

Use and care

GUIDE

Professional Series Pro Grand® Dual Fuel Steam
and 60-Inch Ranges

PRD48WDSGC PRD48WDSGU
PRD48WISGC PRD48WISGU
PRD606WEG PRD606WESG



Further information and explanations are available online:



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IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Read all of the instructions carefully before using the appliance. In order to reduce the risk of fire, electric shocks and personal injuries when using the appliance, follow the basic safety precautions, including the following safety instructions.

⚠ WARNING: If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING:

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

**DO NOT ATTEMPT TO EXTINGUISH
AN OIL/GREASE FIRE WITH WATER.**



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

1.1 Safety definitions

Here you can find explanations of the safety signal words used in this manual.

WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE:

This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

Note: This alerts you to important information and/or tips.

1.2 General information

This Use and Care Guide explains the basics of operating your appliance and safety measures that must be followed. For installation information, refer to the Installation Instructions included with the appliance.

WARNING

Please review the Use and Care Guide for the induction element for other specific important safety information.

All product manuals may be downloaded online at www.thermador.com/us/support/owner-manuals.

INSTALLER: Please leave these instructions with this unit for the owner.

OWNER: Please retain these instructions for future reference. Read all safety instructions before operating the appliance. Have the installer show you where the electric circuit breaker and the gas supply shut-off valve are located so you know how and where to turn off the gas and electricity to the appliance.

1.3 Safe use

WARNING

ALL APPLIANCES

- ▶ **Proper installation** – Be sure your appliance is properly installed and grounded by a qualified technician.
- ▶ Never use your appliance for warming or heating the room.

- ▶ **Do not leave children alone** – Children should not be left alone or unattended in area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- ▶ **Wear proper apparel** – Loose-fitting or hanging garments should never be worn while using the appliance.
- ▶ **User servicing** – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to an authorized service provider.
- ▶ **Storage in or on appliance** – Flammable materials should not be stored in or near the appliance. To eliminate risk of burns or fire caused by reaching over heated surface units, cabinet storage located above the surface units should be avoided.
- ▶ **Do not use water on grease fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- ▶ **Use only dry potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch hot heating elements. Do not use a towel or other bulky cloth.

WARNING

SURFACE COOKING UNITS

- ▶ **Use proper pan size** – This appliance may be equipped with surface burners of different sizes. Select utensils having flat bottoms large enough to cover the surface burner. The use of undersized utensils will expose a portion of the burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency. The flame size should not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
- ▶ **Never leave surface burners unattended at high heat settings** – Boil-over causes smoking and greasy spillovers that may ignite.
- ▶ **If applicable, make sure drip trays are in place** – Absence of these trays during cooking may subject wiring or components underneath to damage.
- ▶ **Protective liners** – Do not use aluminum foil to line oven bottoms. Aluminum foil liners may result in a risk of electric shock, or fire.



IMPORTANT SAFETY INSTRUCTIONS

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- ▶ **Glazed cooking utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- ▶ **Utensil handles should be turned inward and not extend over adjacent surface units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- ▶ **Clean the cooktop with caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- ▶ **Do not soak removable heating elements** – Heating elements should never be immersed in water.

WARNING

GLASS CERAMIC COOKING SURFACES

- ▶ **Do not cook on a broken cooktop** – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact an authorized service provider immediately.

WARNING

DEEP FAT FRYERS

- ▶ Use extreme caution when moving a grease kettle or disposing of hot grease.

WARNING

OVENS

- ▶ **Use care when opening door** – Let hot air or steam escape before removing or replacing food.
- ▶ **Do not heat unopened food containers** – Build-up of pressure may cause the container to burst and result in injury.
- ▶ **Keep oven vent ducts unobstructed.**
- ▶ **Placement of oven racks** – Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating element in oven.

WARNING

SELF-CLEANING OVENS

- ▶ **Do not clean the door gasket** – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

- ▶ Do not use a protective coating to line the oven and do not use a commercial oven cleaner unless certified for use in a self-cleaning oven.
- ▶ Clean only parts listed in manual.
- ▶ Do not leave food or cooking utensils, etc., in an oven during the pyrolytic self-cleaning mode of operation.
- ▶ Please note that some pets or humans can be sensitive to the odors created during the self-cleaning process whether it is a manufacturing residue burn off or food. It is recommended that those potentially affected be removed from the kitchen area during the self-clean process.

WARNING

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns.

- ▶ During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN - Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.

- ▶ During and after use, do not touch, or let clothing, potholders, or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.

WARNING

VENTILATING HOODS

- ▶ Clean ventilating hoods frequently – Grease should not be allowed to accumulate on hood or filter.
- ▶ This appliance should not be installed with a ventilation system that directs air in a downward direction toward the appliance. This type of ventilation system may cause ignition and combustion problems with the appliance resulting in personal injury, property damage, or unintended operation. Ventilating systems that direct the air upwards do not have any restriction. An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range,



IMPORTANT SAFETY INSTRUCTIONS

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shall not be used in conjunction with a gas range unless the hood and range have been designed and tested in accordance with the Standard for Domestic Gas Ranges, ANSI Z21.1 • CSA 1.1, and listed by an independent testing laboratory for combination use.

- ▶ When flambéing foods under the hood, turn the fan on.

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil.

- ▶ Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.
- ▶ Aluminum foil linings may also trap heat, causing a fire hazard.

WARNING

IN CASE OF AN ELECTRICAL FAILURE

- ▶ If a gas control knob is turned ON and there is no electrical power to operate the electronic igniters on the burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the burner manually.
- ▶ To light the burners manually, carefully hold a lighted match to the burner ports and turn the gas control knob to **HI**. During a power failure, you can use the standard burners, but each must be lit with a match.
- ▶ Do not attempt to light an **XLO®** burner manually. These burners are equipped with the ExtraLow® feature and cannot be lit manually.

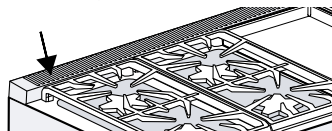
CAUTION

Do not store items of interest to children in cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

WARNING

Do not block or obstruct the flow of air through the ventilation openings. The vent is located at the back of the appliance. The vent needs to be unobstructed and open to

provide necessary airflow that is important for proper performance.



- ▶ Do not touch the vent area while the appliance is on and for several minutes after the appliance is off. Some parts of the vent and surrounding areas become hot enough to cause burns. Allow appliance sufficient time to cool before touching or cleaning vent areas.
- ▶ Do not position plastic or other heat-sensitive items on or near the vent. These items could melt or ignite.
- ▶ To provide proper ventilation of the range do not remove range feet.

WARNING

Do not allow meat probes or other utensils to come into contact with the heating elements.

WARNING

Do not use the grill plate accessory for cooking excessively fatty meats or products which promote flare-ups.

WARNING

When cooking fatty or oily foods on burners or the griddle, adjacent gas burners can ignite airborne fumes. Use caution to avoid burns.

NOTICE:

There is a possibility to discolor the back wall under certain cooking conditions.

WARNING

Storage in or on appliance – Flammable materials should not be stored in or near the appliance.

- ▶ DO NOT store or use corrosive chemicals, vapors, flammables, or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning will damage the appliance and could result in injury.

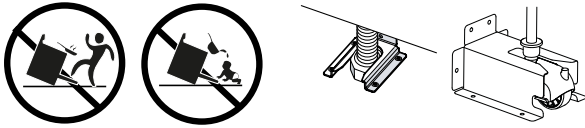


IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING

RISK OF TIPPING ON RANGES



- ▶ All ranges can tip and injury can result. To prevent accidental tipping of the range, attach it to the floor, wall, or cabinet by installing the anti-tip bracket supplied.
- ▶ A child or adult can tip the range over and be killed or seriously injured. Verify that the anti-tip bracket is securely installed. Ensure the anti-tip bracket is engaged when the range is moved.
- ▶ **DO NOT** operate the range without the anti-tip bracket in place. Failure to follow the instructions in this manual can result in death or serious burns to children and adults.
- ▶ If the range is moved for cleaning, service, or any other reason, ensure that the anti-tip bracket is properly reengaged when the range is pushed back into place. In the event of abnormal usage (such as a person standing, sitting, or leaning on an open door), failure to take this precaution can result in tipping of the range. Personal injury might result from spilled hot liquids or from the range itself.
- ▶ Check for proper installation and use of anti-tip bracket. Carefully tip range forward pulling from the back to ensure that the anti-tip bracket engages the range and prevents tip-over. Range should not move more than 1" (2.5 cm).

WARNING

Cooking with gas can release small amounts of certain by-products, such as carbon monoxide, benzene, formaldehyde, nitrogen oxides (including nitrogen dioxide), and particulate matter / soot. To minimize exposure to these substances:

- ▶ Always ensure proper ventilation by using an appropriate ventilation fan or hood vented to the outside and/or an open window.
- ▶ Always operate the unit according to the instructions in this manual.
- ▶ If applicable, the burners should be verified by a certified installer or agency to ensure proper combustion.

WARNING

Overheated materials can cause fire or burns and may produce potentially harmful smoke or fumes.

- ▶ To prevent overheating, turn ventilation hood ON when heating grease, fats or frying using medium to high heat settings.
- ▶ Avoid heating empty pots and pans.
- ▶ Do not allow pans to boil dry.
- ▶ Do not allow aluminum foil, plastic, paper, or cloth to come in contact with a hot surface element, burner, or grate.

WARNING

To avoid risk of fire, do not leave the cooktop unattended while in use. Unattended cooking can lead to fire hazards, property damage, and injury. Always supervise cooking, especially when using high heat with oils and fats. Boilovers may cause smoking and greasy spillovers may ignite.

1.4 Steam cooking

Follow these additional safety instructions when using a steam cooking mode.

CAUTION

The water in the evaporator dish is hot.

- ▶ Let the evaporator dish cool down before you clean the appliance.

WARNING

Hot steam may escape when the appliance door is opened. Steam is not visible at certain temperatures!

- ▶ Open the appliance door carefully during or after cooking.
- ▶ Do not stand too near or lean over the appliance when opening the appliance door.

The water in the oven cavity becomes very hot during cooking.

- ▶ **DO NOT** clean the appliance immediately after switching it off.
- ▶ Wait until the appliance has cooled down. Hot steam can leak during operation.
- ▶ Do not touch the ventilation openings.
- ▶ Keep children away.

Hot liquid may spill over the sides of cooking accessories when they are removed from the oven cavity.

- ▶ Carefully remove cooking accessories with oven mitts.



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

CAUTION

The steam oven bottom and the evaporator dish must always remain clear.

- ▶ Always place ovenware on the rack or in the perforated cooking pan.

1.5 Induction module

WARNING

Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface since they can get hot.

After each use, turn off the cooking zone using the control knob. **DO NOT** rely on the pan detection feature to turn off the cooking zones when you remove the pans.

WARNING

Do Not Cook on a Broken Cooktop - If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.

- ▶ Contact an authorized service provider immediately.

Electromagnetic interference

WARNING

This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by

- ▶ Relocating the receiving antenna of the radio or television.
- ▶ Increasing the distance between the cooktop and the receiver.
- ▶ Connecting the receiver into an outlet different than the cooktop.
- ▶ It is the user's responsibility to correct any interference.

CAUTION

Persons with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use.

- ▶ Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.

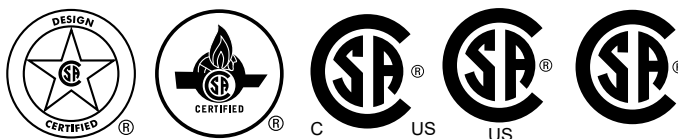
1.6 Remote operation

CAUTION

This appliance may be configurable to allow remote operation at any time.

- ▶ Do not store any flammable materials or temperature sensitive items inside, on top or near surface units of the appliance.

1.7 Requirements and standards



- The appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electrical Code, CSA C22.1.
- Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.
- Installation of appliances designed for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or with local codes where applicable.
- Installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the ANSI A119.5 Park Model Recreational Vehicle Standard.
- See the Installation Instructions for electrical requirements, grounding instructions and clearance to combustible material requirements.
- Service should only be done by an authorized service provider.
- It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations.

1.8 Gas requirements

Natural gas w.c.

Minimum	7" (17.4 mbar)
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IMPORTANT SAFETY INSTRUCTIONS

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Maximum	14" (34.9 mbar)
LP gas w.c.	
Minimum	11" (27.4 mbar)
Maximum	14" (34.9 mbar)

- A manual valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- In the event a burner goes out and gas escapes, open a window or a door. **DO NOT** attempt to use the appliance until the gas has had time to dissipate. Wait at least 5 minutes before using the appliance.
- The maximum depth of cabinets installed above cooking surface must be 13" (330 mm).

For Massachusetts installations:

- Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.
- Shut-off valve must be a "T" handle gas cock.
- Flexible gas connector must not be longer than 36" (914 mm).

1.9 State of California Proposition 65 Warnings

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

STATE OF CALIFORNIA PROPOSITION 65 WARNING:



WARNING

Cancer and Reproductive Harm - www.P65Warnings.ca.gov

2 Preventing material damage

2.1 Preventing oven cavity damage

NOTICE:

The presence of objects on the oven cavity bottom will cause heat to build up. The baking and roasting times will no longer be correct and the enamel will be damaged.

- ▶ Do not cover the oven cavity bottom with any sort of foil or greaseproof paper.
- ▶ Do not place accessories on the oven cavity bottom.
- ▶ Keep the oven cavity bottom and the evaporator dish clear.

Do not allow aluminum foil in the oven cavity to come into contact with the door glass, it could cause permanent discoloration.

Never pour water into the oven cavity when it is still hot.

Never place cookware containing water on the oven cavity bottom.

The prolonged presence of moisture in the appliance cavity leads to corrosion.

- ▶ Allow the appliance cavity to dry after use.
- ▶ Do not keep moist food in the appliance cavity for a long time with the door closed.
- ▶ Do not store food in the appliance cavity.

Leaving the appliance to cool down with the door open will damage the front of neighboring kitchen units over time.

- ▶ Always allow the appliance cavity to cool down with the door closed after cooking at high temperatures. Only leave the appliance cavity to dry with the door open if a lot of moisture was produced during operation.

Fruit juice dripping from the baking tray leaves stains that cannot be removed.

- ▶ When baking very juicy fruit pies, do not pack too much on the baking tray.

If the seal is very dirty, the appliance door will not close properly when the appliance is in operation. This may damage the front of adjacent kitchen units.

- ▶ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.

- ▶ Do not place or hang objects on the appliance door.
- ▶ Do not place cookware or accessories on the appliance door.

With certain models, accessories may scratch the door glass when closing the appliance door.

- ▶ Always push accessories fully into the appliance cavity.

Carrying the appliance by the door handle could break it. The door handle cannot support the weight of the appliance.

- ▶ Do not carry or hold the appliance by the door handle.

Steam oven

NOTICE:

Improper cleaning can cause corrosion in the oven cavity.

- ▶ Follow the cleaning recommendations.

- ▶ After the oven has cooled down, remove the dirt from the oven cavity.

- ▶ Completely wipe out any type of cleaning solution in order to prevent damage to the coating.

If there is water on the oven cavity bottom when operating the appliance, this will damage the enamel.

- ▶ Do not use the appliance if there is water on the oven cavity bottom.
- ▶ Wipe away any water on the oven cavity bottom before operation.

Using cookware with rust spots may cause corrosion in the oven cavity. Even the smallest spots of rust can cause corrosion.

- ▶ Do not use cookware with rust spots.

Silicone bakeware is not suitable for combined operation with steam.

- ▶ Cookware must be heat- and steam-resistant.

Dripping liquids make the oven cavity bottom dirty.

- ▶ When steaming with a perforated cooking container, always place the baking tray or the unperforated cooking container underneath.

Pouring hot water in the water tank may damage the pump.

- ▶ Only fill the water tank with cold water.

If descaling solution comes into contact with the control panel or other delicate surfaces, it will damage them.

- ▶ Remove descaling solution immediately with water.

Cleaning the water tank in the dishwasher will damage it.

- ▶ Do not clean the water tank in the dishwasher.
- ▶ Clean the water tank with a soft cloth and standard washing-up liquid.

The steam oven cavity is made of high quality stainless steel. Improper care may result in corrosion of the steam oven cavity.

- ▶ Remove food residue and spills from the cavity immediately after the steam oven has cooled down
- ▶ Follow the care and cleaning instructions provided in this manual.

2.2 Preventing cooktop damage

NOTICE:

OPERATIONAL FAULT.

- ▶ Always turn the control knob to the **OFF** position when the appliance is not being used.

Cookware with rough bottoms scratch the glass ceramic surface.

- ▶ Check the bottom of the cookware before setting it down.

Salt, sugar or grains of sand scratch the glass ceramic surface.

- ▶ Never use the cooktop as a working surface or for setting things down.

Overheating can damage the cookware.

- ▶ Do not heat empty pots or pans.

Hot cookware can cause the electronics to overheat.

- ▶ Never set down hot pans and pots on the control panel or the cooktop frame.

When hard or sharp objects fall on the cooktop, they can cause damage.

- ▶ Do not let hard or pointed objects fall on the cooktop. Aluminum foil and plastic melt on hot burners.
- ▶ Do not let aluminum foil or plastic come into contact with hot burners.

Unsuitable cleaning agents can cause shimmering metallic discolorations on the glass ceramic surface.

- ▶ Refer to the cleaning recommendations in this manual.

A build-up of heat may damage the appliance.

- ▶ Never cover the cooktop, for example with aluminum foil or oven protectors.
- ▶ Do not place roasters, frying pans or grill stones on more than one burner at a time.
- ▶ Only use the accessories specified.

Acidic liquids such as lemon juice or vinegar may damage the surface finish of the appliance.

- ▶ Remove spilled liquids immediately. Use caution while the burners are still hot.

Heat may cause damage to adjacent appliances or furniture. If the appliance is in operation for an extended period, heat and moisture will be generated. Additional ventilation is required.

- ▶ Open the window or switch on an extractor hood that discharges the extracted air and moisture outside the building.

3 Environmental protection and energy-saving

3.1 Disposal of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

3.2 Saving energy when using the oven

If you follow these tips, your appliance consumes less energy.

Only preheat the appliance if the recipe or the recommended settings tell you to do so.

- ✓ Not preheating the appliance can reduce the energy used.

Use dark-colored, black-coated or enameled baking pans.

- ✓ These types of baking pans absorb the heat particularly well.

Open the appliance door as little as possible during operation.

- ✓ This will maintain the temperature in the appliance cavity and eliminate the need for the appliance to reheat.

When baking multiple dishes, do so in succession or at the same time.

- ✓ The oven cavity is heated after baking the first dish. This reduces the baking time for the second dish.

If the cooking time is relatively long, you can switch the appliance off 10 minutes before the cooking time ends.

- ✓ There will be enough residual heat to finish cooking the dish.

Remove any accessories that are not being used from the oven cavity.

- ✓ An extra pan without food affects the browning and cooking.

Allow frozen food to defrost before cooking.

- ✓ This will save the energy that would otherwise be required to defrost it.

3.3 Saving energy when using the cooktop

If you follow these tips, your appliance consumes less energy.

Select a cookware diameter that matches the burner.

Center the cookware on the burner.

Select cookware with a base diameter that matches the cooking zone. Center the cookware on the cooking zone.

Tip: Cookware manufacturers usually state the top diameter of the cookware. The diameter of the cookware base is usually smaller.

- ✓ The energy is targeted at the cookware.
If you use cookware that is too small, energy is wasted.
If the cookware is too large, much energy is used to heat up the cookware.

Close cookware with a fitting lid.

- ✓ Cooking without a lid consumes more energy.

Only lift the lid when necessary.

- ✓ If you lift the lid, a lot of energy can escape.

Use a glass lid.

- ✓ If you use a glass lid, you can look inside the cookware without lifting the lid.

Use cookware with a solid flat bottom.

- ✓ Curved cookware bases increase energy consumption.

Use a cookware size that matches the amount of food you want to cook.

- ✓ Cookware with little content consumes a lot of energy.

Cook with a small amount of water.

- ✓ More water requires more energy to heat it up.

Select a lower power level as soon as possible. Select a suitable power level to continue cooking.

- ✓ For ongoing cooking a lower power level is sufficient.

