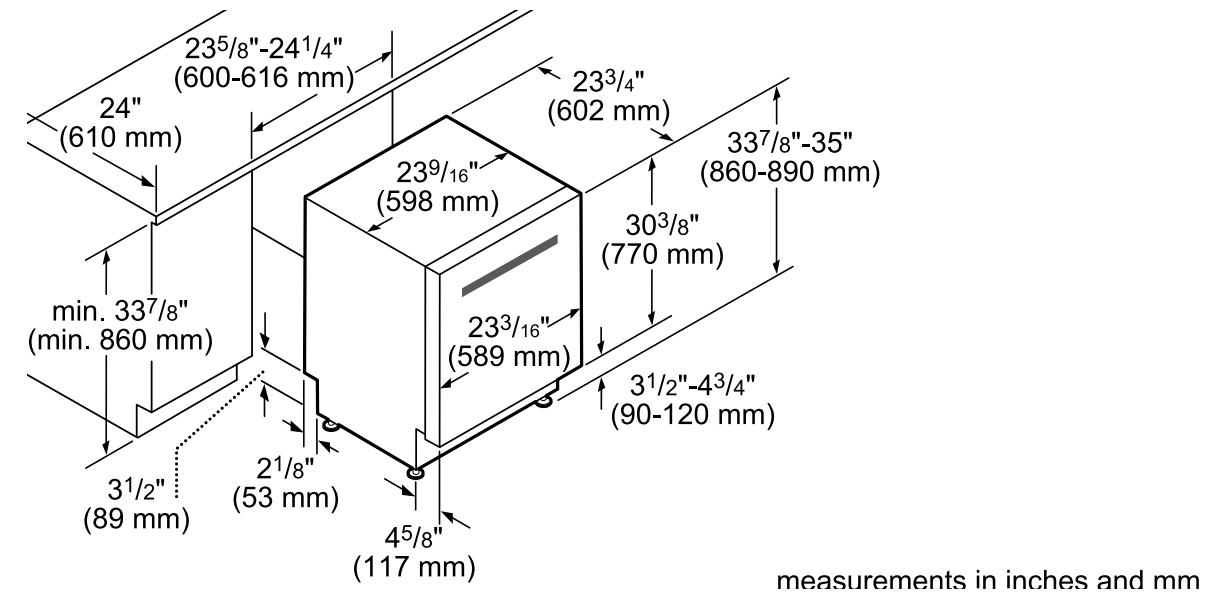
Optional Accessories

See page 243 for accessories.

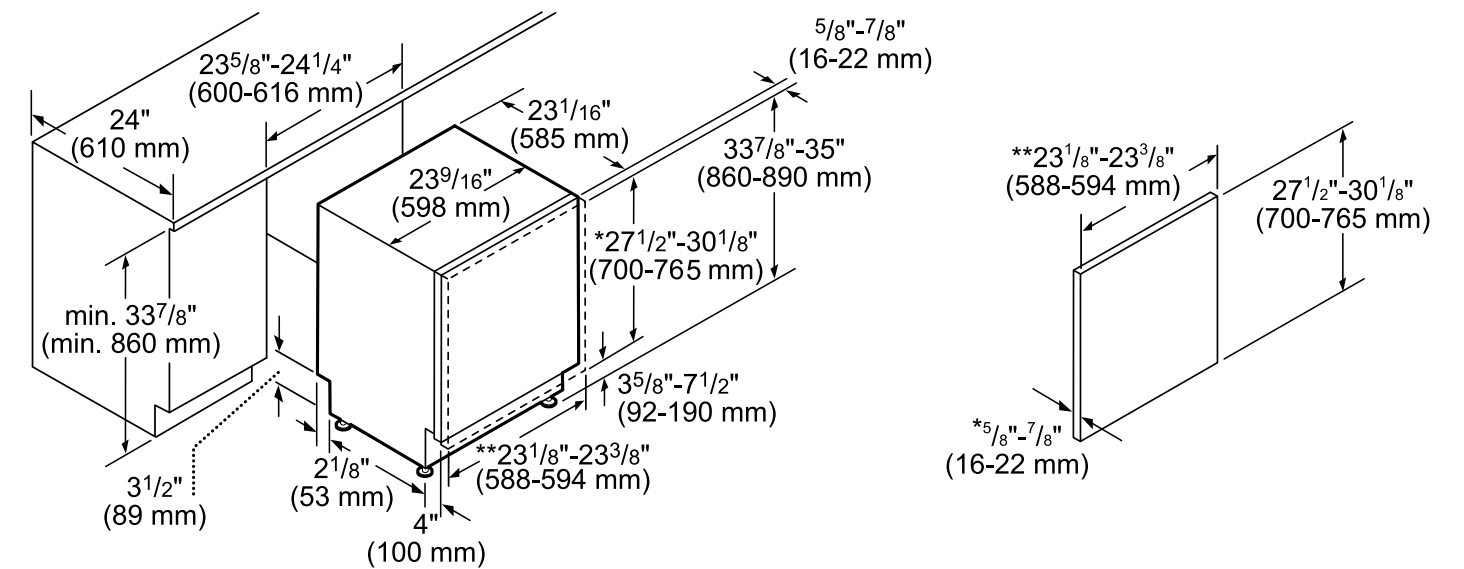
Installation

DISHWASHERS

Dishwasher & Cutout Dimensions – Professional and Masterpiece® Handle



Dishwasher & Cutout Dimensions – Custom Panel



* measured from the bottom edge of the countertop panel thickness recommended 3/4" (20 mm) panel weight 11–18 lb. (5–8 kg)

** 24" (610 mm) wide panel may be used depending on cabinet design

measurements in inches and mm





BUILT-IN COFFEE MACHINE

FOR MASTERPIECE® & PROFESSIONAL COLLECTIONS

With 8 personalized beverages by name, your family and guests can program their favorite coffee and tea beverages. And with options for both plumbed and non-plumbed units, you can incorporate in any room in the home.

Shown: TCM24PS—24-Inch Built-In Coffee Machine

Built-In Coffee Machine

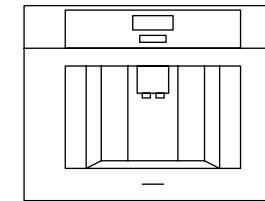
24-INCH PROFESSIONAL & MASTERPIECE®



Plumbed Installation

- Direct Plumbed Installation for Water and Drain Connection

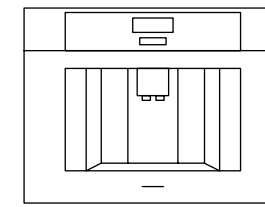
24-Inch – TCM24PS



Non-Plumbed Installation

- Refillable Water Reservoir

24-Inch – TCM24TS



Optional Accessory

- TCM24PS shown with optional trim kit

30-Inch Stainless Steel Trim Kit – TCMTK30RS



See page 243 for accessories
Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

Kitchen Designed by Marc Thee



Planning Information

BUILT-IN COFFEE MACHINE, PROFESSIONAL & MASTERPIECE®

Model Options

The Thermador Built-in Coffee Machine is available in two options for use in a plumbed or non-plumbed installation. Both models feature a stainless steel finish and design that coordinates with both the Professional and Masterpiece® collection. An optional trim kit is available for 30" cutout installations.

Installation Considerations

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Built-in Coffee Machine, be sure to verify the cabinet dimensions and water / electrical connections. Installation instructions are subject to change. Always consult with the installation manual included with the product for complete details prior to the installation.

Installation Options

Plumbed

With a new option for built-in drainage instead of a water tank, Thermador plumbed Built-in Coffee Machines help ensure your machine is ready to operate. A water and drain connection eliminate the need to empty a drip tray, while water replenishment flows water directly into the machine from a plumbed water source, eliminating the need to fill a water container.

