Thermador

CATÁLOGO

2026

COD-27052026





REFRIGERATION

Freedom® Collection
REFRIGERATION

Thermador's ingenious Freedom® Collection lets you take your kitchen designs beyond anything you've ever imagined. Featuring unique modular construction, built-in refrigeration columns, freezer columns, bottom freezers and wine refrigeration are available in multiple widths ranging from 18" to 48".

To order, please follow this 4-step process:

Step 1
Select a Panel-Ready Column



+

Step 2
Select a Stainless Steel Panel or Use a Custom Panel



+

Step 3
Select a Stainless Steel Handle or Use a Custom Handle



+

Step 4
Select Optional Accessories



HEATRKIT20

Freedom® Heater Kit
For columns that are less than 6" apart but not side by side, or for nontraditional side-by-side combinations, without freezer column.
See page 1-15.



FRAMEKIT10

Freedom® Frame Kit
For any custom column installation in 24-inch deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.
See page 1-15.

To enhance the Freedom® Collection, please see our accessories section on page 1-11.

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This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

All 23.5"/24"/30"/36" Refrigerator Columns include the following features:

- Fully Flush
- Freedom® hinge
- All-LED sidewall filte ed theater lighting
- Cold Air System
- ThermaFresh® system
- Carbon air filte
- SuperCool function
- Stainless steel interior
- Full-extension SoftClose® drawers
- TFT Control
- Full-length cantilever racks
- Door open alarm
- Open door assist
- Sabbath/Economy/Vacation modes
- Star-K certifie
- ENERGY STAR® certifie
- Extremely quiet
- Reversible door swing
- Home Connect

Step 1: Refrigerator Columns



T24IR905SP



T30IR905SP



T36IR905SP

T24IR905SP	24" Fresh Food Column
T30IR905SP	30" Fresh Food Column
T36IR905SP	36" Fresh Food Column





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Model Number	Description

Step 2: Panels

All Thermador Refrigerator Columns are panel ready. Apply custom panels or choose one of the following stainless steel panel options:

Flat Stainless Steel Door Panels for Flush Installations

TFL24IR800	24" Stainless Steel Panel
TFL30IR800	30" Stainless Steel Panel
TFL36IR900	36" Stainless Steel Panel

Flat Stainless Steel Door Panels with No Holes

TFL24IR905	24" Single Door No Hole Flat Panel
TFL30IR905	30" Single Door No Hole Flat Panel[1]
TFL36IR905	36" Single Door No Hole Flat Panel

Step 3: Stainless Steel Handles

When selecting Thermador stainless steel handles for the Freedom® Collection, please order one 36" handle for each column. To ensure consistency, always select the same style.

MS36HNDL20	36" Masterpiece® Handle
PR36HNDL20	36" Professional Handle



MS36HNDL20



PR36HNDL20

Step 4: Optional Accessories

FRAMEKIT10 — Freedom® Frame Kit

(For use with any custom column for installation in 24-inch (610 mm) deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns. **Note**: Included with all pre-assembled bottom freezers)



FRAMEKIT10

HEATRKIT20 — Freedom® Heater Kit

(For use when columns are less than 6" apart but not side by side, or for nontraditional side-by-side combinations, without freezer column. This kit is also recommended to be ordered for use with any installation in areas that are subject to high humidity (>65%), or located next to an outside wall.)



HEATRKIT20

1 Units compatible with 30" columns, but should be installed to units with SoftClose® Doors.

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Model Number | Description

All 18"/24"/30"/36" Freezer Columns Include the Following Features:

- Fully Flush
- Freedom® hinge
- All-LED sidewall filte ed theater lighting
- Full-extension SoftClose® drawers
- SuperFreeze® function
- Height-adjustable glass shelves
- TFT Control
- Stainless steel interior
- Full-length cantilever racks
- Filtered internal diamond ice maker
- Door open alarm
- Open door assist
- Sabbath/Economy/Vacation modes
- Star-K certifie
- ENERGY STAR® certifie
- Extremely quiet
- Side-by-side kit included
- Home Connect

Step 1: Freezer Columns with Internal Ice Maker

- Ice drawer with ice bin
- Reversible door swing


T18IF905SP

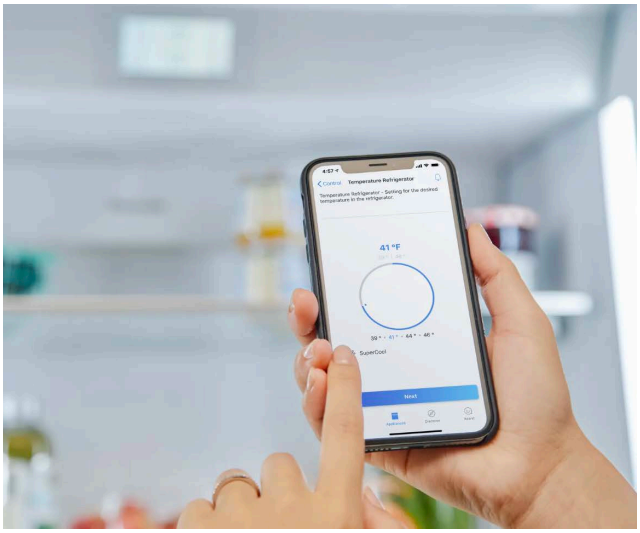

T24IF905SP


T30IF905SP


T36IF905SP

T18IF905SP	18" Freezer Column (Internal Ice Maker)
T24IF905SP	24" Freezer Column (Internal Ice Maker)
T30IF905SP	30" Freezer Column (Internal Ice Maker)
T36IF905SP	36" Freezer Column (Internal Ice Maker)





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Model Number	Description

Step 2: Panels

All Thermador Freezer Columns are panel ready. Apply custom panels or choose one of the following stainless steel panel options:

Flat Stainless Steel Door Panels for Flush Installations

TFL18IR800	18" Stainless Steel Panel
TFL18ID800	18" Stainless Steel Panel for External Dispenser
TFL24IR800	24" Stainless Steel Panel
TFL24ID800	24" Stainless Steel Panel for External Dispenser
TFL30IR800	30" Stainless Steel Panel
TFL36IR900	36" Stainless Steel Panel

Flat Stainless Steel Door Panels with No Holes

TFL18IR905	18" Single Door No Hole Flat Panel[1]
TFL18ID905	18" External Water Dispenser No Hole Flat Panel
TFL24IR905	24" Single Door No Hole Flat Panel
TFL24ID905	24" External Water Dispenser No Hole Flat Panel
TFL30IR905	30" Single Door No Hole Flat Panel
TFL36IR905	36" Single Door No Hole Flat Panel

Step 3: Stainless Steel Handles

When selecting Thermador stainless steel handles for the Freedom® Collection, please order one 36" handle for each column.To ensure consistency, always select the same style.

MS36HNDL20 — 36" Masterpiece® Handle



MS36HNDL20

PR36HNDL20 — 36" Professional Handle



PR36HNDL20

Step 4: Optional Accessories

FRAMEKIT10 — Freedom® Frame Kit

(For use with any custom column for installation in 24-inch (610 mm) deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns. **Note**: Included with all pre-assembled bottom freezers)



FRAMEKIT10

HEATRKIT20 — Freedom® Heater Kit

(For use when columns are less than 6" apart but not side by side, or for nontraditional side-by-side combinations, without freezer column. This kit is also recommended to be ordered for use with any installation in areas that are subject to high humidity (>65%), or located next to an outside wall.)



HEATRKIT20

1 Units compatible with 18" columns, but should be installed to units with SoftClose® Doors.

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Model Number | Description

All 30" Bottom Freezers Include the Following Features:

- Fully Flush—installs framed or fully flus
- Touchscreen control panel
- Vivid LED sidewall and theater style lighting
- Full-Extension SoftClose® drawers
- SoftClose® doors
- Temperature and humidity controlled drawers
- Full-width deli drawer
- Internal ice maker with filte ed diamond ice and ice scoop
- SuperCool/SuperFreeze®
- Adjustable shelves and door bins
- Two evaporators
- Two compressors
- Carbon air filte
- Door open alarm
- Sabbath/Economy/Vacation modes
- ENERGY STAR® certifie
- Extremely quiet
- Refrigerator door swing reversible
- Home Connect

30" Bottom Freezers

- ThermaFresh® Pro crisper drawer automatically selects the optimal temperature and humidity to keep food fresh longer
- Internal water dispenser with UltraClarityPro® water filte
- Full color touchscreen control panel
- Three cameras in fridge for inventory management
- Stainless steel interior
- Three-tier freezer drawer
- Non-slip mats in door bins and drawers prevent items from shifting
- Trim kit included

NEW T30IB100SP — 30" Bottom Freezer, Two-Door, Custom-Panel Ready



T30IB100SP





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Model Number	Description

Units available pre-assembled with stainless steel panels and Professional or Masterpiece® handles OR custom panel ready.

All 36" Bottom Freezers and French Door Bottom Freezers Include the Following Features:

- Installs framed or fully flus
- All new touchscreen display control panel
- Vivid LED sidewall and theater style lighting
- Cameras in fridge for inventory management
- ThermaFresh® Pro temperature and humidity control preserves freshness
- ThermaFlex™ Drawer temperature adjusts from fridge to freezer for maximum versatility
- Full-Extension SoftClose® drawers
- SoftClose® doors
- Deli drawer for convenient access to small items
- Non-slip mats in door bins and drawers prevent items from shifting
- Internal water dispenser with UltraClarityPro® water filte
- Elevated internal ice maker with diamond ice and ice scoop
- SuperCool and SuperFreeze® functions
- Adjustable split level shelving
- Gallon size door bins
- Two compressors
- Two evaporators
- Stainless steel interior
- Door Open Alarm
- Sabbath/Vacation/Economy modes
- Star-K certifie
- ENERGY STAR® certifie
- Home Connect
- Trim kit included
- Refrigerator door swing reversible (T36BB110SS, T36BB120SS, T36IB100SP)

Bottom Freezers

T36BB110SS	36" Bottom Freezer, Reversible Door, Stainless Steel, Masterpiece® Handles
T36BB120SS	36" Bottom Freezer, Reversible Door, Stainless Steel, Professional Handles
T36IB100SP	36" Bottom Freezer, Reversible Door, Custom-Panel Ready



T36BB120SS

French Door Bottom Freezers

T36BT110NS	36" French Door Bottom Freezer, Stainless Steel, Masterpiece® Handles
T36BT120NS	36" French Door Bottom Freezer, Stainless Steel, Professional Handles
T36IT100NP	36" French Door Bottom Freezer, Custom-Panel Ready



T36BT110NS

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Model Number	Description

Units available pre-assembled with stainless steel panels and Professional or Masterpiece® handles OR custom panel ready.

All 42" and 48" French Door Bottom Freezers Include the Following Features:

- Installs framed or fully flus
- All new touchscreen display control
- Vivid LED sidewall and theater style lighting
- Cameras inside refrigerator compartment for inventory management
- ThermaFresh® Pro temperature and humidity control preserves freshness
- ThermaFlex™ Drawer temperature adjusts from fridge to freezer for maximum versatility
- Full-Extension SoftClose® drawers
- SoftClose® Doors
- Deli drawer for convenient access to small items
- Non-slip mats in door bins and drawers prevent items from shifting
- Internal water dispenser with UltraClarityPro® water filte
- **Elevated dual ice maker with diamond ice, entertaining ice and ice scoop**
- SuperCool and SuperFreeze® functions
- Adjustable split level shelving
- Gallon size door bins
- Two compressors
- Two evaporators
- Stainless steel interior
- Door Open Alarm
- Sabbath/Vacation/Economy modes
- Star-K certifie
- ENERGY STAR® certifie
- Home Connect
- Trim kit included

French Door Bottom Freezers

T42BT110NS	42" French Door Bottom Freezer, Stainless Steel, Masterpiece® Handles
T42BT120NS	42" French Door Bottom Freezer, Stainless Steel, Professional Handles
T42IT100NP	42" French Door Bottom Freezer, Custom-Panel Ready
T48BT110NS	48" French Door Bottom Freezer, Stainless Steel, Masterpiece® Handles
T48BT120NS	48" French Door Bottom Freezer, Stainless Steel, Professional Handles
T48IT100NP	48" French Door Bottom Freezer, Custom-Panel Ready



T42BT120NS



T48BT120NS

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Suggested Combinations

These suggestions are just an example of the extensive range of combinations possible with the Freedom® Collection.

42"

18" Freezer Column | 24" Fresh Food Column



T18IF905SP/T24IR905SP

18" IWD* Column | 24" Fresh Food Column



T18ID905LP/T24IR905SP

42" Single Unit



T42BT120NS

48"

18" Freezer Column | 30" Fresh Food Column



T18IF905SP/T30IR905SP

24" Freezer Column | 24" Fresh Food Column



T24IF905SP/T24IR905SP

24" IWD* Column | 24" Fresh Food Column



T24ID905LP/T24IR905SP

48" Single Unit



T48BT120NS

54"

24" Freezer Column | 30" Fresh Food Column



T24IF905SP/T30IR905SP

24" IWD* Column | 30" Fresh Food Column



T24ID905LP/T30IR905SP

30" Bottom Freezer | 24" Wine Preservation Column



T30IB905SP/T24IW905SP

60"

30" Freezer Column | 30" Fresh Food Column



T30IF905SP/T30IR905SP

30" Bottom Freezer | 30" Bottom Freezer



T30IB100SP/T30IB100SP
Custom Panel

Please make sure to order HEATRKIT20 when installation is less than 6" apart but not connected, or for nontraditional side-by-side combinations without freezer column.

A HEATRKIT20 is recommended for use with any installation in areas that are subject to extreme humidity.

*IWD = Ice and Water Dispenser

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Model Number | Description

All 18"/24" Wine Refrigeration Include the Following Features:

- Fully Flush
- Portable aluminum and wenge wood wine presenter
- Full-extension completely enclosed exotic wood shelves
- Fully adjustable temperature zones: 18" column–two; 24" column–three
- Independent humidity control
- TFT control
- Freedom® hinge
- Adjustable LED lighting
- Diamond shaped dowels for vibration control
- Glass door with UV protection
- Door open alarm
- Open door assist
- Sabbath/Economy/Vacation modes
- Star-K certifie
- Bottle capacity: 18" column–58 bottles; 24" column–92 bottles (750 ml)
- Home Connect

Step 1: Wine Refrigeration

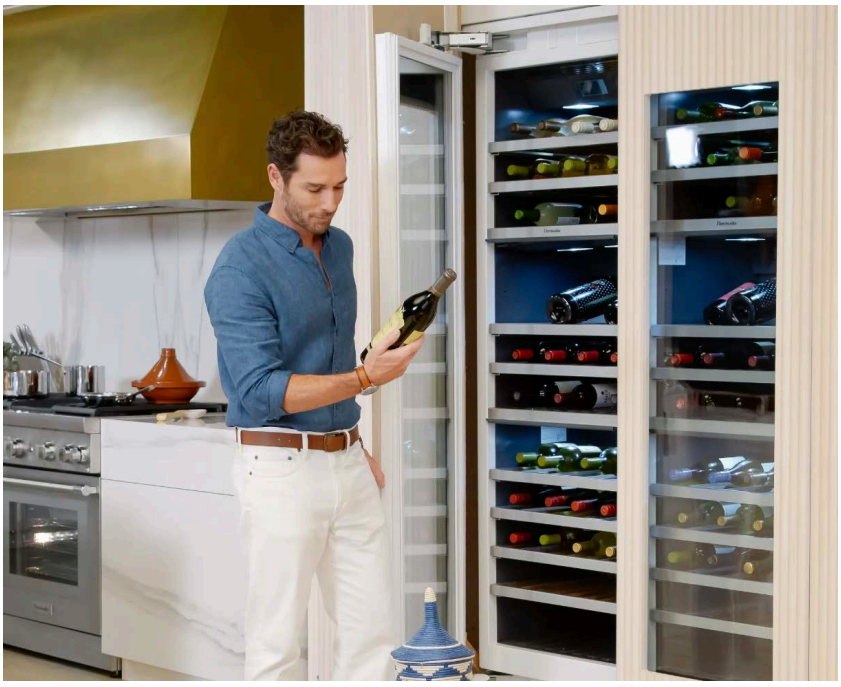


T18IW905SP



T24IW905SP

T18IW905SP	18" Wine Preservation Column 2 - Zone Temperature Control
T24IW905SP	24" Wine Preservation Column 3 - Zone Temperature Control







1 Units compatible with 18" columns, but should be installed to units with SoftClose® Doors.

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Model Number	Description

Step 2: Panels

All Thermador Wine Refrigeration are panel ready. Apply custom panels or choose one of the following stainless steel panel options:

Flat Stainless Steel Door Panels for Flush Installations

TFL18IW800	18" Stainless Steel Panel
TFL24IW800	24" Stainless Steel Panel

Flat Stainless Steel Door Panels with No Holes

TFL18IW905	18" Wine No Hole Flat Panel
TFL24IW905	24" Wine No Hole Flat Panel[1]

Step 3: Stainless Steel Handles

When selecting Thermador stainless steel handles for the Freedom® Collection, please order one 36" handle for each column.To ensure consistency, always select the same style.