4 Familiarizing yourself with your appliance

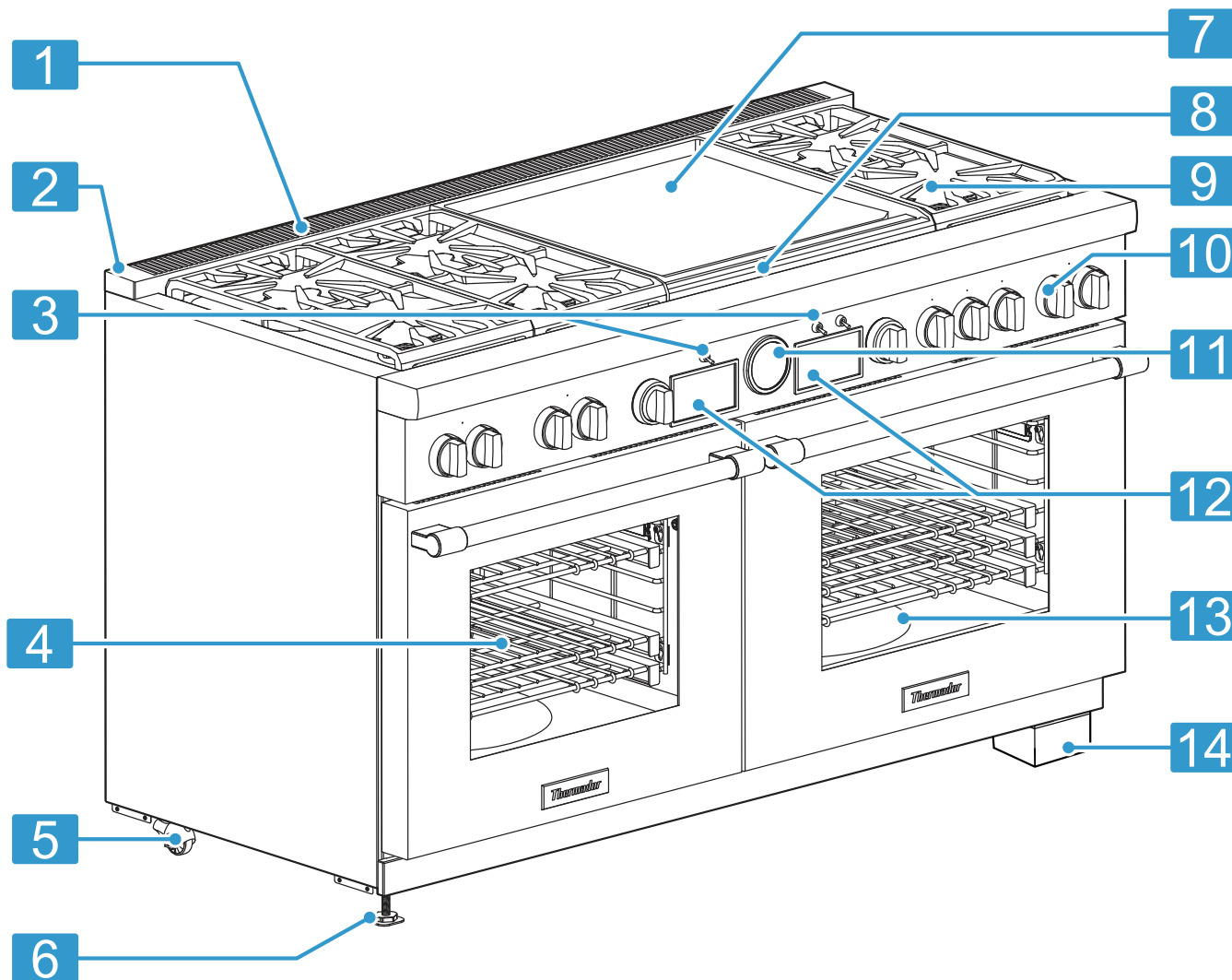
This Use and Care Guide covers several models. Your model may have some but not all of the features listed.

4.1 Appliance

Here you can find an overview of the parts of your appliance.

Note: The graphics are representative. Your appliance may have different graphic or design appearances.

Model shown is 60" double oven with 6 burners with a griddle option.

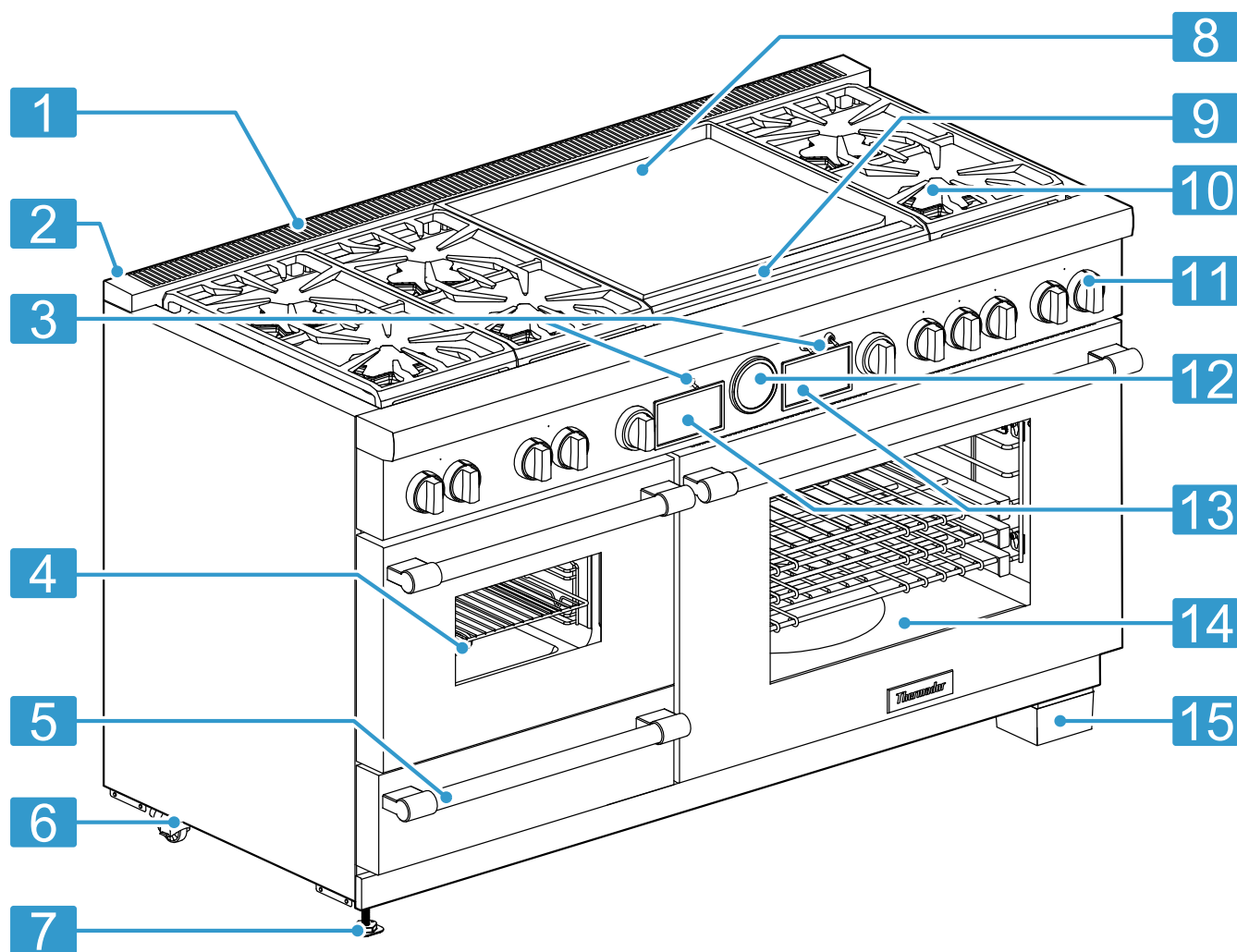


- | | |
|---|---|
| 1 | Rear vent trim/oven vent |
| 2 | Island trim included or low backguard ordered separately
See Installation Guide concerning spacing behind the range when using the range with the island trim. |
| 3 | Light switch |
| 4 | Secondary oven |
| 5 | Range casters (60" models only) |
| 6 | Range feet |

- | | |
|----|--|
| 7 | Griddle option
Options vary depending on model. |
| 8 | Griddle tray (electric griddle option) |
| 9 | STAR® burners and burner grates |
| 10 | Control knobs |
| 11 | Temperature gauge |
| 12 | Oven display |
| 13 | Main oven |

- 14** Leg covers
Pro Grand® models only. If additional leg covers are required, you can order them from Customer Service at no charge for up to one year after delivery date of the appliance.

The model shown is 60" steam oven with 6 burners and a griddle option.



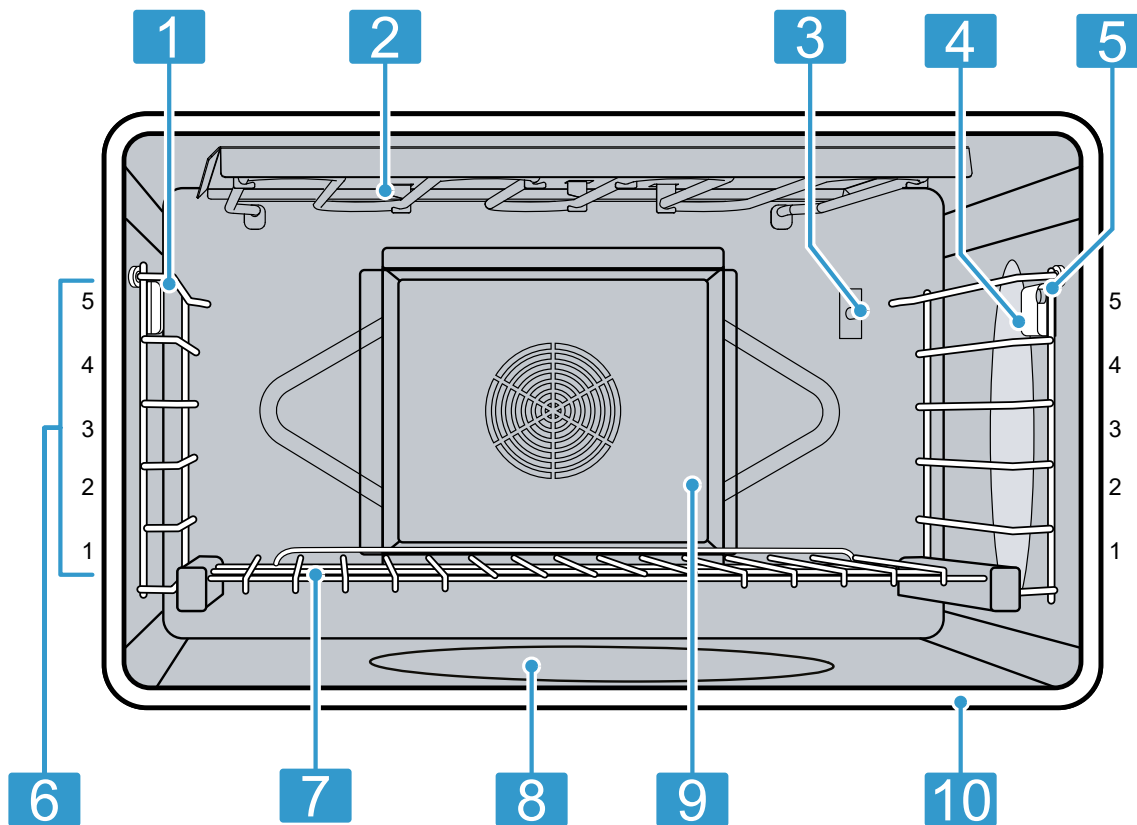
- 1** Rear vent trim/oven vent
- 2** Island trim included or low backguard ordered separately
See Installation Guide concerning spacing behind the range when using the range with the island trim.
- 3** Light switch
- 4** Steam oven
- 5** Warming drawer
- 6** Range casters (60" models only)
- 7** Range feet
- 8** Griddle option
Options vary depending on model.

- 9** Griddle tray (electric griddle option)
- 10** STAR® burners and burner grates
- 11** Control knobs
- 12** Temperature gauge
- 13** Oven display
- 14** Main oven
- 15** Leg covers
Pro Grand® models only. If additional leg covers are required, you can order them from Customer Service at no charge for up to one year after delivery date of the appliance.

4.2 Oven cavities and warming drawer interior

Here you can find information about the features of the oven and warming drawer cavities.

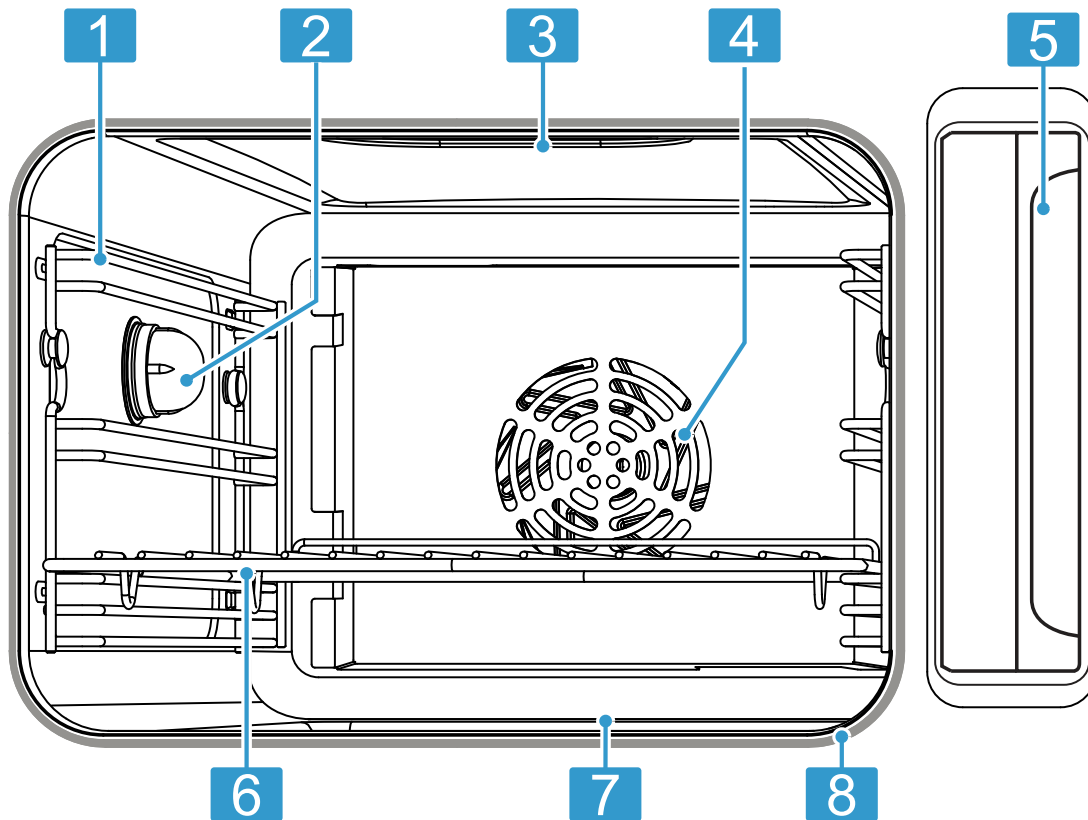
Oven cavities



1	Oven rails
2	Broil element
3	Oven thermostat
4	Oven light
5	Socket for meat probe

6	Rack positions
7	Oven racks
8	Bake element, hidden
9	Convection fan cover
10	Door gasket

Steam oven cavity



1 Oven rails

2 Oven light

3 Steam vent

4 Convection fan cover

5 Water tank

6 Oven rack

7 Evaporator dish

8 Door seal

1 Warming drawer
Heating element hidden underneath

Oven vent

Warm air may be released from the oven vent before, during and after cooking. It is normal to see steam escaping from the vent, and condensation may collect in this area. This area may be warm when the oven is in use.

⚠ CAUTION

The oven vents are important for air circulation. Covering the oven vents will cause the oven to overheat. Refer to the appliance overview for the location of the oven vents.

→ "Appliance", Page 14

► Do not obstruct oven vents.

Convection fan

The convection fan operates during all convection modes. When the oven is operating in a convection mode, the fan turns off automatically when the door is opened. The convection fan may also run during self-clean.

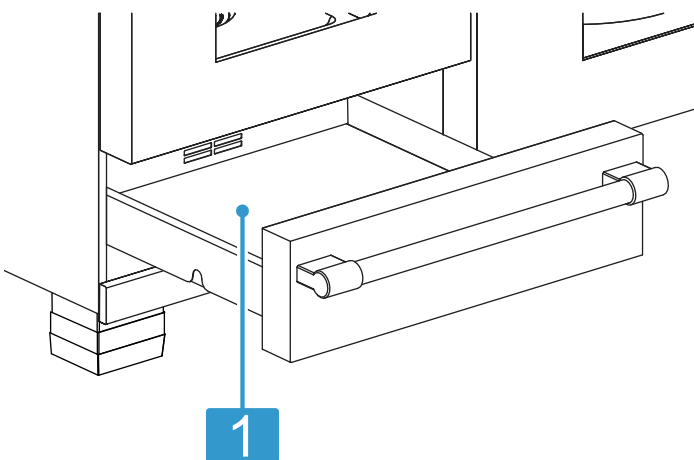
Cooling fan

The cooling fan runs during all cooking modes. The fan can be heard when it is running, and warm air may be felt as it is released from the appliance vent. The fan may also run after the appliance is off.

Oven light

Your appliance is equipped with an oven light.

Warming drawer



1

To turn the oven light on or off, flip the light switch on the oven control panel up or down.

Panel light (Pro Grand® models only)

To turn the panel light on or off, flip the light switch on the oven control panel up or down.

Temperature gauge (Pro Grand® models only)

The needle of the gauge points to the selected temperature and is for reference only. It does not reflect the actual temperature of the oven.

4.3 Oven controls

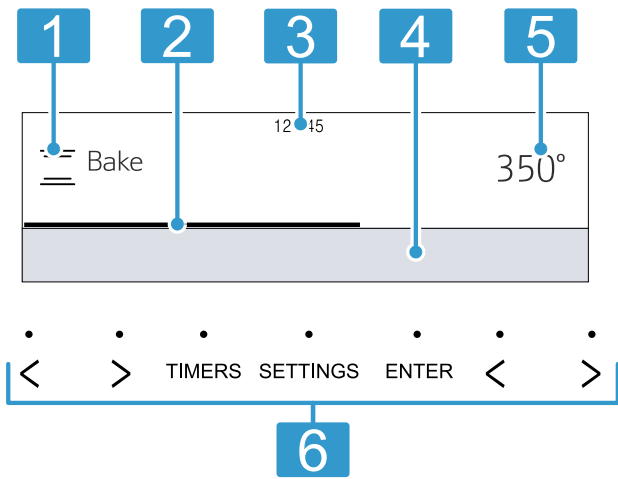
Depending on model, the control elements for each oven cavity may include a dual-function knob or two separate knobs for mode and temperature selection and an oven display with touch keys.

Operating the dual function control knob

For some ranges you can set the heating mode and temperature for the oven cavity with the same control knob.

- 1. Turn the settings ring around the control knob to set the heating mode.
- 2. Turn the control knob to set the temperature.

Oven display



- | | |
|---|---|
| 1 | Operating mode
Currently selected heating mode or function |
| 2 | Progress bar
Fills up to indicate progress, e.g. for <ul style="list-style-type: none">■ preheating■ meat probe temperature |

- | | |
|---|--|
| 3 | Clock
Displays the time of day during all operating modes |
| 4 | Information area
Displays instructions or information |
| 5 | Mode setting
Heating mode settings, e.g. temperature |
| 6 | Touch keys |

Oven touch keys

Here you can find information on the basic operating features of your oven.

Touch key	Function
< >	Navigate through display options
TIMERS	Enter the timer menu
SETTINGS	Access the basic settings
ENTER	Confirm entered values / Start heating mode

4.4 Rangetop control knobs

The icon next to each control knob shows the layout of the rangetop. The black section shows which burner the control knob is designated to. Depending on model and functions, the control knobs may have the following markings:

Position	Setting
OFF	Burner or cooking zone turned off
Burners	
⚡	Ignition
HI	Highest standard heat setting
LO	Lowest standard heat setting
XLO	ExtraLow®
XHI	PowerBoost®
Induction zone	
1 - 9	Power levels
⏸	HeatShift®
⊕	Liberty® cooking zone
XHI	PowerBoost®
Electric griddle	
LO - HI	Temperature setting

4.5 Oven heating modes and functions

Check here to see which oven modes are available for the main oven and the auxiliary oven, if equipped.

Note: This Use and Care Guide covers several models. Your model may have some but not all of the features listed.