Non-Plumbed

Thermador non-plumbed Built-in Coffee Machines can be installed without an additional water line in the home—enabling installation in a bedroom, guest room, office and beyond.

Important

Make sure there is adequate ventilation. To do this, remove the rear panel or cut out an opening of 19 11/16" x 15 3/4" (500 x 400 mm). There must be a gap of at least 1 3/8" (35 mm) between the wall and base of the unit or the rear panel of the unit situated above.

The ventilation slots and intake openings must not be covered.

Also follow the installation instructions for the appliance situated above or below.

The ideal installation height for the fully automatic espresso machine, measured from the floor to the lower edge of the appliance, is 37 1/2" to 57" (95–145 cm).

If installing the appliance above a warming drawer, the height of the recess must be 23 1/4" (590 mm). If the appliance is installed directly under a décor panel, ensure that there is a ventilation slot of at least 31 square inches (200 cm²). The ideal installation height for the fully automatic coffee machine, measured from the floor to the lower edge of the appliance, is 37 7/16" (950 mm).

Electrical Specifications

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

Thermador Built-in Coffee Machines are equipped with a 39-inch, 3-wire supply cord with a NEMA 5-15R plug. It is designed to be connected to a 120V AC, 60Hz, single phase power supply.

Model	Required Circuit Breaker
TCM24PS	120 V, 60 Hz, 15 A
TCM24TS	120 V, 60 Hz, 15 A

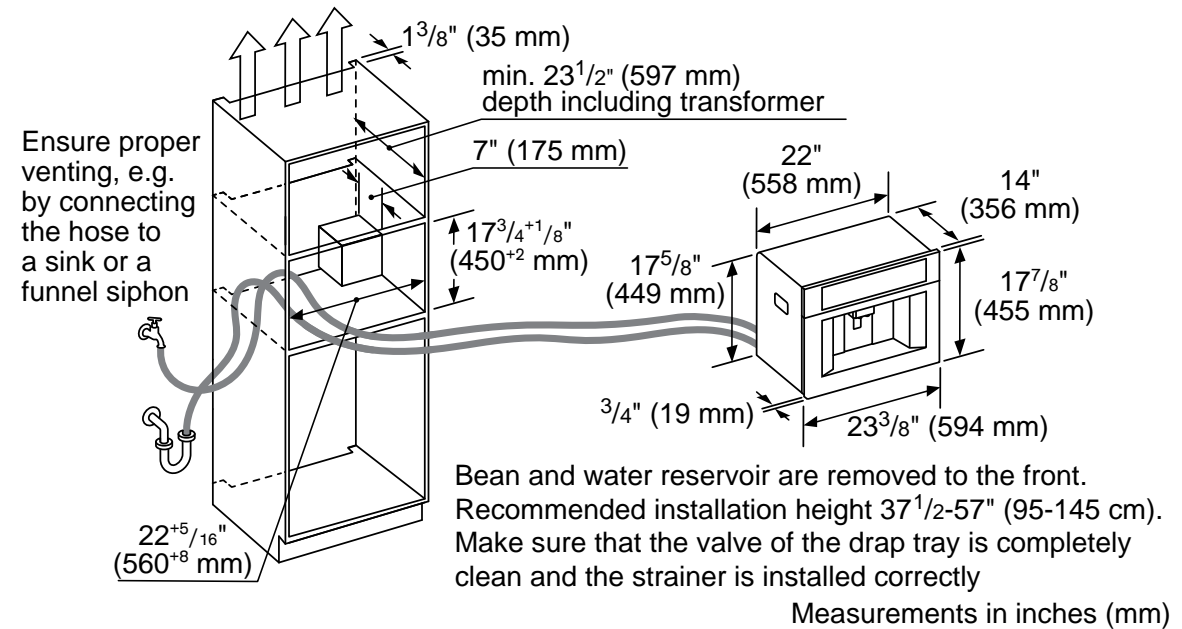
Optional Accessories

See page 243 for accessories.

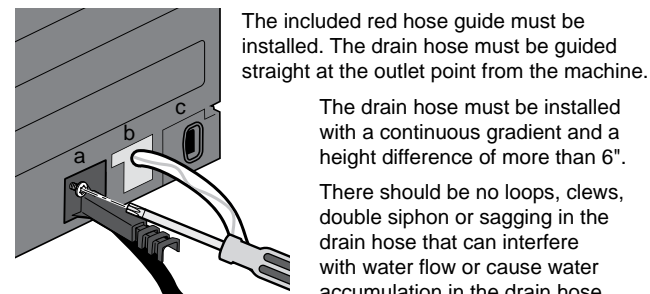
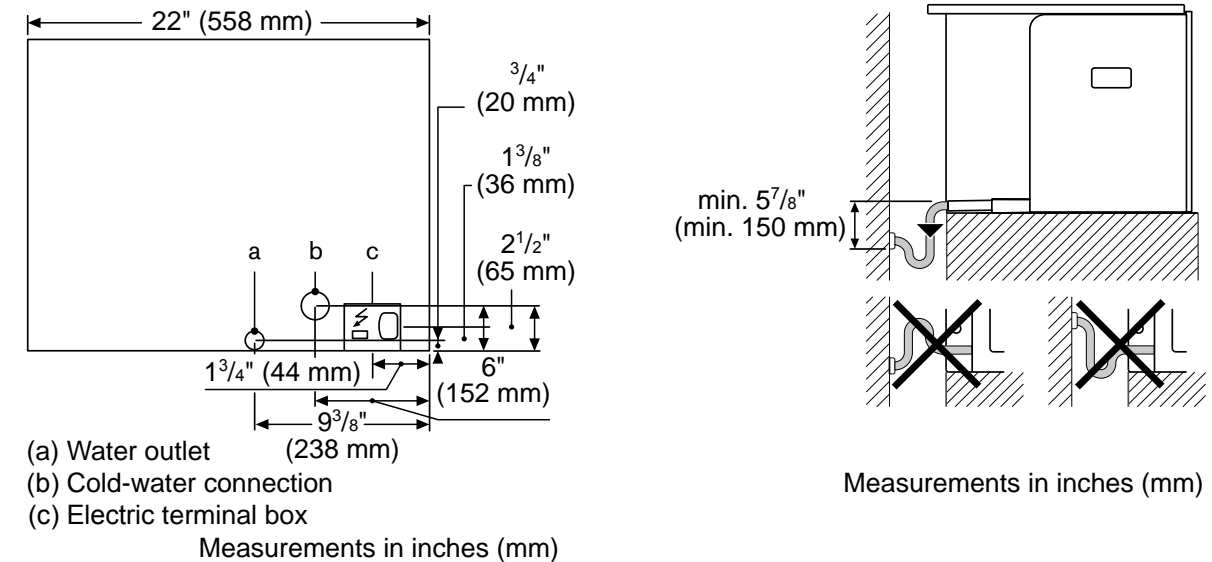
Installation

