

Thermador® | *An American Icon*™

PROFESSIONAL SERIES



Thermador® | *An American Icon*™

COMMAND PERFORMANCE



	
	> 1950's Thermador Built-in oven ad

A Thermador Professional Series kitchen is the epitome of American luxury.

With over seven decades of ingenuity in designing state-of-the-art appliances, we’ve combined leading cooking technologies with bold visual statements to bring the professional cooking experience into your home.

Our full line of appliances has been newly designed to ignite your inspiration: our dual-fuel and all-gas ranges and our advanced cooking surface burner systems have been engineered with new features for exceptional performance; wall ovens with advanced third element convection and exclusive combination models; powerful, efficient ventilation; our new 9-program dishwasher technology with PowerBoost™; and the quietest refrigerators on the market. Whether you’re a dedicated chef or simply a connoisseur of the art of cooking, you’ll find owning a Thermador Professional Series kitchen is the ultimate expression of personal style, good taste and an appreciation for the complete culinary experience.

Thermador. Empowering the kitchen enthusiast for more than 70 years.

DUAL-FUEL & ALL-GAS RANGES

THE COMBINATION OF POWERFUL PERFORMANCE AND ELEGANT STYLING MAKE THERMADOR'S PROFESSIONAL SERIES RANGES THE EPITOME OF AMERICAN LUXURY IN THE KITCHEN. TECHNOLOGICALLY ADVANCED AND VISUALLY REFINED, OUR RANGES ARE AVAILABLE IN HIGHLY-EFFICIENT ALL-GAS OR DUAL-FUEL, WHICH MARRIES A GAS COOKING SURFACE WITH ELECTRIC CONVECTION OVENS.



> Our 36" and 48" ovens are generously sized to accommodate a full-size sheet pan. It's a plus for entertaining or cooking for a crowd.

COOKTOPS

OUR PATENTED 3-IN-1 STAR® BURNER TAKES CENTER STAGE, OFFERING HIGH PERFORMANCE WITH FAST TIME-TO-BOIL, EVEN HEAT DISTRIBUTION AND EXTRALOW® SIMMER. CONTINUOUS CAST-IRON GRATES ARE LIGHTER AND EASIER TO CLEAN. VERSATILITY IS AN ADDED PLUS: AVAILABLE CONFIGURATIONS FEATURE TITANIUM-SURFACE RUST-PROOF, NON-STICK GRIDDLE AND RADIANT BAFFLE GRILL.



> Our new patented five-point burner design offers even greater efficiency, along with unsurpassed flame spread across the bottom of your cookware.

> Our ExtraLow feature simmers without scorching, a perfect solution for delicate sauces.

Thermador® | *An American Icon™*

DUAL-FUEL & ALL-GAS RANGES

WHETHER YOU CHOOSE A GAS OR ELECTRIC CONVECTION OVEN, BURNERS, GRIDDLE OR GRILL, OUR FULL COMPLEMENT OF COOKING MODES AND PRECISION TECHNOLOGY WILL YIELD PERFECT RESULTS.



> With multiple-rack convection you can prepare an entire meal with even cooking, and without the transfer of flavors.



> An electronically-controlled sensor monitors your oven's temperature and adjusts the heat for precision cooking and proven results.

> PG304BS

30" 4 Star® Burners (2 with ExtraLow®) all-gas range. Shown with included 9" back guard.



> The unique design of our advanced convection system utilizes multiple airflow patterns to optimize the flow of heat in your dual-fuel or all-gas range.



dual-fuel	PD304BS
all-gas	PG304BS



> PD364GDBS

36" 4 Star Burners (2 with ExtraLow) and griddle dual-fuel range. Shown with optional island trim (IT36R).



dual-fuel	PD364GDBS	
all-gas	PG364GDBS	
dual-fuel	PD364GLBS	
all-gas	PG364GLBS	

> PD366BS

36" 6 Star Burners (2 with ExtraLow) dual-fuel range. Shown with optional island trim (IT36R).



dual-fuel	PD366BS	
all-gas	PG366BS	

> PD484GGBS

48" 4 Star Burners (2 with ExtraLow) griddle and grill dual-fuel range. Shown with optional 22" high back shelf accessory (HS48R).