MS36HNDL20 — 36" Masterpiece® Handle



MS36HNDL20

PR36HNDL20 — 36" Professional Handle



PR36HNDL20

Step 4: Optional Accessories

FRAMEKIT10 — Freedom® Frame Kit

(For use with any custom column for installation in 24-inch (610 mm) deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns. Note: Included with all pre-assembled bottom freezers)



FRAMEKIT10

HEATRKIT20 — Freedom® Heater Kit

(For use when columns are less than 6" apart but not side by side, or for nontraditional side-by-side combinations, without freezer column. This kit is also recommended to be ordered for use with any installation in areas that are subject to high humidity (>65%), or located next to an outside wall.)



HEATRKIT20

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Model Number | Description

All Under-Counter Units Include the Following Features:

- Built-in flush design
- LED lighting
- Electronic touch controls for precise temperature management
- Venting grille for full integration
- Fully flush at 24" depth
- Professional Handle, Masterpiece® Handle or custom panel options
- Star-K certifie

Glass Door Refrigeration Units

- 5 cu. ft.
- Customizable shelving
- Customizable cooling modes: Fridge, Pantry and Bar
- ENERGY STAR® certifie



T24UR915LS

T24UR905LP	24" Refrigerator, Custom Panel, Left Swing
T24UR905RP	24" Refrigerator, Custom Panel, Right Swing
T24UR915LS	24" Refrigerator, Masterpiece® Handle, Left Swing
T24UR915RS	24" Refrigerator, Masterpiece® Handle, Right Swing
T24UR925LS	24" Refrigerator, Professional Handle, Left Swing
T24UR925RS	24" Refrigerator, Professional Handle, Right Swing

Drawer Refrigeration/Freezer Units

- 4.4 cu. ft.
- SoftClose® drawers
- Drawer open alarm
- Customizable shelving and drawer dividers
- Customizable cooling modes: Fridge, Pantry and Bar
- Quick Chill
- Removable drawer mat for easy cleaning
- ENERGY STAR® certifie



T24UR915DS

T24UR905DP	24" Refrigerator, Custom Panel
T24UR915DS	24" Refrigerator, Masterpiece® Handle
T24UR925DS	24" Refrigerator, Professional Handle
T24UC905DP	24" Refrigerator/Freezer, Custom Panel, ice maker
T24UC915DS	24" Refrigerator/Freezer, Masterpiece® Handle, ice maker
T24UC925DS	24" Refrigerator/Freezer, Professional Handle, ice maker



T24UC915DS

Glass Door Wine Preservation Units

Under-Counter Wine Preservation Units

- 41-bottle capacity
- Full-extension wenge wood diamond wine racks
- Tinted UV-resistant tempered glass door
- Independent temperature control of temperature zones.



T24UW915LS

T24UW905LP	24" Wine Pres., Custom Panel, Left Swing
T24UW905RP	24" Wine Pres., Custom Panel, Right Swing
T24UW915LS	24" Wine Pres., Masterpiece® Handle, Left Swing
T24UW915RS	24" Wine Pres., Masterpiece® Handle, Right Swing
T24UW925LS	24" Wine Pres., Professional Handle, Left Swing
T24UW925RS	24" Wine Pres., Professional Handle, Right Swing

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Refrigerator Columns

	Model Number	Description		T24IR905SP	T30IR905SP	T36IR905SP
	Installation Accessories					
	FRAMEKIT10	Freedom® Frame Kit (For use with any custom column for installation in 24-inch (610 mm) deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns. **Note**: Included with all pre-assembled bottom freezers)		•	•	•
	HEATRKIT20	Freedom® Heater Kit (For use when columns are less than 6" apart but not side by side, or for nontraditional side-by-side combinations, without freezer column. This kit is also recommended to be ordered for use with any installation in areas that are subject to high humidity (>65%), or located next to an outside wall.)		•	•	•
	Interior Accessories for Refrigerators					
	24HFGALBIN	24" Half-Gallon Bin		•		
	30HFGALBIN	30" Half-Gallon Bin			•	
	36HFGALBIN	36" Half-Gallon Bin				•
	24PRODRAIL	24" Produce Railing		•		
	30PRODRAIL	30" Produce Railing			•	
	36PRODRAIL	36" Produce Railing				•
	LPRODBIN10	Large Produce Bin		•	•	•
	SPRODBIN10	Small Produce Bin	$423	•	•	•

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Freezer Columns

	Model Number	Description	T18IF905SP	T24IF905SP	T30IF905SP	T36IF905SP	T18ID905LP/RP	T24ID905LP/RP
		Installation Accessories						
	FRAMEKIT10	Freedom® Frame Kit (For use with any custom column for installation in 24-inch (610 mm) deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns. **Note**: Included with all pre-assembled bottom freezers)	•	•	•	•	•	•
	HEATRKIT20	Freedom® Heater Kit (For use when columns are less than 6" apart but not side by side, or for nontraditional side-by-side combinations, without freezer column. This kit is also recommended to be ordered for use with any installation in areas that are subject to high humidity (>65%), or located next to an outside wall.)	•	•	•	•	•	•
		**Interior Accessories for Freezers**	•	•	•	•	•	•
	ICEBUCKETL	Ice Bucket						
		**Filter Accessories**	•	•	•	•	•	•
	REPLFLTR55	Freedom® Replacement Water Filter						

Bottom Freezer Refrigeration

	Model Number	Description	T30IB100SP	T36BB110SS	T36BB120SS	T36IB100SP	T36BT110NS	T36BT120NS	T36IT100NP	T42BT110NS	T42BT120NS	T42IT100NP	T48BT110NS	T48BT120NS	T48IT100NP
		Installation Accessories													
	COMBIKIT10	Connection Kit (For use with bottom freezers. Use when installing two bottom freezer refrigerators side-by-side.)	•	•	•	•	•	•	•	•	•	•	•	•	•
	FRAMEKIT30	Frame Kit (For use with any custom panel bottom freezer refrigerators installed in a 24-inch (610 mm) deep cutout. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns. Note: Included with all pre-assembled bottom freezers)	•			•			•			•			•
		**Filter Accessories**	•	•	•	•	•	•	•	•	•	•	•	•	•
	REPLFLTR55	UltraClarity Pro® Water Filter													

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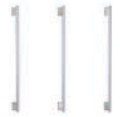
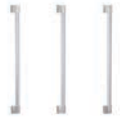
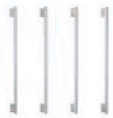
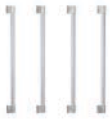
Bottom Freezer Refrigeration

	Model Number	Description	T30IB100SP	T36BB110SS	T36BB120SS	T36IB100SP	T36BT110NS	T36BT120NS	T36IT100NP	T42BT110NS	T42BT120NS	T42IT100NP	T48BT110NS	T48BT120NS	T48IT100NP
	MS3000IB10	30" Masterpiece® Handle Kit (Bottom Freezer)	•												
	PR3000IB10	30" Professional Handle Kit (Bottom Freezer)	•												
	MS3600IB10	36" Masterpiece® Handle Kit (Bottom Freezer)				•									
	PR3600IB10	36" Professional Handle Kit (Bottom Freezer)				•									
	MS3642IT10	36"/42" Masterpiece® Handle Kit (French Door Bottom Freezer)							•			•			
	PR3642IT10	36"/42" Professional Handle Kit (French Door Bottom Freezer)							•			•			
	MS4800IT10	48" Masterpiece® Handle Kit (French Door Bottom Freezer)													•
	PR4800IT10	48" Professional Handle Kit (French Door Bottom Freezer)													•
	TFL30IB100	30" Stainless Steel Panel Set (Bottom Freezer)	•												

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Bottom Freezer Refrigeration

	Model Number	Description	T30IB100SP	T36BB110SS	T36BB120SS	T36IB100SP	T36BT110NS	T36BT120NS	T36IT100NP	T42BT110NS	T42BT120NS	T42IT100NP	T48BT110NS	T48BT120NS	T48IT100NP
	TFL36IB100	36" Stainless Steel Panel Set (Bottom Freezer)				•									
	TFL36IT100	36" Stainless Steel Panel Set (French Door Bottom Freezer)							•						
	TFL42IT100	42" Stainless Steel Panel Set (French Door Bottom Freezer)										•			
	TFL48IT100	48" Stainless Steel Panel Set (French Door Bottom Freezer)													•

Freestanding Refrigeration

			T36FT8_0NS	T36FL8_0NS
	**Filter Accessories**			
	REPLFLTR55	Freedom® Replacement Water Filter	•	•

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Under-Counter Drawer Accessories

	Model Number	Description	T24UR905LP	T24UR905RP	T24UR905DP	T24UC925DS	T24UC915DS	T24UC905DP	T24UW905LP	T24UW905RP
	MS20HNDL20	20" Under-Counter Masterpiece® Handle Kit (Set of 2)			•			•		
	MS22HNDL25	25" Under-Counter Masterpiece® Handle	•	•					•	•
	PR20HNDL20	20" Under-Counter Professional Handle Kit (Set of 2)			•			•		
	PR22HNDL25	25" Under-Counter Professional Handle	•	•					•	•

Wine Refrigeration

			T18IW905SP	T24IW905SP
	Installation Accessories			
	FRAMEKIT10	Freedom® Frame Kit (For use with any custom column for installation in 24-inch (610 mm) deep cutouts. With two metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns. **Note**: Included with all pre-assembled bottom freezers)	•	•
	HEATRKIT20	Freedom® Heater Kit (For use when columns are less than 6" apart but not side by side, or for nontraditional side-by-side combinations, without freezer column. This kit is also recommended to be ordered for use with any installation in areas that are subject to high humidity (>65%), or located next to an outside wall.)	•	•

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Quick Reference Guide







Step 1: Columns and Bottom Freezers			Step 2: Panels			Step 3: Handles	
Freedom® Column Type	**Width**	**Door Swing Type**	**Custom Panel**	**Flat Stainless Steel Panel**	**Handleless Stainless Steel Panel**	**Masterpiece®**	**Professional**
REFRIGERATOR COLUMNS							
T24IR905SP	24"	Reversible	Panel Ready	TFL24IR800	TFL24IR905	Order one 36" handle per column **Masterpiece®** MS36HNDL20	Order one 36" handle per column **Professional** PR36HNDL20
T30IR905SP	30"	Reversible	Panel Ready	TFL30IR800	TFL30IR905		
T36IR905SP	36"	Reversible	Panel Ready	TFL36IR900	TFL36IR905		
FREEZER COLUMNS							
T18IF905SP	18"	Reversible	Panel Ready	TFL18IR800	TFL18IR905	Order one 36" handle per column **Masterpiece®** MS36HNDL20	Order one 36" handle per column **Professional** PR36HNDL20
T24IF905SP	24"	Reversible	Panel Ready	TFL24IR800	TFL24IR905		
T30IF905SP	30"	Reversible	Panel Ready	TFL30IR800	TFL30IR905		
T36IF905SP	36"	Reversible	Panel Ready	TFL36IR900	TFL36IR905		
FREEZER COLUMNS WITH IWD[1]							
T18ID905LP	18"	Left	Panel Ready	TFL18ID800	TFL18ID905	Order one 36" handle per column **Masterpiece®** MS36HNDL20	Order one 36" handle per column **Professional** PR36HNDL20
T18ID905RP	18"	Right	Panel Ready	TFL18ID800	TFL18ID905		
T24ID905LP	24"	Left	Panel Ready	TFL24ID800	TFL24ID905		
T24ID905RP	24"	Right	Panel Ready	TFL24ID800	TFL24ID905		
BOTTOM FREEZERS/FRENCH DOOR BOTTOM FREEZERS							
T30IB905SP[2]	30"	Reversible	Panel Ready	TFL30IB800	TFL30IB905	Order one 30" handle and one 36" handle per column[2]	Order one 30" handle and one 36" handle per column[2]
WINE REFRIGERATION							
T18IW905SP	18"	Reversible	Panel Ready	TFL18IW800	TFL18IW905	Order one 36" handle per column **Masterpiece®** MS36HNDL20	Order one 36" handle per column **Professional** PR36HNDL20
T24IW905SP	24"	Reversible	Panel Ready	TFL24IW800	TFL24IW905		

NOTE: Handleless panels should not be installed on units without the SoftClose® capability. If you are uncertain if you have a refrigeration unit with SoftClose® capability, please contact our customer team by calling 1-800-735-4328.

1 IWD = Ice and Water Dispenser
2 Masterpiece®: (1) MS30HNDL20, (1) MS36HNDL20. Professional: (1) PR30HNDL20, (1) PR36HNDL20
3 Masterpiece®: (2) MS36HNDL20. Professional: (2) PR36HNDL20
4 Masterpiece®: (3) MS36HNDL20. Professional: (3) PR36HNDL20

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COFFEE MACHINE



This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

All Built-In Coffee Machines Include the Following Features:

- Equipped with the Thermador Connected Experience by Home Connect™ that enables ease of usage, accessibility to wider variety of beverages with the Coffee World and much more
- Perfect for frequent selections, coffee customization settings store up to 8 personalized beverages with names so family members and house guests can program their favorite drinks—from single shot espresso, to tea, to extra-large cappuccinos
- Easy to read color TFT display illustrates beverage selection, including size and temperature control
- 1 lb. Bean container
- Height-adjustable dispenser with dual spouts for brewing 2 cups at a time
- Beverages can be adjusted in small increments
- One Touch Function for coffee and milk/froth
- Fully automatic rinse program
- 2-disk grinding units made of high performance ceramic disks
- Adjustable grinding settings for very fine to coarse
- Separate drawer for ground coffee, capacity to hold up to two level scoops
- Built-In water filte
- Sensor alerts when coffee beans and water level is low
- 81 oz. water container
- Includes Insulated 17 oz. removable stainless steel milk container, measuring spoon, water hardness test.
- 120 Volts. (V)

Built-In Coffee Machine

TCM24TS Thermador Built-In Coffee Machine



TCM24TS

- Includes direct plumb for water and drain connection with AquaStop® Plus protection

TCM24PS Thermador Built-In Coffee Machine Plumbed



TCM24PS

Accessories

		TCM24TS	TCM24PS
	TCMTK30RS 30" Stainless Steel Trim Kit	•	•

For coffee accessories, please see the Cleaners & Accessories Price List.