BUILT-IN COFFEE MACHINE, PROFESSIONAL & MASTERPIECE®

Plumbed Coffee Machine Product & Cutout Dimensions



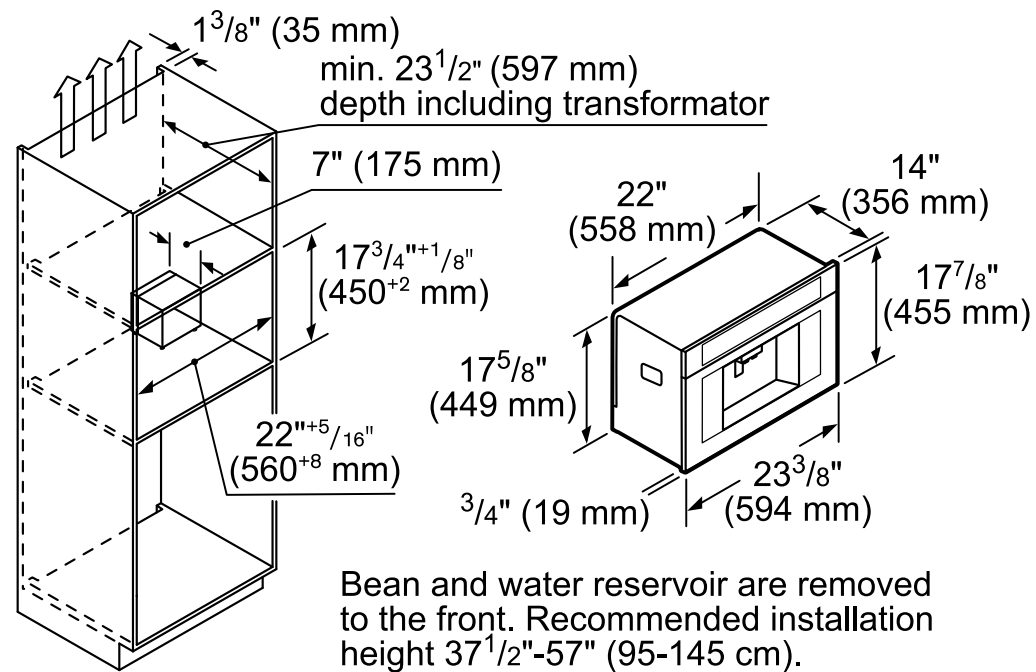
Plumbed Coffee Machine Water and Electrical Connections



Installation

BUILT-IN COFFEE MACHINE, PROFESSIONAL & MASTERPIECE®

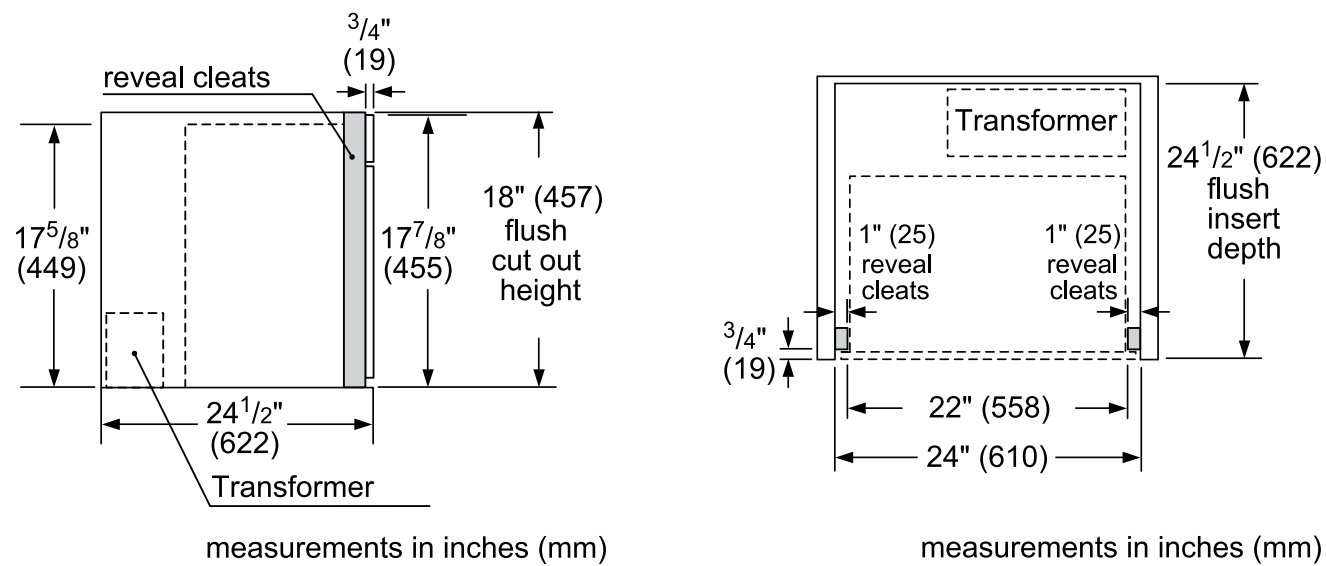
Non-Plumbed Coffee Machine Product & Cutout Dimensions



Plumbed and Non-Plumbed Coffee Machine Flush Install

Side View

Top View

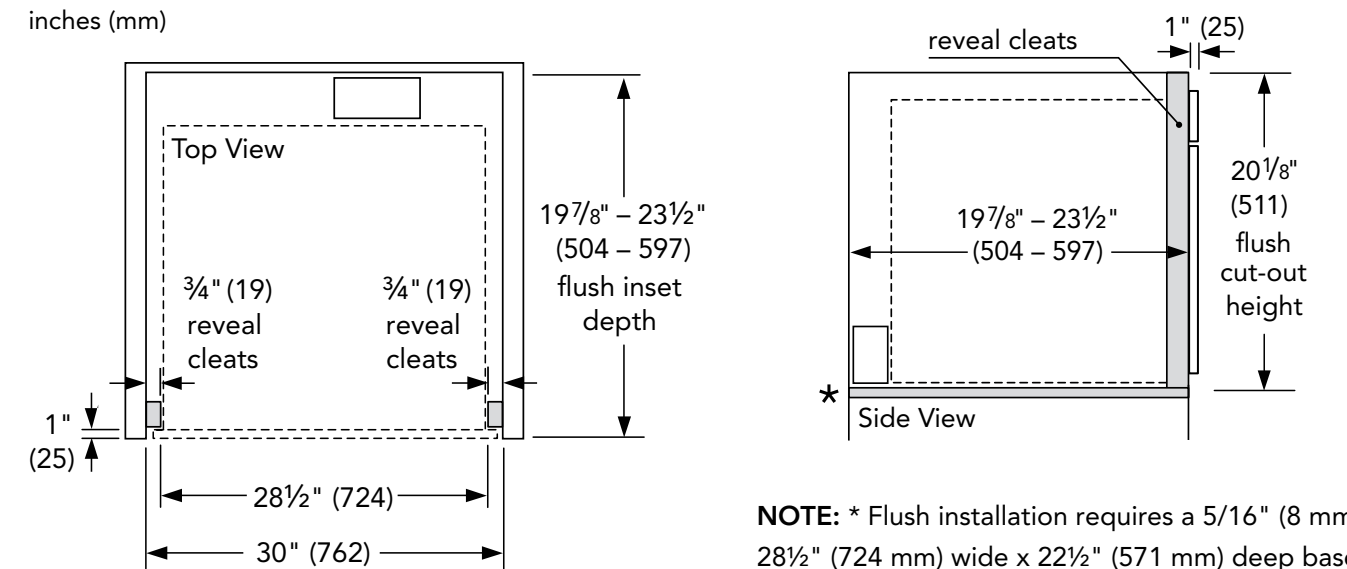


Installation

BUILT-IN COFFEE MACHINE, PROFESSIONAL & MASTERPIECE®

Plumbed and Non-Plumbed Coffee Machine Flush Install with Optional 30-Inch Trim Kit TCMTK30RS

inches (mm)