Easy temperature reference at a glance with an electronically-controlled indicator

Primary oven offers extra-large capacity

Our available grill surface features efficient and easy-to-clean radiant baffling

Thermador's third element convection system for superior baking and 25% time savings

Exclusive titanium surface griddle

Patented sealed Star Burner distributes heat evenly, and 375-BTU ExtraLow simmers without scorching

Second oven takes on baking and proofing chores



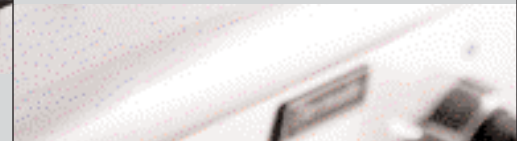
dual-fuel	PD486GLBS	
all-gas	PG486GLBS	
dual-fuel	PD486GDBS	
all-gas	PG486GDBS	
dual-fuel	PD484GGBS	
all-gas	PG484GGBS	



> Sealed burners, large spill tray and our new, lighter porcelain-coated cast-iron grates make clean-up even easier.



> Quick time-to-boil and rapid recovery time so you'll spend less time waiting and more time indulging your culinary passion.



> PB30BS

30" 2 Radiant baffle 20,000-BTU burners indoor grill.



PB30BS



> PC484GGBS

48" 4 Star® Burners (2 with ExtraLow®) griddle and grill cooktop.

Choose our 15,000-BTU non-stick, rust-proof titanium surface griddle

New lighter, continuous porcelain-coated cast-iron grates increase airflow and make clean-up easier.

The grill delivers outdoor barbecue performance with indoor convenience

Multitalented cooks will appreciate up to 15,000 BTU and fast time-to-boil from our 3-in-1 Star Burners, as well as 375-BTU ExtraLow simmer-and-hold capability

Thermador's exclusive blue lights indicate burner use

> P24WKBS

24" Single 30,000-BTU burner wok. Also available on PC484WKBS model.



P24WKBS



> PC486GLBS

48" 6 Star Burners (2 with ExtraLow) and grill cooktop.



PC486GLBS









COOKTOPS

NO MATTER WHICH CONFIGURATION YOU CHOOSE, YOUR THERMADOR PROFESSIONAL COOKTOP WILL SHOWCASE YOUR TALENT BRILLIANTLY.



- PC486GLBS 
- PC486GDBS 
- PC484GGBS 
- PC484WKBS 

FOR DETAILED PRODUCT SPECIFICATIONS, SEE PAGE 14

> PC364GDBS

36" 4 Star Burners (2 with ExtraLow) and griddle cooktop.




PC364GDBS 

PC364GLBS 

> PC366BS

36" 6 Star Burners (2 with ExtraLow) cooktop. Shown with optional 12" low back guard accessory (GPS36LBS).



PC366BS 

CLASSIC ALL-GAS RANGES

OUR CLASSIC ALL-GAS PROFESSIONAL RANGES UNITE THE HIGH-POWERED PERFORMANCE OF THERMADOR GAS COOKTOPS WITH GAS CONVECTION OVENS IN ONE INDUSTRIAL-STRENGTH PACKAGE. SEALED ROUND BURNERS AND SIMPLE STYLING ARE FEATURES THAT NEVER GO OUT OF FASHION.

> PRG304US

30" 4 Sealed round burners (2 with ExtraLow®) all-gas range. Shown with the included 9" low back guard.



all-gas PRG304US



> PRG366US

36" 6 Sealed round burners (2 with ExtraLow) all-gas range. Shown with optional island trim accessory (PRS36ITS).



all-gas PRG366US



> PRG364GLUS

36" 4 Sealed round burners (2 with ExtraLow) and grill all-gas range. Shown with optional 12" low back guard accessory (PRS36LBS).



all-gas PRG364GDUS



all-gas PRG364GLUS



> PRG484GGUS

48" 4 Sealed round burners (2 with ExtraLow) griddle and grill all-gas range. Shown with optional 12" back guard accessory (PRS48LBU).