OVENS

Built-in OVENS

MASTERPIECE® & PROFESSIONAL COLLECTIONS

DELUXE

Rotisserie
Max Broil
3 Telescopic Racks (Single Ovens)
4 Telescopic Racks (Double Ovens)
6 Telescopic Racks (Combo Steam Ovens)

SINGLE 30"



Professional:
POD301W
POD301LW*
POD301RW*



Masterpiece®:
MED301WS
MED301LWS*
MED301RWS*

DOUBLE 30"



Professional:
POD302W
POD302LW*
POD302RW*



Masterpiece®:
MED302WS
MED302LWS*
MED302RWS*

COMBO 30"



With Steam and Convection Oven:
Professional:
PODS302B*
Masterpiece®:
MEDS302BS



With Speed Oven::
Professional:
PODMC301W*
Masterpiece®:
MEDMC301WS

TRIPLE 30"



With Speed Oven:
Professional:
PODMCW31W*
Masterpiece®:
MEDMCW31WS

SELECT

1 Telescopic Rack (Single Ovens)
2 Telescopic Racks (Double Ovens)



Professional:
PO301W



Masterpiece®:
ME301WS



Professional:
PO302W



Masterpiece®:
ME302WS



With Microwave:
Professional:
POM301W



Masterpiece®:
MEM301WS

STANDARD

1 Telescopic Rack (Single Ovens)
1 Telescopic Rack (Double Ovens)



Masterpiece®:
ME301YP



Masterpiece®:
ME302YP

SPECIALTY

3 Telescopic Racks (Steam Ovens)





Steam and Convection Oven:
Professional:
PODS301B
Masterpiece®:
MEDS301BS





Speed Oven::
Professional:
MC30WP
Masterpiece®:
MC30WS

* Not pictured.

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This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

All Masterpiece® Series Built-In Ovens Include the Following Features:

- Thermador Connected Experience with Home Connect™
- SoftClose® doors

Cooking Modes

- True Convection, Bake, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, Air Fry capable when connected to Wi-Fi (except ME301YP & ME302YP models)
- Two-hour self clean
- Sabbath Mode
- Two halogen lights
- Star-K certifie
- 208–240 V

Microwave/Speed Ovens

- 1.6 cu. ft. overall capacity
- 10 power levels
- Sensor cooking
- Sensor reheat

30" Masterpiece® Ovens

30" Masterpiece® Single Oven with Professional Handle

- One Full Access® telescopic rack and two standard racks
- Silver glass
- 4.6 cu. ft. overall oven capacity
- Three Additional Cooking modes: Variable Broil Hi, Variable Broil Low, Fast Preheat

ME301YP[1] 30" Single Oven, 1 Telescopic Rack



ME301YP

30" Masterpiece® Single Oven—Select

- One Full Access® telescopic rack and two standard racks
- TFT Touch control display
- Silver glass on stainless steel
- 4.5 cu. ft. overall oven capacity
- Five Additional Cooking modes: Speed Convection, Broil, Roast, Dehydrate, Slow Roast
- Fast preheat
- Meat probe

ME301WS 30" Single Oven, 1 Telescopic Rack



ME301WS

30" Masterpiece® Single Oven—Deluxe

- Three Full Access® telescopic racks
- TFT Touch control display
- Silver glass on stainless steel
- 4.5 cu. ft. overall oven capacity
- Eight Additional Cooking modes: Speed Convection, Rotisserie, Broil, Max Broil, Max Convection Broil, Roast, Dehydrate, Slow Roast
- Fast preheat
- Commercial-style rotisserie with 12-pound capacity
- Multi-point meat probe

MED301WS 30" Single Oven, 3 Telescopic Racks

MED301LWS 30" Single Oven, 3 Telescopic Racks, Left Side Opening Door

MED301RWS 30" Single Oven, 3 Telescopic Racks, Right Side Opening Door



MED301WS



MED301LWS

1 Is not Air Fry capable.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

30" Masterpiece® Ovens

30" Masterpiece® Double Oven with Professional Handle

- One Full Access® telescopic rack (U)
- Silver glass
- 4.6 cu. ft. overall oven capacity (U/L)
- Three Additional Cooking modes: Variable Broil Hi, Variable Broil Low, Fast Preheat (U)
- Six Cooking modes in Lower Oven: Bake, Variable Broil Hi, Variable Broil Low, Roast, Warm, Sabbath, Fast Preheat (L)

ME302YP[1] — 30" Double Oven, 1 Telescopic Rack (U)



ME302YP

30" Masterpiece® Double Oven—Select

- Two Full Access® telescopic racks (U/L)
- TFT Touch control display
- Silver glass on stainless steel
- 4.5 cu. ft. overall oven capacity (U/L)
- Five Additional Cooking modes: Speed Convection, Broil, Roast, Dehydrate, Slow Roast (U/L)
- Fast preheat (U/L)
- Meat probe (U/L)

ME302WS — 30" Double Oven, 2 Telescopic Racks, Meat probe (U/L)



ME302WS



1 Is not Air Fry capable.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

30" Masterpiece® Ovens

30" Masterpiece® Double Oven—Deluxe

- Three Full Access® telescopic racks (U); One Full Access® telescopic rack and two standard racks (L)
- TFT Touch control display
- Silver glass on stainless steel
- 4.5 cu. ft. overall oven capacity (U/L)
- Nine Additional Cooking modes: Speed Convection, Broil, Max Broil, Roast, Max Convection Broil, Dehydrate, Slow Roast, Dehydrate, Rotisserie (U)
- Five Additional Cooking modes: Speed Convection, Broil, Roast, Dehydrate, Slow Roast (L)
- Fast preheat
- Commercial-style rotisserie with 12-pound capacity (U)
- Multi-point meat probe (U); Meat probe (L)

MED302WS — 30" Double Oven, 4 Telescopic Racks



MED302WS

30" Masterpiece® Triple Combination Oven with Speed Oven and Warming Drawer

- Three Full Access® telescopic racks (L)
- Eight Additional Cooking modes: Speed Convection, Rotisserie, Broil, Max Broil, Max Convection Broil, Roast, Dehydrate, Slow Roast
- Fast preheat for seven different cooking modes
- Commercial-style rotisserie with 12-pound capacity
- Multi-point meat probe (L)

Speed Oven features:

- 36 Cook Smart™ Programs
- 12 ½" turntable
- 1000 W microwave power

Warming Drawer features:

- 2.5 cu. ft. overall capacity
- Touch control
- SoftClose® drawer
- 450 W heater
- Four heating modes: Low, Medium, High, Proof
- Timer

MEDMCW31WS — 30" Triple Combo Oven with Speed Oven, 3 Telescopic Racks



MEDMCW31WS

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

All Masterpiece® Series Built-in Steam and Convection Ovens Include the Following Features:

- Thermador Connected Experience with Home Connect™
- Large steam cavity 2.8 cu. ft.
- TFT Touch control display
- Silver glass on stainless steel
- SoftClose® doors
- 41 EasyCook® programs
- Features 17 cooking modes: True Convection, Convection Bake, Bake, Convection Roast, Roast, Convection Broil, Broil, Pizza, Speed Convection, Slow Roast, Dehydrate, Proof, Warm, Steam, Steam Convection, Reheat, Defrost, Air Fry capable when connected to Wi-Fi
- Easy Clean program
- Fast preheat for five different cooking modes
- Three Full Access® telescopic rails
- Multi-point meat probe
- 1.4 qt. water tank
- LED lights
- Sabbath Mode
- Star-K certifie
- 208-240 volts

Masterpiece® Steam and Convection Ovens

30" Masterpiece® Steam and Convection Oven

MEDS301BS — 30" Steam and Convection Oven with 3 Telescopic Racks



MEDS301BS

Accessories

			Masterpiece®		
			30" Single Ovens	30" Double Ovens	30" Series Built-in Steam and Convection
	TWO30YS	Side-by-Side Installation Kit for Single Ovens	•		

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

All Professional Series Built-In Ovens Include the Following Features:

- Thermador Connected Experience with Home Connect™
- Restaurant-style stainless steel knobs
- TFT Touch control display
- Silver glass on stainless steel
- SoftClose® doors
- 4.5 cu. ft. overall oven capacity
- 13 Cooking modes: True Convection, Speed Convection, Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, Dehydrate, Slow Roast, Air Fry capable when connected to Wi-Fi
- Two-hour self clean
- Fast preheat for seven different cooking modes
- Two halogen lights
- Sabbath Mode
- Star-K certifie
- 208-240 V

Microwave/Speed Ovens

- 1.6 cu. ft. overall capacity
- 10 power levels
- Sensor cooking
- Sensor reheat

30" Professional Series Ovens

30" Professional Single Oven—Select

- One Full Access® telescopic rack and two standard racks
- Meat probe

PO301W — 30" Single Oven, 1 Telescopic Rack



PO301W

30" Professional Single Oven—Deluxe

- Additional Cooking modes: Rotisserie, Max Broil, Max Convection Broil
- Commercial-style rotisserie with 12-pound capacity
- Three Full Access® telescopic racks
- Multi-point meat probe

POD301W — 30" Single Oven, 3 Telescopic Racks

POD301LW — 30" Single Oven, Left Side Opening Door, 3 Telescopic Racks

POD301RW — 30" Single Oven, Right Side Opening Door, 3 Telescopic Racks



POD301W



POD301LW

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

PRICE

30" Professional Series Ovens

30" Professional Double Oven—Select

- One Full Access® telescopic rack and two standard racks (U/L)
- Meat probe

PO302W 30" Double Oven, 1 Telescopic Rack (U/L)



PO302W

30" Professional Double Oven—Deluxe

- Three Full Access® telescopic racks (U)
- One Full Access® telescopic rack and two standard racks (L)
- Additional Cooking modes: Rotisserie, Max Broil, Max Convection Broil (U)
- Multi-point meat probe(U)
- Meat probe (L)

POD302W 30" Double Oven, 4 Telescopic Racks

POD302LW 30" Double Oven, 4 Telescopic Racks, Left Side Opening Door

POD302RW 30" Double Oven, 4 Telescopic Racks, Right Side Opening Door



POD302W



POD302LW

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

30" Professional Series Ovens

30" Professional Triple Combination Oven with Speed Oven and Warming Drawer

- Additional Cooking modes: Rotisserie, Max Broil, Max Convection Broil
- Three Full Access® telescopic racks
- Multi-point meat probe

Speed Oven features:

- 36 Cook Smart™ Programs
- 12 ½" turntable
- 1,000 W microwave power

Warming Drawer features:

- SoftClose® drawer
- Touch control
- 2.5 cu. ft. overall capacity
- 450 W heater
- Four heating modes: Low, Medium, High, Proof
- Timer

PODMCW31W — 30" Triple Combo Oven with Speed Oven, 3 Telescopic Racks



PODMCW31W



This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number	Description

All Professional Series Built-in Steam and Convection Ovens Include the Following Features:

- Thermador Connected Experience with Home Connect™
- Large steam cavity 2.8 cu. ft.
- TFT Touch control display
- Restaurant-style stainless steel knobs
- Silver glass on stainless steel
- SoftClose® doors
- 41 EasyCook® programs
- Features 17 cooking modes: True Convection, Convection Bake, Bake, Convection Roast, Roast, Convection Broil, Broil, Pizza, Speed Convection, Slow Roast, Dehydrate, Proof, Warm, Steam, Steam Convection, Reheat, Defrost
- Steam Clean program
- Fast preheat for five different cooking modes
- Three Full Access® telescopic rails
- Multi-point meat probe
- 1.4 qt. water tank
- LED lights
- Sabbath Mode
- Star-K certifie
- 208-240 V

30" Professional Series Built-In Steam and Convection Oven

Professional Series Steam and Convection Oven

PODS301B	30" Steam and Convection Oven with 3 Telescopic Racks



PODS301B



1 To be fully ADA compliant, these units must be installed according to ADA guidelines. Please check current ADA requirements for guidance on installation.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

All Masterpiece® Series Microwaves Include the Following Features:

- Silver glass on stainless steel
- 10 power levels
- Sensor reheat

Built-In Microwaves

Built-In Microwaves

- Touch Control Display
- 1.6 cu. ft. overall capacity
- 14⅛" ceramic turntable
- 950 W Microwave power
- Plugs into 120 V, 60 Hz/, AC 3-prong grounded outlet

MB30WS	30" Masterpiece® Microwave, Stainless Steel, 120 V
MB30WP	30" Professional Microwave, Stainless Steel, 120 V



MB30WS



MB30WP

[1]

24" Built-in Microwave with side swing door and trim kit accessory in 30"

- Glass touch controls with white display
- 2.1 cu. Ft. overall capacity
- 16 ½" Glass Turntable
- Microwave Power 1,200 W
- Sensor Cooking

MBCS	24" Masterpiece® Microwave, Side Swing Door Stainless Steel
MBT30CS	30" Thermador Trim Kit, Standard Microwave, Stainless Steel



MBCS w/ MBT30CS

MicroDrawer® Microwaves

Built-In MicroDrawer® Microwaves

- New hidden control panel; opens for enhanced visibility
- Home Connect® allows for remote monitoring and control the drawer microwave with Wi-Fi Connectivity
- 1.2 cu. Ft. overall capacity
- Microwave Power 950 W
- Opens and Closes through Touch Control
- Can Be Installed Flush

MD24BS	24" MicroDrawer Microwave
MD30BS	30" MicroDrawer Microwave



MD24BS



MD30BS

1 To be fully ADA compliant, these units must be installed according to ADA guidelines. Please check current ADA requirements for guidance on installation.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

Speed Ovens

Built-In Speed Ovens

- Silver glass on stainless steel
- Full color TFT display
- 12¾" ceramic turntable
- 1.6 cu. ft. overall capacity
- 36 Cook Smart™ Programs
- 10 power levels
- 1,000 W Microwave power
- Sensor cooking
- Sensor reheat
- Convection Bake
- Broil
- 208 or 240 V, 4 wire fixe connection



MC30WS



MC30WP

MC30WS	30" Masterpiece® Speed Oven, Stainless Steel, 208-240 V
MC30WP	30" Professional Speed Oven, Stainless Steel, 208-240 V

[1]



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Warming Drawers

Standard Warming Drawers

- Our warming drawer is the perfect combination of uncompromising performance, unique convenience features and elegant design
- SoftClose® door (WD30W only)
- 2.2 cu. ft. overall capacity
- Touch Control Display
- Four heating modes: Low, Medium, High, Proof
- 450 W heating element
- Timer
- Plugs into a standard 120 volt, 3-prong outlet



WD30WC

WD30W	30" Warming Drawer, Custom Panel Ready
WD30WC	30" Warming Drawer, Push to Open

Accessories

	Number	Description	PO301W	POD301W	POD301LW	POD301RW	PO302W	POD302W	POD302LW	POD302RW	POM301W	PODMC301W	PODMCW31W	PODS301B	PODS302B
			Professional Series												
	WKNOBKT3W	Blue Metal Knob Kit for Professional Oven (2 pc.)	•	•	•	•	•	•	•	•	•			•	•
	TWO30YS	Side-by-Side Installation Kit for Single Ovens	•	•	•	•								•	

COOKTOPS



This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

All Masterpiece® Series Star® Burner Gas Cooktops Include the Following Features:

- Patented Star® Burner provides superior flame coverage for faster and more even pan heating
- 16K BTU max
- Blue indicator burner ON light
- Chiseled stainless steel design
- Stainless steel control panel offers a sleek, modern design
- High-quality, robust, metal knobs
- LP gas conversion kit not included; order separately
- Sabbath compliant
- Two-year warranty

Masterpiece® Series

LR: BTU	C: BTU	RR: BTU
10,000 high/1,750 low	16,000 high/1,900 low	8,000 high/1,750 low
LF: BTU		RF: BTU
8,000 high/1,750 low		10,000 high/1,750 low

