

Thermador *Pro Harmony*[®] ranges

QUICK REFERENCE GUIDE

IMPORTANT: This reference guide is not a substitute for the Use and Care Guide. Before using this product, read the appliance Use and Care Guide for important safety messages and additional information regarding the use of your new appliance.

NOTE: Not all items discussed will apply to all models.

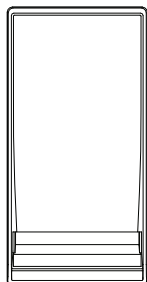
Getting to know your new appliance

Rangetop knob settings

XLO [®]	The ExtraLow [®] feature cycles on and off to maintain temperatures as low as 100°F. XLO is perfect for simmering delicate sauces or keeping food warm without scorching.
Sim	Melting large quantities, low-temperature frying (eggs, etc.), simmering large quantities, heating milk, cream sauces, gravies, and puddings.
Sim – med	Finish cooking covered foods, steaming.
Med	Sautéing and browning, braising and pan-frying, maintaining slow boil on large quantities.
Med – hi	High-temp frying, pan broiling, maintaining fast boil on large quantities.
Hi	Boiling water quickly, deep-fat frying in large cookware.

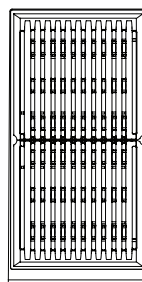
Rangetop features

Griddle In addition to preparing breakfast foods, try making the following:














- Quesadillas
- Grilled cheese or Philly cheesesteak sandwiches
- Crab cakes
- Meatballs

Grill



The high heat from the grill seals in moisture and keeps food tender so there's no need to add oil or butter in the cooking process.

Oven settings

Oven mode	Recommendations
 Bake	Variety of foods, such as cakes, cookies, pastries, quick breads, quiche and casseroles.
 Conv bake	Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads.
 True conv	Well suited for cooking individual serving-sized foods such as cookies and pastries.
 Broil	Use for tender cuts of meat (1" or less), poultry, browning bread and casseroles.
 Conv broil	Tender cuts of meat (more than 1"), poultry and fish. Not for browning.
 Proof	Proof (raises) yeast dough and sourdough.
 Roast	Best suited for meats, poultry, less tender cuts of meats and roasting vegetables.
 Conv roast	Use for tender cuts of meat and poultry and roasting vegetables.
 Sabbath/extend bake	This cooking mode is for assisting the user for compliance to Sabbath principles.
 Keep warm	Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads.
 Remote start	Cook remotely via the Home Connect [™] app on a mobile device.

Appliance initial start-up

1. Connect the appliance to the power supply.
 - The start-up settings appear: time of day, language, and time display.
2. Select a setting with the left < or >.
3. Change the setting parameter with the right < or > and press **ENTER**.

|>|>| Setting the timers

To set the kitchen or oven timer

1. Press **TIMERS**.
2. Press the left < or > to select your desired timer and **ENTER**.
3. Press the right < or > to set your desired time and press **ENTER**.

To change a running timer

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

To set the end timer

1. Set the desired cooking mode and oven temperature.
2. Press **TIMERS**.
3. Press the left < or > and select **OVEN TIMER**.
4. Press the right < or > to set the oven time.
5. Press the left < or > and select **END TIME**.
6. Press the right < or > to set the end time and press **ENTER**.

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

Programming the multi-point probe

To program the multi-point meat probe

1. Insert the plug end into the probe outlet in the oven wall and insert probe end into the meat.
2. Close the oven door.
3. Turn the **MODE** and **TEMPERATURE** knobs to your desired settings.
4. Press the right < or > to the desired internal temperature and press **ENTER**.

Setting the oven for proofing

1. Allow dough to thaw if frozen.
2. Place dough in dish and loosely cover.
3. Use any rack level that accommodates the size of the bowl or pan. Close the door.
4. Turn the mode knob to **PROOF**.
5. Turn the oven temperature knob to 150°F.