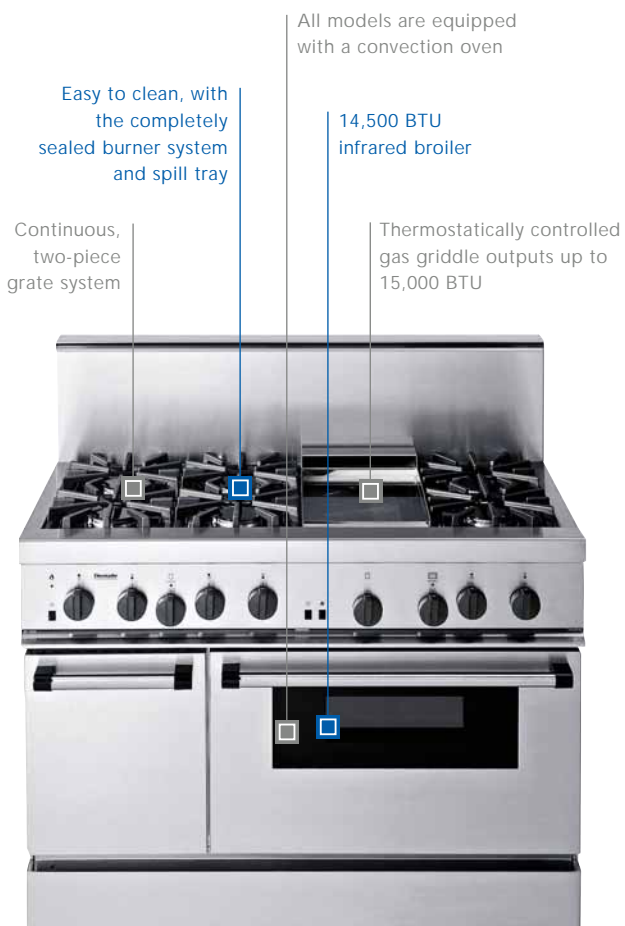
all-gas PRG484GGUS



> Sealed round burners help make spillovers easier to manage.

> PRG486GDUS

48" 6 Sealed round burners (2 with ExtraLow) and griddle all-gas range. Shown with optional 12" low back guard accessory (PRS48LBU).



All models are equipped with a convection oven

14,500 BTU infrared broiler

Thermostatically controlled gas griddle outputs up to 15,000 BTU

Continuous, two-piece grate system

Easy to clean, with the completely sealed burner system and spill tray

all-gas PRG486GDUS



FOR DETAILED PRODUCT SPECIFICATIONS, SEE PAGE 15

> OPTIONAL SURFACE COOKING ACCESSORIES FOR ALL PROFESSIONAL SERIES PRODUCTS



Surface griddle
GRIDDLE



Stainless steel grill cover
PGRILLCOV



Grill plate (for Star® Burner products only)
GRILLPLATE



Wok ring
(for Star Burner products only)
PROWOKRING



Maple chopping board
CHOPBLOCK

WARMING DRAWERS & BUILT-IN OVENS

TOP-RANKED PERFORMANCE AND STRAIGHT-LINE STYLING GIVE YOU THE INGREDIENTS FOR SUCCESS WITH OUR S-SERIES OVENS, A MEMBER OF THERMADOR'S TIME-CONSCIOUS CONVECTION FAMILY. OR INCREASE YOUR OPTIONS WITH OUR NEW COMBINATION OVENS IN 30" SIZE, WHICH NEATLY PACKAGE OUR S OVEN, MICROWAVE AND WARMING DRAWER.