SGS305TS — 30" Star® Burner, Stainless Steel, Five Burners



SGS305TS

- ExtraLow® Select feature, which provides 204 BTU low simmering capability with five precise setting cycles

LR: BTU	C: BTU	RR: BTU
10,000 high/1,750 low	16,000 high/583 XLO	8,000 high/1,750 low
LF: BTU		RF: BTU
8,000 high/204 XLO		10,000 high/1,750 low

SGSX305TS — 30" Star® Burner, Stainless Steel, Five Burners, ExtraLow® Select



SGSX305TS

LR: BTU	C: BTU	RR: BTU
12,000 high/1,750 low	16,000 high/1,900 low	9,100 high/1,750 low
LF: BTU		RF: BTU
9,100 high/1,750 low		12,000 high/1,750 low

SGS365TS — 36" Star® Burner, Stainless Steel, Five Burners



SGS365TS

- ExtraLow® Select feature, which provides 204 BTU low simmering capability with five precise setting cycles

LR: BTU	C: BTU	RR: BTU
12,000 high/1,750 low	16,000 high/583 XLO	9,100 high/1,750 low
LF: BTU		RF: BTU
9,100 high/204 XLO		12,000 high/1,750 low

SGSX365TS — 36" Star® Burner, Stainless Steel, Five Burners, ExtraLow® Select



SGSX365TS

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

All Masterpiece® Series Pedestal Star® Burner Gas Cooktops Include the Following Features:

- Raised Pedestal Star® Burner provides superior flame coverage and allows for easier cleanup under each burner
- 18K BTU max
- QuickClean Base® contains liquid spills
- Sleek glass control panel
- High-quality, robust, metal knobs
- LP conversion kit not included; order separately
- Sabbath compliant
- Two-year warranty

Masterpiece® Series

- Blue indicator light for each burner

LR: BTU 10,000 high/1,750 low	C: BTU 18,000 high/1,900 low	RR: BTU 8,000 high/1,750 low
LF: BTU 8,000 high/1,750 low		RF: BTU 10,000 high/1,750 low


SGSP305TS

SGSP305TS 30" Pedestal Star® Burner, Stainless Steel, Five Burners

- Progressive Illuminated light ring around each knob
- ExtraLow® Select feature, which provides 204 BTU low simmering capability with five precise setting cycles

LR: BTU 10,000 high/1,750 low	C: BTU 18,000 high/583 XLO	RR: BTU 8,000 high/1,750 low
LF: BTU 8,000 high/204 XLO		RF: BTU 10,000 high/1,750 low


SGSXP305TS

SGSXP305TS 30" Pedestal Star® Burner, Stainless Steel, Five Burners, ExtraLow® Select

- Blue indicator light for each burner

LR: BTU 12,000 high/1,750 low	C: BTU 18,000 high/1,900 low	RR: BTU 9,100 high/1,750 low
LF: BTU 9,100 high/1,750 low		RF: BTU 12,000 high/1,750 low


SGSP365TS

SGSP365TS 36" Pedestal Star® Burner, Stainless Steel, Five Burners

- Progressive Illuminated light ring around each knob
- ExtraLow® Select feature, which provides 204 BTU low simmering capability with five precise setting cycles

LR: BTU 12,000 high/1,750 low	C: BTU 18,000 high/583 XLO	RR: BTU 9,100 high/1,750 low
LF: BTU 9,100 high/204 XLO		RF: BTU 12,000 high/1,750 low


SGSXP365TS

SGSXP365TS 36" Pedestal Star® Burner, Stainless Steel, Five Burners, ExtraLow® Select

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

All Masterpiece® Series Freedom® and Liberty® Induction Cooktops Include the Following Features:

- PowerBoost®
- 17 power levels
- Home Connect™

Masterpiece® Series

Freedom® Induction – 13"×21" Cooking Position with 5,500 W

- Entire surface of the cooktop can be used as one large cooking area
- Up to 6 pots or pans are automatically recognized in any position and controlled using a full color touch screen
- Wi-Fi connectivity allows the cooktop and matching hood to communicate with one another to synchronize turning on task light and ventilation fan
- MyZone® mode allows changing a preset power level simply by moving a pot or pan on the cooktop
- Cooking Sensor Mode ready (wireless cooking sensor sold separately)
- Sapphire Glow® LED embedded surface lights along sides of cooktop provide visual feedback when a pot is moved or whether a pot is heated or not (36" models only)
- TeppanyakiPro® mode divides a teppanyaki griddle into one heated and one non-heated area
- PowerBoost®
- 17 power levels
- Residual heat indicators
- Panel Lock
- Cooking Timer, Kitchen Timer and Stopwatch Timer
- Power/Amps: 208/240 V, 60 Hz, 30 A

Minimum cookware size: 3" × 3"
Maximum cookware size: 13" × 21"
Performance:
3,500 W/5,500 W (PowerBoost®)


CIT30YWBB


CIT36YWB


CIT36YWBB

CIT30YWBB	30" Dark Gray Glass, Frameless Design
CIT36YWB	36" Dark Gray Glass, Stainless Steel Frame
CIT36YWBB	36" Dark Gray Glass, Frameless Design

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Masterpiece® Series

30" Liberty® Induction

- Two large flexible cooking surfaces allow for tailored cooking zones
- Cooktop-Hood Sync
- Automatic pan recognition
- HeatShift® has three preset heat zones
- MoveMode® allows easy transfer settings
- Illuminated touch controls
- Control panel lock
- Automatic switch off
- Maximum wattage: 7,200 W
- Power/Amps: 208–240 V, 60 Hz//50 A



CIT30FBG

<table>
<tr><td rowspan="3">Left Full Zone
15"×8½" @
3,300 W/3,600 W
(PowerBoost®)</td><td>LR: 7½"×8½" @
2,200 W/3,600 W
(PowerBoost®)</td><td>RR: 7½"×8½" @
2,200 W/3,600 W
(PowerBoost®)</td><td rowspan="3">Right Full Zone
15"×8½" @
3,300 W/3,600 W
(PowerBoost®)</td></tr>
<tr><td>LF: 7½"×8½" @
2,200 W/3,600 W
(PowerBoost®)</td><td>RF: 7½"×8½" @
2,200 W/3,600 W
(PowerBoost®)</td></tr>
<tr><td>Left FlexPlus Zone
3 9⁄16" x 11 ¼"</td><td>Right FlexPlus Zone
3 9⁄16" x 11 ¼"</td></tr>
</table>

CIT30FBG — 30" Titanium Gray Glass, Frameless

All Masterpiece® Heritage Series Glass Ceramic Induction Cooktops Include the Following Features:

- Pan Recognition
- Touch control panel with white light illumination offers 17 power settings
- CookSmart
- Speed Heating—induction cooktops heat 50% faster than traditional gas cooktops
- PowerBoost®
- Anti-Overflow System
- Two-Level Heat Indicator
- Kitchen timer
- Child safety lock
- Power/Amps: 240 V, 60 Hz/30 A
- Home Connect™

Masterpiece® Series

- Large and powerful 11" element with 3,600 W



CIT304BB

<table>
<tr><td>LR: 9" @
2,200 W/3,600 W (PowerBoost®)</td><td>RR: 11" @
2,600 W/3,600 W (PowerBoost®)</td></tr>
<tr><td>LF: 6" @
1,400 W/2,200 W (PowerBoost®)</td><td>RF: 6" @
1,400 W/2,200 W (PowerBoost®)</td></tr>
</table>

CIT304BB — 30" Black Glass, Frameless Design

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Cooktop Accessories

	Model Number	Description	Gas Cooktops Star Burner®	Gas Cooktops Pedestal Star®	Electric Cooktops	Freedom® Induction	Liberty® Induction	Heritage Induction
	TEPPAN1321	13" × 21" Recommended accessory for Freedom® Induction Cooktop				•		
		**Wireless Cooking Temperature Sensor** Allows you to select the best way to prepare every food as you wish. The cooking sensor measures the temperature of the pot continuously. This allows the power to be maintained with greater precision to provide exceptional cooking results. The sensor is required to use the Freedom® induction Cooking Sensor mode				•		
	TCOOKSENSW	Wireless Cooking Sensor						
	SKNOBLUW	Blue Knob Kit, Pedestal Star® Burner Cooktops Fits 30" and 36" Pedestal Star® Burners Series models • Set of five knobs • Blue metallic fi - ish • Easy to install		•				
	SLPKITW	LP Gas Conversion Kit for Star® Burner Series Cooktops	•					
	SNPKITPEDW	LP Gas Conversion Kit for Pedestal Star® Burner Series Cooktops		•				
	SWOKRINGW **Call for availability.**	Wok Ring Optimized for operation on Star® Burner and Pedestal Star® Burner Series cook with up to a 16" wok • Cast iron construction is durable and dishwasher safe	•	•				



RANGES - RANGES TOP

RANGES

PROFESSIONAL COLLECTION

		30"	36"	48"	60"
DUAL-FUEL WITH STEAM RANGES	**Pro Grand®**			 PRD48WISGU Induction PRD48WDSGU Griddle	 PRD606WESG Griddle
INDUCTION RANGES	**Pro Harmony®**	 PRI30LBHU Induction	 PRI36LBHU Induction		
DUAL-FUEL RANGES	**Pro Harmony®**	 PRD305WHU 5-burner PRD304WHU 4-burner	 PRD366WHU 6-burner PRD364WDHU Griddle	 PRD486WDHU Griddle	
	Pro Grand®		 PRD366WGU 6-burner PRD364WIGU Induction PRD364WDGU Griddle	 PRD486WIGU Induction PRD486WDGU Griddle	 PRD606WEG Griddle
GAS RANGES	**Pro Harmony®**	 PRG305WH 5-burner PRG304WH 4-burner	 PRG366WH 6-burner PRG364WDH Griddle	 PRG486WDH Griddle	
	Pro Grand®		 PRG366WG 6-burner	 PRG486WDG Griddle	
RANGE-TOPS	**Professional**	 PCG305W 5-burner	 PCG366W 6-burner PCG364WD Griddle	 PCG486WD Griddle	

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

All Professional Series Rangetops Include the Following Features:

- Continuous porcelain, easy-to-clean cooking surface
- Patented Pedestal Star® Burner with QuickClean Base™
- Each burner has electronic ignition/ re-ignition;
- Metal knobs (also available in Metallic Blue, PAKNOBLUWR, sold separately. See page 5-10)
- LED downlighting illuminates the control panel.
- Precision simmering capabilities with two ExtraLow® simmer burners
- Two-year warranty
- Star-K certifie
- 15 Amps

Note

- It is strongly recommended that this appliance be installed in conjunction with a Thermador vent hood. (see Thermador Professional Hoods, page 6-5)
- Liquid Propane conversion: Natural to LP Gas Field Conversion Kit must be ordered separately (PALPKITHW for all four- and six-burner units; PALPKITHW5 for five Pedestal Star® Burner units). PAALTKITH High Altitude conversion kit is available for all rangetops.

36" Professional Gas Rangetop

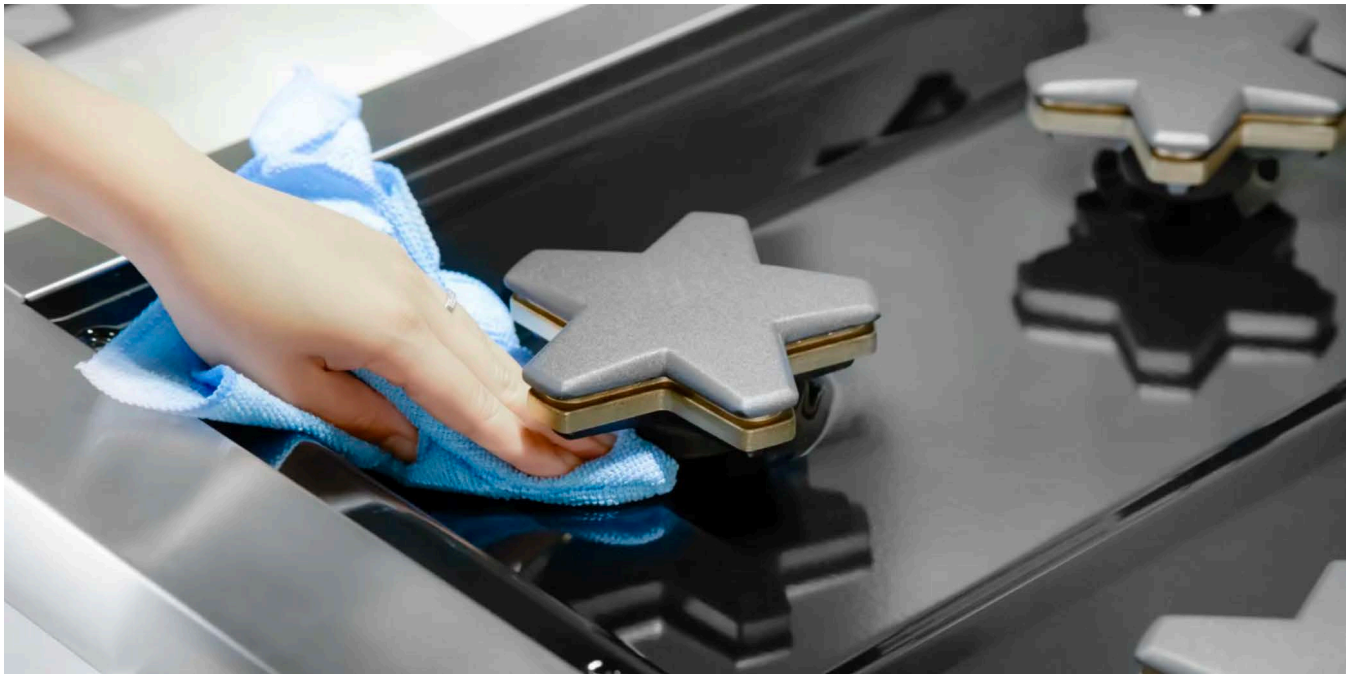
- Six Pedestal Star® Burners (Two with ExtraLow®).
- 15 Amps

LR: BTU 15,000 high*/XLO	CR: BTU 15,000 high*/3,000 low	RR: BTU 15,000 high*/3,000 low
LF: BTU 18,000 high*/XLO	CF: BTU 18,000 high*/3,000 low	RF: BTU 18,000 high*/3,000 low

PCG366W — 36" Stainless Steel with Porcelain Surface



PCG366W



* 8,000 BTU NG burners convert to 6,000 BTU LP; 10,000 BTU NG burners convert to 9,100 BTU LP; 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

36" Professional Gas Rangetop

- Four Pedestal Star® Burners (Two with ExtraLow®)
- Non-stick surface Electric Griddle
- 20 Amps



LR: BTU 15,000 high*/XLO	Electric Griddle 1,630 W	RR: BTU 15,000 high*/3,000 low
LF: BTU 18,000 high*/XLO		RF: BTU 18,000 high*/3,000 low

PCG364WD — 36" Stainless Steel with Porcelain Surface and Griddle

48" Professional Gas Rangetop

- Six Pedestal Star® Burners (Two with ExtraLow®)
- Non-stick surface Electric Griddle
- 20 Amps



PCG486WD

LR: BTU 15,000 high*/XLO	CR: BTU 15,000 high*/3,000 low	Electric Griddle 1,630 W	RR: BTU 15,000 high*/3,000 low
LF: BTU 18,000 high*/XLO	CF: BTU 18,000 high*/3,000 low		RF: BTU 18,000 high*/3,000 low

PCG486WD — 48" Stainless Steel with Porcelain Surface and Griddle



* 8,000 BTU NG burners convert to 6,000 BTU LP; 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

48" Dual-Fuel Range

- Six Pedestal Star® Burners (Two with ExtraLow®)
- Main oven features 4.4 cu. ft. overall volume*
- Thermador Connected Experience with Home Connect™
- Non-stick surface Electric Griddle