Setting Sabbath or extended bake

To set Sabbath on models with a digital display

1. Begin from the **STANDBY** mode and select **SETTINGS**.
2. Press the left < or > to scroll to **SABBATH**.
3. Press the right < or > and select **ON** and then press **ENTER**.
 - Steps 1 through 3 are only necessary for the first time use of Sabbath or if the appliance's settings are factory reset.
4. Turn the mode knob to **BAKE**. Turn the temperature knob to the desired temp.
5. Press **TIMERS**. Press the left < or > to scroll to **SABBATH TIMER**.
6. Press the right < or > and enter the **DURATION TIME** in 30 minute increments. Press **ENTER**.

To cancel Sabbath

1. Turn the temperature selector and the function selector to OFF to cancel the appliance operation.

To set extended bake on models without a digital display:

1. Turn the mode knob to **EXTEND BAKE**.
2. Turn the temperature knob to desired temp.

Downloading the Home Connect™ (America) app

1. Open the App Store (Apple® devices) or Google Play™ store (Android™ devices) on your smartphone or tablet.
2. Search for the **HOME CONNECT** app in the store's search and install it.
3. Open the app and register to create a Home Connect account.
4. Refer to the Home Connect leaflet supplied with your appliance to complete the appliance setup to Home Connect.

Setting remote start

To set remote start


1. Place the food in the oven and then close the door.
2. Turn the mode knob to **REMOTE START**. **DO NOT** turn the temperature knob to any setting.
3. Continue with the Home Connect™ app installed on your mobile device.

Setting self-clean

To set self-clean on 30" Harmony series models

1. Remove all utensils, racks, and rack guides. Ensure the oven door is shut.
2. Turn the mode knob to **SELF CLEAN**.
3. Turn the temperature knob to **CLEAN**.
 - Duration time is 2 hours.

To set self-clean on models with a display

1. Remove all utensils, racks, and rack guides. Ensure the oven door is shut.
2. Turn the mode knob to **SELF CLEAN** and the temperature knob to **CLEAN**.
3. Press the right  to set the desired clean level and press **ENTER**.

Soil level	Duration (excluding cool off)
Low	1 ½ hours
High	2 hours

4. After the information text, press **ENTER**.

Cooking tables

The values in the settings table should only be regarded as guidelines, since more or less heat may be required depending on the type and condition of the food.

Level foods to a uniform thickness to ensure even cooking.

Burner recommendations

Food	Start	Finish
Beverages	Med	XLO®
Breads	Med	Sim to med
Butter: melting	Sim	Sim
Cereals	High	Sim to med
Chocolate: melting	XLO	XLO
Eggs: fried, scrambled	Med high	XLO

Food	Start	Finish
Meat, fish, poultry	Med high	Sim to med
Pastas	High	Med high to high
Popcorn	High	Med high to high
Rice	High	Sim
Sauces	Med high	XLO
Soups, stock	High	Sim
Vegetables	High	Sim to med

Griddle cooking recommendations

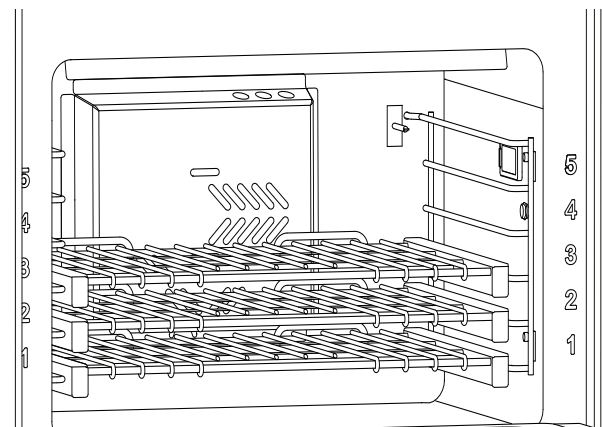
Food	Setting
Eggs	325° – 350°F
Bacon, breakfast sausage	450° – 475°F
Toasted sandwiches	375° – 400°F
Boneless chicken breasts	425° – 450°F
Boneless pork chops, 1" (25.4 mm)	425° – 450°F
Steaks, 1" (25.4 mm) thick	450° – 475°F
Ground beef patties, 6 ounces	450° – 475°F
Ground turkey patties, 6 ounces	450° – 475°F
Hot dogs	350° – 375°F
Ham slices, ½" (12.7 mm) thick	350° – 375°F
Pancakes, French toast	400° – 425°F
Potatoes, hash browns	400° – 425°F