> S-Series convection ovens offer precision cooking with new meat probe feature.

> Our 30" combination SEMW oven features a larger warming drawer and adjustable moisture setting to keep food at ready-to-serve temperatures.

> SEMW302BP

30" Stainless steel self-cleaning triple oven with 1100-watt microwave (upper), warming drawer (middle) and advanced third element convection S oven (lower).

10-power level, 2.1 cubic-foot microwave

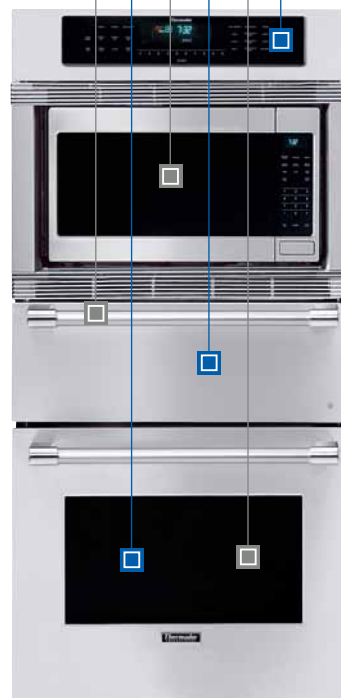
Temperature- and moisture-controlled warming drawer

It's possible to bake everything at once with up to six oven rack positions

Decrease cooking times by 25% with our S-oven's advanced third element convection system

Combination ovens now available in 30" models

Sens-a-Touch™ control panel in glass guides you step-by-step



FOR DETAILED PRODUCT SPECIFICATIONS, SEE PAGES 16 and 17

> SCD302ZP

30" Stainless steel self-cleaning oven (advanced third element convection upper and lower). Also available in single oven configuration.



> SEM302BP

30" Stainless steel self-cleaning double oven with 1100-watt microwave (upper) and advanced third element convection S oven (lower).



> WD30ZP

30" Stainless steel warming drawer with Professional handle. Also available in 24" and 27".



SIDE-BY-SIDE & BOTTOM-MOUNT REFRIGERATION

PLAY IT COOL WITH THESE SLEEK, STAINLESS STEEL FINISH COOLING MACHINES. THEY'RE THE QUIETEST ON THE MARKET, SO YOU'LL ONLY NOTICE THEM FOR THEIR STRIKING GRILL AND FRAMELESS GLASS SHELVES, SPACIOUS INTERIOR AND ADVANCED FEATURES.



> Electronic temperature control senses temperature, reacts to a 1° change and adjusts accordingly.



- > House Beautiful Magazine awards Thermador Refrigeration its "House Beautiful Loves this Item" award.



> KBURT3661A



36" Bottom-mount stainless steel refrigerator with Professional handles, right-hand door swing and full-filtered internal ice maker.

Stainless steel with Professional handles
left-hand door swing KBULT3661A
right-hand door swing KBURT3661A

Custom panel
left-hand door swing KBULT3671A
right-hand door swing KBURT3671A

> KBUIT4260A



42" Side-by-side stainless steel refrigerator with Professional handles and full-filtered internal ice maker. Also available with full-filtered external ice and water dispenser.

Stainless steel with Professional handles
internal ice maker KBUIT4260A
external dispenser KBUDT4260A