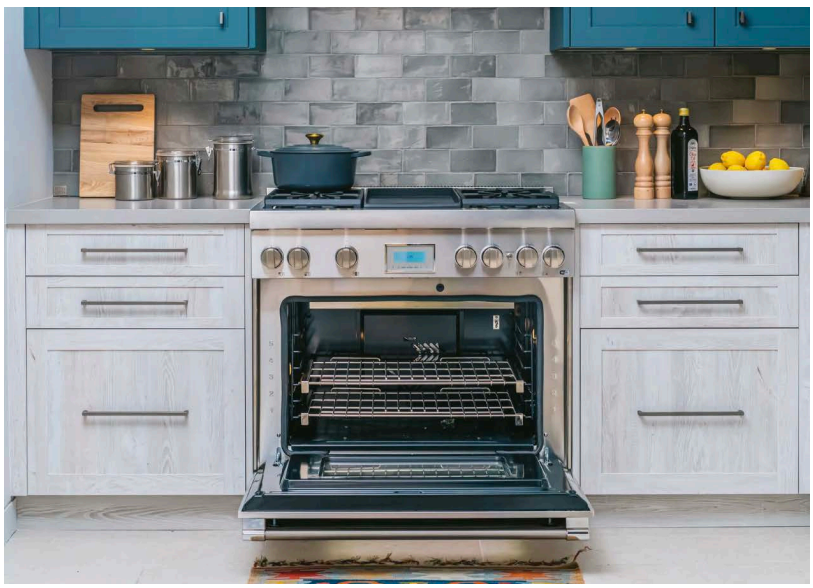


PRD486WDHU

LR: BTU 15,000 high**/XLO	CR: BTU 15,000 high**/3,000 low	Electric Griddle 1,630 W (6-pass)	RR: BTU 15,000 high**/3,000 low
LF: BTU 18,000 high**/XLO	CF: BTU 18,000 high**/3,000 low		RF: BTU 18,000 high**/3,000 low

PRD486WDHU — 48" Stainless Steel with Porcelain Surface and All Telescopic Oven Racks





* According to AHAM Standards
** 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

All Pro Harmony® Series All Gas Ranges Include the Following Features:

- Cabinet-Depth (24")
- Four pedestal burner ; range: each front burner has output of 18,000 BTU (NG)
- All burners with electronic ignition/ re-ignition
- Continuous porcelain, easy-to-clean cooking surface
- Patented Pedestal Star® Burner with QuickClean Base™
- Metal knobs (also available in Metallic Blue, knob kit sold separately. See page 5-10)
- Precision simmering capabilities with two ExtraLow® simmer burners
- Gas ranges are field convertible from natural gas to liquid propane—Conversion Kit must be ordered separately
- Island trim included
- Two-year warranty
- Star-K certifie

Griddle model:

- 1,630 W electric element, thermostatically controlled, non-stick surface coating, cast-aluminum

Ovens feature:

- 17,500 BTU high-intensity infrared broiler
- Full Access® telescopic racks with integrated easy-grip handle (36" and 48" ovens: 3; 30" oven: 1)
- Gas convection oven
- 20,500 BTU bake burner
- Convection Bake, Thermal Bake (20,500 BTU)

Secondary oven features:

- 18" auxiliary oven on 48" range only
- Hidden Thermal Bake, Broil, Warming, Proofing, and 2-hour self-clean
- 2,600 W broil and 1,400 W bake elements,
- 2.4 cu. ft. overall volume*

Note

- Professional-style ventilation is HIGHLY RECOMMENDED (see Thermador Professional hoods)

36" Gas Range

- Six Pedestal Star® Burners (Two with ExtraLow®)
- 36" range features 5.1 cu. ft. overall volume*
- Thermador Connected Experience with Home Connect™

LR: BTU 15,000 high**/XLO	CR: BTU 15,000 high**/3,000 low	RR: BTU 15,000 high**/3,000 low
LF: BTU 18,000 high**/XLO	CF: BTU 18,000 high**/3,000 low	RF: BTU 18,000 high**/3,000 low

PRG366WH — 36" Stainless Steel with Porcelain Surface and All Telescopic Oven Racks



PRG366WH

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

48" Gas Range

- Six Pedestal Star® Burners (Two with ExtraLow®) and
- Main oven features 4.6 cu. ft. overall volume*
- Thermador Connected Experience with Home Connect™
- Non-stick surface Electric Griddle



PRG486WDH

LR: BTU 15,000 high**/XLO	CR: BTU 15,000 high**/3,000 low	Electric Griddle 1,630 W (6-pass)	RR: BTU 15,000 high**/3,000 low
LF: BTU 18,000 high**/XLO	CF: BTU 18,000 high**/3,000 low		RF: BTU 18,000 high**/3,000 low

PRG486WDH — 48" Stainless Steel with Porcelain Surface and All Telescopic Oven Racks



* According to AHAM Standards

** 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Accessories

	Model Number	Description	Rangetops				Pro Harmony Ranges											
			Gas				Induction		Dual Fuel					All Gas				
			30	36		48	30	36	30	36		48		30	36		48	
			PCG305W	PCG364WD	PCG366W	PCG486WD	PRI30LBHU	PRI36LBHU	PRD305WHU	PRD304WHU	PRD366WHU	PRD364WDHU	PRD486WDHU	PRG305WH	PRG304WH	PRG366WH	PRG364WDH	PRG486WDH
	PAGRIDDLE	Griddle sits on top of Grates over two Burners, high-release surface coating	•	•	•	•			•	•	•	•	•	•	•	•	•	•
	PA12CHPBLK	12" Maple Chopping Board	•	•	•	•			•	•	•	•	•	•	•	•	•	•
	PA12LCVRW	12" Professional Griddle Cover Grill model is not listed in price book.		•		•						•	•				•	•
	PWOKRINGHC **Call for availability.**	Wok Ring Accessory	•	•	•	•			•	•	•	•	•	•	•	•	•	•
	PALPKITHW	LP Conversion Kit Pro Harmony Dual Fuel Ranges & Rangetops (4 & 6 Burner)		•	•	•				•	•	•	•					
	PALPKITHW5	LP Conversion Kit Pro Harmony Dual Fuel Ranges & Rangetops (5 Burner)	•						•									
	PALPKITGA	LP Conversion Kit Pro Harmony Gas Ranges, 30" & 36" (4 & 6 Burner)													•	•	•	
	PALPKITHA5	LP Conversion Kit Pro Harmony Gas Ranges (5 Burner)												•				
	PALPKITGA6	LP Conversion Kit Pro Harmony Gas Ranges 48" (4 & 6 Burner)																•
	PAALTKITH	High Altitude Kit Pro Harmony Ranges & Rangetops	•	•	•	•			•	•	•	•	•	•	•	•	•	•

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

	Model Number	Description	Rangetops				Pro Harmony Ranges											
			Gas				Induction		Dual Fuel					All Gas				
			30	36		48	30	36	30	36		48	30	36		48		
Accessories			PCG305W	PCG364WD	PCG366W	PCG486WD	PRI30LBHU	PRI36LBHU	PRD305WHU	PRD304WHU	PRD366WHU	PRD364WDHU	PRD486WDHU	PRG305WH	PRG304WH	PRG366WH	PRG364WDH	PRG486WDH
	PAKNOBLUWR	Metallic Blue Knob Kit Pro Rangetop	•	•	•	•												
	PARKB30HY	Blue Knob Kit 30" Dual Fuel Harmony							•	•								
	PARKB3XHY	Blue Knob Kit 30"/36" Gas Harmony												•	•	•		
	PARKB3XIHB	Blue Knob Kit 30/"36" Induction Harmony					•	•										
	PARKB36DHY	Blue Knob Kit 36" Gas/Dual Fuel Harmony										•					•	
	PARKB36HY	Blue Knob Kit 36" Dual Fuel GR Harmony									•							
	PARKB48CHY	Blue Knob Kit 48" Dual Fuel Harmony											•					
	PARKB48DHY	Blue Knob Kit 48" Gas Harmony																•

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Accessories

	Model Number	Description	Rangetops				Pro Harmony Ranges											
			Gas				Induction		Dual Fuel						All Gas			
			30	36		48	30	36	30		36		48	30		36		48
			PCG305W	PCG364WD	PCG366W	PCG486WD	PRI30LBHU	PRI36LBHU	PRD305WHU	PRD304WHU	PRD366WHU	PRD364WDHU	PRD486WDHU	PRG305WH	PRG304WH	PRG366WH	PRG364WDH	PRG486WDH
	PA30WLBH	7" Low Back 30" Gas/Dual Fuel Pro Harmony Range							•	•				•	•			
	PA36WLBH	7" Low Back 36" Gas/Dual Fuel Pro Harmony Range									•	•				•	•	
	PA48WLBH	7" Low Back 48" Gas/Dual Fuel Pro Harmony Range											•					•
	PA30WLBC	10" Low Backguard for 30"Rangetop	•															
	PA36WLBC	10" Low Backguard for 36" Rangetop		•	•													
	PA48WLBC	10" Low Backguard for 48" Rangetop				•												

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

PRICE

All Pro Grand® Series Dual Fuel Steam Ranges Include the Following Features:

- Commercial-depth (27")
- Featuring Pedestal Star® Burners with QuickClean Base™ (Four with ExtraLow® Simmer)
- Steam and convection oven
- Warming drawer
- Continuous porcelain, easy-to-clean cooking surface
- Patented Pedestal Star® Burner with QuickClean Base™
- Metal knobs (also available in Metallic Blue, knob kit sold separately. See page 5-19)
- Powerful burners with electronic ignition/re-ignition plus one XHI power burner (left-front) 22,000 BTU (NG) (XHI 18,000 BTU LP)
- Precision simmering capabilities with Four ExtraLow® Simmer burners (two far-left pair and two far-right pair)
- Induction Models (48" dual-fuel models): featuring the Thermador 3,600 W Liberty® surface with two zones—Features 9 power levels, XHI PowerBoost, Bridge, HeatShift®, Timer and a safety shutoff
- Electric Griddle
- 24" Two Zone Electric Griddle (60" models)
- Griddle model: 1,630 W electric element, thermostatically controlled, non-stick surface coating, cast-aluminum
- LP conversion kit ordered separately for converting burners for LP gas
- Island trim is included
- Panel lighting illuminates knob controls
- Two-year warranty
- Star-K certifie
- CSA certifie

Oven features:

- Thermador Connected Experience with Home Connect™ enables oven control and monitoring as well as access to guided Thermador recipes, services and exclusive content; plus compatibility with other smart devices, like Amazon 'Alexa'
- SoftClose® hinges for ultra-smooth closing
- Large oven includes three Full Access® telescopic racks with integrated easy-grip handles
- Largest convection oven features 4.9 cu. ft. (48" models)
- 5.7 cu. ft. (60" models) overall volume*
- Fast Preheat
- 4,000 W 8-pass broil and 2,000 W bake elements
- Third Element Convection (2,750 W) for multi-rack cooking
- Multi-Point temperature probe for Bake and Roast modes captures temperatures at multiple points for more accurate results
- Two rapid, self-clean cycles: 3 hr heavy-soil clean and 1½ hr light-soil clean
- Electronic oven display interfaces to Fast Preheat, Sabbath mode, cook timer, temperature probe, convection conversion and preheat status with audible alert

Steam Oven features:

- 27 Easy Cook® programs
- 9 advanced conventional cooking modes: Steam, steam convection, reheat, defrost, slow cook, keep warm, proof, true convection, and steam programs
- 2,750 W convection element
- 1.6 cu. ft. steam cavity easily accommodates a 14 lb. turkey
- Non-plumbed
- Steam Clean function

Warming drawer features:

- Open sides for convenient accessibility
- Holds up to ten 11" dinner plates
- Exclusive smooth surface warming drawer
- Three heat settings

Note

- It is strongly recommended that this appliance be installed in conjunction with a Thermador vent hood. (see Thermador Professional Hoods, page 6-5)
- For Liquid Propane models: Natural to LP Gas Field Conversion Kit must be ordered separately. For altitudes above 5,400 ft., see High Altitude Kits.

* According to AHAM Standards

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible su'face, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

48" Dual-Fuel with Steam Range

The Ultimate Culinary Center™

- Six Pedestal Star® Burners (Four with ExtraLow®)
- Griddle

LR: BTU 15,000 high*/XLO	CR: BTU 15,000 high*/3,000 low	Electric Griddle 1,630 W (6-pass)	RR: BTU 15,000 high*/XLO
LF: BTU 22,000 XHI*/XLO	CF: BTU 18,000 high*/3,000 low		RF: BTU 18,000 high*/XLO

PRD48WDSGU — 48" Stainless Steel with Porcelain Surface and All Telescopic Oven Racks (main oven)



PRD48WDSGU



* 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

** 12,500 BTU NG burners convert to 11,000 BTU LP; 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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All Pro Grand® Series Dual Fuel Ranges Include the Following Features:

- Commercial-Depth (27")
- Patented Pedestal Star® Burner with QuickClean Base™ (Four with ExtraLow® Simmer)
- Continuous porcelain, easy-to-clean cooking surface
- Metal knobs (also available in Metallic Blue, knob kit sold separately. See page 5-19.
- Powerful burners with electronic ignition/re-ignition plus one XHI power burner (left-front) 22,000 BTU (NG) (XHI 18,000 BTU LP)
- Precision simmering capabilities with four ExtraLow® Simmer burners (two far-left pair and two far-right pair)
- LP kit ordered separately for converting burners for LP gas
- Island trim is included
- Panel lighting illuminates knob controls
- Two-year warranty
- Star-K certifie

All Ovens

- SoftClose® hydraulic hinges for ultra-smooth closing
- Three Full Access® telescopic racks with integrated easy-grip handles
- Fast Preheat

Main Oven

- Thermador Connected Experience with Home Connect™ enables oven control and monitoring as well as access to guided Thermador recipes, services and exclusive content; plus compatibility with other smart devices, like Amazon 'Alexa'
- Largest convection oven features a 5.7 cu. ft. overall volume* accommodates commercial size full sheet pan.
- 4,000 W 8-pass broil and 2,000 W bake elements
- Third Element Convection (2,750 W) for multi-rack cooking
- Multi-Point temperature probe for Bake and Roast modes captures temperatures at multiple points for more accurate results
- 9 modes including two rapid, self-clean cycles: 3 hr heavy-soil clean and 1½ hr light-soil clean
- Electronic oven display interfaces to Fast Preheat, Sabbath mode, cook timer, temperature probe, convection conversion, and preheat status with audible alert
- Hidden bake element

Note

- It is strongly recommended that this appliance be installed in conjunction with a Thermador vent hood. (see Thermador Professional Hoods, page 6-5)
- For Liquid Propane models: Natural to LP Gas Field Conversion Kit must be ordered separately. For altitudes above 5,400 ft., see High Altitude Kits.