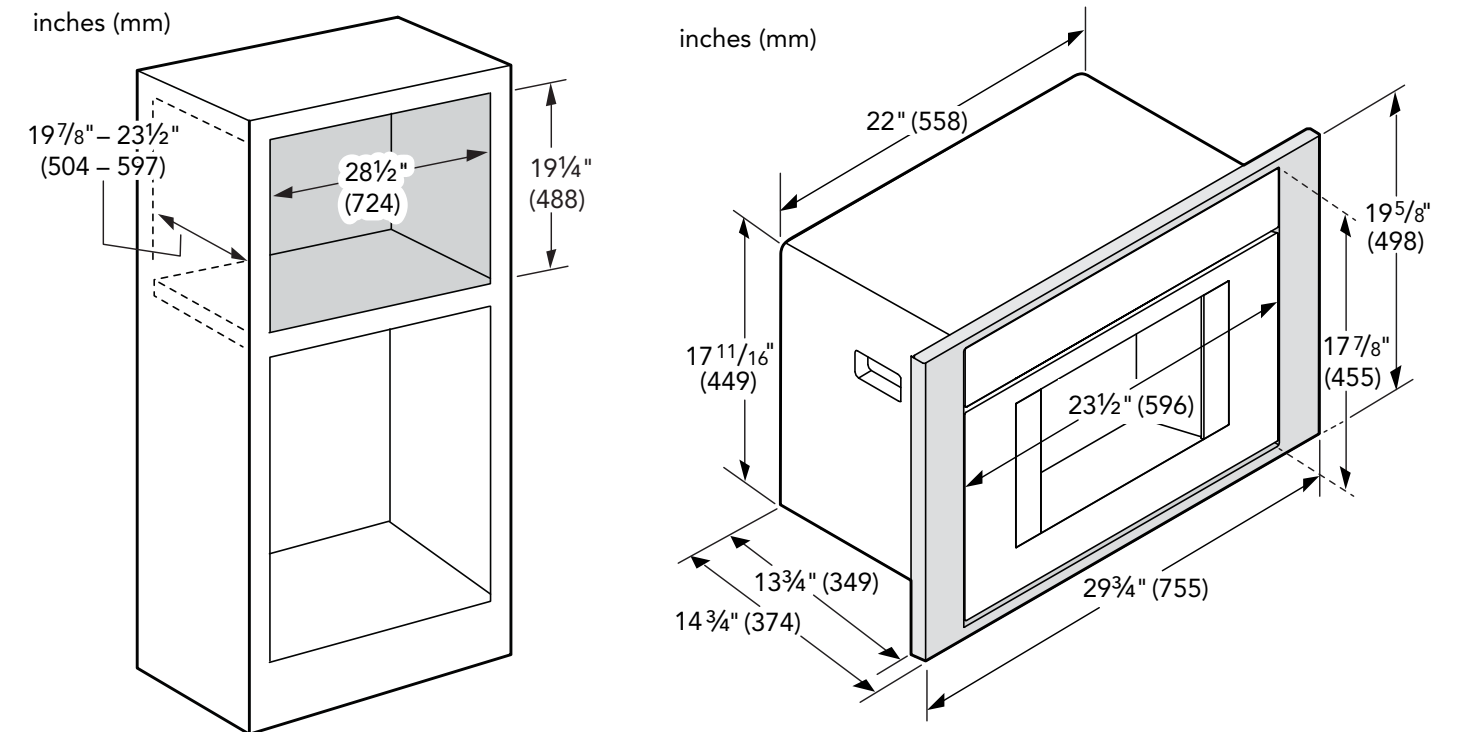


NOTE: * Flush installation requires a $\frac{5}{16}$ " (8 mm) high x $28\frac{1}{2}$ " (724 mm) wide x $22\frac{1}{2}$ " (571 mm) deep baseplate underneath the unit body.

Plumbed and Non-Plumbed Coffee Machine Cutout Dimensions with Optional 30-Inch Trim Kit TCMTK30RS

inches (mm)

inches (mm)



Visit Thermador.com for complete specifications or text a Thermador model number to 21432 to have specs sent to your phone

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EXCEPTIONAL ACCESSORIES

Personalize your Thermador® culinary suite with exceptional accessories, specifically engineered for your Thermador® appliances. From cooking pans to iconic blue knobs, you can customize your design, as well as enhance your entertaining experience.

Professional Ranges

ACCESSORIES



Pro Harmony® Ranges Blue Knob Kit

Blue Knob Kit	For Use on These Pro Harmony® Ranges
PARKB3XHY	PRG304WH, PRG305WH, PRG366WH
PARKB30HY	PRD304WHU, PRD305WHU
PARKB36DHY	PRD364WDHU, PRG364WDH
PARKB36HY	PRD366WHU
PARKB48CHY	PRD486WDHU
PARKB48DHY	PRG486WDH
PARKB3XIHB	PRI30LBHU, PRI36LBHU

Pro Grand® Ranges Blue Knob Kit

Blue Knob Kit	For Use on These Pro Grand® Ranges
PARKB36IGY	PRD364WIGU
PARKB36GY	PRG366WG
PARKB36CGY	PRD366WGU, PRD364WDGU
PARKB48CGY	PRD486WDGU, PRD486WIGU, PRD48WISGU
PARKB48SGY	PRG486WDG, PRD48WDSGU
PARKB60CGY	PRD606WEG
PARKB60SGY	PRD606WESG



Professional Ranges

ACCESSORIES

Wok Ring



PWOKRINGHC

Chopping Block / Cutting Board



PA12CHPBLK – 12-Inch

Accessories with Non-Stick High-Release Coating



Griddle sits on top of grates over 2 patented Pedestal Star® Burners
PAGRIDDLE



Grill plate designed to replace the griddle plate for convenient indoor grilling
PA12GRILFE – 12-Inch (Available August 2026)

Griddle Style Teppanyaki Plate

For use with professional ranges with an induction cooktop or induction module



TEPPAN1321 – 13" x 21"

Griddle Covers



For 48-inch and 36-inch Models with Griddle
PA12LCVRW – 12-Inch



For 60-inch Pro Grand Models with Double Griddle
PA24CVRR – 24-Inch

Steam Oven Cooking Pans / Trays



Cooking Pan – Full Size
11027159 – 1 5/8-Inch Deep



Perforated Cooking Pan – Full Size
00577551 – 1 5/8-Inch Deep



Cooking Pan – Half Size
00577552 – 1 5/8-Inch Deep



Perforated Cooking Pan – Half Size
00577553 – 1 5/8-Inch Deep



Baking Tray – Full Size
00741839 – 1 1/8-Inch Deep

Pro Harmony® Backguards*



7-Inch Low Backguard
PA48WLBH – 48-Inch
PA36WLBH – 36-Inch
PA30WLBH – 30-Inch

Pro Grand® Backguards*



7-Inch Low Backguard
PA60WLBG – 60-Inch
PA48WLBG – 48-Inch
PA36WLBG – 36-Inch

Pro Grand® Toekicks



PA60WTKG – 60-Inch
PA48WTKG – 48-Inch
PA36WTKG – 36-Inch

High Altitude Kits

Natural Gas or Dual Fuel Ranges, 5,400 ft. to 10,200 ft.
PAALTKITH – Pro Harmony Ranges
PAALKITGW – Pro Grand Ranges
Gas or Dual-Fuel Models Connected to LP Gas, 10,000 ft. to 10,200 ft.
Contact Customer Support

LP Conversion Kits

Pro Grand Dual Fuel Models with 4 and 6 Burners
PALPKITDGW
Pro Grand Gas Models with 4 and 6 Burners
PALPKITGGW
Pro Harmony Dual Fuel Models with 4 and 6 Burners
PALPKITHW
Pro Harmony Gas Models with 4 and 6 Burners
PALPKITGA
Pro Harmony Gas Models with 6 Burners + Griddle
PALPKITGA6
Pro Harmony Dual-Fuel Model PRD305WH Only (5 Burners)
PALPKITHW5
Pro Harmony Gas Model PRG305WH only (5 Burners)
PALPKITHA5



Induction Cooktops

ACCESSORIES

Griddle Style Teppanyaki Plate



TEPPAN1321 – 13" x 21"

Wireless Cooking Sensor



TCOOKSENSW

Gas Cooktops

ACCESSORIES

Wok Ring



SWOKRINGW

Blue Knob Kit



For use with Pedestal Star® Burner Gas Cooktops
SKNOBLUW

LP Conversion Kits



Patented Pedestal Star® Burner
SNPKITPEDW



Star® Burner
SLPKITW

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PR1xxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. Refer to installation guide for details.