Mode	Definitions and recommendations	Main oven	Secondary oven	Steam oven
BAKE	Cooks with dry, heated air. Use for a variety of foods, such as cakes, cookies, pastries, quick breads, quiche and casseroles.	+	+	—
CONV BAKE	Similar to bake, but air is circulated by a fan at the back of the oven. Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads.	+	+	—
TRUE CONV	For main oven: ■ Cooks with heat from a third element at the back of the oven. The heat is circulated throughout the oven by the convection fan. ■ Well suited for cooking individual serving-sized foods such as cookies and pastries. For steam oven: ■ Operates as a convection oven, with no steam. ■ Use for moist cakes, sponge cakes and browning meat.	+	—	+
BROIL	Uses intense heat radiated from the upper element. Use for tender cuts of meat, 1" (2.5 cm) or less, poultry, browning bread and casseroles.	+	+	—
CONV BROIL	Combines intense heat from the upper element with fan circulation. Tender cuts of meat, more than 1" (2.5 cm), poultry and fish. Not for browning.	+	+	—
PROOF	Use for raising yeast dough and sourdough.	—	+	+
ROAST	Uses a more intense heat for browning of the exterior. Best suited for meats, poultry, less tender cuts of meats and roasting vegetables.	+	+	—
CONV ROAST	Uses lower and more intense heat from the upper element than convection bake with air circulated by a fan. Use for tender cuts of meat and poultry and roasting vegetables. Meats are more juicy and moist than results with roast mode.	+	+	—
SABBATH	This cooking mode is for assisting the user for compliance to Sabbath principles.	+	+	+
KEEP WARM	Maintains a low temperature in order to keep food hot. Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads.	—	+	—
SELF CLEAN	The oven reaches a high temperature to burn off food soil.	+	+	—
REMOTE START	Allows you to start, pause, and abort oven programs remotely via the Home Connect® app on a mobile device.	+	—	—
FAST PREHEAT	A symbol is displayed when fast preheating is activated.	+	+	+

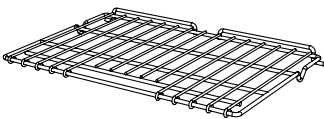
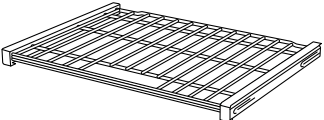
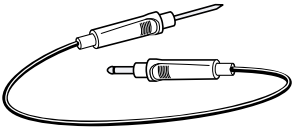
Mode	Definitions and recommendations	Main oven	Secondary oven	Steam oven
PROBE	Appears when a probe is detected.	+	+	—
KITCHEN TIMER	The kitchen timer runs independently of the other appliance functions.	+	+	+
OVEN TIMER	Allows you to set a cook timer. Shows the amount of time that the oven mode will run before turning off automatically.	+	+	+
END TIME	Used when delaying the start of a timed oven mode. Shows the time of day that the oven mode will automatically end.	+	+	+
PANEL LOCK	Prevents the oven from being turned on or its settings from being changed accidentally.	+	+	+
DOOR LOCK	Symbol is displayed during and after the self-clean mode when the door is locked.	+	+	—
REMOTE SERVICE	Symbol is displayed if Customer Service is connected during remote access.	+	—	—
SETTINGS	Press to access the basic settings.	+	—	+
HOME CONNECT	Remotely control your appliance with a quick click or voice command.	+	—	—
DRAWER	The warming drawer will keep hot, cooked foods at serving temperature.	—	—	+
STEAM	Steams vegetables, fish, and side dishes; extracts juices.	—	—	+
DESCALE	Runs at specific intervals to ensure that the appliance continues to operate properly.	—	—	+
STEAM CLEAN	Uses steam to help dissolve food residue and spills in the oven. Residue and spills can be easily removed afterward.	—	—	+
STEAM CONV	Combines steam and convection oven modes. Meat, soufflés and baked goods.	—	—	+
REHEAT	Gently reheats cooked foods in plated dishes and baked dishes.	—	—	+
DEFROST	Defrosts fruits, vegetables, meats and fish for cooking or serving.	—	—	+
SLOW COOK	Slowly roasts meats so they remain very tender.	—	—	+
STEAM PROGRAMS	Automatic steam cooking programs.	—	—	+

5 Accessories

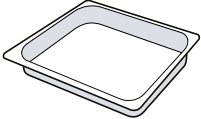
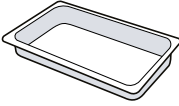
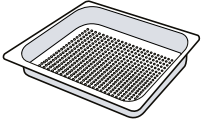
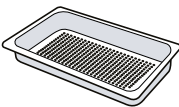
Only use original accessories. These are designed especially for your appliance.

The accessories supplied may differ depending on the appliance model.

5.1 Accessories included - conventional oven

Accessories		Use
Wire rack		- These racks can be used for most cooking. - You can use multiple racks at the same time. Note: Do not clean using the SELF CLEAN function.
Telescopic rack		Use with heavier dishes to make placement into the oven easier. Note: Do not clean using the SELF CLEAN function.
Meat probe		The meat probe can be used to determine the internal temperature of many foods, especially meats and poultry. Notes - Do not clean using the SELF CLEAN function. - Do not clean in the dishwasher.

5.2 Accessories included - steam oven

Accessories		Use
Wire rack		- Use for support during cooking. - Place meats on the wire rack with the baking pan underneath and insert both together into one level.
Baking pan, full-size		1 5/8" (40 mm) deep - Ideal for baking cakes and catching dripping liquid when steaming.
Baking pan, half-size		1 5/8" (40 mm) deep - Use for smaller quantities and for rice and cereals.
Perforated baking pan, full-size		1 5/8" (40 mm) deep - Ideal for steaming fish or large quantities of vegetables, extracting juice from berries, and much more.
Perforated baking pan, half-size		1 5/8" (40 mm) deep - Ideal for steaming fish or vegetables, extracting juice from berries, and much more.

5.3 Other accessories

You can purchase other accessories from our Customer Service, specialist retailers or online.

You will find a comprehensive range of products for your appliance in our brochures and online:

www.thermador.com

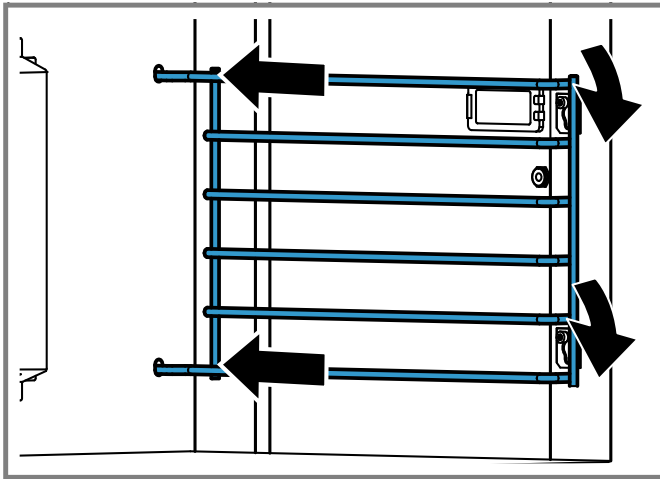
Accessories are appliance-specific. When purchasing, always check for compatibility with your appliance model number (E-Nr).

You can find out which accessories are available for your appliance in our online shop or from our Customer Service.

5.4 Installing the rack guides

1. Push the two rails in the holes in the back of the oven cavity.
2. Slide the guide's key slots over the shoulder bolts.

3. Press down on the front of the rack guide.

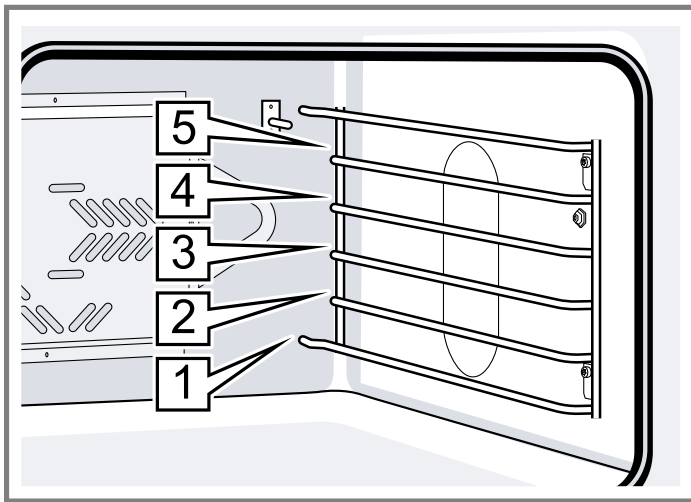


Removing the rack guides

1. Press up on the front of the rack guide to clear the heads of the two shoulder bolts.
2. Pull out the rack guide towards the front.

5.5 Rack positions

Your oven has 5 rack positions. The rack positions are counted from bottom to top. Use rack positions 1 through 5 only. DO NOT attempt to use the top guide to support an oven rack, it may tip.



Refer to our recommendations for selecting the suitable rack position.

5.6 Safe use of oven racks

For your safety, follow these recommendations on how to use the oven racks correctly.

⚠ CAUTION

Placement of Oven Racks - Always place oven racks in desired location while oven is cool. If the rack must be moved while the oven is hot, do not let potholders contact the hot heating elements in the oven. Use caution when removing oven racks from the lowest rack position to avoid contact with the hot oven door.

⚠ CAUTION

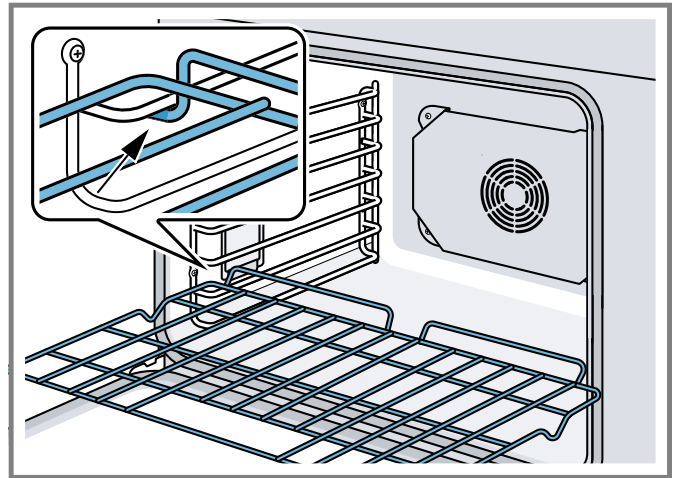
To avoid possible injury or damage to the appliance, ensure oven rack is installed exactly per installation instructions and not backwards or upside down. Do not slide any accessories between the rack positions, or they may tip.

5.7 Inserting the wire rack

The wire rack can be used in the conventional oven on level 1 to 5.

Requirement: You have read the recommendation on → "Safe use of oven racks", Page 22.

1. Grasp the rack firmly on both sides.
2. Tilt the rack up to allow the stop into rack guide.



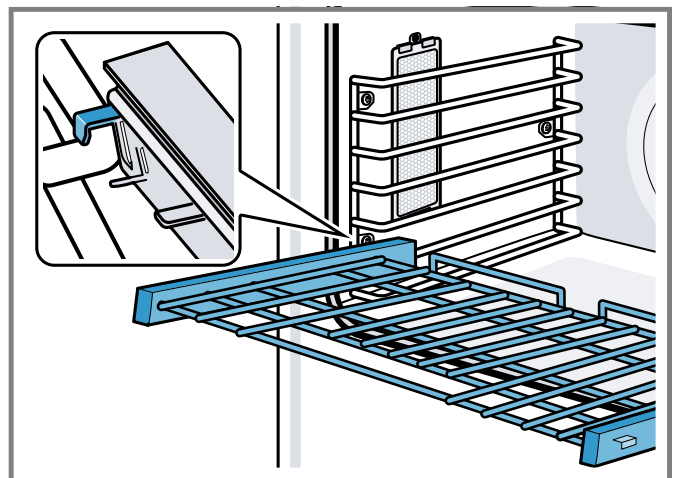
3. Bring the rack to a horizontal position and push it in the rest of the way.

The rack should be straight and flat, not crooked.

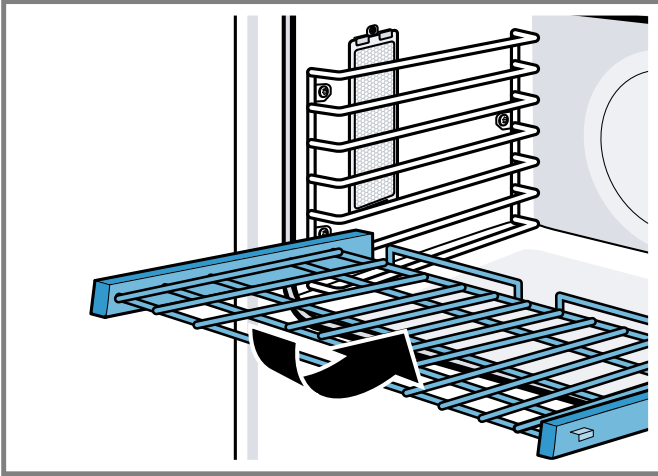
5.8 Installing the Full Access® racks

Requirement: You have read the recommendation on → "Safe use of oven racks", Page 22.

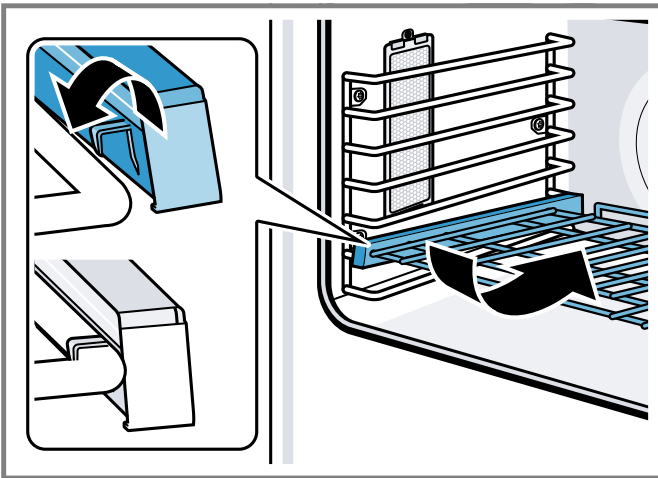
1. Hold the telescopic rack at a slight angle and engage the rear hooks in the oven rails on both sides of the oven cavity.



2. Hold the rack straight to allow the second tab to rest over the oven rail.
3. Push the rack in until it is even with the front hooks.



4. Lift the rack up to lock the last hook into place.



5. Push the rack in completely.
6. Make sure that the front hooks of the telescopic rack engage in the oven rails.

6 Before using for the first time

Carry out these steps before using your appliance.

- The appliance must be properly installed by a qualified service provider before use.
- Read and understand all safety precautions → *Page 4* and information in the Use and Care Guide prior to operating.
- Download the Home Connect® (America) app to remotely control your appliance, get cooking inspiration, and access service tips and support.
- This Use and Care Guide covers several models. Not all features are available on all models.

6.1 Start-up settings

After the appliance has been connected to the power supply, you are prompted to set some basic settings to ensure you can use your appliance conveniently and safely.

Requirement: All oven control knobs are turned to **OFF**.

1. Connect the appliance to the power supply.
 - ✓ The basic settings open automatically.
2. Select a setting with the left < or >.
3. Change the desired option with the right < or >.
4. Press **ENTER** to confirm the selection or **SETTINGS** to discard the changes.
 - ✓ The screen changes to standby mode.

Note: You can access the settings at any time by pressing **SETTINGS** while the appliance is in standby mode. All oven knobs must be turned to **OFF** to access the settings.

6.2 Cleaning the appliance before using it for the first time

Clean the oven cavity and accessories before using the appliance to prepare food for the first time.

1. Remove all packaging materials from the oven cavity. For models with two ovens check both oven cavities.
2. Before heating the appliance, wipe the smooth surfaces in the oven cavity with a soft, damp cloth and dry.
3. Keep the room ventilated while the appliance is heating.
4. Before using an oven cavity, heat it once while it is empty.

Heating up the convection oven with a conventional heating mode:

- Set the oven to **CONV BAKE** at 450°F (230°C) for 20 to 30 minutes.
- Then set the oven to **BROIL** for 20 to 30 minutes.

Heating up the convection oven with the self-clean function (if equipped):

- Remove oven racks.
- Set the oven to **SELF CLEAN**.

Heating up the steam oven:

- Fill and slide in the water tank.
- Turn the mode knob to **STEAM** and press **ENTER**.
- Press the right < or > and set the cooking time for 20 minutes.
- Once completed, leave the door cracked open until the oven cools.

Note: Initial cleaning will also calibrate the steam oven to the air pressure at your location. Calibration produces more steam than ordinary use.

5. Wait until the oven cavity has cooled off.
6. Clean the smooth surfaces with soapy water and a dish cloth.
7. Wash the accessories thoroughly with soapy water and a cloth and rinse well.

8. If equipped, heat up the electric griddle for about 10 minutes to eliminate manufacturing residues and smells. Let cool and wash with warm soapy water and rinse well.

Note: There may be a slight odor during first uses. This is normal and will disappear.

6.3 Burner cap placement

The burner caps must be properly placed for the cooktop to function properly.

If the burner cap is not properly placed, one or more of the following may occur:

- Burner flames are too high
- Flames shoot out of the burners
- Stainless steel discolorations
- Burners do not ignite
- Burner flames light unevenly
- Burner emits gas odor

⚠ WARNING

To prevent flare-ups do not use the cooktop without all burner caps and all burner grates properly positioned.

⚠ CAUTION

To prevent burns, do not touch burner caps or grates while hot.

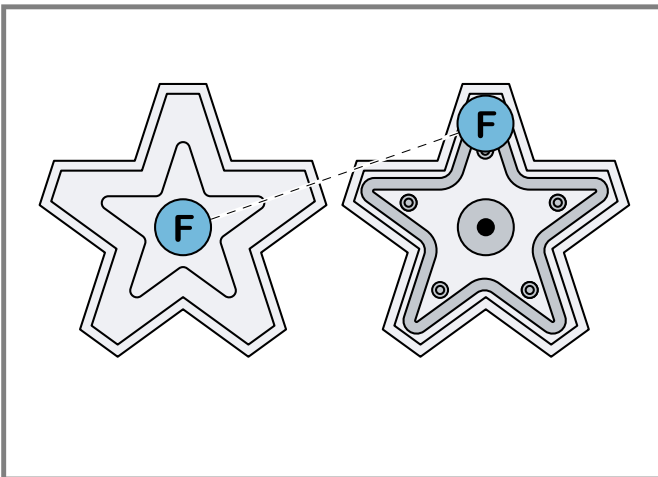
- ▶ Turn the cooktop off and allow the burners to cool.

Your rangetop has sealed STAR® burners. There are no burner parts under the rangetop to clean, disassemble or adjust.

Placing the burner caps

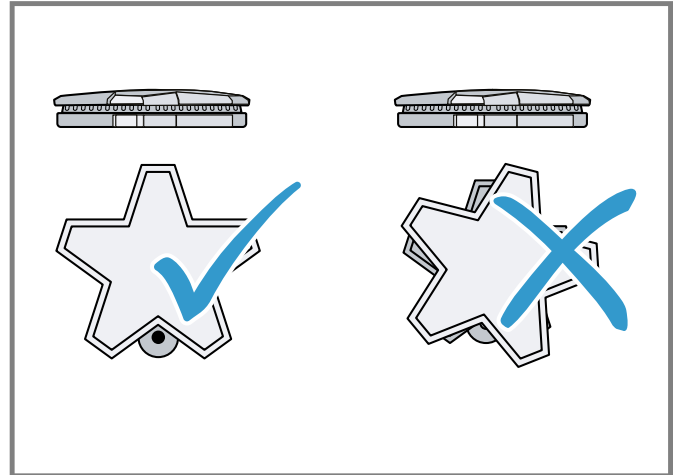
Each cap has a letter (B, D, or F) cast in the underside of the cap that corresponds to a letter (B, D, or F) cast in the burner base that is attached to the appliance.

1. Place each burner cap on its correct burner base per its corresponding letter designation.



2. Place the burner cap gently on top of base so that the prongs of the burner base fit snugly into the groove of the burner cap.

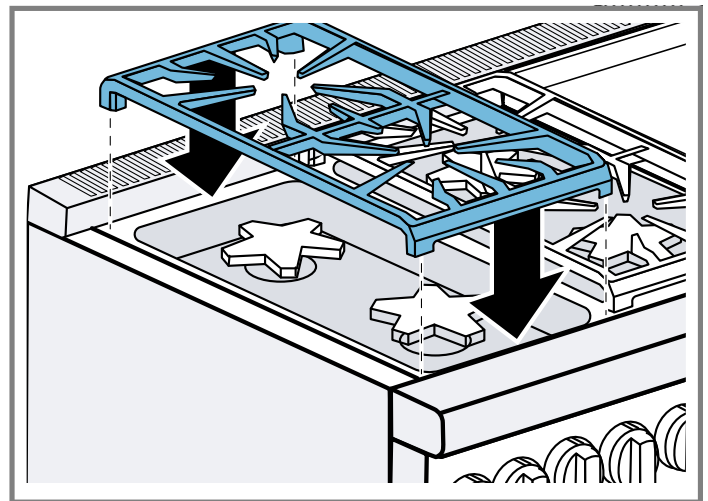
3. Check each burner to make sure there is no gap between the burner cap and burner base.
 - Gently try to move the burner caps from side to side to check if the caps are properly placed on the burner bases.
 - When properly placed, each burner cap rests flat on top of its burner base, and completely covers the star-shape of the burner base when viewed from the top.



6.4 Placing the burner grates

For proper combustion do not use the rangetop without the burner grates in place.

1. Place the burner grates flat-side down and align them into the rangetop recess.
2. The burner grates should rest flush against each other and against the sides of the recess.



6.5 Register your appliance

- ▶ Register your Thermador product to access your product related information. For product registration information see
→ "Customer Service", Page 58.

7 Rangetop operation

Here you will find out everything you need to know about operating your rangetop.

7.1 Turning on a burner

⚠ CAUTION

DO NOT touch the burners when the igniters are sparking.

⚠ WARNING

Escaping gas can ignite.

- ▶ If the burner does not turn on after 15 seconds, turn off the control knob and open the door or window in the room. Wait at least 1 minute before igniting the burner again.

1. Press in on the knob and turn it counter-clockwise to **⚡**.
2. Rotate the knob to any flame setting between **HI** and **LO**.

Note: There is a slight sound associated with gas combustion and ignition. This is a normal condition.

Turning off a burner

- ▶ Turn the control knob clockwise to **OFF**.

7.2 Automatic re-ignition

Each burner has its own electronic igniter that sparks when the burner is turned on. Each burner should light in four seconds or less.

- If a burner does not light, check to see that the cap is positioned correctly on the base.
- If one or more burners blow out, the electronic igniter automatically activates to re-light the flame. Do not touch the burners when the igniters are active.
- For flame height verification and adjustment instructions, refer to the Installation Guide included with the appliance.