Induction Models

- Thermador 3,600 W Liberty® Induction with two zones
- Features 9 power levels, XHI PowerBoost, Bridge, HeatShift®, Timer and a safety shutoff

Griddle:

- 1,630 W electric element, thermostatically controlled, non-stick surface coating, cast-aluminum
- Fusion non-stick surface

48" Range Full-featured Secondary Oven

- 9 modes including 2-hour self clean, Third Element Convection (1,960 W) and temperature probe for Roast
- 2,600 W 6-pass broil elements
- Oven features a 2.5 cu. ft. overall volume*
- Electronic oven display interfaces to Sabbath mode, cook timer, temperature probe and preheat status with audible alert

60" Range Full-featured Secondary Oven

- 9 modes including 2-hour self clean
- Third Element Convection (2,750 W)
- Temperature probe for Roast
- 4,000 W 6-pass broil elements
- Oven features a 4.9 cu. ft. overall volume*
- Electronic oven display interfaces to Sabbath mode, cook timer, temperature probe and preheat status with audible alert

* According to AHAM Standards

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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48" Dual-Fuel Ranges

- Six Pedestal Star® Burner Cooktop (Four with ExtraLow®) and fusion non-stick surface Electric Griddle
- Non-stick surface Electric Griddle

LR: BTU 15,000 high*/XLO	CR: BTU 15,000 high*/3,000 low	Electric Griddle 1,630 W (6-pass)	RR: BTU 15,000 high*/XLO
LF: BTU 22,000 XHI*/XLO	CF: BTU 18,000 high*/3,000 low		RF: BTU 18,000 high*/XLO

PRD486WDGU — 48" Stainless Steel with Porcelain Surface and All Telescopic Oven Racks



PRD486WDGU

60" Dual-Fuel Ranges

The Ultimate Entertainer's Center™

- Six Pedestal Star® Burners (Four with ExtraLow®) with 24" Dual Zone Griddle
- Non-stick surface Electric Griddle

LR: BTU 12,500 high**/XLO	CR: BTU 12,500 high**/3,000 low	24" Electric Griddle 1,630 W (Left & Right) (3,260 W total)	RR: BTU 15,000 high**/XLO
LF: BTU 22,000 XHI**/XLO	CF: BTU 18,000 high**/3,000 low		RF: BTU 18,000 high**/XLO

PRD606WEG — 60" Stainless Steel with Porcelain Surface and All Telescopic Oven Racks



PRD606WEG

* 12,500 BTU NG burners convert to 11,000 BTU LP; 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

** 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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Model Number | Description

All Pro Grand® Series All Gas Ranges Include the Following Features:

- Commercial-depth (27")
- Featuring Patented Pedestal Star® Burner with QuickClean Base™ (Four with ExtraLow® Simmer),
- Continuous porcelain, easy-to-clean cooking surface
- Patented Pedestal Star® Burner with QuickClean Base™
- Metal knobs (also available in Metallic Blue, knob kit sold separately. See page 5-19.
- Powerful burners with electronic ignition/re-ignition plus one XHI power burner (left-front) 22,000 BTU (NG) (XHI 18,000 BTU LP)
- Precision simmering capabilities with four ExtraLow® Simmer burners (two far-left pair and two far-right pair)
- Gas ranges are field convertible from natural gas to liquid propane—kits sold separately
- Island trim is included
- Panel lighting illuminates knob controls
- Two-year warranty
- Star-K certifie

Griddle model:
- 1,630 W electric element, thermostatically controlled, non-stick surface coating, cast-aluminum
- Electric Griddle

Oven features:
- SoftClose® hydraulic hinges for ultra-smooth closing
- Each oven includes three Full Access® telescopic racks with integrated easy-grip handles

Large oven:
- Thermador Connected Experience with Home Connect™ enables oven control and monitoring as well as access to guided Thermador recipes, services and exclusive content; plus compatibility with other smart devices, like Amazon 'Alexa'
- 5.7 cu. ft. overall volume* accommodates commercial full-size sheet pan
- 17,500 BTU high-intensity infrared broil burner (NG/LP)
- Multi-Point temperature probe for Bake and Roast modes captures temperatures at multiple points for more accurate results
- 6 conventional cooking modes
- Two rapid, self-clean cycles: 3 hr heavy-soil clean and 1½ hr light-soil clean
- Electronic oven display interfaces to Sabbath mode, cook timer, temperature probe and preheat status with audible alert

Full-featured Secondary Oven features:
- 2.5 cu. ft. overall volume*
- Six modes including convection, 2-hour self clean, and temperature probe for Roast
- 15,000 BTU Bake and 7,000 BTU infrared broil burners (NG/LP)
- Electronic oven display interfaces to Sabbath mode, cook timer, temperature probe and preheat status with audible alert

Note
- It is strongly recommended that this appliance be installed in conjunction with a Thermador vent hood. (see Thermador Professional Hoods, page 6-5)
- For Liquid Propane models: Natural to LP Gas Field Conversion Kit must be ordered separately. For altitudes above 5,400 ft., see High Altitude Kits.

48" Gas Range

- Six Pedestal Star® Burners (Four with ExtraLow®)
- Non-stick surface Electric Griddle

LR: BTU 15,000 high*/XLO	CR: BTU 15,000 high*/3,000 low	Electric Griddle 1,630 W (6-pass)	RR: BTU 15,000 high*/XLO
LF: BTU 22,000 XHI*/XLO	CF: BTU 18,000 high*/3,000 low		RF: BTU 18,000 high*/XLO

PRG486WDG — 48" Stainless Steel with Porcelain Surface and All Telescopic Oven Racks



PRG486WDG

*According to AHAM Standards
**15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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Accessories

			Dual-Fuel with Steam			Dual Fuel						All Gas	
			48"		60"	36"			48"		60"	36"	48"
			PRD48WISGU	PRD48WDSGU	PRD606WESG	PRD364WIGU	PRD366WGU	PRD364WDGU	PRD486WIGU	PRD486WDGU	PRD606WEG	PRG366WG	PRG486WDG
	PAGRIDDLE	Griddle sits on top of Grates over two Burners, high-release surface coating	•	•	•	•	•	•	•	•	•	•	•
	PA12CHPBLK	12" Maple Chopping Board	•	•	•	•	•	•	•	•	•	•	•
	PA12LCVRW	12" Professional Griddle Cover		•				•		•			•
	PA24CVRR	24" Cover for Griddle			•						•		

* 15,000 BTU NG burners convert to 12,000 BTU LP; 18,000 BTU NG convert to 15,000 BTU LP; 22,000 BTU NG convert to 18,000 BTU LP

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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Model Number | Description

Accessories

	Model Number	Description	Dual-Fuel with Steam			Dual Fuel						All Gas	
			48"		60"	36"			48"		60"	36"	48"
			PRD48WISGU	PRD48WDSGU	PRD606WESG	PRD364WIGU	PRD366WGU	PRD364WDGU	PRD486WIGU	PRD486WDGU	PRD606WEG	PRG366WG	PRG486WDG
	PWOKRINGHC	Wok Ring Accessory	•	•	•	•	•	•	•	•	•	•	•
	PALPKITDGW	LP Conversion Kit Pro Grand Dual Fuel Ranges	•	•	•	•	•	•	•	•	•		
	PALPKITGGW	LP Conversion Kit Pro Grand Gas Ranges										•	•
	PAALTKITGW	High Altitude Kit, NG Pro Grand Ranges, 5.4K ft. to 10.2K ft.	•	•	•	•	•	•	•	•	•	•	•
	PARKB36IGY	Blue Knob Kit 36" Grill/Ind Grand				•							
	PARKB36GY	Blue Knob Kit 36" Gas Grand										•	
	PARKB36CGY	Blue Knob Kit 36" Combi Grand					•	•					
	PARKB48CGY	Blue Knob Kit 48" Combi Grand	•						•	•			
	PARKB48SGY	Blue Knob Kit 48" Combi Steam Grand		•									•
	PARKB60CGY	Blue Knob Kit 60" Combi Grand									•		

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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Model Number | Description

Accessories

	Model Number	Description	Dual-Fuel with Steam			Dual Fuel						All Gas	
			48"		60"	36"			48"		60"	36"	48"
			PRD48WISGU	PRD48WDSGU	PRD606WESG	PRD364WIGU	PRD366WGU	PRD364WDGU	PRD486WIGU	PRD486WDGU	PRD606WEG	PRG366WG	PRG486WDG
	PARKB60SGY	Blue Knob Kit 60" Combi Steam Grand			•								
	PA36WTKG	Toe Kick for 36" Pro Grand® Range				•	•	•				•	
	PA48WTKG	Toe Kick for 48" Pro Grand® Range	•	•					•	•			•
	PA60WTKG	Toe Kick for 60" Pro Grand® Range			•						•		
	PA36WLBG	7" Low Backguard for 36" Gas/Dual-Fuel Pro Grand® Ranges				•	•	•				•	
	PA48WLBG	7" Low Backguard for 48" Pro Grand® Gas Ranges	•	•					•	•			•
	PA60WLBG	7" Low Backguard for 60" for Pro Grand® Range			•						•		

NOTE: Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRIxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible su˙face, a Thermador Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.



VENTILATION

VENTILATION

MASTERPIECE® & PROFESSIONAL COLLECTIONS

		30"	36"	42"	48"	54"/60"
WALL	**Low-Profile**	 HMWB30WS	 HMWB36WS HMWB361WS		 HMWB481WS	
	Masterpiece®	 HMDW30WS	 HMDW36WS			
	Pro Grand®		 PH36GWS		 PH48GWS	 PH60GWS
	Pro Harmony®		 PH36HWS		 PH48HWS	
CHIMNEY WALL	**Masterpiece®**	 HMCB30WS	 HMCB36WS			
	Masterpiece®	 HDDB30WS	 HDDB36WS			
	Professional		 HPCN36WS		 HPCN48WS	
ISLAND	**Masterpiece®**		 HMIB36WS	 HMIB42WS		
CUSTOM INSERT	**Masterpiece®**	 VCI3B30ZS VCI6B30ZS	 VCI3B36ZS VCI6B36ZS			
	Professional		 VCIN36GWS	 VCIN42GWS	 VCIN48GWS	 VCIN54GWS VCIN60GWS
DOWNDRAFT	**Masterpiece®**	 UCVM30XS	 UCVM36XS UCVP36XS			

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All Wall Hoods include the following features:

- Beautiful illumination with multi-level, LED lights
- Recessed sleek, smooth touch control panel that provides precise performance selection with 4-speed levels
- Automatic mode detects temperatures to adjust fan speed automatically
- 10-min. delay shut off whisk away lingering odors
- Check filter reminder light illuminates after 40 hours of operation

Accessory options available

- Built-in remote control panel, sold separate (see page 6-7)

All Masterpiece® Wall Hoods include these Additional features:

- Equipped with the Thermador Connected Experience by Home Connect™
- A perfect complement to the sleek Thermador Masterpiece® Series cooktops
- Brushed stainless steel
- Dishwasher-safe stainless steel covered mesh filter
- Noise Control Technology™
- Cooktop Hood-Sync Enabled
- Vertical ducting direction
- Integral blower included
- Convertible to recirculation, accessory sold separate (see page 6-3)

Masterpiece® Series

Drawer Under Cabinet Wall Hood

- A masterful blend of luxury and performance with a slide-out canopy design
- When the slide-out canopy is pushed back, it sits flush against surrounding cabinetry, and when pulled forward increases capture area
- Fan can be activated in the closed or open position
- 600 CFM integral blower included
- Transition to 8" round and backdraft damper included



HMDW36WS

HMDW30WS	30" Masterpiece®, Under Cabinet Drawer Wall Hood, 600 CFM
HMDW36WS	36" Masterpiece®, Under Cabinet Drawer Wall Hood, 600 CFM

Low-Profile Wall Hood

- Chiseled design that is 24" depth, 11" tall
- Approved for use with Professional Series Ranges and Rangetops
- 16" tall and 28"–65" tall telescopic duct cover accessory options available, sold separate (see page 6-3)
- Transition to 10" round and backdraft damper included



HMWB30WS

HMWB30WS	30" Low-Profile Wall Hood, 600 CFM
HMWB36WS	36" Low-Profile Wall Hood, 600 CFM
HMWB361WS	36" Low-Profile Wall Hood, 1000 CFM
HMWB481WS	48" Low-Profile Wall Hood, 1000 CFM

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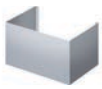
	Model Number	Description	Drawer		Low Profil			
			HMDW30WS	HMDW36WS	HMWB30WS	HMWB36WS	HMWB361WS	HMWB481WS
Accessories—Masterpiece® Series								
		Recirculation Accessories • When ducting is not feasible, kit brings filte ed air back into kitchen • Replace charcoal filter every 3-6 months depending on usage • Charcoal filter replacement accessory available (see below) • Installation Note: RECHMWB30 and RECHMWB36 are brushed stainless steel, and adds 4" height to the appliance. Approved for use with HMWB30WS and HMWB36WS Low-Profile Series Wall Hoods with 600 CFM blowers only						
	RECHMWB30	Recirculation Kit for HMWB30WS Low-Profile Wall Hood, 30" Wide			•			
	RECHMWB36	Recirculation Kit for HMWB36WS Low-Profile Wall Hood, 36" Wide				•		
	RECHMDW30	Recirculation Kit for Masterpiece® HMDW Under Cabinet Drawer Hood, 30" Wide	•					
	RECHMDW36	Recirculation Kit for Masterpiece® HMDW Under Cabinet Drawer Hood, 36" Wide		•				
	CHFHMDW30	Replacement Charcoal Filters For Masterpiece® HMDW Under Cabinet Drawer Hood, 30" Wide	•					
	CHFHMDW36	Replacement Charcoal Filters For Masterpiece® HMDW Under Cabinet Drawer Hood, 36" Wide		•				
		Optional Stainless Steel Duct Cover • Available in 16" and 20"-54" telescoping heights • Can be used with Low-Profile HMWBxxWS Series Wall Hoods						
	DCT3016W	16" Tall Duct Cover for Low-Profile Wall Hood, 30" Wide			•			
	DCT3616W	16" Tall Duct Cover for Low-Profile Wall Hood, 36" Wide				•	•	
	DCT4816W	16" Tall Duct Cover for Low-Profile Wall Hood, 48" Wide						•
	DC30MTW	28"×65" Tall Duct Cover for Low-Profile Wall Hood, 30" Wide			•			

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Accessories—Masterpiece® Series

	Model Number	Description	Drawer		Low Profil			
			HMDW30WS	HMDW36WS	HMWB30WS	HMWB36WS	HMWB361WS	HMWB481WS
	DC36MTW	28"×65" Tall Duct Cover for Low-Profile Wall Hood, 36" Wide				•	•	
	DC48MTW	28"×65" Tall Duct Cover for Low-Profile Wall Hood, 48" Wide						•



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Model Number | Description

All Professional Wall Hoods Include these Additional Features:

- Add distinct flair to your kitchen with bold, stainless steel wall hoods with design that echoes the thoughtful details of your Thermador kitchen
- Powerfully Quiet® optional blower system accepts integral, inline, and remote blowers
- Vertical or horizontal ducting discharge possible
- 6" tall and 20"–54" tall telescopic duct cover accessory options available, sold separate (see page 6-7)
- Blower options sold separate and required to complete install. Works with the following blowers, sold separately (see page 6-6)
  Integral: VTN2DA, VTN1DZ, VTN2FZ
  Inline: VTI1FZ[1] , VTI2FZ
  Remote: VTR1FZ, VTR2FZ
- Make-up air damper relay switch (120 V max)
- Transition to 10" round and backdraft damper included

Accessory options available

- Duct cover accessory options (see page 6-7)
- Remote blower roof plates (see page 6-8)
- 25-ft. remote & inline blower extension cable (see page 6-8)

Professional Series

Pro Harmony® Wall Hood

- Adds distinct flair to your kitchen with bold, stainless steel wall hoods with design that echoes the thoughtful details of your Thermador kitchen
- A perfect companion to Pro Harmony® Professional Ranges
- Pro-style 24" depth, 18" tall
- Commercial-style stainless steel baffle filter



PH36HWS

PH36HWS	36" Pro Harmony® Wall Hood, Optional Blower
PH48HWS	48" Pro Harmony® Wall Hood, Optional Blower

Pro Grand® Wall Hood

- Equipped with the Thermador Connected Experience by Home Connect™
- Adds distinct flair to your kitchen with bold, stainless steel wall hoods with design that echoes the thoughtful details of your Thermador kitchen
- Crafted to complete the ultimate cooking system with Pro Grand® Professional Ranges
- Pro-style 27" depth, 18" tall
- Two infrared,175 W, Keep-Hot lamps (included)