Grill cooking recommendations

Food	Setting
Beef	High
Pork	High
Poultry	Med high
Seafood	Med high
Produce	High
Hamburger or hot dog buns	Med high
Tofu	Med high

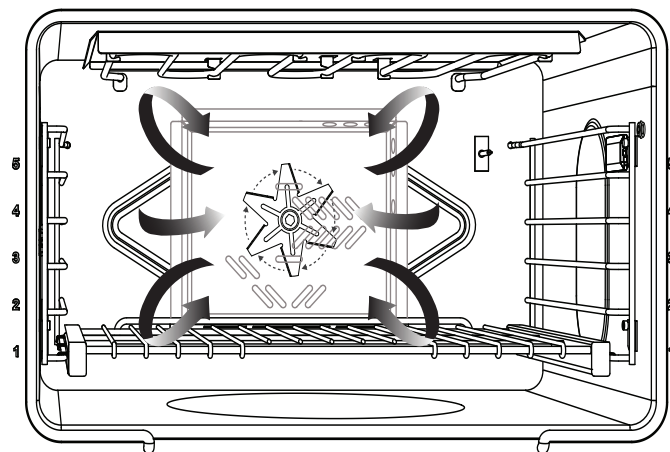
Oven rack recommendations

Rack level positions in the oven are numbered on the front frame like an elevator. Number one level is the lowest and number five level is at the top.



Level	Best for:
5	Hamburgers, steaks, toasting bread, broiling most meats, melting cheese.
4	Most baked goods on a cookie sheet. Best for two rack cooking when paired with rack level 2. Broiling in Gas units.
3	Frozen foods, cakes, casseroles, frozen pizza.
2	Roasting most meats.
1	Large roasts, turkey, angel food cake.

Tips for convection cooking






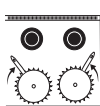


- Reduce the temperature recommended in the recipe by 25°F, although the temperature does not need to be reduced when cooking meats and poultry.
- Place food in low-sided, uncovered pans such as cookie sheets without sides.
- Do not cover meat or use cooking bags.
- Check internal temperature prior to time recommended by recipe to prevent over cooking.

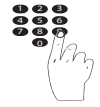




Recipe for safer cooking

Follow these tips to protect you and your family when in the kitchen. Whether stirring up a quick dinner or creating a masterpiece four-course meal, here's a recipe for safer cooking you need to use daily.

To prevent a cooking fire in your kitchen

- Keep an eye on your cooking and stay in the kitchen. Unattended cooking is the #1 cause of cooking fires. 
- Wear short or close-fitting sleeves. Loose clothing can catch fire. 
- Watch children closely. When old enough, teach children to cook safely. 
- Clean cooking surfaces to prevent food and grease build-up. 
- Keep curtains, towels and pot holders away from hot surfaces, and store solvents and flammable cleaners away from heat sources. Never keep gasoline in the house. 
- Turn pan handles inward to prevent food spills. 

To put out a cooking fire in your kitchen

- Call the fire department immediately. In many cases dialing 911 will give you Emergency Services. 
- Slide a pan lid over flames to smother a grease or oil fire then turn off the heat and leave the lid in place until the pan cools. Never carry the pan outside. 
- Extinguish other food fires with baking soda. Never use water or flour on cooking fires. 
- Keep the oven door shut and turn OFF the heat to smother an oven or broiler fire. 
- Keep a fire extinguisher in the kitchen. Make sure you have the right type and training. 
- Keep a working smoke detector in your home and test it monthly. 