7.3 In case of a power failure

⚠ WARNING

In the event of a power failure, turn all knobs to the **OFF** position. Only the burners that are not equipped with the ExtraLow® feature can be lit manually.

- ▶ Refer to the instructions **IN CASE OF AN ELECTRICAL FAILURE** listed in the **IMPORTANT SAFETY INSTRUCTIONS**. → Page 7

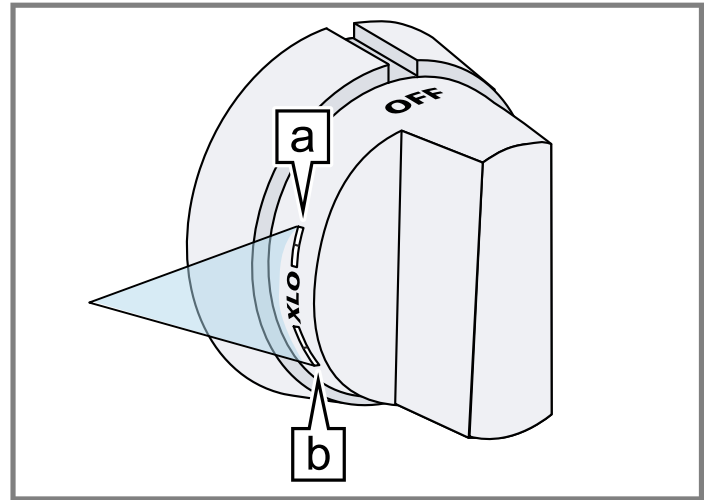
7.6 Recommended cooking settings

Food	Start setting	Finish setting standard burner	Finish setting ExtraLow® burner
Melting chocolate	XLO: May be stirred to hasten melting		XLO: Allow 10 - 15 minutes to melt

7.4 ExtraLow® feature

The **XLO** feature cycles the burner flame on and off in various increments to maintain a very low temperature. The 60-second revolution (as low as 10 seconds on and 50 seconds off) allows you to keep your food warm with less stirring than a conventional burner on a simmer. To vary the amount of **XLO** heat to suit the food and quantity, you can set the control knob anywhere within the **XLO** range marked on the knob.

When on simmer, the **XLO STAR®** burners will have a slightly higher flame than the simmer on the standard **STAR®** burners. This operation is normal.



Knob position	ExtraLow® level
a	Lowest ExtraLow® setting The flame cycles on for approximately 10 seconds and off for 50 seconds of each minute.
b	Highest ExtraLow® setting The flame cycles on for approximately 50 seconds and off for 10 seconds of each minute.

7.5 PowerBoost® feature

With this feature you can quickly boil water, sear steaks or stir-fry vegetables.

To use PowerBoost® turn the control knob to **XHI**.

To turn off PowerBoost® turn the control knob to a different power level.

Food	Start setting	Finish setting standard burner	Finish setting ExtraLow® burner
Tomato base sauce	MED HI: Cook meat/ vegetables, follow recipe	LO: To maintain simmer	XLO: Simmer to thicken sauce, uncovered

8 Electric griddle

8.1 Operating the electric griddle

NOTICE:

DO NOT heat cookware on the griddle surface.
Take care to avoid scratching or gouging the surface.

- ▶ DO NOT cut food directly on the griddle plate.
 - ▶ DO NOT use metal utensils.
 - ▶ Use plastic or wood utensils.
1. Press and turn the griddle knob clockwise to the desired temperature.
 2. Preheat the griddle.
 3. Add butter, margarine, oil or shortening if desired.
 4. Clean the grease tray after every use.

8.2 Seasoning the griddle plate

Seasoning is a process by which a layer of animal fat or vegetable oil is applied and baked into the cookware. If the griddle plate seems to lose its non-stick abilities over time, seasoning can help regain the griddle's non-stick properties.

Note: The 24" griddle plate is too wide to fit in the oven cavity. Follow the instructions in this section if your appliance has a 12" griddle plate.

1. The griddle plate must be clean and all residue removed before the griddle plate is seasoned.
 - Before seasoning or re-seasoning your griddle plate, buff off any residue with a mixture of coarse salt and a small amount of white vinegar.
 - Rinse well with clean water.
 - Dry the griddle plate thoroughly.
2. Use a paper towel to apply a thin, even coating of lard, shortening, or olive oil to the griddle surface.
3. Bake the griddle plate in the oven at 350°F (175°C) for 1 hour.
4. Remove the griddle plate from the oven and allow to cool to room temperature.
5. Apply another layer, bake and let cool at least 2 more times.

9 Oven operation

Here you will find out everything you need to know about operating your oven.

9.1 Setting the heating mode and temperature

1. Place the rack in the desired rack position and shut the oven door.
2. Turn the mode selection knob to the desired heating mode.
 - ✓ The selected heating mode is shown on the display.
3. Turn the temperature selection knob to the desired temperature.
 - ✓ The selected temperature is shown on the display.
 - ✓ The progress bar moves to the right as the oven heats up.
4. When preheating is complete a beep sounds. Place the food inside the oven.

Turning the oven off

- ▶ Turn both control knobs to **OFF**.
- ✓ The oven turns off and the clock is displayed.

9.2 Heating time limitation

The maximum heating time is limited. If you forget to turn off the oven, it turns off automatically after a set period of time.

The maximum time for Sabbath mode is 74 hours. For all other heating modes the maximum allowed time is 24 hours.

Temperature °F (°C)	Max. time allowed without activity
100 - 200 (30 - 120)	24 hours
201 - 550 (121 - 300)	12 hours

9.3 Fast preheat

With fast preheat, you can shorten the preheat time required for some heating modes. Fast preheat is generally recommended for frozen convenience foods, casseroles, or other foods that require longer baking times. This mode is not recommended for baked goods. Once **FAST PREHEAT** is activated in the basic settings, it will be activated every time you start a heating mode. Fast preheat is available for the following heating modes:

- **BAKE**

- **CONV BAKE**
- **ROAST**
- **CONV ROAST**

Setting fast preheat

Requirement: The oven is in standby mode.

1. Press **SETTINGS**.
2. Press the left < or > to scroll to **FAST PREHEAT**.
3. Press the right < or > and select ON.
4. Press **ENTER**.
5. To disable **FAST PREHEAT** select OFF.

Note: After a power failure it might be necessary to activate **FAST PREHEAT** again.

9.4 Meat probe

The meat probe measures the internal temperature of the food. You can set a core temperature and the heating mode turns off automatically as soon as the set temperature is reached.

You can use the meat probe with the following heating modes:

- **BAKE**
- **CONV BAKE**
- **ROAST**
- **CONV ROAST**

IMPORTANT

- The probe function is not available when an oven timer or end timer has been set.
- Do not store the meat probe in the oven cavity.

Inserting the meat probe

Requirements

- Food must be completely thawed before inserting the probe into the meat.
- The probe ships with a black plastic safety cap over the pointed metal end of the probe. The cap must be removed prior to use.

1. Insert the tip of the probe in the middle and thickest part of the meat or the breast for poultry. Make sure the probe is not touching fat, bone or parts of the oven or the pan.

Always use the handle of the probe for inserting and removing.

Note: The handle of the probe becomes hot during cooking. Always use oven mitts when touching the probe handle.

2. Insert the plug of the probe into the socket at the side of the oven cavity.

Push the probe in all the way and pull back until it catches in the socket.

Setting the meat probe

1. Insert the probe end into the meat and the plug end into the probe outlet in the oven wall.
→ "Inserting the meat probe", Page 27
2. Close the oven door.

3. Set the desired heating mode and temperature.
4. Press the right < or > to select the desired internal temperature.
 - ✓ The set internal temperature  and the current temperature measured by the meat probe are displayed side by side on the display.
 - ✓ The progress bar moves to the right as the internal cooking temperature increases.
 - ✓ When the internal temperature reaches the set value, the heating mode stops. A beep indicates that the cooking process has concluded.
 - ✓ The heating mode turns off automatically.
 - ✓ Always use potholders to remove the probe.

9.5 Turning the panel lock on or off

With the panel lock you can disable all touch keys on the control panel.

Requirement: The oven is in standby mode.

1. Press and hold **TIMERS** for 4 seconds.
 - ✓ "panel locked" and  is displayed.
 - ✓ The panel lock is activated.
2. Press and hold **TIMERS** again for 4 seconds to turn off the panel lock.
 - ✓  goes out.
 - ✓ The display returns to standby mode.

9.6 Kitchen timer

The kitchen timer is a countdown timer that has no affect on oven heating.

You can set a kitchen timer for up to 24 hours.

You can use the kitchen timer independently of other functions, and whether the appliance is turned on or off.

Setting the kitchen timer

1. Press **TIMERS**.
2. Press the left < or > to scroll to  **KITCHEN TIMER**.
3. Press the right < or > to set the desired time.
4. Press **ENTER**.
 - ✓ When the kitchen timer has counted down a beep sounds.
5. Press **ENTER** to cancel the timer or to turn off the beep.

Changing the kitchen timer

1. Press **TIMERS**.
2. Press the left < or > to set the desired time.
3. Press **ENTER**.

9.7 Oven timer

If you set an oven timer, the oven stops heating automatically once this time has elapsed.

Setting the oven timer

The oven timer automatically ends a heating mode after a set period of time.

1. Set a heating mode and temperature.
2. Press **TIMERS**.
3. Press the left < or > and select $\rightarrow$ "Oven Timer".
4. Press the right < or > to set the oven time.
5. Press **ENTER**.
 - ✓ The oven timer starts to count down.
 - ✓ When the oven timer has counted down a beep sounds and the heating mode stops.
6. Press **ENTER** to cancel the timer or to turn off the beep.

Changing the oven timer

1. Press **TIMERS**.
2. Press the left < or > to set the desired time.
3. Press **ENTER**.

Setting an end time

With this feature you can program your oven to finish a heating mode at a predetermined time.

CAUTION

Food might spoil when left standing for too long.

- ▶ To maintain food safety, do not leave food in the oven for more than one hour before or after cooking.

1. Turn the mode selection knob to **BAKE**, for example.
2. Press **TIMERS**.
3. Press the left < or > and select $\rightarrow$ "Oven Timer".
4. Press the right < or > to set the oven time.
5. Press the left < or > and select $\rightarrow$ "End Time".
6. Press the right < or > to set the end time.
7. Press **ENTER**.
8. Turn the temperature knob to 350, for example.
 - ✓ After confirming the end time the waiting time notification appears.
 - ✓ After the waiting period the oven starts heating.

9.8 Sabbath mode

The Sabbath mode enables those of particular faiths to use their ovens on the Sabbath.

About Sabbath mode - using the rangetop

WARNING

When using a blech, use only one STAR® burner at the lowest setting. Using multiple STAR® burners might cause overheating, combustion issues, or damage to the appliance. DO NOT cover vent openings.

- When Sabbath mode is initiated, the STAR® burners with the ExtraLow® feature are deactivated.
- The standard STAR® gas burners without the ExtraLow® feature remain fully functional.
- The induction or griddle module is fully functional during Sabbath mode.
- The standard gas STAR® burners remain on during a power failure.

- The STAR® burners are equipped with a re-ignition feature. The igniter will automatically re-light the STAR® burner if the flame is blown out.

About Sabbath mode - using the oven

- Sabbath mode is only available in **BAKE** mode.
- The temperature range may be set between 150°F (66°C) and 475°F (246°C).
- You can keep cooked dishes warm for a minimum time of 30 minutes and up to a maximum time of 74 hours without needing to switch the appliance on or off.
- Do not leave easily perishable foodstuffs in the oven for too long.
- On the Sabbath, in lieu of a blech, the oven controls should be covered. Be careful not to cover vent openings.
- The oven lamps are disabled in Sabbath mode.
- The temperature may be adjusted for cooking purposes during Holidays. There is a delay between the request and implementation.

Setting Sabbath mode - models with display

1. If you are using Sabbath mode for the first time or have reset the appliance to factory settings, you have to activate Sabbath mode in the basic settings:
 - Press the left < or > to scroll to "Sabbath".
 - Press the right < or > to scroll to "On".
 - Press **ENTER**.
2. Turn the mode selection knob to **BAKE**.
3. Turn the temperature selection knob to the desired temperature.
4. Press **TIMERS**.
5. Press the left < or > to scroll to Sabbath Timer.
6. Press the right < or > to select the duration in 30 minute increments.
7. Press **ENTER**.
 - ✓ A 5 minutes delay notification appears on the display. During this pause, you can adjust the parameters. After the countdown the oven starts heating and all buttons are disabled.

9.9 Basic settings - oven

You can configure the basic settings for your appliance to meet your needs.

Overview of the basic settings

Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.

Setting	Options
Time of day	Time in hours and minutes
Language	■ English ■ Français ■ Español
Clock format	■ 12 hr ■ 24 hr

Setting	Options
Clock display	■ Digital ■ Analogue
Fast preheat	■ On ■ Off
Key press sound	■ On ■ Off
Display brightness	1 - 5
Standby mode	■ On ■ Off
Dark mode	■ On ■ Off
Convection conversion	■ On ■ Off
Temperature offset	-35° to +35° F (-20° to +20 °C)
Sabbath mode	■ On ■ Off
Home Connect®	
Factory settings	Restore
Service access	Connect
Customer Service	Displays Customer Service contact information

Changing the basic settings

Requirement: The oven is in standby mode.

1. Press **SETTINGS**.
 2. Select a setting with the left < or >.
 3. Change the desired option with the right < or >.
 4. Press **ENTER** to confirm the selection or **SETTINGS** to discard the changes.
- ✓ The display changes to standby mode.

Standby mode

Standby mode dims and brightens the clock. With standby mode set to "On", the oven's digital clock dims to half brightness when there is no activity. With standby mode set to "Off", the clock is at full brightness.

Oven temperature offset

The oven is calibrated to provide accurate results. This feature is useful if you prefer your foods lighter or darker.

- When an offset temperature is selected, the actual oven temperature is raised or lowered by this value.
- Do not use residential oven thermometers to evaluate oven temperatures as they will fluctuate throughout cooking.
- You can set a temperature offset from the factory baseline. Each time you call up the temperature offset option in the basic settings menu, the factory baseline temperature is restored so you can set a new offset value.

Setting the temperature offset - models with display

Requirement: The oven is in standby mode.

1. Press **SETTINGS**.
2. Select a setting with the left < or > to scroll to the temperature offset setting.
3. Press the right < or > to set the desired offset value.
4. Press **ENTER**.

Convection conversion

The heating modes **CONV BAKE** and **TRUE CONV** require a 25°F (14°C) reduction in temperature. Convection conversion reduces the temperature you enter automatically by this value.

- The convection conversion has to be activated and deactivated in the basic settings menu. In case of a power outage convection conversion needs to be reset. → "Changing the basic settings", Page 29
- Simply enter the package or recipe temperature when setting the heating mode. The correct temperature is calculated automatically and is shown in the display.
- Convection conversion is available for the heating modes **CONV BAKE** and **TRUE CONV** modes only.
- For meats and poultry, the temperature should not be reduced. The same temperature recommended in recipes and cooking charts for meats and poultry should be used.

9.10 Getting the most out of your appliance

Here, you can find tips on how best to use the heating modes and accessories of your oven. You can also find recommended settings for various dishes as well as the best accessories and cookware.

Download the Home Connect® (America) app to access cooking tips and tricks, as well as get cooking inspiration.

Preheating the oven

- Most cooking times in recipes are designed for a preheated oven and require that the oven already be at a certain temperature before cooking starts. Refer to your recipe for preheating recommendations.
- Preheating time depends on the temperature setting and the number of racks in the oven. Remove unused oven racks to shorten the preheat time.
- Preheating is not necessary for **ROAST** and **CONV ROAST**.

Bakeware type

- Metal bakeware with or without a non-stick finish, heat-proof glass, glass-ceramic, pottery, or other utensils are suitable for the oven.
- Suitable cookie sheets have a small lip on one side. Heavy sheets or those with more than one side may affect the baking time.

Pan placement

- Allow at least 1" (2.5 cm) of space between the pans and the oven walls so heat can circulate around each pan.
- Stagger all bakeware except cookie sheets so that one is not directly above another. Allow 1½" (4 cm) above and below each pan.

High altitude baking

When cooking at high altitudes, recipes and cooking times will vary. For accurate information, go to www.csuextstore.com, or write to the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the guides. Specify which high altitude food preparation guide you prefer: general information, cakes, cookies, breads, etc.

Condensation

It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel.

Tips for using BROIL mode

Level	Recommended for
5	■ Beef steaks, ground meat patties, ham steak and lamb chops 1" (2.5 cm) or less in thickness ■ Top browning foods
4	■ Meat 1½" (3 cm) or more in thickness ■ Fish, poultry, pork chops and ham steaks 1" (2.5 cm) or more in thickness
3	■ Chicken quarters or halves

Preheating broil

Preheat oven 3-5 minutes for best broiling results. Close the oven door while broiling and monitor the food closely. Food placed close to the broil element may cause smoking, splattering, and the possibility of fats igniting. Use caution when broiling on upper rack positions. Broiling above rack position 4 is not recommended in the Pro Series gas ranges.

Tips for using convection modes

- To convert most recipes for baked items, such as cookies, cakes, pies, etc., reduce the oven temperature by 25°F (14°C), or activate convection conversion.
- Do not reduce the temperature for meats and poultry. Use the same temperature recommended in recipes and cooking charts for meats and poultry.
- Use low, shallow bakeware with convection cooking. This allows the heated air to circulate around the food.
- When baking on more than one rack, do not stagger cookie sheets; round cake pans should be staggered.
- For small items such as cookies, check 1 - 2 minutes before the recipe time.

- For larger baked items such as cakes, check 5 - 6 minutes before the time indicated on the recipe.
- Large meat or poultry items may cook up to 30 minutes less than the suggested time. Check them so they will not be over baked.
- **TRUE CONV** is best when baking multiple racks of cookies, pastries and other individually baked goods.

Tips for using ROAST mode

- Use a high-sided broiler pan to minimize grease splatter. If you do not have this pan, we recommend covering your dish with a lid or foil.
- For less tender cuts of meats, add liquids, such as water, juice, wine, bouillon, or stock for flavor and moisture.
- You can use roasting bags for the standard roasting mode. When roasting a whole chicken or turkey, tuck the wings behind the back and loosely tie the legs with kitchen string.

Tips for using CONV ROAST mode

- The roasting time may decrease; check your dish a little earlier than the recipe indicates.
- If your oven comes with a broiler pan and tray, use that for roasting. A shallow, uncovered pan can also be used.
- For convection roasting, do not cover meat dishes or use roasting bags.

10 Steam oven operation

Food can be cooked very gently using steam.

WARNING

Hot steam may escape when the appliance door is opened. Steam is not visible at certain temperatures!

- ▶ Open the appliance door carefully during or after cooking.
- ▶ Do not stand too near or lean over the appliance when opening the appliance door.

Note: There is a humming noise while the pump is in operation and after switching it off. This noise is caused by the pump function test. It is a normal operating noise. You will also hear this noise after running non-steam modes when the oven is turned off. This is normal.

10.1 Before using the steam oven for the first time

Setting the water hardness

You will need to descale your steam oven at regular intervals. Set the correct water hardness level to ensure your appliance reminds you when descaling is necessary.

Note: If you move or if your water source changes, you will need to reset the water hardness level.

1. Determine the water hardness using a water hardness test strip or ask your water utility company.
→ "Water hardness levels", Page 31
2. Press **SETTINGS**.
3. Press the left < or > to scroll to "Water Hardness".
4. Press **ENTER**.
5. Press the left < or > to select the appropriate water hardness level.
6. Press **ENTER**.

Water hardness levels

Here you can find an overview of the water hardness levels and the recommended settings.

Water hardness level	Setting
1 (0 - 17 mg/L)	1 - softened
2 (18 - 60 mg/L)	2 - soft
3 (61 - 120 mg/L)	3 - medium ¹
4 (121 - 180 mg/L)	4 - hard
5 (over 180 mg/L)	5 - very hard

¹ Factory setting (may vary according to model)

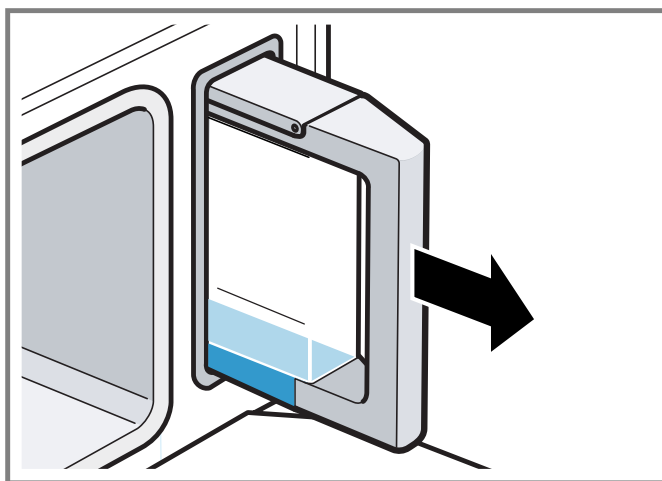
Filling the water tank

Most heating modes use steam. Ensure the water tank is sufficiently filled before operation.