PH36GWS

PH36GWS	36" Pro Grand® Wall Hood, Optional Blower
PH48GWS	48" Pro Grand® Wall Hood, Optional Blower
PH60GWS	60" Pro Grand® Wall Hood, Optional Blower

1 The 600 CFM blower options are not available with the 60" hood

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Blowers

	Model Number	Description	Masterpiece® Downdraft UCVMxxRS	Masterpiece® Downdraft UCVP36XS	Professional Wall PHxxxWS	Professional Chimney Wall HPCNxxWS	Professional Custom Insert VCINxxGWS
	**Integral Blowers** • Integrated into ventilation hood at the time of installation						
	VTN1DZ	400 CFM Integral Blower			•		
	VTN2DA	700 CFM Integral Blower			•	•	•
	VTN2FZ	1,000 CFM Blower			•	•	•
	Inline Blowers • Blower can be mounted along the duct line between the kitchen and the exterior wall • 25 ft. cable (EXTNCB25W) available for inline blower applications—sold separately (see page 6-8) • For use with Thermador PHxxxWS, HPCNxxWS, VCINxxGWS, UCVMxxRS, and UCVP36XS Series hoods						
	VTI1FZ	600 CFM Inline Blower, 6" duct size	•	•	•[1]	•	•[2]
	VTI2FZ	1,000 CFM Inline Blower, 10" duct size	•	•	•	•	•
	Remote Blowers • For external roof or wall mount • Roof mounting plate (RFPLTxxP) required for roof mount applications—sold separately (see page 6-8) • 25 ft. cable (EXTNCB25W) available for inline blower applications—sold separately (see page 6-8) • For use with Thermador PHxxxWS, HPCNxxWS, VCINxxGWS, UCVMxxRS, and UCVP36XS Series hoods						
	VTR2FZ	1,000 CFM Remote Blower, 10" duct size	•	•	•	•	•

1 For PH30HWS only
2 The 600 CFM blower options are not available with the 60" hood

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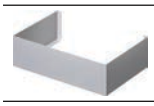
	Model Number	Description	Pro Harmony		Pro Grand		
Accessories—Professional			PH36HWS	PH48HWS	PH36GWS	PH48GWS	PH60GWS
	**Optional Stainless Steel Duct Cover** • Available in 6" and 20"–54" telescoping heights • Can be used with PHxxxWS Pro Grand® and Pro Harmony® Series Wall Hoods						
	DC366W	6" Tall Duct Cover for Pro Wall Hoods, 36" Wide	•		•		
	DC486W	6" Tall Duct Cover for Pro Wall Hoods, 48" Wide		•		•	
	DC3689W	8' - 9' Ceilings Telescoping Duct Cover, 36" wide	•		•		
	DC4889W	8' - 9' Ceilings Telescoping Duct Cover, 48" wide		•		•	
	DC361012W	10' - 12' Ceilings Telescoping Duct Cover, 36" wide	•				
	DC481012W	10' - 12' Ceilings Telescoping Duct Cover, 48" wide		•		•	
	**Built-In Remote Control** • Ability to vertically install on cabinetry or wall to control hood in a convenient location • Built-in sleek, smooth remote touch control panel • Compatible with HDDBxxWS, HMCBxxWS, HMDWxxWS, HMIBxxWS, HMWBxxWS, HMWBxx1WS, HPCNxxWS, PHxxxWS, and VCINxxGWS Series hoods • Wired to hood • Cable length: 30 ft.						
	REMCPW	Built-In Remote Control Accessory	•	•	•	•	•

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Model Number	Description	Pro Harmony		Pro Grand		
		PH36HWS	PH48HWS	PH36GWS	PH48GWS	PH60GWS
Blower and Duct Accessories						
	**Remote & Inline Blower Extension Cable** • 25-ft. extension cable for use between hood and inline or remote blower • Supports PHxxxWS, HPCNxxWS, UCVMxxXS, UCVP36xS and VCINxxGWS series hoods. • Cannot join two cables together for longer length. • For use with blowers VTI1FZ, VTI2FZ, VTR1FZ, VTR2FZ.					
	EXTNCB25W — 25-ft Remote & Inline Blower Extension Cable	•	•	•	•	•
	EXTNSET4 — 3-pc extension set for Inline and remote blowers	•	•	•	•	•
	**Roof Plates** NOTE: Roof plate required for roof-mount application of remote blowers. RFPLT600P — Roof mounting plate for remote blower VTR1FZ	•	•	•	•	•
	RFPLT1000P — Roof mounting plate for remote blower VTR2FZ	•	•	•	•	•



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Model Number | Description

All Chimney Wall Hoods include the following features:

- Beautiful illumination with multi-level, LED lights
- Dishwasher-safe filter
- Recessed sleek, smooth touch control panel that provides precise performance selection with 4-speed levels
- Automatic mode detects temperatures to adjust fan speed automatically
- 10-min. delay shut off whisk away lingering odors
- Check filter reminder light illuminates after 40 hours of operation
- Vertical ducting direction
- Built-in remote control panel accessory available, sold separate (see page 6-7)

All Masterpiece® Chimney Wall Hoods include these Additional features:

- Equipped with the Thermador Connected Experience by Home Connect™
- A perfect complement to the sleek Thermador Masterpiece® Series cooktops
- Brushed stainless steel
- Serves as the focal point of the room and can add a modern feel
- Cooktop Hood-Sync Enabled
- 600 CFM integral blower
- Adjustable telescopic chimney heights to fit up to 9-ft. tall ceilings
- Transition to 8" round and backdraft damper included
- Duct cover extension kit accessory for 9-ft. to 12-ft. tall ceilings available, sold separate (see page 6-12)
- Convertible to recirculation, accessory sold separate (see page 6-12
- Hybrid mesh filters with stainless steel frame
- Vertical ducting direction

Masterpiece® Series

Pyramid Chimney Wall Hood

- Streamlined, contemporary, low-profile design with 5" pyramid canopy height
- Noise Control Technology™



HMCB30WS

HMCB30WS	30" Masterpiece® Pyramid Chimney Wall Hood, 600 CFM
HMCB36WS	36" Masterpiece® Pyramid Chimney Wall Hood, 600 CFM

Drawer Chimney Wall Hood

- A masterful blend of luxury and performance with unique slide-out canopy design that can be pushed back for increased head room or pulled forward for increased capture area
- Can be activated whether in the open or closed position
- Noise Control Deluxe™



HDDB30WS

HDDB30WS*	30" Masterpiece® Drawer Chimney Wall Hood, 600 CFM
HDDB36WS*	36" Masterpiece® Drawer Chimney Wall Hood, 600 CFM

* Installation Note: This product ships with two brackets to hold the movable canopy in place during shipping and installation. After installation, be sure to remove the brackets to operate the movable canopy.

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All Professional Chimney Wall Hoods include these Additional features:

- Designed to match the bold, stainless steel aesthetic of Thermador Professional Series ranges and range tops
- Sculpted brushed stainless steel
- Creates a focal point in the room with a more contemporary-style feel
- Make-up air damper relay switch (120 V max)
- Transition to 10" round and backdraft damper included
- Duct cover accessory options available, sold separate (see page 6-11)
- Pro-style 24" depth, 18" tall
- Completes a comprehensive cooking system with Thermador Professional Ranges and Rangetops
- Powerfully Quiet® optional blower system accepts integral, inline, and remote blowers
- 6" tall, 18"– 35" tall telescopic, and 42"– 59" tall telescopic duct cover accessory options available, sold separate (see page 6-11)
- Blower options sold separate and required to complete install. Works with the following blowers, sold separately (see page 6-6)
  Integral: VTN2DA, VTN2FZ,
  Inline: VTI1FZ, VTI2FZ
  Remote: VTR1FZ, VTR2FZ

Accessory options available

- Remote blower roof plates (see page 6-12)
- 25-ft. remote & inline blower extension cable (see page 6-11)

Professional Series

Pro Grand® Chimney Wall Hood

HPCN36WS	36" Professional® Chimney Wall Hood, Optional Blower
HPCN48WS	48" Professional® Chimney Wall Hood, Optional Blower



HPCN36WS



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Accessories

Model Number	Description	Masterpiece® Pyramid Wall HMCB30WS	Masterpiece® Pyramid Wall HMCB36WS	Masterpiece® Drawer HDDB30WS	Masterpiece® Drawer HDDB36WS	Pro Grand Wall HPCN36WS	Pro Grand Wall HPCN48WS
	**Remote & Inline Blower Extension Cable** • 25-ft. extension cable for use between hood and inline or remote blower • Supports PHxxxWS, HPCNxxWS, UCVMxxXS, UCVP36xS and VCINxxGWS series hoods. • Cannot join two cables together for longer length. • For use with blowers VTI1FZ, VTI2FZ, VTR1FZ, VTR2FZ.					•	•
EXTNCB25W	25-ft Remote & Inline Blower Extension Cable						
							
EXTNSET4	3-pc extension set for Inline and remote blowers					•	•
	**Duct Cover** • Available in 6" tall, 18"–35" tall telescopic, and 42"–59" tall telescopic heights • Can be used with HPCNxxWS Professional Series Chimney Wall Hoods					•	
CHMHP366W	6" Tall Duct Cover for Professional® Chimney Wall Hood, 36" Wide						
							
CHMHP486W	6" Tall Duct Cover for Professional® Chimney Wall Hood, 48" Wide						•
							
CHMHP36TW	18"×35" Tall Telescoping Duct Cover for Professional® Chimney Wall Hood, 36" Wide					•	
							
CHMHP48TW	18"×35" Tall Telescoping Duct Cover for Professional® Chimney Wall Hood, 48" Wide						•
							
CHMHP36XTW	42"×59" Tall Telescoping Duct Cover for Professional® Chimney Wall Hood, 36" Wide					•	
							
CHMHP48XTW	42"×59" Tall Telescoping Duct Cover for Professional® Chimney Wall Hood, 48" Wide						•

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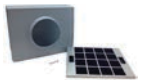
Accessories

		Masterpiece®				Pro Grand	
		Pyramid Wall		Drawer		Wall	
		HMCB30WS	HMCB36WS	HDDB30WS	HDDB36WS	HPCN36WS	HPCN48WS
	**Chimney Wall Hood Extension Kits** Stainless steel telescopic chimney extension for 9-ft. to 12-ft. tall ceilings CHXTHDDW 9'–12' Ceilings Chimney Extension Kit for HDDBxxWS Masterpiece® Chimney Drawer Hood			•	•		
	CHXTHMCB 9'–12' Ceilings Chimney Extension Kit for HMCBxxWS Masterpiece® Pyramid Chimney Hood	•	•				
	**Chimney Wall Hood Recirculation Accessories** • When ducting is not feasible, kit brings filte ed air back into kitchen • Replace charcoal fi - ter every 3–6 months depending on usage • Charcoal filter replacement accessory available (see below) RECHDDB Recirculation Kit for Masterpiece® HDDBxxWS Drawer Chimney Wall Hood			•	•		
	RECHMCB Recirculation Kit for Masterpiece® HMCBxxWS Chimney Wall Hood	•	•				
	CHFHMCD Replacement Charcoal Filters For Masterpiece® HMCB, HDDB, HMIB Recirculation Kit	•	•	•	•		
	**Roof Plates** NOTE: Roof plate required for roof-mount application of remote blowers. RFPLT600P Roof mounting plate for remote blower VTR1FZ					•	•
	RFPLT1000P Roof mounting plate for remote blower VTR2FZ					•	•

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number	Description

All Island Hoods include the following features:

- Equipped with the Thermador Connected Experience by Home Connect™
- Beautiful illumination with multi-level, LED lights
- Recessed sleek, smooth touch control panel that provides precise performance selection with 4-speed levels
- Automatic mode detects temperatures to adjust fan speed automatically
- 10-min. delay shut off whisk away lingering odors
- Check filter reminder light illuminates after 40 hours of operation
- Vertical ducting direction
- Built-in remote control panel accessory available, sold separate (see page 6-7)

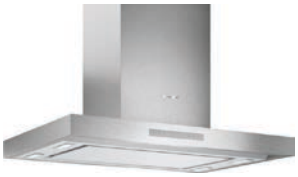
Masterpiece® Series

Low-Profile Island Hood

- Sleek and slim, these meticulously sculpted, floating stainless steel island hoods catch the eye without obstructing views
- A perfect complement to Thermador Masterpiece® Series cooktops
- Brushed stainless steel
- Cooktop Hood-Sync Enabled
- Noise Control Deluxe™
- 600 CFM integral blower
- Adjustable telescopic chimney heights to fit up to 9-ft. tall ceilings
- Transition to 8" round and backdraft damper included
- Convertible to recirculation, accessory sold separate (see page 6-14)

Accessory options available

- Duct cover extension kit accessory for 9-ft. to 12-ft. tall ceilings (see page 6-14)



HMIB36WS

HMIB36WS	36" Masterpiece® Box Island Hood, 600 CFM
HMIB42WS	42" Masterpiece® Box Island Hood, 600 CFM



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Accessories

	Model Number	Description	Masterpiece® Low Profil HMIB36WS	Masterpiece® Low Profil HMIB42WS
		**Low-Profile Island Hood Extension Kit** • Stainless steel telescopic chimney extension for 9-ft to 12-ft tall ceilings • Compatible with HMIBxxWS Masterpiece® Island Hood	•	•
	CHXTHMIB	9'–12' Ceilings Chimney Extension Kit for HMIBxxWS Masterpiece® Island Hood		
		**Low-Profile Island Hood Recirculation Accessories** • When ducting is not feasible, kit brings filters air back into kitchen • Replace charcoal filter every 3–6 months depending on usage • Compatible with HMIBxxWS Masterpiece® Island Hood • Charcoal filter replacement accessory available (see below)		
	RECHMIB	Recirculation Kit for Masterpiece® HMIBxxWS Island Hood	•	•
	CHFHMCD	Replacement Charcoal Filters For Masterpiece® HMCB, HDDB, HMIB Recirculation Kit	•	•





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Model Number	Description

All Masterpiece® Custom Inserts include the following features:

- Equipped with the Thermador Connected Experience by Home Connect™
- Touch control
- Two 6 W LED lights
- Vertical ducting
- Integral blower
- 15 Amps
- 120 V
- Dishwasher-safe aluminum filte
- Perimetric filte
- Plug type: hardwire

Masterpiece® Series

600 CFM Custom Insert

- 600 CFM blower
- Vertical ducting with 8" round duct

VCI6B30ZS	30" Custom Insert Hood, 600 CFM
VCI6B36ZS	36" Custom Insert Hood, 600 CFM



VCI6B30ZS



VCI6B36ZS



This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Professional Series

Custom Insert Hoods

- Equipped with the Thermador Connected Experience by Home Connect™
- Revel in creative freedom with custom inserts, whether you choose to blend them in with your surrounding cabinetry or create a statement piece with bold materials
- Crafted to complete the ultimate cooking system with Thermador Professional ranges and rangetops
- Brushed stainless steel
- Dishwasher-safe commercial-style stainless steel baffle filter
- Beautiful illumination with multi-level, LED lights
- Recessed sleek, smooth touch control panel that provides precise performance selection with 4-speed levels
- Automatic mode detects temperatures to adjust fan speed automatically
- 10-min. delay shut off whisk away lingering odors
- Check filter reminder light illuminates after 40 hours of operation
- Make-up air damper relay switch (120 V max)
- Powerfully Quiet® optional blower system accepts integral, inline, and remote blowers
- Includes custom hood trim to complete custom insert installation
- Vertical ducting
- Blower options sold separate and required to complete install.
  Works with the following blowers, sold separately (see page 6-6)
  Integral: VTN2DA, VTN2FZ
  Inline: VTI1FZ, VTI2FZ
  Remote: VTR1FZ, VTR2FZ
- Transition to 10" round and backdraft damper included
- Built-in remote control panel accessory available, sold separate (see page 6-7)