Professional Rangetops

ACCESSORIES

Wok Ring



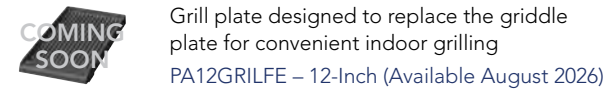
Chopping Block / Cutting Board



Blue Knob Kit



Accessories with Non-Stick High-Release Coating



Griddle Covers



Backguards*



LP Conversion Kits



High Altitude Kit

Natural Gas Pro Rangetops, 5,400 ft. to 10,200 ft.
PAALTKITH

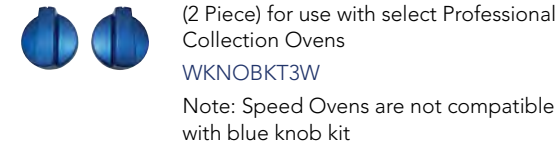
Built-In Ovens

ACCESSORIES

Blue Knob Kit

Order 1 Kit
POD301W, POD301LW, POD301RW, PO301W, POM301W

Order 2 Kits
POD302W, POD302LW, POD302RW, PO302W



Multi-Point Temperature Probe



Built-In Steam & Convection Ovens

ACCESSORIES

Wire Rack for Steam Oven



Blue Knob Kit

Order 1 Kit
PODS301B

Order 2 Kits
PODS302B



Sponge



Cooking Pans



*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PR1xxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. Refer to installation guide for details.



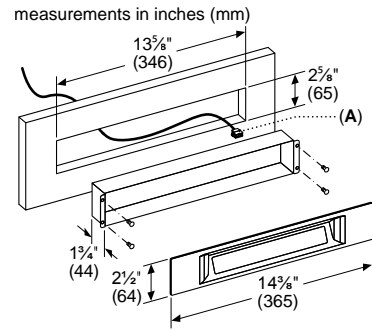
Wall Hoods & Drawer Slide-Out Hoods

ACCESSORIES

Built-In Remote Control Panel



Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
REMCPW



A: DBus Cable length: 30 feet (9180 mm)

Recirculation Kits

For 36" HMWB36WS only
RECHMWB36

For 30" HMWB30WS only
RECHMWB30

For under cabinet drawer hoods only
RECHMDW30 – HMDW30WS
RECHMDW36 – HMDW36WS

Replacement Charcoal Filters

For use with recirculation kit RECHMWB30 and RECHMWB36
00674939 (Service Part #)

For use with recirculation kits RECHMDW30 and RECHMDW36
CHFHMWDW30 – 30-Inch
CHFHMWDW36 – 36-Inch

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT11FZ, VT12FZ, VTR2FZ
EXTNCB25W

Duct Covers

	Professional			Masterpiece®	
	6-Inch Tall	8-Foot – 9-Foot Ceiling Telescoping	10-Foot – 12-Foot Ceiling Telescoping	16-Inch Tall	28-Inch – 65-Inch Tall
48-Inch	DC486W	DC4889W	DC481012W	DCT4816W	DC48MTW
42-Inch	DC426W	DC4289W	—	—	—
36-Inch	DC366W	DC3689W	DC361012W	DCT3616W	DC36MTW
30-Inch	DC306W	DC3089W	—	DCT3016W	DC30MTW

Lighting

SKU	Included	Bulb Type
PH__GWS	Yes	12VDC, 3 W, LED Lamp
PH__HWS	Yes	
HMWB__WS	Yes	
HMDW__WS	Yes	

Wall Chimney Hoods

ACCESSORIES

Built-In Remote Control Panel



See page 242 for dimension details.

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
REMCPW

Stainless Steel Chimney Hood Extensions

Extension replaces upper section of standard chimney extension.
CHXTHMCB – For HMCB30WS and HMCB36WS only
CHXTHDDW – For HDDB30WS and HDDB36WS only

Recirculation Kits

For HMCB30WS and HMCB36WS Masterpiece® Wall Chimney Hoods only
RECHMCB

For HDDB30WS and HDDB36WS Masterpiece® Wall Chimney Drawer Hoods only
RECHDDB

Replacement Charcoal Filters

For use with recirculation kits RECHMCB and RECHDDB
CHFHMCD

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT12FZ, VTR2FZ
EXTNCB25W

Duct Covers

	6-Inch Tall	18-Inch – 35-Inch Tall	42-Inch – 59-Inch Tall
	Standard duct cover for up to 8-foot ceiling heights	Telescoping design for extension up to 9-foot to 10-foot ceiling heights	Telescoping design for extension up to 11-foot to 12-foot ceiling heights
48-Inch	CHMHP486W	CHMHP48TW	CHMHP48XTW
36-Inch	CHMHP366W	CHMHP36TW	CHMHP36XTW

Lighting

SKU	Included	Bulb Type
HPCN__WS	Yes	12VDC, 3 W, LED Lamp
HMCB__WS	Yes	
HDDB__WS	Yes	

Island Hoods

ACCESSORIES

Built-In Remote Control Panel



See page 240 for dimension details.

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot
REMCPW

Stainless Steel Island Hood Extension

For up to 12-foot ceiling applications. Extension replaces upper section of standard chimney extension.
CHXTHMIB

Recirculation Kit

For HMIB36WS and HMIB42WS Masterpiece® Island Hoods only
RECHMIB

Replacement Charcoal Filter

For use with recirculation kit RECHMIB
CHFHMCD

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT12FZ, VTR2FZ
EXTNCB25W

Lighting

SKU	Included	Bulb Type
HPIN__WS	Yes	12VDC, 3 W, LED Lamp
HMIB__WS	Yes	



Custom Inserts

ACCESSORIES

Important Note:

VCIN_GWS series custom insert models include hood trim pieces to complete the installation.

Built-In Remote Control Panels

Convenience at your fingertips: The remote control accessory offers the freedom to extend your hood controls to a more reachable spot.



See page 240 for dimension details.

For use with VCIN_GWS custom inserts only
REMCPU

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT12FZ, VTR2FZ

EXTNCB25W

3-Piece Extension Adaptor Set
EXTNSET4

Lighting

SKU	Included	Bulb Type
VCIN_GWS	Yes	12VDC, 3 W, LED Lamp
VCI3B3_ZS	Yes	12VDC, 3 W, LED Lamp
VCI6B3_ZS	Yes	12VDC, 3 W, LED Lamp

Recirculation Kits / Replacement Charcoal Filter Set

For VCI3B30ZS and VCI6B30ZS Masterpiece® Custom Inserts only
CHFVCI30ZS

For VCI3B36ZS and VCI6B36ZS Masterpiece® Custom Inserts only
CHFVCI36ZS

Downdraft Hoods

ACCESSORIES

Recirculation Kit

Use with induction cooktops only
UCVRECIRC

Replacement Charcoal Filter

HDDFILTUC

25 ft. Blower Connector Cable

For use with the following inline and remote blowers: VT11FZ, VT12FZ, VTR2FZ

Cannot be connected together to extend length.

EXTNCB25W

5 ft. Electrical Panel Extension Cable

This cable extends 5 ft. to move the electrical panel out of the way to offer full installation flexibility in any ducting scenario while installing the downdraft. Ability to connect two cables together to make a 10 ft. cable.

Cannot be used to connect inline or remote blowers.