Requirements

- You have read the important notes about the water tank.
- You have set the water hardness level.

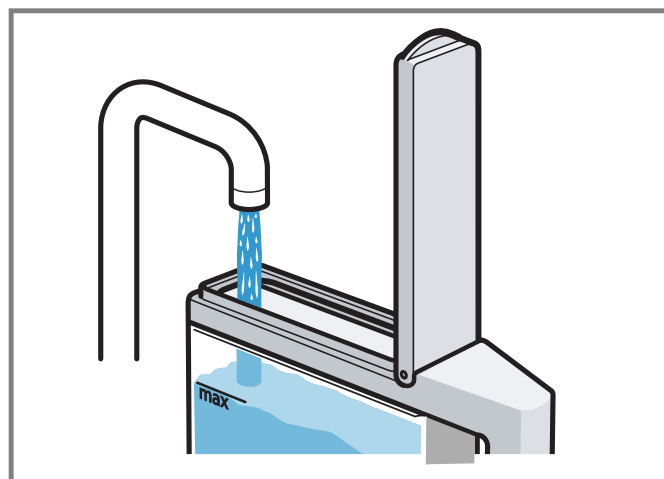
1. Open door and remove the water tank.



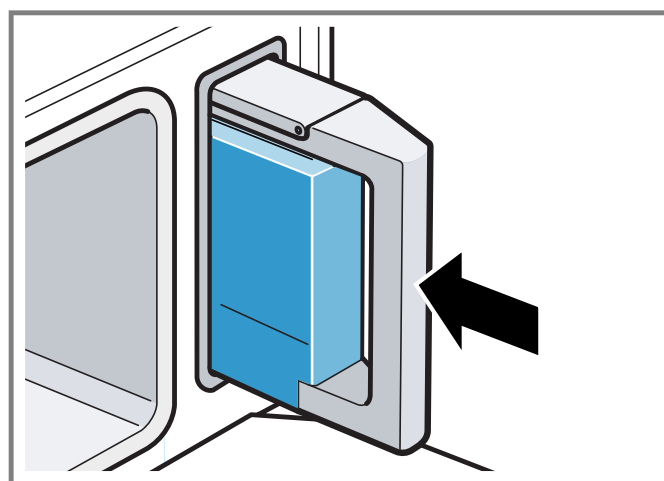
The water tank is on the right side of the steam oven cavity.

2. Moisten the seal in the tank lid with some water before using it for the first time.

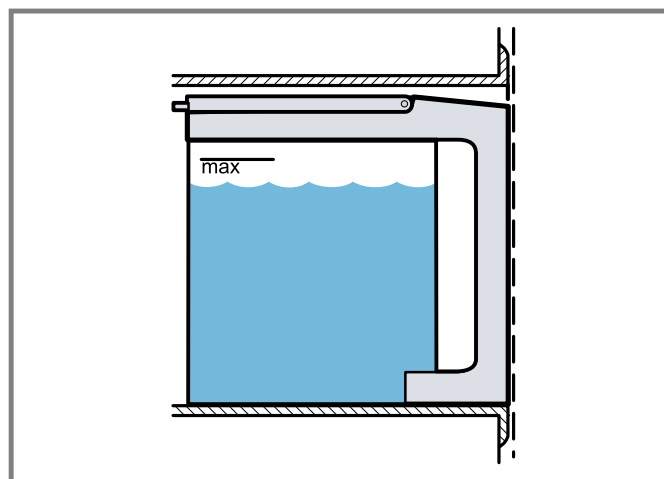
3. Fill the water tank to the "MAX" line with cold water. The tank holds 1.4 quarts (1.3 liters) of water.



4. Close tank lid until it snaps.
5. Insert water tank completely so the tank handle is flush with the tank holder flange.



6. Ensure that the water tank rests level within the tank holder.



Recalibrating the steam oven

The steam oven automatically calibrates to adjust to the pressure conditions in your area the first time steam is used at 212°F (100°C). If you should move, you can

recalibrate the steam oven manually to ensure that it automatically adjusts to your new location. Recalibration is not necessary after a power failure.

Requirement: The oven cavity is cool.

1. Fill the water tank.
2. Remove the accessories from the steam oven cavity.
3. Wipe the smooth surfaces in the oven cavity with a soft, wet cloth.
4. Set the heating mode and temperature.

Heating mode	Steam
Temperature	212°F (100°C)
Duration	30 minutes

5. Switch off the appliance after the specified cooking time by turning the selection knobs to **OFF**.

10.2 Operating the steam oven

1. Refer to the overview of heating modes and functions to see which modes are available in your steam oven.
→ "Oven heating modes and functions", Page 18

2. Place the food in the steam oven before preheating unless you are using **SLOW COOK** or **TRUE CONV**.

Note: If you open the door to put food inside after the preheat cycle then the steam will leave the oven cavity, lowering the temperature. This may cause the food to be undercooked.

3. Turn the control ring to the desired heating mode.
4. Turn the temperature knob to the desired temperature. For some modes the temperature is set automatically and cannot be changed.

Refer to this table for the available temperature ranges for each steam mode.

Mode	Temperature range in °F (°C)
TRUE CONV	Full range of oven temperatures
REHEAT	212 - 360 (100 - 180)
DEFROST	110 (45) Cannot use temperature knob
SLOW COOK	140 - 250 (60 - 120)
PROOF	100 (38) Cannot use temperature knob
STEAM CONV	250 - 450 (120 - 230)
STEAM	212 (100) Cannot use temperature knob

- ✓ The set temperature is displayed.
5. Press **ENTER**.
 6. Press the right < or > and press **ENTER**.
- ✓ The oven begins preheating.
 - ✓ When the set temperature is reached the oven timer starts to count down.

Changing the cook time

1. Press **TIMERS**.

2. Press the right < or > to set the desired cook time and press **ENTER**.

- ✓ A beep sounds when the timer ends. Press **ENTER** to terminate the beep and timer.

10.3 Removing the water tank during or after operation

EMPTY THE WATER TANK AFTER EACH USE.

⚠ CAUTION

Exercise caution when opening the appliance. Standing to the side, open the door slowly and only slightly to let hot air and/or steam escape.

- ▶ Keep your face clear of the opening and make sure there are no children or pets near the unit.
- ▶ After the hot air and/or steam is released, proceed with your cooking.
- ▶ Keep the appliance door shut unless necessary for cooking or cleaning purposes.
- ▶ Do not leave the open appliance door unattended.

1. Carefully open the appliance door.
2. Keep the water tank level while slowly pulling it out of the appliance to ensure that no remaining water drips down and out through the vent.
3. Pour out the water.
4. Thoroughly dry the seal of the tank lid and the slot where the tank resides in the appliance.
5. Leave the water tank to dry with the lid open.
Prolonged dampness could lead to a musty odor in the water tank.
6. Close the lid and reinstall the empty water tank.

10.4 After using the steam oven

1. Let the steam oven cool down.
2. Wipe out the oven cavity and remove any remaining water with the high density sponge (ordered separately) or with a comparable soft sponge or cloth. The evaporator dish in the oven bottom should be dry.

3. IMPORTANT

- Remove food residue and spills from the oven immediately after the appliance has cooled down.
- Salts are very abrasive and can cause rust spots. The steam oven cavity can rust if not properly cared for.
- The water tank is NOT dishwasher safe.

10.5 Basic settings - steam oven

You can adjust the following basic settings of your steam oven to suit your location and preferences.

- Country code
- Temperature units
- Weight units
- Calibration
- Water hardness
- Descale

- Steam clean
- Factory reset

Changing the basic settings

Requirement: The oven is in standby mode.

1. Press **SETTINGS**.
 2. Select a setting with the left < or >.
 3. Change the desired option with the right < or >.
 4. Press **ENTER** to confirm the selection or **SETTINGS** to discard the changes.
- ✓ The display changes to standby mode.

10.6 Cooling blower

The cooling blower activates immediately for any of the steam oven modes.

- If a steam mode is switched off, the cooling blower stays on for 10 minutes independent from the oven temperature before shutting off.
- If the door is opened during a steam mode, the cooling fan will cycle on and off 5 to 6 times in succession to purge the excess steam.

10.7 Evaporator dish

Depending on the steam cooking mode used, the evaporator dish will contain more or less water.

- Steam, steam convection, defrost, and certain settings of steam programs will have a rolling boil at the evaporator dish. This is due to the need for a higher temperature setting needed for these processes
- True convection, reheat, slow cook, and proof are gentler steaming processes and require a drier heat and less moisture content.

10.8 Steam programs

Automatic programs make it easy to prepare food. Your steam oven's steam program mode automatically sets the oven to cook different foods.

The following pointers will help you get excellent results with steam programs:

- Use only one rack level of the oven.
- Use the recommended ovenware. All meals have been tested using this ovenware, and results may vary if different ovenware is used.
- When cooking food in a perforated baking pan, insert the baking pan at rack level 1 to catch any drippings.
- Add liquid and food mixtures such as rice and water no more than 1.6 inches up the side of the baking pan.

Steam program charts

This section covers all of the programs available for automatic programming. Read the instructions before using a steam program to prepare the food.

- Automatic programs require that you know the weight of the food. For individual pieces, like pieces of chicken, always enter the weight of the largest piece. The total weight must be within the preset weight range.
- Cooking results may vary depending on the amount and quality of the food.

Setting a steam program

1. Turn the mode knob to **STEAM PROGRAMS**.
 2. Press the right < or > to select the desired food category.
 3. Press **ENTER**.
 4. Press the right < or > to select the desired sub-category.
 5. Press **ENTER**.
 6. Press the right < or > to set the weight.
 7. Press **ENTER**.
 8. Place your food in the steam oven as instructed in the display. Close the oven door and press **ENTER**.
- ✓ After starting the program, different cooking notifications may appear, for example "Wait for preheating".
- ✓ After preheating is finished, the display screen will inform you of the program countdown.
9. After the program has ended you can choose to continue cooking.
 - Press **ENTER**.
 - Press the right < or > to adjust the time and press **ENTER**.

Setting an end time for a steam program

You can change the time when the food will be done. The appliance starts automatically and turns off at the preferred end time. Operation starts automatically at the correct time.

1. Set a steam program.
2. Press **TIMERS**.
3. Press the left < or > and select **OVEN TIMER** and press **ENTER**.

Note: The oven time is grayed out, because it is determined by the program.

4. Press the left < or > and select **END TIME**.
 5. Press the right < or > to set the end time and press **ENTER**.
- ✓ A "Waiting time" notification appears briefly in the display screen.
- ✓ During the waiting time all elements on the basic screens turn to blue.

Vegetables

Wait until after cooking to season vegetables, including potatoes.

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
Cauliflower florets	1.1 lbs (0.5 kg)	0.3 lbs (0.2 kg)	4.1 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)
Broccoli florets	1.1 lbs (0.5 kg)	0.3 lbs (0.2 kg)	4.1 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)
Green beans	1.1 lbs (0.5 kg)	0.3 lbs (0.2 kg)	4.1 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)
Green asparagus, of equal size	1.1 lbs (0.5 kg)	0.3 lbs (0.2 kg)	4.1 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)
Mixed veggies, steam	1.1 lbs (0.5 kg)	0.3 lbs (0.2 kg)	4.1 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)
Potatoes, peeled	1.1 lbs (0.5 kg)	0.3 lbs (0.2 kg)	4.1 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)
Potatoes, unpeeled	1.1 lbs (0.5 kg)	0.3 lbs (0.2 kg)	4.1 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)

Cereals and grains

- Weigh out the food to be cooked and add the correct amount of water: Rice 1:1.5, Couscous 1:1.
- Stir the cereal or grain after cooking to help it quickly absorb the remaining water.
- To prepare risotto, add water to the risotto at a ratio of 1:2. Enter the entire weight, including the water. One cup of risotto and 2 cups of water equal approximately 1.5 lbs. (0.68 kg). The message “stir” will appear after approximately 15 minutes. Stir the risotto, and continue cooking.

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
Long grain rice				Baking pan (level 2)
Basmati rice				Baking pan (level 2)
Brown rice				Baking pan (level 2)
Couscous				Baking pan (level 2)
Risotto, arborio	2.2 lbs (1.0 kg)	1.0 lbs (0.5 kg)	4.2 lbs (2.0 kg)	Baking pan (level 2)

Poultry

Weigh the individual pieces of chicken. Enter the weight of the heaviest piece. DO NOT place pieces of chicken on top of one another in the ovenware. You can marinate the pieces of chicken before cooking.

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
Fresh whole chicken	2.2 lbs (1.0 kg)	1.6 lbs (0.7 kg)	4.5 lbs (2.0 kg)	Wire rack + baking pan (level 2)
Fresh chicken portions	0.2 lbs (0.1 kg)	0.1 lbs (0.04 kg)	0.8 lbs (0.36 kg)	Wire rack + baking pan (level 2)

Beef

A tall roast is recommended for roast beef.

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
Pot roast	2.2 lbs (1.0 kg)	2.2 lbs (1.0 kg)	3.3 lbs (1.5 kg)	Baking pan (level 2)
Sirloin, medium, slow cook	2.2 lbs (1.0 kg)	2.2 lbs (1.0 kg)	4.2 lbs (2.0 kg)	Baking pan (level 2)
Sear before cooking				

Pork

Cut the rind from the center outward before cooking. The shoulder cut is the best cut for a pork roast with crust.

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
Pork roast	2.2 lbs (1.0 kg)	1.8 lbs (0.8 kg)	4.2 lbs (2.0 kg)	Wire rack + baking pan (level 2)

Lamb (bone-in leg of lamb)

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
Leg, well done	2.2 lbs (1.0 kg)	2.2 lbs (1.0 kg)	4.2 lbs (2.0 kg)	Wire rack + baking pan (level 2)
Leg, medium	2.2 lbs (1.0 kg)	2.2 lbs (1.0 kg)	4.2 lbs (2.0 kg)	Baking pan (level 2)

Fish

Grease the perforated cooking pan to prepare for the fish. DO NOT place whole fish, fish fillets, or fish sticks on top of each other. Enter the weight of the heaviest piece of fish and select pieces that are approximately the same size.

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
Whole fresh fish	1.3 lbs (0.6 kg)	0.7 lbs (0.3 kg)	4.1 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)
Fresh fish fillet	0.4 lbs (0.2 kg)	0.2 lbs (0.1 kg)	4.0 lbs (2.0 kg)	Perforated (level 3) + baking pan (level 1)
Oysters and clams	2.2 lbs (1.0 kg)	1.2 lbs (0.5 kg)	5.2 lbs (2.5 kg)	Perforated (level 3) + baking pan (level 1)

Breads

- This steam program is for baking only.
- Use parchment paper on the baking pan when baking breads and rolls.
- The steam programs are for free-form loaves only. Baking bread in a loaf pan is not recommended.
- The dough should not be too soft.
- Before baking, use a sharp knife to make several slashes, about 0.4" (1 cm) deep into the bread dough. Let the dough rise before baking.
- Fresh rolls should all weigh the same. Enter the weight of the individual bread rolls.

Food	Default weight	Min. weight	Max. weight	Accessories and rack levels
Braided loaf	2.2 lbs (1.0 kg)	1.0 lbs (0.5 kg)	4.2 lbs (2.0 kg)	Baking pan (level 2)
Multi-grain bread	2.2 lbs (1.0 kg)	1.4 lbs (0.6 kg)	4.2 lbs (2.0 kg)	Baking pan (level 2)
Rye bread	2.2 lbs (1.0 kg)	1.4 lbs (0.6 kg)	4.2 lbs (2.0 kg)	Baking pan (level 2)
White bread	2.2 lbs (1.0 kg)	1.0 lbs (0.5 kg)	4.2 lbs (2.0 kg)	Baking pan (level 2)
Fresh rolls	0.1 lbs (0.05 kg)	0.1 lbs (0.05 kg)	0.6 lbs (0.3 kg)	Baking pan (level 2)

10.9 Getting the most out of your steam oven

The cooking tables in this section contain a selection of dishes that can be easily prepared in the steam convection oven. You can find out which oven mode, accessories and cooking time are best suited for your dish. If not specified otherwise, this information applies to dishes placed in a cold appliance.

⚠ WARNING

Do not use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire.

Accessories

- Use the accessories that come with the appliance.

Ovenware

- If you use ovenware, always place it in the center of the rack.
- The ovenware must be heat and steam resistant. Thick-walled ovenware extends the cooking time.
- Use foil to cover food that would normally be prepared in a water bath (such as when melting chocolate).

Cooking times and quantities

- When steaming, the cooking times are based on the size of the piece, not on the entire quantity of food.
- The appliance can steam up to 14 lbs. (6.4 kg) of food.
- Note the sizes of pieces listed in the tables. The cooking time is shorter for smaller pieces and longer for larger pieces.
- The quality and age of the food also affect the cooking time. The values provided serve only as a guideline.

Distribute food evenly

- Always distribute the food evenly in the ovenware. If the food is placed unevenly in the ovenware, it will cook unevenly.

Delicate food

- Do not layer delicate foods too high in the baking pan. It is better to use two pans in this case.

Cooking an entire meal

- Place the food with the longest cooking time in the appliance first and then add the remaining dishes at the appropriate time. This will ensure that all dishes are ready at the same time.

- The total cooking time will be longer when cooking an entire meal, since every time the appliance door is opened, some steam escapes and the appliance has to reheat.

10.10 Steam oven cooking recommendations

Vegetables

Place vegetables in the perforated cooking pan and place the pan at rack level 3. Place the baking pan underneath it at rack level 1. The baking pan will catch any drippings.

Food	Size	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Artichokes	Whole	Perforated + baking pan	STEAM	212 (100)	30 - 35
Asparagus, green ¹	Whole	Perforated + baking pan	STEAM	212 (100)	7 - 12
Asparagus, white ¹	Whole	Perforated + baking pan	STEAM	212 (100)	10 - 15
Beets, red	Whole	Perforated + baking pan	STEAM	212 (100)	40 - 50
Broccoli	Florets	Perforated + baking pan	STEAM	212 (100)	8 - 10
Brussel sprouts	Florets	Perforated + baking pan	STEAM	212 (100)	20 - 30
Cabbage, green	Shredded	Perforated + baking pan	STEAM	212 (100)	25 - 35
Cabbage, red	Shredded	Perforated + baking pan	STEAM	212 (100)	30 - 35
Carrots	Slices	Perforated + baking pan	STEAM	212 (100)	10 - 20
Cauliflower	Florets	Perforated + baking pan	STEAM	212 (100)	10 - 15
Cauliflower	Whole	Perforated + baking pan	STEAM	212 (100)	30 - 40
Fennel	Whole	Perforated + baking pan	STEAM	212 (100)	10 - 14
Green beans	-	Perforated + baking pan	STEAM	212 (100)	15 - 20
Kohlrabi	Slices	Perforated + baking pan	STEAM	212 (100)	15 - 20
Leeks	Slices	Perforated + baking pan	STEAM	212 (100)	4 - 6
Peas	-	Perforated + baking pan	STEAM	212 (100)	5 - 10
Pea pods	-	Perforated + baking pan	STEAM	212 (100)	8 - 12
Spinach ¹	-	Perforated + baking pan	STEAM	212 (100)	2 - 3
Stuffed vegetables (Zucchini, eggplant, peppers)	DO NOT precook vegetables	Baking pan (level 2)	STEAM CONV	212 (100)	15 - 30
Swiss Chard ¹	Shredded	Perforated + baking pan	STEAM	212 (100)	8 - 10
Zucchini	Slices	Perforated + baking pan	STEAM	212 (100)	2 - 3

¹ Preheat the appliance

Side dishes

Add the appropriate amount of water or liquid. Example: 1:1.5 = for every ½ cup.

Food	Size/ration	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Potatoes, unpeeled	Medium size	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	35 - 45
Potatoes, peeled	Quartered	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	20 - 25

Food	Size/ ration	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Potato gratin	–	Baking pan (level 2)	STEAM	212 (100)	35 - 45
Brown rice	1:2	Baking pan	STEAM	212 (100)	30 - 40
Long grain rice	1:2	Baking pan	STEAM	212 (100)	20 - 30
Basmati rice	1:1.5	Baking pan	STEAM	212 (100)	20 - 30
Parboiled rice	1:1.5	Baking pan	STEAM	212 (100)	15 - 20
Lentils	1:2	Baking pan	STEAM	212 (100)	30 - 35
Canellini beans, pre-softened	1:2	Baking pan	STEAM	212 (100)	65 - 75
Couscous	1:1	Baking pan	STEAM	212 (100)	6 - 10
Dumplings	–	Perforated (level 3) + baking pan (level 1)	STEAM	205 (95)	20 - 25

Meat, poultry, fish

Using the steam convection mode makes the meat particularly tender and juicy on the inside while forming a crust on the outside.

Insert rack and baking pan together at the same rack level. Once the roast is done, let it rest in the closed convection steam oven for an additional 10 minutes after turning it off. This will help the meat retain its juices.