Accessory options available

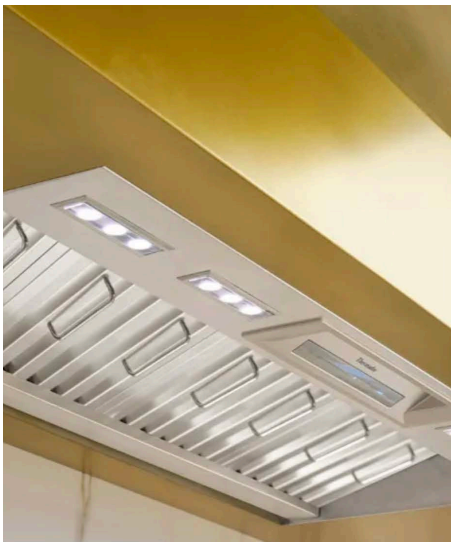
- Remote blower roof plates (see page 6-8)
- 25-ft remote & inline blower extension cable (see page 6-8)



VCIN48GWS

VCIN36GWS	36" Professional® Custom Insert, Optional Blower
VCIN42GWS	42" Professional® Custom Insert, Optional Blower
VCIN48GWS	48" Professional® Custom Insert, Optional Blower
VCIN54GWS	54" Professional® Custom Insert, Optional Blower
VCIN60GWS	60" Professional® Custom Insert, Optional Blower





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Accessories

Model Number	Description	Masterpiece® VCI3B30ZS	Masterpiece® VCI3B36ZS	Masterpiece® VCI6B30ZS	Masterpiece® VCI6B36ZS	Pro VCIN36GWS	Pro VCIN42GWS	Pro VCIN48GWS	Pro VCIN54GWS	Pro VCIN60GWS
	Built-In Remote Control • Ability to vertically install on cabinetry or wall to control hood in a convenient location • Built-in sleek, smooth remote touch control panel • Compatible with HDDBxxWS, HMCBxxWS, HMDWxxWS, HMIBxxWS, HMWBxxWS, HMWBxx1WS, HPCNxxWS, PHxxxWS, and VCINxxGWS Series hoods • Wired to hood • Cable length: 30 ft.									
	REMCPW — Built-In Remote Control Accessory					•	•	•	•	•
	Remote & Inline Blower Extension Cable • 25-ft. extension cable for use between hood and inline or remote blower • Supports PHxxxWS, HPCNxxWS, UCVMxxXS, UCVP36xS and VCINxxGWS series hoods. • Cannot join two cables together for longer length. • For use with blowers VTI1FZ, VTI2FZ, VTR1FZ, VTR2FZ.									
	EXTNCB25W — 25-ft Remote & Inline Blower Extension Cable					•	•	•	•	•
	EXTNSET4 — 3-pc extension set for Inline and remote blowers					•	•	•	•	•
	**Roof Plates** NOTE: Roof plate required for roof-mount application of remote blowers. RFPLT600P — Roof mounting plate for remote blower VTR1FZ					•	•	•	•	•
	RFPLT1000P — Roof mounting plate for remote blower VTR2FZ					•	•	•	•	•
	**Charcoal Filters** CHFVCI30ZS — Charcoal Filter Kit for 30" Custom Inserts VCI3B30ZS and VCI6B30ZS	•		•						
	CHFVCI36ZS — Charcoal Filter Kit for 36" Custom Inserts VCI6B36ZS and VCI6B36ZS		•		•					

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All Downdrafts include the following features:

- Designed for installation with all Thermador cooktops except Professional Series
- All models feature six possible discharge connections including front, side, down, and rear as well as recirculation
- Stainless steel
- Sleek, removable front filter panel design that act as a splatter shield
- Dishwasher safe mesh filter
- Three speeds
- Convenient 10-minute time-delay shut-off feature
- Filter maintenance reminder light
- Automatic mode
- Recirculation possible with electric and induction cooktops, Accessory Sold Separately (UCVRECIRC see page 6-19)

Required To Complete The Installation:

- Blower Options, Sold Separately. Works with the following blowers, sold separately (see page 6-20).
  Integral: VTD600P
  Inline: VTI1FZ, VTI2FZ
  Remote: VTR1FZ, VTR2FZ
- Downdraft transitions may be required to complete the installation depending on exhaust direction & blower chosen: [see page 6-20]

CVTSIDE6	CVTRECT2
CVTSIDE8	CVTFRONT6
CVTSIDE10	CVTFRONT8
CVDUCT2	CVTFRONT10

Accessory options available

- Gas cooktop seal kit sold separately, required for installation with gas cooktops (UCV30ST, UCV36ST [see page 6-19)
- 5' electrical panel extension cable (used to relocate electrical box) for front downward discharge installations, sold separately (EXTNCE5 [see page 6-22])
- 25-ft remote & inline blower extension cable, sold separately (EXTNCB25W see page 6-22)

Masterpiece® Series

Downdraft Ventilation System

UCVM30XS — 30" Masterpiece® Downdraft
15" Snorkel, Optional Blower



UCVM30XS

UCVM36XS — 36" Masterpiece® Downdraft
15" Snorkel, Optional Blower



UCVM36XS

UCVP36XS — 36" Masterpiece® Downdraft, Deluxe
18" Snorkel, Optional Blower
LED Task Bar Lights



UCVP36XS

NOTE: Transition required and sold separately for all remote and inline blower installations.

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number	Description			UCVM30XS	UCVM36XS	UCVP36XS
Components						
	Downdraft Recirculation Kit • For use with 30" UCVM30XS, 36" UCVM36XS, and 36" UCVP36XS downdraft models only • Works in wall or island applications • When ducting is not feasible, kit brings filte ed air back into kitchen after passing through a charcoal filte	• To be used only with Thermador downdrafts and integrated blower VTD600P. Do not use this recirculation kit with Gas Cooktops • Module ships with one heavy duty charcoal filter and two metal grill vent plates • Mounts to cabinet base, recesses into toe kick/ socket area	• Fits in toe-kick/socket heights of 4" or taller • Module and grill vent plate can be placed so air does not hit feet • Blower and downdraft sold separately • Replacement charcoal filters available, sold separately			
	UCVRECIRC	Recirculation kit for downdraft UCVM30XS, UCVM36XS, UCVP36XS downdrafts only. VTD600P Blower required, sold separately. Replace filter every 3-6 months depending on usage with HDDFILTUC		•	•	•
	HDDFILTUC	Charcoal filter replacement For use with UCVRECIRC recirculation kit (above)	See Bosch Price List*	•	•	•
	Gas Cooktop Seal Kit • For use with 30" UCVM30XS, 36" UCVM36XS, 36" UCVP36XS downdraft models only	• Required for installation with gas cooktops • Includes trim bracket, seal, and 2 metal grills				
	UCV30ST	30" gas cooktop seal kit For UCVM30XS downdraft		•		
	UCV36ST	36" gas cooktop seal kit			•	•

* Pricing for the Thermador accessory listed on this page can be found on the Bosch Price List, listed under the same SKU numbers.

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Components		UCVM30XS	UCVM36XS	UCVP36XS
	**Integrated Blower** VTD600P — 600 CFM, 8" duct size flexible integrated blower Use with UCVM30XS, UCVM36XS, UCVP36XS downdrafts only	•	•	•
	Inline Blowers • Blower can be mounted along the duct line between the kitchen and the exterior wall • 25 ft. cable (EXTNCB25W) available for inline blower applications—sold separately (see page 6-22) • For use with Thermador PHxxxWS, HPCNxxWS, VCINxxGWS, UCVMxxRS, and UCVP36XS Series hoods			
	VTI1FZ — 600 CFM Inline Blower, 6" duct size	•	•	•
	VTI2FZ — 1,000 CFM Inline Blower, 10" duct size	•	•	•
	Remote Blowers • For external roof or wall mount • Roof mounting plate (RFPLTxxP) required for roof mount applications—sold separately (see page 6-22) • 25 ft. cable (EXTNCB25W) available for inline blower applications—sold separately (see page 6-22) • For use with Thermador PHxxxWS, HPCNxxWS, VCINxxGWS, UCVMxxRS, and UCVP36XS Series hoods			
	VTR2FZ — 1,000 CFM Remote Blower, 10" duct size	•	•	•
	Downdraft Transitions Transition(s) may be required to complete the installation of 30" UCVM30XS, 36" UCVM36XS, 36" UCVP36XS downdrafts depending on the discharge connection chosen in combination with the downdraft blower selected (see installation manual) For use with inline and remote blowers			
	CVTSIDE6 — 6" side/rear transition Rectangular 1 ⅞"×19" transition to 6" round for side, down and rear exhaust applications	•	•	•
	CVTSIDE8 — 8" side/rear transition Rectangular 1 ⅞"×19" transition to 8" round for side, down and rear exhaust applications	•	•	•

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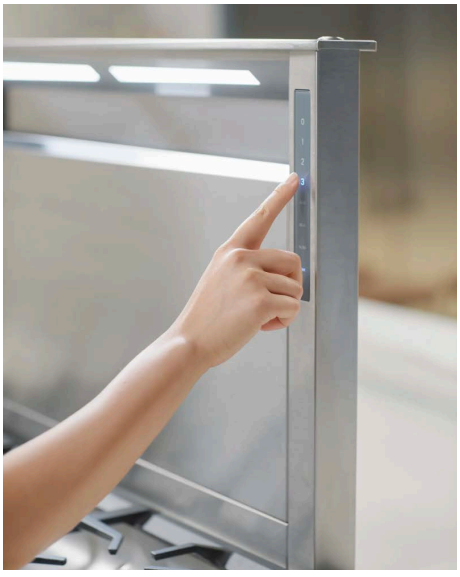
Model Number	Description	UCVM30XS	UCVM36XS	UCVP36XS
Components				
	CVTSIDE10 10" side/rear transition Rectangular 1 ⅞"×19" transition to 10" round for side, down and rear exhaust applications	•	•	•
	CVTFRONT6 6" round front plate Front rough-in plate for front downward exhaust applications	•	•	•
	CVTFRONT8 8" round front plate Front rough-in plate for front downward exhaust applications	•	•	•
	CVTFRONT10 10" round front plate Front rough-in plate for front downward exhaust applications	•	•	•
	CVDUCT2 2' rectangular duct Rectangular duct that is 2' long × 1 ⅞" deep × 19" wide (CVDUCT2) required to connect CVTRECT2 to down-draft housing. Ability to use as an extension to exhaust through a cabinet or wall. To modify length, duct may be cut. CVTSIDE6, CVTSIDE8, or CVTSIDE10 may be used to connect CVTRECT2 to round ductwork	•	•	•
	CVTRECT2 Transition for rectangular duct Required to attach CVDUCT2 2' rectangular duct to downdraft housing	•	•	•





This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Blower Accessories

			Integrated	Inline		Remote Blowers		Downdraft		
			VTD600P	VTI1FZ	VTI2FZ	VTR1FZ	VTR2FZ	UCVM30XS	UCVM36XS	UCVP36XS
	**Remote & Inline Blower Extension Cable** • 25-ft. extension cable for use between hood and inline or remote blower • Supports PHxxxWS, HPCNxxWS, UCVMxxXS, UCVP36xS and VCINxxGWS series hoods. • Cannot join two cables together for longer length. • For use with blowers VTI1FZ, VTI2FZ, VTR1FZ, VTR2FZ.	EXTNCB25W 25-ft Remote & Inline Blower Extension Cable		•	•	•	•	•	•	•
		EXTNSET4 3-pc extension set for Inline and remote blowers		•	•	•	•			
	**Electrical Panel Extension Cable** • For use with 30" UCVM30XS, 36" UCVM36XS, 36" UCVP36XS downdraft models only • Cable connects a remotely located electrical panel to the downdraft during remote and inline blower motor installation applications • Cable provides ability to connect electrical panel to the downdraft from a remote location with 5-feet during installation applications with downward duct discharge so the electrical panel is out of the way • Extends electrical panel cable an additional 5' • Ability to connect two cables together to make a 10' cable • **Not to be used to connect the downdraft with inline and remote blowers**	EXTNCE5 5' Electrical Panel Extension Cable for Downdraft. For UCVM30XS, UCVM36XS, UCVP36XS downdrafts					•	•	•
	**Roof Plates** NOTE: Roof plate required for roof-mount application of remote blowers.	RFPLT600P Roof mounting plate for remote blower VTR1FZ				•				
		RFPLT1000P Roof mounting plate for remote blower VTR2FZ					•	•		



DISHWASHERS

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Model Number | Description

All Dishwashers include the following features:

- Superior washing and drying performance guaranteed
- Concealed controls
- Touch Controls
- Black-shimmer racks with 3-Step adjustment
- A highly flexible racking system
- 16 place settings
- 18/10 Stainless steel TallTub
- Powerfully Quiet® operation
- Sens-a-Wash®
- Advanced Triple Filtration System
- Leak Sensor and Auto Shut off
- Home Connect Wi-Fi enabled/Home Connect™ app compatibility

Wash Cycles:

- Normal
- Auto
- Pots and Pans
- Quick

Options:

- 24-hour Delay Start
- Remote Start (Connected)
- Sanitize (NSF certified to remove up to 99.9% of bacteria)

Emerald Series

- 48 dBA
- Chef's Tool Drawer™ (third rack)
- Blue PowerBeam® "on" indicator
- ENERGY STAR® certifie

Additional App-Only Cycles:

- Rinse, Machine Care

Additional Options:

- Extra Dry

Additional App-Only Options:

- Save Time

DWHD640EFM	24" Masterpiece® Stainless Steel Emerald®
DWHD640EFP	24" Professional Stainless Steel Emerald®
DWHD640EPR	24" Custom Panel Emerald® (Requires Custom Panel)



DWHD640EFM



DWHD640EFP



DWHD640EPR

Sapphire® Series

- 44 dBA
- Adjustable Chef's Tool Drawer™ (third rack)
- Flexible folding tines
- NEW ZoneControl™ Spray Arm
- Blue PowerBeam® "on" indicator
- Sapphire Glow® Interior Light
- Premium smooth glide ball bearing wheels on lower, upper and third rack
- ENERGY STAR® certifie

Additional App-Only Cycles:

- Rinse, Machine Care, Glass

Additional Options:

- StarDry™ – with Zeolite™, an exclusive Thermador drying solution

Additional App-Only Options:

- Save Time

DWHD660EFM	24" Masterpiece® Stainless Steel Sapphire®
DWHD660EFP	24" Professional Stainless Steel Sapphire®
DWHD660EPR	24" Custom Panel Sapphire® with Push To Open feature (Requires Custom Pan



DWHD660EFM



DWHD660EFP



DWHD660EPR

This price list supersedes all previous price lists. Prices listed herein do not include applicable state or local taxes.

Star Sapphire® Series

- 42 dBA
- Premium smooth glide ball bearing wheels on lower, upper and third rack
- Adjustable Chef's Tool Drawer™ (third rack)
- 18 wine glass capacity
- Flexible folding tines
- NEW ZoneControl™ Spray Arm
- Time remaining PowerBeam® indicator
- StarGlow interior light allows you to change the color & intensity to match the ambiance of your kitchen via the Home Connect™ app
- Crystal Protect® water softener system
- ENERGY STAR® certifie

Additional App-Only Cycles:
- Rinse, Machine Care, Glass

Additional Options:
- StarDry™ – with Zeolite™, an exclusive Thermador drying solution

Additional App-Only Options:
- Save Time



DWHD661EFM



DWHD661EFP



DWHD661EPR

DWHD661EFM	24" Masterpiece® Stainless Steel Star Sapphire®
DWHD661EFP	24" Professional Stainless Steel Star Sapphire®
DWHD661EPR	24" Custom Panel Star Sapphire® with Push To Open feature (Requires Custom Panel)

AKABA

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