Custom panel
internal ice maker KBUIT4270A
external dispenser KBUDT4270A

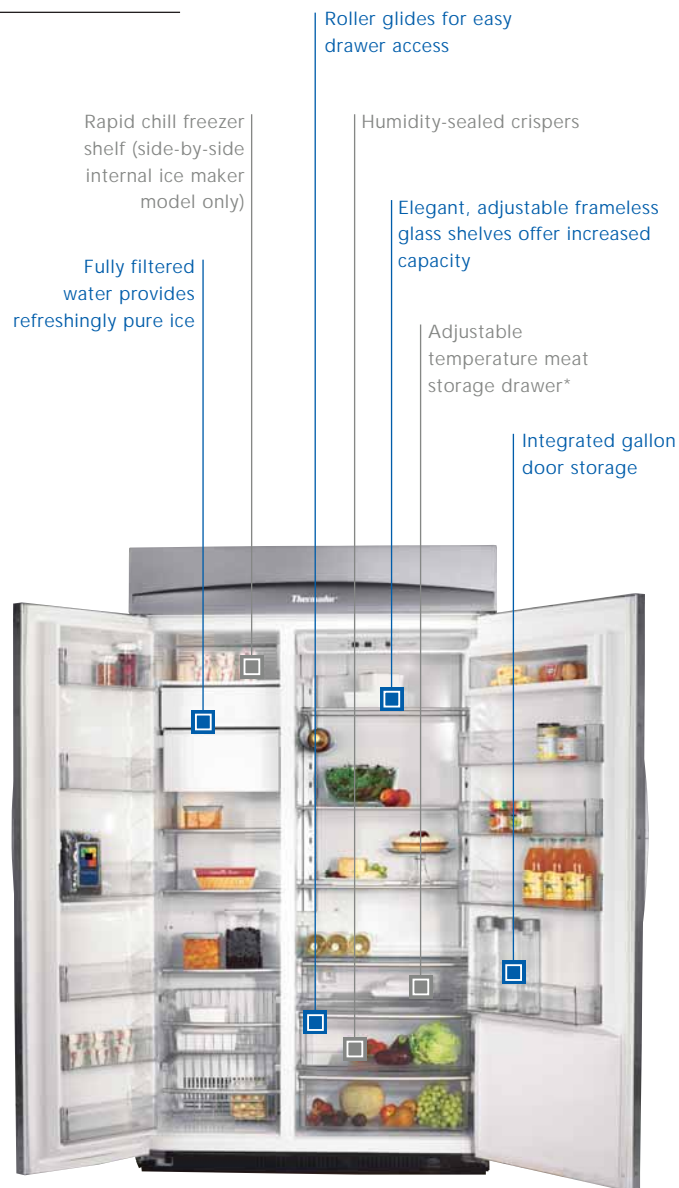
> KBUDT4860A



48" Side-by-side stainless steel refrigerator with Professional handles and full-filtered external ice and water dispenser. Also available with full-filtered internal ice maker.

Stainless steel with Professional handles
internal ice maker KBUIT4860A
external dispenser KBUDT4860A

Custom panel
internal ice maker KBUIT4870A
external dispenser KBUDT4870A



Rapid chill freezer shelf (side-by-side internal ice maker model only)

Fully filtered water provides refreshingly pure ice

Roller glides for easy drawer access

Humidity-sealed crispers

Elegant, adjustable frameless glass shelves offer increased capacity

Adjustable temperature meat storage drawer*

Integrated gallon door storage

All models also available with curved handles.
*Side-by-side models only

Model KBUIT4860A shown

FOR DETAILED PRODUCT SPECIFICATIONS, SEE PAGE 18

VENTILATION

NO NEED TO WORRY ABOUT LINGERING SMOKE OR ODORS WITH THESE ELEGANT, POWERFUL VENTILATION SYSTEMS, AVAILABLE IN WALL AND ISLAND DESIGNS TO PERFECTLY HARMONIZE WITH YOUR PROFESSIONAL SERIES KITCHEN.

> PH36BS

36" Stainless steel wall hood shown with Keep-Hot Shelf Accessory (KHS36QS). Also available in 30", 42", 48" and 54". Also available in 48" and 60" island models (PHI_ZS).



> Optional Keep-Hot Shelf holds dishes at serving temperature.

> PHE48US

48" Stainless steel wall hood, available with 6" duct cover accessory (DC48US). Shown with 12" duct cover accessory (DCT48US). Also available in 30", 36", 42" and 60".



> HNW48YS

48" Stainless steel wall hood. Also available in 36" and 42" and non-professional models (HDW_TS).