Poultry

Food	Weight	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Chicken, whole	2.65 lbs (1.2 kg)	Wire rack + baking pan level 2)	STEAM CONV	375 (190)	35 - 45
Chicken, halved	per 1 lbs (0.4 kg)	Wire rack + baking pan level 2)	STEAM CONV	375 (190)	20 - 25
Chicken breast	per 0.33 lbs (0.15 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	35 - 45
Chicken pieces	per 2.65 lbs (1.2 kg)	Wire rack + baking pan level 2)	STEAM CONV	375 (190)	30 - 40
Duck, whole	4.5 lbs (2 kg)	Wire rack + baking pan level 2)	■ STEAM CONV ■ TRUE CONV	400 (205)	20 - 30
Duck breast ¹	per 0.77 lbs (0.35 kg)	Wire rack + baking pan level 2)	STEAM CONV	375 (190)	20 - 30
Turkey, whole, unstuffed	8 - 11 lbs (3.6 - 5 kg)	Wire rack + baking pan level 2)	STEAM CONV	325 (165)	15 - 20
Turkey, whole, unstuffed ²	12 - 14 lbs (5.5 - 6.4 kg)	Wire rack + baking pan level 2)	STEAM CONV	325 (165)	30 - 35
Rolled turkey roast	3.5 lbs (1.5 kg)	Wire rack + baking pan level 2)	STEAM CONV	300 (150)	65 - 75

¹ Sear first

² Use baking pan 1½" deep

Food	Weight	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Turkey breast	2 lbs (1 kg)	Wire rack + baking pan level 2)	STEAM CONV	300 (150)	6 - 10

¹ Sear first² Use baking pan 1½" deep**Beef**

Food	Weight	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Pot roasted beef ¹	3.5 lbs (1.5 kg)	Wire rack + baking pan (level 2)	REHEAT	300 (150)	100 - 140
Fillet of beef, medium ¹	2 lbs (1 kg)	Wire rack + baking pan (level 2)	REHEAT	350 (177)	20 - 28
Thin slice of roast beef, medium ¹	2 lbs (1 kg)	Wire rack + baking pan (level 2)	TRUE CONV	350 (177)	40 - 55
Thick slice of sirloin, medium ¹	2 lbs (1 kg)	Wire rack + baking pan (level 2)	TRUE CONV	350 (177)	45 - 60

¹ Sear first**Veal**

Food	Weight	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Veal, bone-in	3.5 lbs (1.5 kg)	Wire rack + baking pan (level 2)	STEAM CONV	350 (177)	50 - 70
Veal loin	2 lbs (1 kg)	Wire rack + baking pan (level 2)	STEAM CONV	350 (177)	15 - 25
Breast of veal, stuffed	3.5 lbs (1.5 kg)	Wire rack + baking pan (level 2)	STEAM CONV	300 (150)	75 - 120

Pork

Food	Weight	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Bone-in without rind	3.5 lbs (1.5 kg)	Wire rack + baking pan (level 2)	STEAM CONV	350 (177)	50 - 70
Bone-in with rind	3.5 lbs (1.5 kg)	Wire rack + baking pan (level 2)	■ STEAM ■ STEAM ■ CONV ■ TRUE ■ CONV	■ 212 (100) ■ 300 (150) ■ 425 (218)	■ 20 - 25 ■ 40 - 50 ■ 20
Pork chop, boneless ¹	1.2 lbs (0.5 kg)	Wire rack + baking pan (level 2)	STEAM CONV	300 (150)	75 - 120
Fillet in puff pastry	2 lbs (1 kg)	Baking pan (level 2)	STEAM CONV	350 (177)	40 - 60
Smoked pork on the bone	2 lbs (1 kg)	Wire rack + baking pan (level 2)	STEAM CONV	250 (120)	60 - 70
Smoked pork ribs	1 lb (0.4 kg)	Baking pan (level 2)	STEAM	212 (100)	45 - 60

¹ Sear first

Food	Weight	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Rolled roast	3.5 lbs (1.5 kg)	Baking pan (level 2)	STEAM CONV	350 (177)	70 - 80

¹ Sear first

Other

Food	Weight	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Meat loaf, made from ground meat	1.2 lbs (0.5 kg)	Baking pan (level 2)	STEAM CONV	350 (177)	45 - 60
Boned leg of lamb	3.5 lbs (1.5 kg)	Wire rack + baking pan (level 2)	STEAM CONV	350 (177)	60 - 80
Loin of lamb on the bone ¹	3.5 lbs (1.5 kg)	Wire rack + baking pan (level 2)	STEAM CONV	350 (177)	15 - 25
Wiener sausages	–	Perforated (level 3) + baking pan (level 1)	STEAM	175 (80)	12 - 18

¹ Sear first

Fish

Food	Weight	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Whole	per 0.66 lbs (0.3 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	175 (80)	15 - 25
Fillet	per 3.5 lbs (1.5 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	175 (80)	10 - 20
Trout, whole	per 0.5 lbs (0.2 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	175 (80)	12 - 15
Cod, filet	per 0.33 lbs (0.15 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	175 (80)	10 - 14
Salmon, filet	per 0.33 lbs (0.15 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	8 - 10
Clams, oysters	per 0.33 lbs (0.15 kg)	Baking pan (level 2)	STEAM	212 (100)	10 - 15
Haddock, perch filet	per 0.5 lbs (0.2 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	175 (80)	10 - 20
Stuffed sole rolls	–	Perforated (level 3) + baking pan (level 1)	STEAM	175 (80)	10 - 20
Shrimp, large	per 1 lbs (0.4 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	8 - 13
Shrimp, medium	per 1 lbs (0.4 kg)	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	5 - 8

Slow cooking meat

Slow cooking is ideal for cooking all tender cuts of meat that will be cooked medium rare. The meat stays very moist and is tender.

- Place the baking pan in the combination oven and preheat the oven using Slow Cook mode.
- Sear the meat well on all sides on the cooktop.
- Place the meat in the preheated combination oven and continue to slow cook.
- After it is done, arrange it on preheated plates and add a warm sauce on top.

Food	Weight	Accessories and rack levels	Temperature in °F (°C)	Cooking time in minutes
Boned leg of lamb	2 - 3 lbs (1 - 1.5 kg)	Baking pan (level 2)	175 (80)	140 - 160
Roast beef	3.5 - 5.5 lbs (1.5 - 2.5 kg)	Baking pan (level 2)	175 (80)	150 - 180
Pork fillets	–	Baking pan (level 2)	175 (80)	50 - 70
Pork medallions	–	Baking pan (level 2)	175 (80)	50 - 60
Beef steaks	approx. ½" thick	Baking pan (level 2)	175 (80)	40 - 80
Duck breasts	–	Baking pan (level 2)	175 (80)	35 - 55

Soufflés, casseroles, additions to soups

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Lasagna	Baking pan (level 2)	STEAM CONV	350 (177)	35 - 45
Soufflés	Soufflé dish + wire rack (level 2)	STEAM CONV	350 (177)	15 - 25
Semolina dumplings	Perforated (level 3) + baking pan (level 1)	STEAM	195 (205)	7 - 10

Desserts, compotes

- **Compote:** Weigh out the fruit, add approximately ⅓ of water and add sugar and spices to taste.
- **Rice pudding:** Weigh out the rice and add 2.5 times as much milk. Add the rice and milk no higher than 1" up the side of the accessory. Stir after cooking. The remaining milk will be absorbed quickly.
- **Yogurt:** Heat the milk on the cooktop to 195°F (90°C). Remove from heat and let cool to 105°F (40°C). Heating the milk is not required if using ultra high temperature (UHT) milk. Stir in one to two teaspoons of plain yogurt, or the appropriate amount of yogurt starter per 100 ml of milk. Pour the mixture into clean glass jars and cover with lids. After it is done, arrange it on preheated plates and add a warm sauce on top. After preparation, place the jars in the refrigerator to cool.

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Yeast dumplings	Baking pan (level 2)	STEAM	212 (100)	20 - 25
Egg custard	Mold + wire rack (level 2)	STEAM	200 (93)	15 - 20
Sweet baked items, such as rice pudding	Oven-proof dish + wire rack (level 2)	STEAM CONV	350 (177)	50 - 60
Rice pudding (You can also use the relevant program → "Steam programs", Page 33)	Baking pan (level 2)	STEAM	212 (100)	25 - 35
Yogurt	Portion-sized jars + wire rack (level 2)	STEAM	105 (40)	300 - 360
Apple compote	Baking pan (level 2)	STEAM	212 (100)	10 - 15

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Pear compote	Baking pan (level 2)	STEAM	212 (100)	10 - 15
Cherry compote	Baking pan (level 2)	STEAM	212 (100)	10 - 15
Rhubarb compote	Baking pan (level 2)	STEAM	212 (100)	10 - 15
Plum compote	Baking pan (level 2)	STEAM	212 (100)	10 - 15
	—			

Cakes and baked goods

- Dark metal baking pans are recommended.
- The temperature and cooking time depend on the quantity and consistency of the dough. Temperature ranges are therefore provided in the charts. Start with a lower temperature setting. This will provide for more even browning. Use a higher temperature setting the next time, if necessary.
- DO NOT overfill the rack or baking pan.

Cake in molds or springform pans

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Sponge cake	10" tube pan + wire rack (level 2)	TRUE CONV	300 (150)	60 - 70
Sponge flan base	Ring + wire rack (level 2)	TRUE CONV	300 (150)	30 - 45
Delicate fruit flan, sponge	Spring-form cake pan + wire rack (level 2)	TRUE CONV	300 (150)	45 - 55
Sponge base, 2 eggs	Ring + wire rack (level 2)	TRUE CONV	375 (175)	12 - 16
Sponge base, 6 eggs	Spring-form cake pan + wire rack (level 2)	TRUE CONV	300 (150)	25 - 35
Shortcrust pastry base with crust	Spring-form cake pan + wire rack (level 2)	TRUE CONV	300 (150)	40 - 50
Swiss flan	Spring-form cake pan + wire rack (level 2)	TRUE CONV	375 (175)	35 - 60
Bundt®	Bundt® cake pan + wire rack (level 2)	TRUE CONV	300 (150)	35 - 45
Savory cakes	Quiche dish + wire rack (level 2)	TRUE CONV	375 (175)	35 - 60
Apple tart	Flan base cake pan + wire rack (level 2)	TRUE CONV	375 (175)	35 - 50

Sheet cakes

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Yeast cake	Baking pan (level 2)	STEAM CONV TRUE CONV	300 (150)	35 - 45 35 - 45
Swiss roll	Baking pan (level 2)	TRUE CONV	375 (175)	10 - 15
Braided loaf	Baking pan (level 2)	STEAM CONV	300 (150)	25 - 35
Strudel, sweet	Baking pan (level 2)	STEAM CONV	350 (177)	40 - 60
Onion tart	Baking pan (level 2)	STEAM CONV	350 (177)	30 - 40

Bread, bread rolls

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
White bread, 1.7 lbs (0.75 kg) flour	Baking pan + parchment paper (level 2)	■ STEAM ■ CONV ■ TRUE CONV	■ 400 (204) ■ 325 (163)	■ 15 - 20 ■ 20 - 25

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Sourdough bread, 1.7 lbs (0.75 kg) flour	Baking pan + parchment paper (level 2)	- STEAM - CONV - TRUE CONV	400 (204) 300 (150)	15 - 20 40 - 60
Multi-grain bread, 1.7 lbs (0.75 kg) flour	Baking pan + parchment paper (level 2)	- STEAM - CONV - TRUE CONV	400 (204) 325 (163)	15 - 20 25 - 40
Whole grain bread, 1.7 lbs (0.75 kg) flour	Baking pan + parchment paper (level 2)	- STEAM - CONV - TRUE CONV	400 (204) 300 (150)	20 - 30 40 - 60
Rye bread, 1.7 lbs (0.75 kg) flour	Baking pan + parchment paper (level 2)	- STEAM - CONV - TRUE CONV	400 (204) 300 (150)	20 - 30 50 - 60
Bread rolls, 0.15 lbs (70 g) each, unbaked	Baking pan + parchment paper (level 2)	STEAM CONV	375 (175)	25 - 30
Bread rolls made with sweet yeast dough, 0.15 lbs (70 g) each, unbaked	Baking pan + parchment paper (level 2)	STEAM CONV	350 (177)	20 - 30

Small baked products

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Merengue	Baking pan (level 2)	TRUE CONV	175 (80)	120 - 180
Macaroons	Baking pan (level 2)	TRUE CONV	300 (150)	15 - 25
Puff pastry	Baking pan (level 2)	STEAM CONV	350 (177)	10 - 20
Muffins	Muffin pan + wire rack (level 2)	TRUE CONV	350 (177)	20 - 30
Choux pastry, such as cream puffs	Baking pan (level 2)	TRUE CONV	350 (177)	27 - 35
Biscuits	Baking pan (level 2)	TRUE CONV	300 (150)	12 - 17
Leavened cake, such as apple cake	Baking pan (level 2)	TRUE CONV	300 (150)	15 - 20

Reheating foods

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Dinner plate	Wire rack (level 2)	REHEAT	250 (120)	12 - 18
Vegetables	Baking pan (level 3)	REHEAT	212 (100)	12 - 15
Noodles, potatoes, rice	Baking pan (level 3)	REHEAT	212 (100)	5 - 10
Bread rolls ¹	Baking pan + wire rack (level 2)	STEAM CONV	350 (177)	6 - 8
Baguettes ¹	Baking pan + wire rack (level 2)	STEAM CONV	350 (177)	5 - 10
Bread ¹	Baking pan + wire rack (level 2)	STEAM CONV	350 (177)	5 - 10
Pizza	Baking pan + wire rack (level 2)	REHEAT	350 (177)	12 - 15

¹ Preheat for 5 minutes

Juice extraction

Before extracting juice from berries, place the berries in a bowl and add sugar. Let the berries sit for one hour so that the juice is drawn out. Place berries in the perforated

cooking pan and place pan at rack level 3. To catch the juice, place the non-perforated cooking pan at rack level 1. When ready, pour the berries into a cheese cloth and squeeze out the remaining juice.

Defrosting

WARNING

When defrosting animal food products, make sure to remove the thawed liquid. The liquid must not come into contact with other food products. Bacteria could be transferred to the other food. After the food has thawed, heat up the steamer oven using **TRUE CONV** for 15 minutes at 360 °F (180 °C).

- Freeze the food as flat as possible and in appropriate portions.
- Do not freeze oversized portions.
- Defrost the food in the freezer bag on a plate or in the perforated cooking pan.
- Always slide the baking pan under the perforated cooking pan. This keeps the food from lying in the defrosted water and keeps the oven clean.
- If necessary, split the food up while it is thawing, split it up or take pieces that have already thawed out of the appliance.
- Defrosting meats: Thaw cuts of meat that will be breaded just until seasonings and bread crumbs can stick to the meat.
- Defrosting poultry: Remove from packaging before defrosting. Make sure to pour out any defrosted liquid.

Food	Weight	Accessories and rack levels	Temperature in °F (°C)	Cooking time in minutes
Chicken parts, bone-in	2 lbs (1 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	60 - 70
Chicken parts, boneless	1 lb (0.4 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	30 - 35
Block-frozen vegetables, such as spinach	1 lb (0.4 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	20 - 30
Berries	0.66 lbs (0.3 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	5 - 8
Fish fillets	1 lb (0.4 kg)	Perforated (level 3) + baking pan (level 1)	120 (50)	15 - 20
Beef	–	Perforated (level 3) + baking pan (level 1)	120 (50)	70 - 80

Proofing dough

The dough rises much faster using this mode than at room temperature.

- You can choose any rack level for the rack or carefully place the rack on the oven bottom.
- Place the dough-rising bowl on the rack. DO NOT cover the dough.

Food	Weight	Accessories and rack levels	Temperature in °F (°C)	Cooking time in minutes
Yeast dough	2 lbs (1 kg)	Bowl + wire rack	100 (38)	20 - 30
Sourdough	2 lbs (1 kg)	Bowl + wire rack	100 (38)	20 - 30

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Yeast dough	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	30 - 45
Sourdough	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	40 - 50

Frozen products

Follow the manufacturer's instructions on packaging. The specified cooking times apply to dishes placed in a cold oven.

Food	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
French fries	Baking pan + parchment paper (level 2)	TRUE CONV	350 (177)	25 - 35
Croquettes	Baking pan + parchment paper (level 2)	TRUE CONV	350 (177)	18 - 22
Thinly sliced fried potatoes	Baking pan + parchment paper (level 2)	TRUE CONV	350 (177)	25 - 30
Pasta, fresh, refrigerated ¹	Baking pan + parchment paper (level 2)	STEAM	212 (100)	5 - 10
Lasagna, frozen	Baking pan + wire rack (level 2)	STEAM CONV	375 (190)	35 - 55
Pizza, thin crust	Baking pan + wire rack (level 2)	TRUE CONV	350 (177)	15 - 23
Pizza, deep dish	Baking pan + wire rack (level 2)	TRUE CONV	350 (177)	18 - 25
Pizza, French bread	Baking pan + wire rack (level 2)	TRUE CONV	350 (177)	18 - 22
Chilled pizza	Baking pan + parchment paper (level 2)	TRUE CONV	350 (177)	12 - 17
Herb butter baguettes, refrigerated	Baking pan (level 2)	TRUE CONV	350 (177)	15 - 20
Pretzels, frozen	Baking pan + parchment paper (level 2)	TRUE CONV	350 (177)	18 - 22
Partially cooked bread rolls or baguettes, pre-baked	Baking pan + parchment paper (level 2)	TRUE CONV	300 (150)	18 - 22
Strudel, frozen	Baking pan + parchment paper (level 2)	STEAM CONV	350 (177)	45 - 60
Fish sticks	Baking pan + parchment paper (level 2)	TRUE CONV	400 (205)	20 - 24
Whole fish	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	20 - 25
Frozen fish fillets	Baking pan + wire rack (level 2)	STEAM CONV	350 (177)	35 - 50
Salmon fillets	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	20 - 25
Broccoli	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	4 - 6
Cauliflower	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	5 - 8
Green beans	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	4 - 6
Peas	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	4 - 6
Carrots	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	3 - 5
Mixed vegetables	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	4 - 8
Brussel sprouts	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	5 - 10

¹ Add a little liquid

Special foods

Food	Size/ ration	Accessories and rack levels	Heating mode	Temperature in °F (°C)	Cooking time in minutes
Soft cooked eggs	Large	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	9 - 11
Hard cooked eggs	Large	Perforated (level 3) + baking pan (level 1)	STEAM	212 (100)	14 - 17

11 Warming drawer operation

Here you will find out everything you need to know about operating your warming drawer.

WARNING

Do not use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire.

WARNING

Risk of fire

- ▶ DO NOT store flammable materials in the warming drawer. This includes paper, plastic or cloth items, such as cookbooks and towels, as well as flammable liquids.
- ▶ DO NOT use the warming drawer to heat towels.
- ▶ DO NOT store explosives, such as aerosol cans, in or near the drawer. Flammable materials may explode and result in fire or property damage.

CAUTION

Food might spoil when left standing for too long.

- ▶ To maintain food safety, do not leave food in the oven for more than one hour before or after cooking.

NOTICE:

Plastic containers or plastic wrap can melt if they come in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.

IMPORTANT:

- Use ONLY heat-safe dishes in the warming drawer.
- The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. DO NOT use the warming drawer to heat cold food other than crisping crackers, chips, and dry cereal or warming dishes or plates.
- The warming drawer will automatically shut off after 12 hours.

11.1 Turning the warming drawer on

1. Press **DRAWER** on the display panel.
2. Press the right < or > to select the heat level and press **ENTER**.
- ✓ The warming drawer icon is displayed on the left side of the display.
3. Allow the drawer to preheat.

For best results, preheat for the following times:

- Low: 5 minutes
- Med: 10 minutes
- High: 15 minutes

4. Place the cooked, hot food in the drawer.

11.2 Turning the warming drawer off

1. Press **DRAWER**.
2. Press the right < or > to select "Off".
3. Press **ENTER**.

11.3 Getting the most out of your warming drawer

Keeping food warm

1. Put the food in the warming drawer.
2. You can leave food in the cookware it was prepared in. You can also transfer food to a heat-safe serving dish before placing it in the warming drawer. Aluminum foil may be used to cover food.

Warming plates and bowls

1. Place plates and bowls in the warming drawer.
2. Set the heat level to **HIGH**.
3. Allow the cookware to heat up slowly as the warming drawer preheats.

Note: DO NOT place cold plates in an already heated warming drawer. Placing a cold dish into a hot environment can cause the glass to expand rapidly, which may cause the cookware to break.

4. Use pot holders to remove hot plates after heating.

Crisping stale items

1. Use pot holders to remove hot plates after heating.
2. Set the heat level to "low".
3. Preheat for 5 minutes, then place the dish in the warming drawer.
4. Check crispness after 45 minutes. Continue crisping if needed.

Warming drawer recommendations

Food/cookware	Level
Bacon ^{1, 2}	HIGH
Beef ^{1, 2} Rare, medium and well done	MED
Bread ^{1, 2} Hard rolls, soft rolls, coffee cakes, biscuits, toast	MED
Bread, quick ¹ Wraps, waffles, pancakes, pizza	HIGH
Cakes ^{1, 2} Crumb cakes, muffins	HIGH
Casseroles ^{1, 2}	MED
Chocolate, broken (to melt) ¹	HIGH
Cereal, cooked ^{1, 2}	MED
Dough (to proof) ²	LOW
Eggs ^{1, 2} Hard boiled, scrambled	MED
Fish, seafood ^{1, 2}	MED
Fried foods ¹	HIGH
Frozen foods Cream cakes, butter, cheese (to defrost)	LOW
Fruits ^{1, 2}	MED
Gelatin (to dissolve)	HIGH
Gravy, cream sauces ^{1, 2}	MED
Ham, lamb, pork ^{1, 2}	MED
Pie crust ^{1, 2}	MED
Potatoes, baked ^{1, 2}	HIGH
Potatoes, mashed ^{1, 2}	MED
Poultry, roasted ^{1, 2}	MED
Sausage ^{1, 2}	HIGH
Vegetables ^{1, 2}	MED
Plates	HIGH
Cups, heat-safe	LOW
Plate of food ^{1, 2}	MED
¹ Preheat cookware	
² Cover food	

12 Home Connect®

This appliance may be network-capable. Connecting your appliance to a mobile device lets you control its functions via the Home Connect® app, adjust its basic settings and monitor its operating status.