EXTNCE5

Downdraft Gas Cooktop Seal Trim Kits

Required for installation with Gas Cooktops

UCV36ST – 36-Inch

UCV30ST – 30-Inch

Remote and Inline Blower Downdraft Transitions

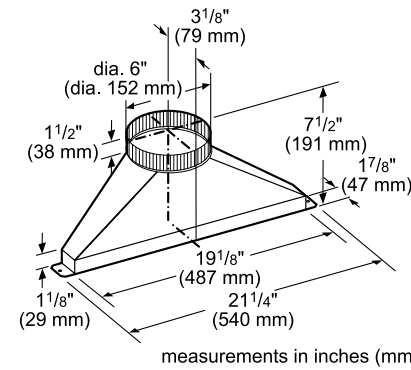
CVTSIDE6	6" Side / Rear Transition
CVTSIDE8	8" Side / Rear Transition
CVTSIDE10	10" Side / Rear Transition
CVTFRONT6	6" Round Front Plate
CVTFRONT8	8" Round Front Plate
CVTFRONT10	10" Round Front Plate
CVDUCT2	2' Rectangular Duct
CVTRECT2	Transition for Rectangular Duct

Lighting

SKU	Included	Bulb Type
UCVP36XS	Yes	LED Strip

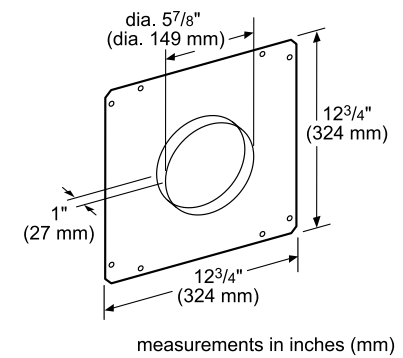
Downdraft Hoods

ACCESSORIES



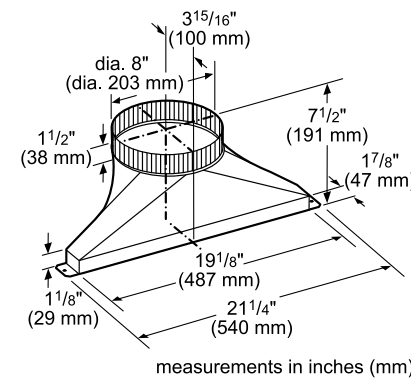
CVTSIDE6

6" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 6" round duct connections.



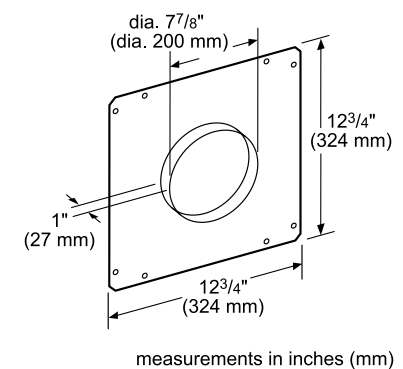
CVTFRONT6

6" front rough-in plate allows for front venting. Use with inline and remote blowers, and ducting with 6" round duct connections.



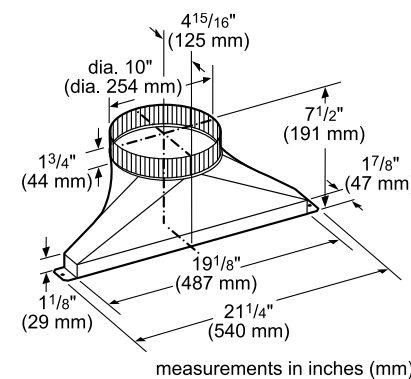
CVTSIDE8

8" round transition allows for left, right, or rear or downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.



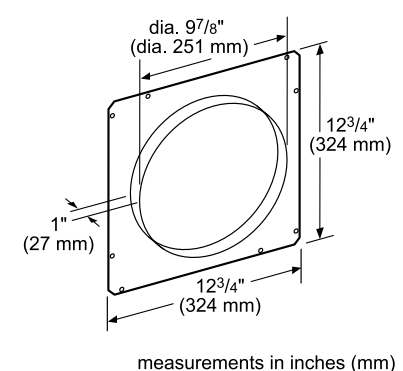
CVTFRONT8

8" round front plate allows for front downward venting. Use with VTD600P blower as an inline installation, and ducting with 8" round duct connections.



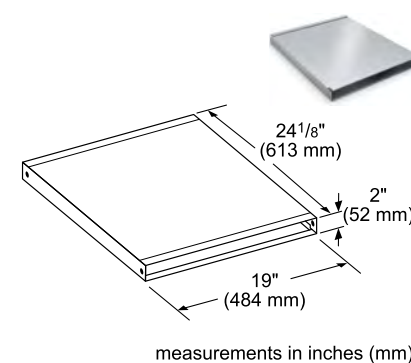
CVTSIDE10

10" round transition allows for left, right, or rear venting. Use with inline and remote blowers, and ducting with 10" round duct connections.



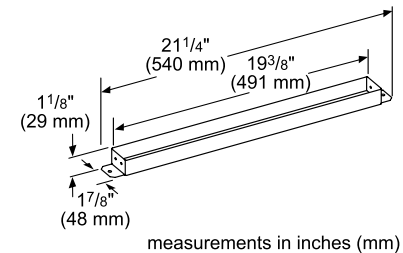
CVTFRONT10

10" front rough-in plate allows for front venting. Use with inline and remote blowers, and ducting with 10" round duct connections.



CVDUCT2

Rectangular 2 ft. long x 1 7/8 in deep x 19 in wide duct. CVDUCT2 transition required to directly connect CVDUCT2 to sides or rear of downdraft housing. Can be used as an extension to exhaust through a cabinet or wall, and can be cut to modify length. For use with installation of inline or remote blower applications with CVTSIDE6, CVTSIDE8, and CVTSIDE10.



CVTRECT2

Transition required to connect CVDUCT2 rectangular duct to downdraft housing at left, right, or rear.



Freedom® Bottom Freezers

ACCESSORIES

Stainless Steel Door Panel Sets



For use with T30IB100SP (with Handles)
TFL30IB100 – 30-Inch 2-Door



For use with T36IB100SP (with Handles)
TFL36IB100 – 36-Inch



For use with T36IT100NP (with Handles)
TFL36IT100 – 36-Inch



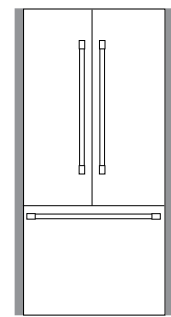
For use with T42IT100NP (with Handles)
TFL42IT100 – 42-Inch



For use with T48IT100NP (with Handles)
TFL48IT100 – 48-Inch

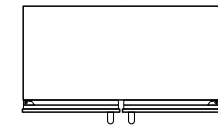
Handle Collections

Professional Handle

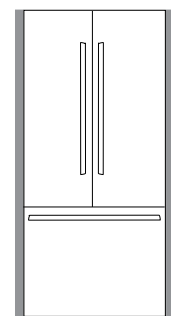


Top-View Doors

Side-View Drawer

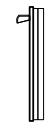
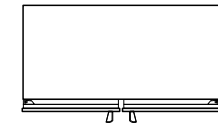


Masterpiece® Handle



Top-View Doors

Side-View Drawer



Freedom® Bottom Freezers

ACCESSORIES

Handle Kits

For use with T30IB100SP



Set of 2 – 30-Inch Professional
Collection Door Handles
PR3000IB10



Set of 2 – 30-Inch Masterpiece®
Collection Door Handles
MS3000IB10

For use with T36IB100SP



Set of 3 – 36-Inch Professional
Collection Handles
PR3600IB10



Set of 3 – 36-Inch Masterpiece®
Collection Handles
MS3600IB10

For use with T36IT100NP, T42IT100NP



Set of 4 – 36-Inch Professional
Collection Handles
PR3642IT10



Set of 4 – 36-Inch Masterpiece®
Collection Handles
MS3642IT10

For use with T48IT100NP



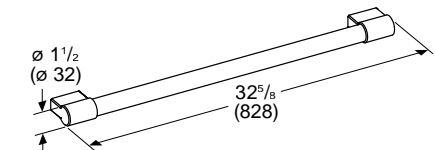
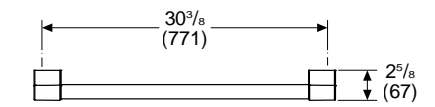
Set of 2 – 36-Inch Door and
4 – 20-Inch Drawer Professional
Collection Handles
PR4800IT10