> HTNI48YS

48" Stainless steel island hood. Also available in 42" and 54" and non-professional models (HTDI_TS).



DISHWASHERS

THERMADOR'S NEW HD DISHWASHER™ SERIES HAS THOUGHTFUL FEATURES AND POWERFULLY QUIET™ PERFORMANCE TO MAKE KITCHEN CLEAN-UP A BREEZE. NINE WASH PROGRAMS WITH 60-MINUTE POWERBOOST™ OPTION AND A CLEAR SENS-A-TOUCH™ CONTROL PANEL ARE THERMADOR EXCLUSIVES. HEAVY-DUTY PERFORMANCE FOR HIGH-DEFINITION RESULTS.

> DWHD94BP

Nine-program stainless steel dishwasher with concealed panel controls and PowerBoost option. Models also available for custom paneling.

At 44db, the HD Dishwasher is more powerfully quiet than the competition.

Sensors determine the amount of food left on your dishes and adjust wash time accordingly

Senses presence of rinse aid and adjusts drying temperature

Dishes are Hygiene Dry™ and certified 99.99% bacteria free

Adjustable top rack fits dishes up to 10" wide

Leak sensor with automatic water shut-off

Removable top rack and Extra-Tall-Item™ sprinkler accommodate wide platters

Flat Sens-a-Touch panel puts controls at your fingertips



FOR DETAILED PRODUCT SPECIFICATIONS, SEE PAGE 20

> Our concealed, clear Sens-a-touch control panel is an industry first: it's simple to use and easy to clean.



> Your Thermador HD Dishwasher is so quiet, you'll need the PowerBeam™ to let you know when it's running.

> The optional PowerBoost setting gets dishes brilliantly clean on any cycle—in only 60 minutes.

> DW44ZP

Four-program stainless steel dishwasher with concealed, integrated controls. Models also available for custom paneling.