The Home Connect® services are not available in every country. The availability of the Home Connect® function depends on the availability of Home Connect® services in your country. You can find information on this at: www.home-connect.com.

The Home Connect® app guides you through the entire registration process. Follow the instructions in the Home Connect® app to implement the settings.

Tip: Follow the instructions in the Home Connect® app as well.

Notes

- Also note the safety information in this instruction manual and ensure that it is also observed when operating the appliance using the Home Connect® app.
- Operating the appliance on the appliance itself always takes priority. It is not possible to operate the appliance using the Home Connect® app during this time.
- In networked standby mode, the appliance requires a maximum of 2 watts.

12.1 Home Connect® settings

Adapt Home Connect® to your needs.

You can find the Home Connect® settings in the basic settings for your appliance. Which settings the display shows will depend on whether Home Connect® has been set up and whether the appliance is connected to your home network.

12.2 Remote Diagnostics

Customer Service can access your appliance via Remote Diagnostics if you ask them to do so, provided your appliance is connected to the Home Connect® server and Remote Diagnostics is available for your appliance and country. For more information on Remote Diagnostics' availability in your country, visit the Service/Support section of your local website: www.home-connect.com. Please be aware that while Remote Diagnostics can assist in troubleshooting select issues, there may be instances where an on-site service visit is required if the problem cannot be resolved remotely.

12.3 Remote Start

If you want to start an oven operation using your mobile device, you must activate Remote Start.

⚠ WARNING

REMOTE OPERATION This appliance is configurable to allow remote operation at any time.

- ▶ Do not store any flammable materials or temperature sensitive items inside, on top or near surface units of the appliance.

Notes

- For some models a permanent Remote Start can be activated via the Home Connect® app. This function allows a remote start of the available operating modes without automatically deactivating Remote Start.
- Remote Start can only be activated if the Home Connect® set-up has been successfully completed.
- Some operating modes can only be started on the oven itself.

Setting remote start

► Select **REMOTE START**.

When you start the oven operation on the appliance, Remote Start is automatically activated. You can therefore make changes from your mobile device or start a new operation.

✓  appears in the display.

Note: Opening the oven door after enabling **REMOTE START** will deactivate it in certain circumstances. If so, pressing **REMOTE START** will enable it again.

12.4 Setting remote control

You can use the Home Connect® app to easily access the functions of your oven.

Notes

- Operating the appliance directly from the oven always has priority. During this time, it is not possible to operate the oven using the Home Connect® app.
- The remote control is already activated when you connect your oven.
- If the remote control has been deactivated, only the oven's operating statuses will be displayed in the Home Connect® app.
- The remote control is automatically activated when remote start is activated.

Requirement: The oven is in standby mode.

1. Press **SETTINGS**.
 2. Press the left < or > to scroll to "Remote control".
 3. Press the right < or > to scroll to "On" or "Off".
 4. Press **ENTER**.
- ✓ The display changes to standby mode.

12.5 Software update

Your appliance's software can be updated using the software update function, e.g. for the purposes of optimization, troubleshooting or security updates.

To do this, you must be a registered Home Connect® user, have installed the app on your mobile device and be connected to the Home Connect® server.

As soon as a software update is available, you will be informed via the Home Connect® app and will be able to start the software update via the app. Once the update has been successfully downloaded, you can start installing it via the Home Connect® app if you are in your home network (Wi-Fi). The Home Connect® app informs you once the installation is successful.

Notes

- The software update consists of two steps.
 - The first step is the download.
 - The second step is the installation on your appliance.
- You can continue to use your appliance as normal while updates are downloading. Depending on your personal settings in the app, software updates can also be set to download automatically.

- Installation takes a few minutes. You cannot use your appliance during installation.
- We recommend that you install security updates as soon as possible.

12.6 Data Protection

Please read this information on data protection.

The first time your appliance is registered on a home network connected to the Internet, your appliance transmits the following types of data to the Home Connect® server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed Wi-Fi communication module).
- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your home appliance.
- Status of any previous reset to factory settings.

This initial registration prepares the Home Connect® functions for use and is only required when you want to use the Home Connect® functions for the first time.

Note: Please note that the Home Connect® functions can only be used in conjunction with the Home Connect® app. Information on data protection can be retrieved in the Home Connect® app.

13 Cleaning and maintenance

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

For more cleaning recommendations and tips to get the most out of your appliance, refer to the website:

- USA: www.thermador.com/us/support/customer-care
- Canada: www.thermador.ca/en/support/customer-care

WARNING

Clean Cooktop With Caution.

- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.
- Some cleaners can produce noxious fumes if applied to a hot surface.
- Do not clean the appliance while it is still hot.
- For customers in the USA:
You can purchase suitable cleaners and a glass scraper for the induction element from Customer Support or in our online shop www.thermador.com/us/accessories.
- For customers in Canada:
Visit this web page to learn how to purchase cleaners for your appliance, www.thermador.ca/en/support/filters-cleaners-accessories.

Tip: Thermador cleaners have been tested and approved for use on Thermador appliances. Other recommended cleaners do not constitute an endorsement of a specific brand.

13.1 General cleaning tips

Only use suitable cleaning agents to avoid damage to the appliance surfaces.

Suitable cleaners

- Use the mildest cleaning procedure that will do the job efficiently and effectively. Some cleaners of the same type are harsher than others. Try on a small inconspicuous area first.
- Always rub metal finishes in the direction of the polish lines for maximum effectiveness and to avoid marring the surface.

13.2 Cleaning recommendations

Clean only those parts of your range that are listed in this cleaning chart.

WARNING

Be sure the entire appliance (including the light bulb) has cooled and grease has solidified before attempting to clean any part of the appliance.

Do not clean the cooktop while it is in operation.

- Use only clean soft cloths, sponges, paper towels, fibrous brushes, plastic, non-metal or steel wool soap pads for cleaning and scouring, as recommended on the chart.
- Most exterior parts of this appliance can be cleaned with hot sudsy water (except the various items specifically identified otherwise). When rinsing is required, rinse thoroughly.
- Always wipe dry immediately to avoid water marks.

Avoid these cleaners

- Do not use commercial oven cleaners such as Easy Off®¹. They may damage the oven finish or parts.
- DO NOT USE CHLORINE BASED CLEANERS.

CAUTION

All igniters spark when any single burner is turned on.

- ▶ Do not touch any of the burners when the cooktop is in use.

WARNING

To avoid risk of electrical shock, DO NOT use a steam cleaner or high pressure cleaners to clean the appliance. Penetrating moisture may cause electrical shock.

Part/Material	Cleaning instructions	Recommendations
Bezels and control knobs / chrome, metal	■ Wipe with hot soapy water. ■ Rinse and dry immediately.	Recommended cleaners: ■ Dish soap and hot water Important notes: ■ DO NOT soak knobs. ■ DO NOT force knobs onto wrong valve shaft.
Burner base / brass Burner cap / cast iron	■ Wipe with recommended cleaner. ■ A stiff nylon bristle tooth brush can be used to clean port openings. ■ Rinse and dry immediately. ■ Dry the burners completely. If there are water droplets or damp patches on the rangetop when you start cooking, the enamel may be damaged. ■ Make sure the burner caps are seated correctly on the burner bases after cleaning.	Recommended cleaners: ■ Non-abrasive cleaner: Dish soap and hot water ■ Mild abrasive cleaners: – Bon Ami®¹ – Barkeepers Friend®¹ – Wright's® All Purpose Brass Polish¹ Important notes: ■ DO NOT scratch or gouge the port openings of the burner cap. ■ Do not clean the burner parts in the dishwasher. They may be damaged.

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Part/Material	Cleaning instructions	Recommendations
Burner grates / porcelain enamel on cast iron	■ Wait until the appliance has cooled. ■ Carefully lift off the burner grates and place them on a protected surface. ■ Scrub with a non-metallic brush and soapy water. Carefully clean around the rubber feet. If the rubber feet come off, the grates may scratch the rangetop surface. ■ Dry the burners grates completely. If there are water droplets or damp patches on the cooktop when you start cooking, the enamel may be damaged. ■ Place the burner grates in their proper position.	Recommended cleaners: ■ Non-abrasive cleaners: – Dish soap and hot water. – Fantastik®¹ ■ Mild abrasive cleaners: – Bon Ami®¹ – Soft Scrub®¹ ■ For stubborn stains: – Soap-filled steel wool pad. – Other degreaser ■ For metal deposits from aluminum or copper pans: – Scotch Brite™¹ – Course steel wool pad Important notes: ■ The grates are heavy; use care when you lift them up. ■ Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately after the appliance has cooled enough to touch. ■ Blisters, crazing or chips are common due to the extreme temperatures on the grate fingers and rapid temperature changes. ■ If you use abrasive cleaners too vigorously or too often they may eventually mar the enamel. ■ DO NOT clean in a self-cleaning oven.
Door gasket	■ None	■ DO NOT CLEAN THE DOOR GASKET. ■ The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
Doors / glass	■ Wash with soap and water or glass cleaner. ■ Use Fantastik®¹ on a clean sponge or paper towel and wipe clean.	Recommended cleaners: ■ Dish soap and hot water ■ Fantastik®¹ Important notes: ■ Keep cleaners and water away from the door vents. If water or cleaners spill into the vents, water may streak the glass inside.

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Part/Material	Cleaning instructions	Recommendations
Exterior finish / stainless steel	■ Clean with soapy water and soft cloth, then rinse and dry with a soft cloth. ■ Condition steel with the Thermador Stainless Steel Conditioner (part # 00576697). ■ Remove water spots with a cloth dampened with white vinegar. ■ Remove heat discoloration with Bar Keeper's Friend®¹.	Recommended cleaners: ■ Non-abrasive cleaner: – Dish soap and hot water – Fantastik®¹ – Household vinegar for hard water spots ■ Mild abrasive cleaners: – Bon Ami®¹ – Barkeepers Friend®¹ – Wright's® All Purpose Brass Polish¹ ■ Stainless steel cleaners: – Siege®¹ Stainless Steel and Aluminum Cleaner – Stainless Steel Magic®¹ – Thermador Stainless Steel Conditioner (part # 00576697) Important notes: ■ Never allow food stains or salt to remain on stainless steel for any length of time. ■ Always wipe or rub in the direction of the grain. ■ Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check the ingredients on the label of the cleanser.
Gas rangetop surface / porcelain enamel	■ Wipe with recommended cleaner. ■ Rinse and dry immediately. ■ Make sure the burner caps are seated properly on the burner base after cleaning.	Recommended cleaners: ■ Non-abrasive cleaner: Dish soap and hot water ■ Mild abrasive cleaners: – Bon Ami®¹ – Barkeepers Friend®¹ – Soft Scrub®¹ ■ For burned-on food: – Soap-filled fiber or steel wool pad Important notes: ■ Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately after the appliance has cooled enough to touch. ■ Do not use wet sponge or towel on hot porcelain. ■ Always apply minimal pressure with abrasive cleaners.
Griddle plate / aluminum with non-stick coating	■ Allow the griddle to cool. ■ Wipe with hot soapy water. ■ Rinse with warm water and dry with a soft cloth.	Recommended cleaners: ■ Non-abrasive cleaners: Dish soap and hot water Important notes: ■ NEVER flood a hot griddle plate with cold water. This can damage the griddle plate. ■ DO NOT clean the griddle plate in a self-cleaning oven. ■ The griddle plate is dishwasher safe, however, hand-washing the griddle plate is recommended.
Griddle grease tray	■ Remove the grease tray after the grease has cooled. ■ Discard grease into a grease resistant container for disposal. ■ Rinse and dry immediately.	Recommended cleaners: ■ Non-abrasive cleaners: Dish soap and hot water ■ The grease tray is dishwasher-safe. Important notes: ■ Clean the grease tray after each use. ■ Do not let the grease tray fill up so far that tipping it spills the grease.

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Part/Material	Cleaning instructions	Recommendations
Igniters / ceramic	Clean with a cotton swab dampened with soapy water.	Recommended cleaners: ■ Dish soap and hot water ■ Fantastik®¹ Important notes: ■ DO NOT use sharp tools to scrape the igniters. The igniters are fragile. If an igniter is damaged, it may not light the burner.
Induction module	Refer to Use and Care Guide of the induction module	
Oven cavity / porcelain on steel	■ When cool, apply recommended cleaning agent to a damp sponge or cloth. ■ Rub lightly, rinse and dry. ■ For stubborn stains, soak the stain with a cloth saturated in a recommended cleaner. Close the door and allow it to soak until the stain can be easily removed with a damp soapy cloth or mild abrasive. ■ If available use the self clean function for stubborn stains.	Recommended cleaners: ■ Non-abrasive cleaner: – Dish soap and hot water – Vinegar and water ■ Mild abrasive cleaners: – Bon Ami®¹ – Barkeepers Friend®¹ – Soft Scrub®¹ Important notes: ■ Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately after the appliance has cooled enough to touch. ■ Do not use wet sponge or towel on hot porcelain. ■ It is normal for porcelain to show fine lines with age due to exposure to heat and food soil. This is normal and does not affect operation. ■ Always apply minimal pressure with abrasive cleaners.
Oven racks and rack guides	■ Wash with soapy water. ■ Rinse and dry immediately.	Recommended cleaners: ■ Non-abrasive cleaner: – Dish soap and hot water – Vinegar and water ■ Mild abrasive cleaners: – Bon Ami®¹ – Barkeepers Friend®¹ – Soft Scrub®¹ – Soap-filled fiber or steel wool pad Important notes: ■ DO NOT CLEAN USING THE SELF CLEAN FUNCTION. Flat racks: If the flat racks remain in the oven during the self clean mode, they will lose their shiny finish and may not glide smoothly. If this happens, wipe the rack edges with a small amount of vegetable oil. Then wipe off excess oil. ■ Telescopic racks: Avoid getting cleanser powder in the telescopic slides. Re-lubrication may become necessary. Use only high-temperature food-grade lubricants to re-lubricate the slides.
Probe	■ Wipe with soapy water.	■ Do not submerge in water. ■ Do not wash in the dishwasher.

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13.3 Self clean function

With pyrolytic self cleaning the oven is heated to a very high temperature. Stubborn soil is burnt off and can be wiped out after self clean is finished and the oven has cooled.

After the completion of a self-clean cycle, the oven will not allow you to start another self-clean cycle for 24 hours.

⚠ WARNING

To avoid risk of personal injury, while the Self Clean cycle is operating, do not operate the cooktop and ensure that all surface controls are turned off.

About self clean

- Refer to the oven mode chart to see if your range features the self clean feature.
- During self clean, the standard rangetop burners and the electric griddle or induction zone may be used. The ExtraLow® burners cannot be used.
- It is common to see smoke or flames during the self clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.

Preparing self clean

⚠ WARNING

During the elimination of soil during self-cleaning, small amounts of carbon monoxide can be created and the fiberglass insulation could give off very small amounts of formaldehyde during the first several cleaning cycles.

- ▶ To minimize exposure to these substances, provide good ventilation with an open window, or use a ventilation fan or hood.

During the self clean cycle, parts of the appliance may become potentially harmful to persons who lack adult knowledge of appliances and adult reactions to potentially harmful conditions.

- ▶ Children should not be left alone or unattended in an area where appliances are in use.

The oven heats up to a very high temperature during self cleaning. Opening the door can result in injury.

- ▶ When self-cleaning, confirm that the door locks and will not open.
- ▶ If the door does not lock, do not run Self Clean. Contact Customer Service.

⚠ CAUTION

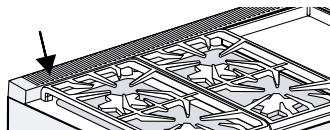
Remove broiler pans, pots, and other utensils and excess spillage before self-cleaning.

Do not leave food or cooking utensils, etc., in the oven during the pyrolytic self-cleaning mode of operation.

⚠ WARNING

Do not block or obstruct the flow of air through the ventilation openings. The vent is located at the back of the appliance. The vent needs to be unobstructed and open to

provide necessary airflow that is important for proper performance.



- ▶ Do not touch the vent area while the appliance is on and for several minutes after the appliance is off. Some parts of the vent and surrounding areas become hot enough to cause burns. Allow appliance sufficient time to cool before touching or cleaning vent areas.
- ▶ Do not position plastic or other heat-sensitive items on or near the vent. These items could melt or ignite.
- ▶ To provide proper ventilation of the range do not remove range feet.

NOTICE:

Do not clean parts or accessories with the self clean function.

1. Remove all accessories, racks and rack guides from the oven.
2. Wipe out excessive spillage from the oven cavity.

Starting self clean

Requirements

- All heating modes or timers are canceled.
- You have carried out the steps for preparing the oven for self clean.

→ "Preparing self clean", Page 52

1. Turn the mode selection knob to **SELF CLEAN**.
2. Turn the temperature selection knob to **CLEAN**.
3. Press the right < or > to select the clean level.

Soil level	Duration (excluding cool off)
Low	1½ hours
High	3 hours

4. Press **ENTER**.
 - ✓ An information text appears.
5. Press **ENTER**.
 - ✓ Within 20 seconds the door locks and  appears.
6. Check if the door is locked. Do not use self clean if the oven door does not lock.

Note: If you try to turn on **SELF CLEAN** in an oven where the self-clean function has been restricted, the oven lights blink on and off in 2- second intervals to indicate that the function is not available. Turn the knobs to OFF to cease the blinking lights.

Setting an end timer for self clean

1. Turn the mode selection knob to **SELF CLEAN**.
2. Turn the temperature selection knob to **CLEAN**.
3. Press the right < or > to select the clean level.
4. Press **ENTER**.
5. Press **TIMERS**.
6. Press the left < or > to select "End Time".
7. Press the right < or > to set an end time.

8. Press **ENTER**.
9. After the information text, press **ENTER**.

Completing self clean

When self clean is finished, the oven cools down. The door latch will open automatically when the oven is below 500°F (260°C).

CAUTION

To avoid risk of burns, let the oven cool down completely before opening the oven door. The oven cavity is still at baking temperatures when the door latch is released after self clean.

1. Turn the mode selection knob and the temperature selection knob to **OFF**.
2. Wipe the remaining ash from the oven with a moist cloth.

Note: After self clean is complete, the self clean function will be prevented from running again for a period of 24 hours.

13.4 Steam clean

The **STEAM CLEAN** mode uses steam to help dissolve food residue and spills in the oven so that they can be easily wiped up.

IMPORTANT: Never use abrasives to clean the steam oven.

- Remove all traces of cleaners used in the steam oven by carefully following all instructions for wiping out the oven and running rinse cycle.
- Cleaner residues can bond to the glass in the oven door. They can also adversely affect the flavor of foods cooked in the steam oven.
- Never use steel wool or abrasive pads to clean the steam oven. If not properly cared for the oven cavity can rust.
- Steam cleaning requires 3 start/stop cycles to complete its operation. Once started, the **STEAM CLEAN** mode cannot be aborted. The appliance will not operate again until after the rinse cycle to ensure that no cleaning agent remains inside.
- You can start **STEAM CLEAN** only when the oven is set to OFF and is completely cooled down.

Preparing steam clean

1. Let the oven cool down and remove any accessories.
2. Using the cleaning sponge provided with the oven (or a comparable soft sponge or cloth), clean the evaporator dish.
3. Fill the water tank to MAX.
4. Add a drop of liquid dish detergent to the evaporator dish.

Setting steam clean

Note: Do not open the appliance door during operation, or the function will be interrupted.

1. Cycle 1: Cleaning

- Turn the mode knob to **CLEAN**.
- Press the right < or > to select **STEAM CLEAN** and press **ENTER**.
- After the information text, press **ENTER**.

2. Cycle 2: First rinse

- Using the cleaning sponge, wipe any remaining water from the evaporator dish, and wipe down the oven. Thoroughly rinse out the cleaning sponge.
- Press **ENTER**.

3. Cycle 3: Second rinse

- Using the cleaning sponge, wipe any remaining water from the evaporator dish, and wipe down the oven. Thoroughly rinse out the cleaning sponge.
- Press **ENTER**.
- After the information text, press **ENTER**.

13.5 Descaling

Unless you use softened water, you will need to descale the steam oven at regular intervals.

The steam oven control counts the number of hours of operation. The display prompts you to descale the steam oven after a certain number of hours has been exceeded. Press **ENTER** to skip the message. The descaling interval depends on the water hardness level you have set in the basic settings.