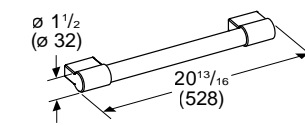
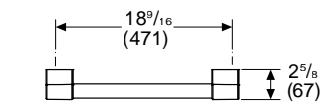
Set of 2 – 36-Inch Door and
4 – 20-Inch Drawer Masterpiece®
Collection Handles
MS4800IT10

36-Inch and 20-Inch Professional Collection Handles

Measurements in inches (mm)

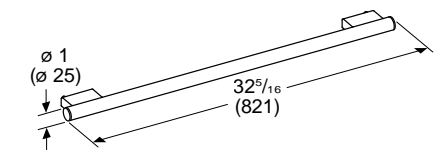
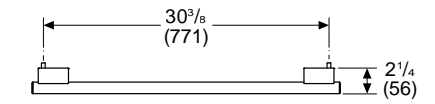


Measurements in inches (mm)

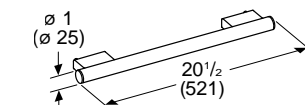
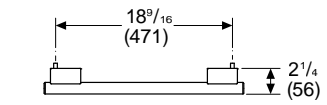


36-Inch and 20-Inch Masterpiece® Collection Handles

Measurements in inches (mm)



Measurements in inches (mm)



Freedom® Bottom Freezers

ACCESSORIES

Ethylene Filters

For use with T30IB100SP, T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP, T36BB120SS, T36BT120NS, T42BT120NS, T48BT120NS, T36BB110SS, T36BT110NS, T42BT110NS, T48BT110NS



Ethylene Filter Starter Kit
17006999



Ethylene Filter Refill
17007000

Water Filters

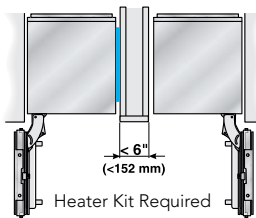


Replacement water filter for use in all bottom freezer models for built-in and freestanding.
REPLFLTR55 (PART NO. 11032531)

Freedom® Heater Kit

Low voltage heating element designed to guard against condensation build up. For use with non-traditional side-by-side installations (i.e. two wine columns) or instances where appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side. This kit is recommended for areas that are subject to high humidity or located next to an outside wall.

HEATRKIT20 – 13W @ 120V



Heater Kit Required

Freedom® Frame Kit



For use with T30IB100SP, T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP
FRAMEKIT30

Side-by-Side Installation Kit



For use with T30IB100SP, T36IB100SP, T36IT100NP, T42IT100NP, T48IT100NP, T36BB120SS, T36BT120NS, T42BT120NS, T48BT120NS, T36BB110SS, T36BT110NS, T42BT110NS, T48BT110NS

Combination kit for use when installing two bottom freezer refrigerators side-by-side.

COMBIKIT10

Freestanding French Door Bottom Freezer

ACCESSORIES

Filters



Replacement water filter for use in all freezer and bottom freezer models for built-in and freestanding.
REPLFLTR55 (PART NO. 11032531)

Ethylene Filter Starter Kit
17005228

90 Degree Door Stopper
10012733

Ethylene Filter Refill
17005225

Freedom® Column Refrigeration

ACCESSORIES

Stainless Steel Door Panels

Fresh Food – For Use with Handle

TFL24IR800 – 24-Inch
TFL30IR800 – 30-Inch
TFL36IR900 – 36-Inch



Fresh Food – Handleless

TFL24IR905 – 24-Inch
TFL30IR905 – 30-Inch
TFL36IR905 – 36-Inch

Freezer – For Use with Handle

TFL18ID800 – 18-Inch with Dispenser
TFL18IR800 – 18-Inch without Dispenser
TFL24ID800 – 24-Inch with Dispenser
TFL24IR800 – 24-Inch without Dispenser
TFL30IR800 – 30-Inch without Dispenser
TFL36IR900 – 36-Inch without Dispenser

Freezer – Handleless

TFL18ID905 – 18-Inch with Dispenser
TFL18IR905 – 18-Inch without Dispenser
TFL24ID905 – 24-Inch with Dispenser
TFL24IR905 – 24-Inch without Dispenser
TFL30IR905 – 30-Inch without Dispenser
TFL36IR905 – 36-Inch without Dispenser

Wine Preservation – For Use with Handle

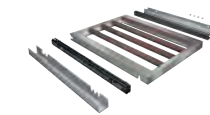
TFL18IW800 – 18-Inch
TFL24IW800 – 24-Inch

Wine Preservation – Handleless

TFL18IW905 – 18-Inch
TFL24IW905 – 24-Inch

Wine Preservation Shelf

Additional wine shelf increases capacity to 99 bottles on 24-Inch column and 62 bottles on 18-Inch column (750mL bottles).



18-Inch Wine Column Shelf
T18WINERK1



24-Inch Wine Column Shelf
T24WINERK1

Handles

Choose one handle for each column.

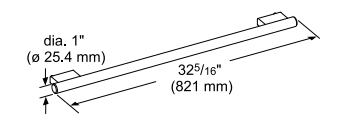
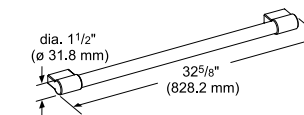
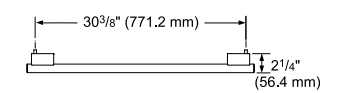
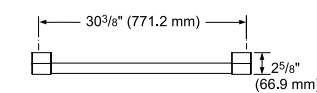
Freedom® Columns



36-Inch Professional Collection Handle
PR36HNDL20



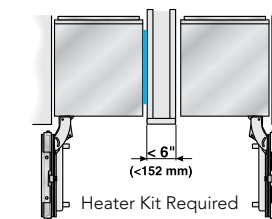
36-Inch Masterpiece® Collection Handle
MS36HNDL20



Freedom® Heater Kit

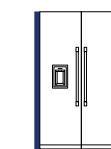
Low voltage heating element designed to guard against condensation build up. For use with non-traditional side-by-side installations (i.e. two wine columns) or instances where appliances are installed less than 6-inches (152 mm) apart from one another but not connected side-by-side. This kit is recommended for areas that are subject to high humidity or located next to an outside wall.

HEATRKIT20 – 13W @ 120V



Heater Kit Required

Freedom® Frame Kit



For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.

FRAMEKIT10

Freedom® Column Refrigeration

ACCESSORIES

Storage



Small Produce Bin
SPRODBIN10



Large Produce Bin
LPRODBIN10



Large Ice Bucket
ICEBUCKETL



36-Inch Half Gallon Bin
36HFGALBIN



30-Inch Half Gallon Bin
30HFGALBIN



24-Inch Half Gallon Bin
24HFGALBIN



36-Inch Produce Railing
36PRODRAIL



30-Inch Produce Railing
30PRODRAIL



24-Inch Produce Railing
24PRODRAIL

Water Filters



Replacement water filter for use in all freezer column models.
REPLFLTR55 (PART NO. 11032531)

Under-Counter Refrigeration

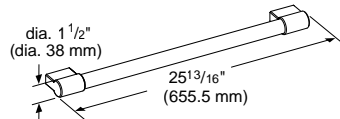
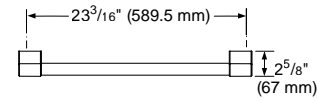
ACCESSORIES

Handles

Choose one handle for each custom panel glass door under-counter model. Handle kits for custom panel double drawer under-counter models include 2 handles.