Water hardness	Operation hour counter
1 – softened	Unlimited, no message
2 – soft	400 hours
3 – medium	200 hours
4 – hard	100 hours
5 – very hard	70 hours

- Descaling requires 3 start/stop cycles to complete its operation. Once started, the **DESCALE** mode cannot be aborted. The appliance will not operate again until after the rinse cycle to ensure that no cleaning agent remains inside.
- You can start **DESCALE** only when the oven is turned off and is completely cooled down.
- Use only the descaling powder recommended for this oven.

Setting Descale

1. Cycle 1: Descaling

- Turn the mode knob to **CLEAN**.
- Press the right < or > to select **DESCALE** and press **ENTER**.
- Mix 32 oz. (1 quart or 0.95 liter) of water with a packet of powder descaler to produce the descaling solution.
- Empty the water tank and refill it with the descaling solution.
- After the information text, press **ENTER**.

2. Cycle 2: First rinse

- Using the cleaning sponge, wipe any remaining water from the evaporator dish, and wipe down the oven. Thoroughly rinse out the cleaning sponge.
- Remove the water tank and wash it thoroughly, fill it with water and reinsert it in its place.
- Press **ENTER**.

3. Cycle 3: Second rinse

- Using the cleaning sponge, wipe any remaining water from the evaporator dish, and wipe down the oven. Thoroughly rinse out the cleaning sponge.
- Press **ENTER**.
- After the information text, press **ENTER**.

13.6 Maintenance

Replacing an oven light bulb

When the oven light fails you can replace the light bulbs.

⚠ WARNING

Light socket is live when door is open if main power supply is not turned off.

- ▶ Turn off main power supply at the service panel before changing the light bulbs.

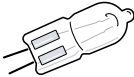
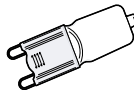
⚠ WARNING

Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.

- ▶ The lenses must be in place when using the appliance.
- ▶ The lenses serve to protect the light bulb from breaking.
- ▶ The lenses are made of glass. Handle carefully to avoid breaking. Broken glass can cause an injury.

Light bulb specifications

Your range uses a light bulb with one of the following specifications. Check the inside of the light bulb housing to determine the correct light bulb for your range model.

Bulb description	Bulb image
10 Watt, halogen bulb, G4 base, 12 Volts	
25 Watt, halogen bulb, G9 base, 120 Volts	

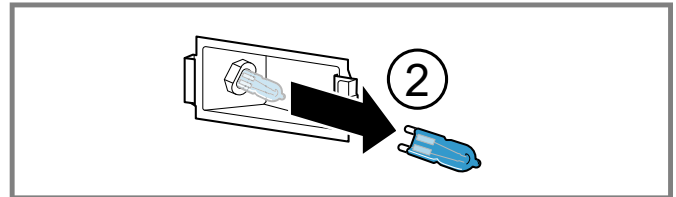
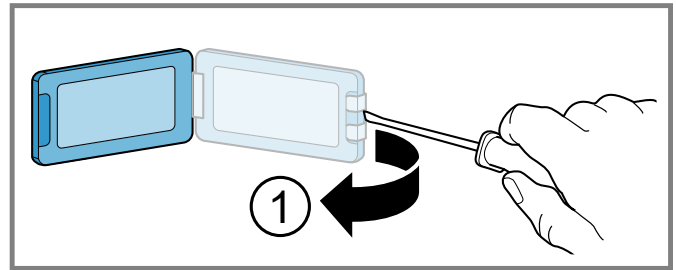
Replacing an oven light

Note: The graphics are representative. Your appliance may have different graphic appearances.

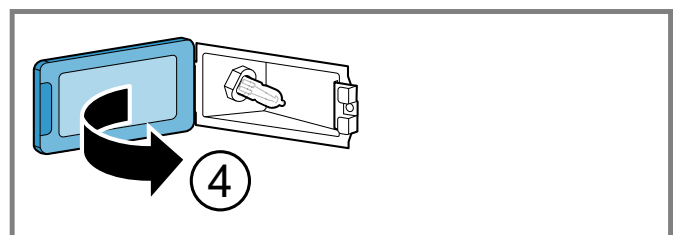
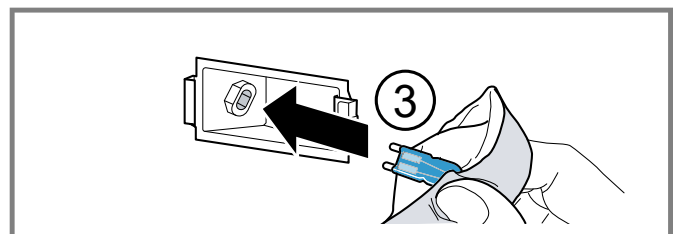
Requirements

- Refer to the oven light bulb chart for the oven light specification of your oven.
- Follow the safety instructions on replacing a light bulb.
→ Page 54

1. Turn off the power to the oven at the main power supply (fuse or breaker box).
2. Remove the oven racks.
3. Slide the tip of a flat blade screw driver between the holder clip and the lamp housing.



4. Support the glass lens cover with fingers along the bottom edge to prevent the cover from falling to the bottom of the oven. Gently twist the flat blade screw driver to loosen the glass lens cover ①.
5. Remove the glass lens cover.
6. Remove the bulb by grasping and sliding the bulb straight back until the two prongs have cleared the ceramic holder ②.
7. DO NOT touch the glass of the new replacement bulb with your fingers. It may cause the bulb to fail when it first lights. Grasp the replacement bulb with a clean dry cloth. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket ③.

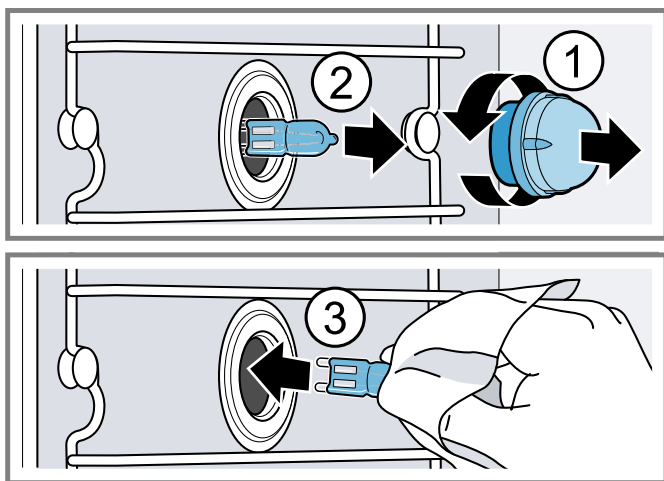


8. Press down to seat the bulb.
9. Slide the protective lens into the holder clip and push the other end until the fixing clip snaps back into the housing ④.
10. Turn on the circuit breaker.

Replacing a steam oven light

Requirement: You can purchase a heat-resistant 230 V / 25 W max halogen bulb with seal through Customer Service or at a retail store. When purchasing through Customer Service, provide the appliance model and serial number.

1. Turn off the power to the oven at the main power supply (fuse or breaker box).
2. Turn the glass cover counterclockwise to remove it ①.
3. Grasp the bulb and remove it by pulling it straight back ②.
4. Grasp the new bulb with a clean, dry cloth. DO NOT touch the glass of the new bulb with your fingers. It may cause the bulb to fail when it first lights.
5. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket ③.



6. Ensure the seals and tension ring are on the glass cover. Screw the glass cover on.
7. Turn on the circuit breaker.
IMPORTANT: DO NOT operate the appliance without the glass cover or seals.

Replacing a glass cover or seal

- Damaged glass covers or seals must be replaced. Replacement glass covers or seals may be purchased from Customer Service. Provide Customer Service with the appliance model and serial number.

14 Troubleshooting

You can eliminate minor issues on your appliance yourself. Please read the information on eliminating issues before contacting Customer Service. This may avoid unnecessary repair visits.

WARNING

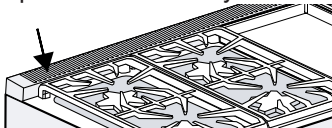
To avoid risk of injury from improper repairs, observe the following.

- ▶ Only qualified technicians or authorized service providers should perform repairs.

- ▶ If the power cord of this appliance becomes damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service, or an authorized service provider in order to prevent injury.
- ▶ Only original spare parts may be used to repair the appliance.
- ▶ If the appliance has an issue, call Customer Service.

Issue	Cause and troubleshooting
Oven door is locked and will not open, even after cooling	The door lock is engaged 1. Turn the oven off at the circuit breaker and wait five minutes. 2. Turn breaker back on. ✓ The oven should reset itself and will be operable.
The general electrical system of the appliance is not working.	The circuit breaker has tripped. 1. Check circuit breaker or fuse box to your house. 2. Make sure there is proper electrical power to the appliance. The plug for the power cord is not plugged in. ▶ Connect the appliance to the power supply. There has been a power failure. ▶ Check whether the lighting in your kitchen or other appliances in the room are working.
Oven is not heating	There is no power supply to the appliance 1. Check circuit breaker or fuse box to your house. 2. Make sure there is proper electrical power to the appliance. There is no cooking temperature set ▶ Set a heating mode temperature.
Oven light is not working properly	The oven light bulb is loose or burnt out ▶ Replace or reinsert the light bulb. → <i>"Replacing an oven light bulb", Page 54</i> Tip: Touching the bulb with fingers may cause the bulb to burn out.
The automatic ignition is not working.	Food remnants, dirt, or cleaning products are located between the igniters and the burners. ▶ Clean the space between the igniter and the burner. Burner parts are wet. ▶ Carefully dry the burner parts. The burner parts are not positioned correctly. ▶ Position the burner parts correctly. The appliance is not connected properly to the power supply. ▶ Contact a qualified electrician.
Baking results are not as expected	The rack position is not ideal ▶ Check "Getting the most out of your appliance" for tips and suggestions.→ <i>"Getting the most out of your appliance", Page 29</i>→ <i>"Getting the most out of your steam oven", Page 35</i>
The burner flame is not uniform.	The burner parts are not positioned correctly. ▶ Position the burner parts correctly. The grooves on the burner are dirty. ▶ Clean the grooves on the burner.

Issue	Cause and troubleshooting
The gas flow is not normal or there is no gas.	The gas supply is blocked by intermediate gas valves. ► Open the gas valves.
	The gas cylinder is empty. ► Replace the gas cylinder.
There is a smell of gas in the kitchen.	A gas valve has been left on. ► Turn off the gas taps.
	Incorrect coupling of gas cylinder. ► Check the proper connection to the gas cylinder.
	The gas pipe to the appliance is leaking. 1. Shut off the gas supply at the main gas valve. 2. Ventilate the premises. 3. Immediately notify an authorized installation technician to check and certify the installation. 4. Do not use the appliance until you can be sure there are no gas leaks in the gas supply line or the appliance.
Food takes longer to cook than expected	The oven temperature needs to be recalibrated Note: The oven is carefully calibrated to provide accurate results. ► If food is consistently too brown or too light the temperature can be offset. → "Oven temperature offset", Page 29
Food is overcooked	The oven temperature needs to be recalibrated Note: The oven is carefully calibrated to provide accurate results. ► If food is consistently too brown or too light the temperature can be offset. → "Oven temperature offset", Page 29
The burner switches off immediately after releasing the control knob.	The control knob has not been pressed down long enough. 1. Keep the control knob pressed in for a few seconds after ignition. 2. Push the control knob in firmly.
	The grooves on the burner are dirty. ► Clean the grooves on the burner.
Oven light does not turn off	The oven door does not close properly 1. Check the appliance door for obstructions. 2. Check to see if the hinge is bent.
	The oven light is turned on ► Press the oven light button to turn the oven light off.
Cannot remove lens cover on light	There is soil build-up around the lens cover 1. Let the oven cavity cool off. 2. Wipe the lens cover area with a clean, dry towel, then try to remove the lens cover.
Oven is not self-cleaning properly	The oven is too hot to start self clean 1. Allow the oven to cool before running self clean. 2. Always wipe out loose soils or heavy spillovers before running self clean. 3. If the oven is heavily soiled, set the maximum self clean time.
Clock and timer are not working properly	There is no power supply to the appliance 1. Check circuit breaker or fuse box to your house. 2. Make sure there is proper electrical power to the appliance.
"E" and a number appears in display and control beeps	An electronics fault has occurred 1. Press TIMERS to stop the beeping. 2. Reset the oven if necessary. 3. Call an authorized service provider.

Issue	Cause and troubleshooting
With a new oven there is a strong odor when oven is turned on	This is normal with a new oven and will disappear after a few uses ▶ Operate the self clean mode to burn-off the smell more quickly.
Control does not react when a key is touched	The control is wet or soiled ▶ Clean the control panel and wipe it dry. The touch keys are not pressed correctly 1. Press the center of the button. 2. Use the flat part of your finger.
Warm air or steam escapes from oven vent	It is normal to see or feel steam or warm air escaping from the oven vent ⚠ WARNING Do not block or obstruct the flow of air through the ventilation openings. The vent is located at the back of the appliance. The vent needs to be unobstructed and open to provide necessary airflow that is important for proper performance.  ▶ Do not touch the vent area while the appliance is on and for several minutes after the appliance is off. Some parts of the vent and surrounding areas become hot enough to cause burns. Allow appliance sufficient time to cool before touching or cleaning vent areas. ▶ Do not position plastic or other heat-sensitive items on or near the vent. These items could melt or ignite. ▶ To provide proper ventilation of the range do not remove range feet.
Cooling fan runs even when the oven is turned off	The cooling fan will continue to run, even after the oven has been turned off, until the oven has cooled sufficiently ▶ This is normal. There is no action required.

15 Disposal

15.1 Disposal of your old appliance

Environmentally compatible disposal allows valuable raw materials to be recycled.

1. Unplug the appliance from the power supply.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally responsible manner.

Information about current disposal methods can be obtained from your specialist dealer or local authority.

16 Customer Service

With any warranty repair, we will make sure your appliance is repaired by an authorized service provider using genuine replacement parts. We use only genuine replacement parts for all repairs.

Detailed information on the warranty period and terms of warranty can be found in the Statement of Limited Product Warranty, from your retailer, or on our website.

If you contact Customer Service, you will need the model number (E-Nr.) and the production number (FD) of your appliance.

USA:

1-800-735-4328

www.thermador.com/support

www.thermador.com/us/accessories

CA:

1-800-735-4328

www.thermador.ca

www.thermador.ca/en/support/filters-cleaners-accessories

For assistance with connecting to Home Connect®, you can also view instructions here:

www.home-connect.com/us/en/help-support/set-up

16.1 Remote Customer Service connection

It is possible for Customer Service to access the appliance via the Home Connect® connection in the event of an error.

Granting Customer Service access to the appliance

1. Contact Customer Service. Follow the instructions given to you by the representative.
2. Press **ENTER** to allow Customer Service access.

16.2 Model number (E-Nr.) and production number (FD)

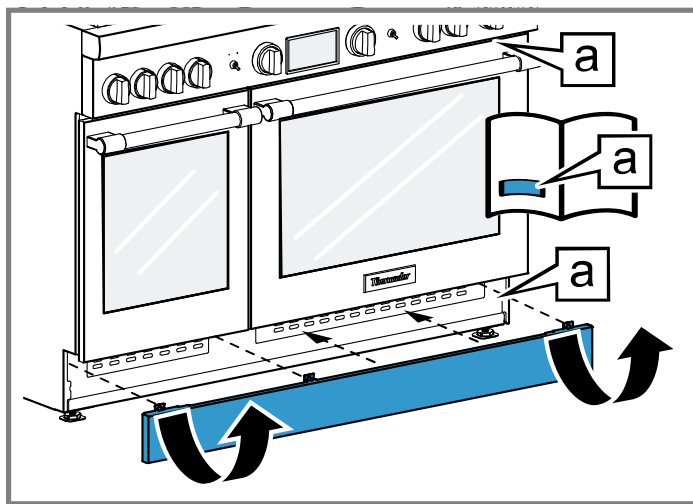
You can find the model number (E-Nr.) and the production number (FD) on the appliance's rating plate.

Making a note of your appliance's details and the Customer Service telephone number will enable you to find them again quickly.

16.3 Rating plate location

Depending on your model, the rating plates are located above the main oven or behind the kick plate.

Additionally, you will find the rating label on the front cover of the printed Use and Care Guide.



a Rating plate

16.4 Product registration

Register your Thermador product to access information related to your product.

You may register your product through one of the following ways:

- Register your product online at:
 - US: www.thermador.com
 - CA: www.thermador.ca
- Mail in the completed product registration card to the address printed on the card.
- Scan the QR code with your smartphone and follow the prompts:



- Call Thermador Customer Service at 1-800-735-4328.

Please make sure to register your product; failure to register will not affect your warranty rights.

17 STATEMENT OF LIMITED PRODUCT WARRANTY

17.1 What this warranty covers & Who it applies to

The limited warranty provided by BSH Home Appliances ("Thermador") in this Statement of Limited Product Warranty applies only to the Thermador appliance sold to you ("Product"), provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail from a BSH authorized dealer or directly from BSH (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply to the original purchaser of the product warranted herein and to each succeeding owner of the product purchased for ordinary home use during the term of the warranty.

Please make sure to register your Product; while not necessary to effectuate warranty coverage, it is the best way for Thermador to notify you in the unlikely event of a safety notice or product recall.

17.2 How long the warranty lasts

Thermador warrants that the Product is free from defects in materials and workmanship for a period of seven hundred and thirty (730) days from the date of the original delivery. The foregoing timeline begins to run upon the date of original delivery, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever. This Product is also warranted to be free from **cosmetic** defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chips, dents, or other damage to the finish) of the Product, for a period of sixty (60) days from the date of delivery or closing date for new construction. This **cosmetic** warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This **cosmetic** warranty specifically excludes any display, floor, "As Is", or "B" stock appliances.

17.3 Repair/replace as your exclusive remedy

During this warranty period, Thermador or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Thermador will replace your Product (upgraded models may be available to you, in Thermador's sole discretion, for an additional charge).

Nothing in this warranty requires damaged or defective parts to be replaced with parts of a different type or design than the original part. All removed parts and components shall become the property of Thermador at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Thermador's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Thermador authorized service provider during normal business hours. For safety and property damage concerns, Thermador highly recommends that you do not attempt to repair the Product yourself, or use a non-authorized service provider; Thermador will have no responsibility or liability for damage resulting from repairs or work performed by a non-authorized service provider. Authorized service providers are those persons or companies that have been specially trained on Thermador products, and who possess, in Thermador's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Thermador). Nevertheless, taking your product to be serviced by a repair shop that is not affiliated with or an authorized dealer of Thermador will not void this warranty. Also, using third-party parts will not void this warranty. Notwithstanding the foregoing, Thermador will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Thermador would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call. Further, to the extent you have installed the Product in a difficult-to-access location or have otherwise installed temporary or permanent fixtures that create barriers to accessing or removing the Product, Thermador will not incur any liability for, or have responsibility, for work or

costs associated with moving the Product or otherwise creating access to the Product in order to repair or replace it. All such costs shall be your sole responsibility.

17.4 Out of warranty product

Thermador is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, prorates, or Product replacement, once this warranty has expired.

17.5 Warranty exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Thermador, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including selfperformed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.
- Service calls to correct the installation of your Product, to instruct you how to use your Product, to replace house fuses or correct house wiring or plumbing.
- Removal and replacement of trim or decorative panels that interfere with servicing the Product.
- Damage or defects caused by labor or parts installed by any non-authorized service provider, unless approved by Thermador before service is performed.

In no event shall Thermador have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are Products, on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any

structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses. TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY THERMADOR, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

17.6 Obtaining warranty service

To obtain warranty service for your product, you should contact Thermador Customer Support at 1-800-735-4328 to schedule a repair.

17.7 Product information

For handy reference, copy the information below from the rating plate. Keep your invoice and/or delivery documents for warranty validation.

Model number (E-Nr.)
Production number (FD)
Date of delivery



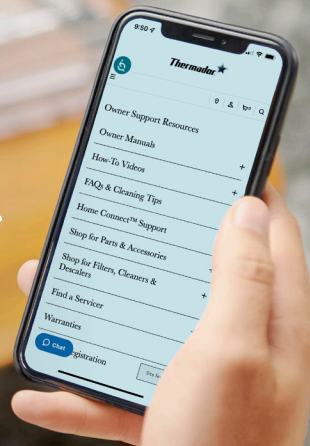
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Thermador[®] ★

Exclusive Insider Information



[Thermador.com/us/support/quicklinks](https://thermador.com/us/support/quicklinks)



Owner Manuals

Download owner manuals, specifications and CADs.



How-To Videos

View instructional videos for changing water filters, cleaning, adjusting settings, and beyond.



FAQs & Cleaning Tips

Browse through cleaning, usage, and troubleshooting tips.



Home Connect[®] Support

Find the answers to all your Home Connect[®] related questions.



Thermador Accessories Store

Purchase filters, cleaners, accessories, and parts.



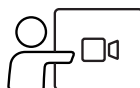
Warranties

View information on Thermador product warranties.



Product Registration

Register your products today to easily manage your appliance information.



Virtual Demo

Schedule a product overview to receive step-by-step guidance on using your appliance.



Virtual Showroom

Take a Virtual Showroom tour to view and interact with our entire collection of appliances.



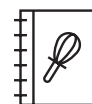
Newsletter

Get the latest information on product news and events.



Blog

Read about the latest in home design and culinary inspiration.



Recipes

Need inspiration for your next gathering? Browse our vast collection of recipes.

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