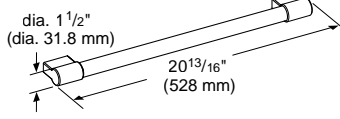
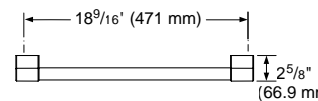
Professional Collection Handle (25 ¹³/₁₆" wide) – Custom Panel Glass Door
PR22HNDL25



Measurements in inches (mm)



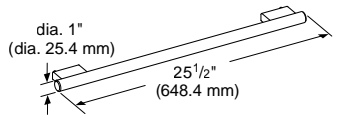
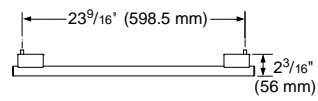
Professional Collection Handle Kit, Set of 2 (20 ¹³/₁₆" wide) – Custom Panel Double Drawer
PR20HNDL20



Measurements in inches (mm)



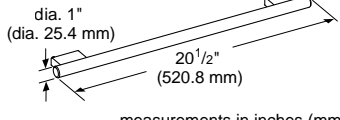
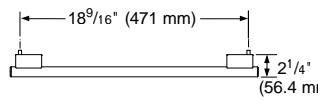
Masterpiece® Collection Handle (25 ¹/₂" wide) – Custom Panel Glass Door
MS22HNDL25



measurements in inches (mm)



Masterpiece® Collection Handle Kit, Set of 2 (20 ¹/₂" wide) – Custom Panel Double Drawer
MS20HNDL20



measurements in inches (mm)

Water Filters



Replacement water filter for use in undercounter double drawer refrigerator / freezers T24UC905DP, T24UC915DS, T24UC925DS
PART NO. 12023312

Dishwashers

ACCESSORIES

Dishwasher Installation Accessory Kit



Junction Box, 90° Elbow and Water Supply Hose
SMZ3IN1UC

Junction Box

SMZPCJB1UC (For Use with Hardwire Installations)

Cabinet Protector with Power Cord Clips

SMZEPCC1UC

Dishwasher Supply and Drainage Hose Extension

SGZ1010UC – 76 ³/₄"

Supply Hose with Elbow



SMZSH1ABUC

Built-In Coffee Machine

ACCESSORIES

Stainless Steel Trim Kit



TCMTK30RS – 30-Inch

Stainless Steel Milk Container

11005967

1 Lb. Bean Container

11015223

Water Filter

12008246

Descaling Tablets

00573828

Cleaning Tablets

00573829

All Stainless Steel Product

ACCESSORIES


Stainless Steel Conditioner




Keeps Thermador® stainless steel appliances looking their best, creating a brilliant, long-lasting shine that helps protect against fingerprints and smudges.
(16 oz. bottle)

00576697


Pro Harmony® Ranges

	★ PRD486WDHU	12
	★ PRD364WDHU	12
	★ PRD366WHU	12
	★ PRI36LBHU	12
	PRD305WHU	12
	PRD304WHU	12
	★ PRI30LBHU	12
	★ PRG486WDH	13
	★ PRG364WDH	13
	★ PRG366WH	13
	PRG305WH	13
	PRG304WH	13


Pro Grand® Ranges

	★ PRD606WESG	14
	★ PRD606WEG	14
	★ PRD48WISGU	14
	★ PRD48WDSGU	14
	★ PRD486WIGU	15
	★ PRD486WDGU	15
	★ PRG486WDG	15
	★ PRD364WIGU	15
	★ PRD364WDGU	15
	★ PRD366WGU	15
	★ PRG366WG	15


Professional Rangetops

	PCG486WD	38
	PCG364WD	38
	PCG366W	38
	PCG305W	38


Built-In Ovens

	★ PODS301B	50
	★ MEDS301BS	50
	MC30WP	54
	MC30WS	54
	★ POD301W	51
	★ POD301LW	51
	★ POD301RW	51
	★ PO301W	51
	★ ME301YP	51
	★ MED301WS	51
	★ MED301LWS	51
	★ MED301RWS	51
	★ ME301WS	51
	★ PODS302B	52
	★ MEDS302BS	52
	★ PODMCW31W	52
	★ MEDMCW31WS	52
	★ PODMC301W	52
	★ MEDMC301WS	52
	★ POM301W	52
	★ MEM301WS	52
	★ POD302W	53
	★ POD302LW	53
	★ POD302RW	53
	★ PO302W	53
	★ ME302YP	53
	★ MED302WS	53
	★ MED302LWS	53
	★ MED302RWS	53
	★ ME302WS	53


Built-In Microwaves

	MD30BS	54
	MD24BS	54
	MB30WP	54
	MB30WS	54
	MBCS	54
	MU30WSU	54


Warming Drawers

	WD30W	55
	WD30WC	55

Gas Cooktops

	SGSXP365TS	88
	SGSP365TS	88
	SGSX365TS	88
	SGS365TS	88
	SGSXP305TS	88
	SGSP305TS	88
	SGSX305TS	88
	SGS305TS	88


Induction Cooktops

	★ CIT36YWB	89
	★ CIT36YWBB	89
	★ CIT367YG	89
	★ CIT365BB	89
	★ CIT30YWBB	89
	★ CIT30FBG	91
	★ CIT304BB	89


Wall Hoods

	★ PH60GWS	102
	★ PH48GWS	102
	★ PH36GWS	102
	PH48HWS	102
	PH36HWS	102
	★ HMWB36WS	102
	★ HMWB30WS	102
	★ HMWB481WS	102
	★ HMWB361WS	102
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Design: Emily Clark, Clark & Co. Homes
 Photo: Tobin Rogers, Tobin Rogers Photography



Design: Shannon Ggem, Ggem Design Co
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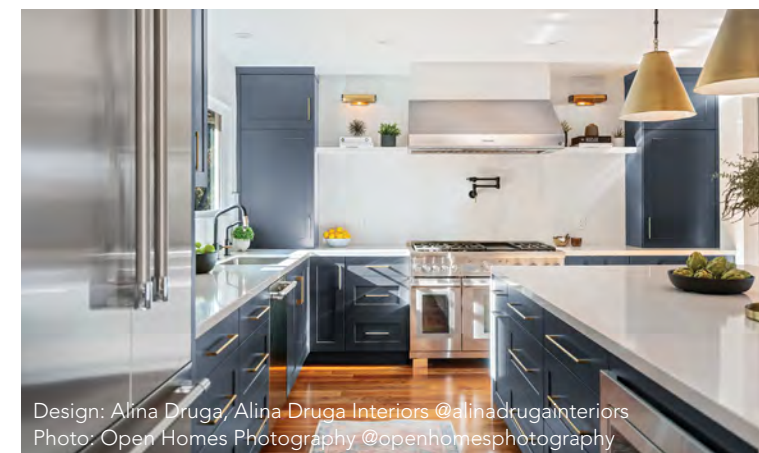
Start Designing



Design: Lindsay Hance McCullough, AIA
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Photo: Melissa Parsons, Melissa Parsons Photography



Design: Dru Furbee, Minaki Architecture + Design
Photo: Dru Furbee Photography



Design: Julie Howard, Julie Howard Home Design for Timber Trails
Photo: John and Maura Stoffer, Stoffer Photography Interiors



Design: Becca Gaines, B. Gaines Interior Design, David Clark,
David Clark Construction and Jeff Bramlett CRD
Photo: Carroll Hoselton, Memphis Media Company



Design: Alina Druga, Alina Druga Interiors @alinadrugainteriors
Photo: Open Homes Photography @openhomesphotography



Design: Lindsay Hance McCullough, AIA
Photo: Michael Blevins, MB Productions



Design: Melissa Campbell, RID, ASID, Discerning Designs, LLC and
Melissa Sharp, Allied ASID, Kitchen and Bath Concepts
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