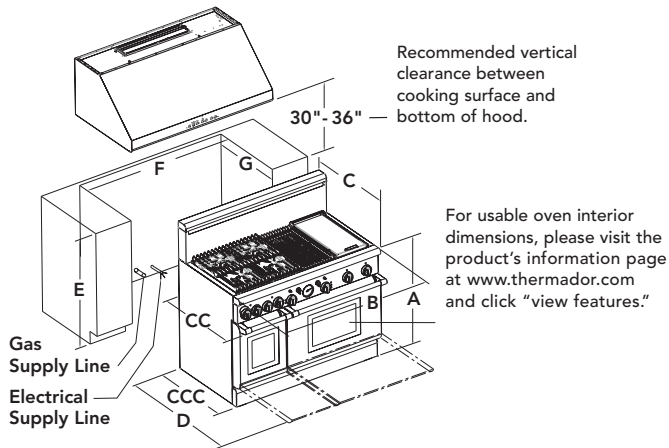


PRODUCT SPECIFICATIONS

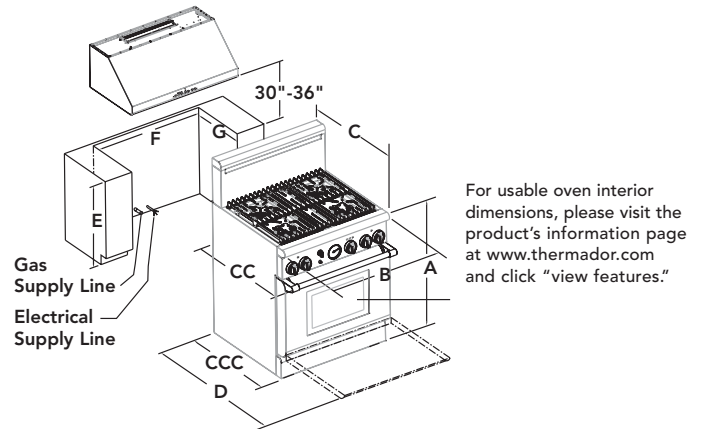


Dual-Fuel & All-Gas

Thermador Professional® Dual-Fuel Range Cutout



Thermador Professional All-Gas Self-Cleaning Range Cutout



Model No.	BTU/Hr.††	Ovens Kw.	Overall Dimensions							Cutout Dimensions*			Oven Cap. (cu. ft.)
	Max.	Max.	A**	B	C†	CC	CCC	D	E	F	G		
Professional Dual-Fuel Ranges													
PD304BS	60,000	4.3	35 ³ / ₈ to 36 ³ / ₄	29 ⁷ / ₈	29 ¹ / ₂	32 ⁵ / ₈	27 ¹ / ₈	47 ³ / ₈	35 ³ / ₈ to 36 ³ / ₄	30	24 to 25 ¹ / ₂	4.6	
PD364GDBS PD364GLBS PD366BS	75,000 78,000 90,000	6.8	35 ³ / ₈ to 36 ³ / ₄	35 ⁷ / ₈	29 ¹ / ₂	32 ⁵ / ₈	27 ¹ / ₈	47 ³ / ₈	35 ³ / ₈ to 36 ³ / ₄	36	24 to 28 ³ / ₈	5.1	
PD484GGBS PD486GDBS PD486GLBS	93,000 105,000 108,000	10.6	35 ³ / ₈ to 36 ³ / ₄	47 ⁷ / ₈	29 ¹ / ₂	32 ⁵ / ₈	27 ¹ / ₈	47 ³ / ₈	35 ³ / ₈ to 36 ³ / ₄	48	24 to 25 ¹ / ₂	5.1/2.5	
Professional All-Gas Self-Cleaning Ranges													
PG304BS	85,000	N/A	35 ³ / ₈ to 36 ³ / ₄	29 ⁷ / ₈	29 ¹ / ₂	32 ⁵ / ₈	27 ¹ / ₈	47 ³ / ₈	35 ⁷ / ₈ to 36 ³ / ₄	30	24 to 25 ¹ / ₂	4.6	
PG364GDBS PG364GLBS PG366BS	105,000 108,000 120,000	N/A	35 ³ / ₈ to 36 ³ / ₄	35 ⁷ / ₈	29 ¹ / ₂	32 ⁵ / ₈	27 ¹ / ₈	47 ³ / ₈	35 ⁷ / ₈ to 36 ³ / ₄	36	24 to 28 ³ / ₈	5.1	
PG484GGBS PG486GDBS PG486GLBS	138,000 150,000 153,000	N/A	35 ³ / ₈ to 36 ³ / ₄	47 ⁷ / ₈	29 ¹ / ₂	32 ⁵ / ₈	27 ¹ / ₈	47 ³ / ₈	35 ⁷ / ₈ to 36 ³ / ₄	48	24 to 25 ¹ / ₂	5.1/2.5	

Professional Range Back Guard Feature Options***

RANGE SIZE	Dual-Fuel/All-Gas Self-Cleaning Range		
	30" Range	36" Range	48" Range
22" High Back Shelf	HS30R	HS36R	HS48R
12" Low Back Guard	N/A	LB36R	LB48R
9" Back Guard	Included	N/A	N/A
3 ⁵ / ₈ " Island Trim Piece	IT30R	IT36R	IT48R

General Information

RANGE SIZE	Dual-Fuel Range			All-Gas Self-Cleaning Range		
	30" Range	36" Range	48" Range	30" Range	36" Range	48" Range
120 Volts, 3 Prong Plug, 60 Hz, Single Phase A.C., 20 Amps				n	n	n
120/240 or 120/208 Volts, 4 Wire, 60 Hz, Single Phase	n /35 Amp	n /40 Amp	n /50 Amp			
Approximate Shipping Weight (lbs)	427	460	617	442	463	625

L.P. Converter orifices - PD ranges order (PLPKIT). All-Gas Self-Cleaning PG ranges factory (NG) Natural Gas or ordered factory (LP) Liquid Propane separately.

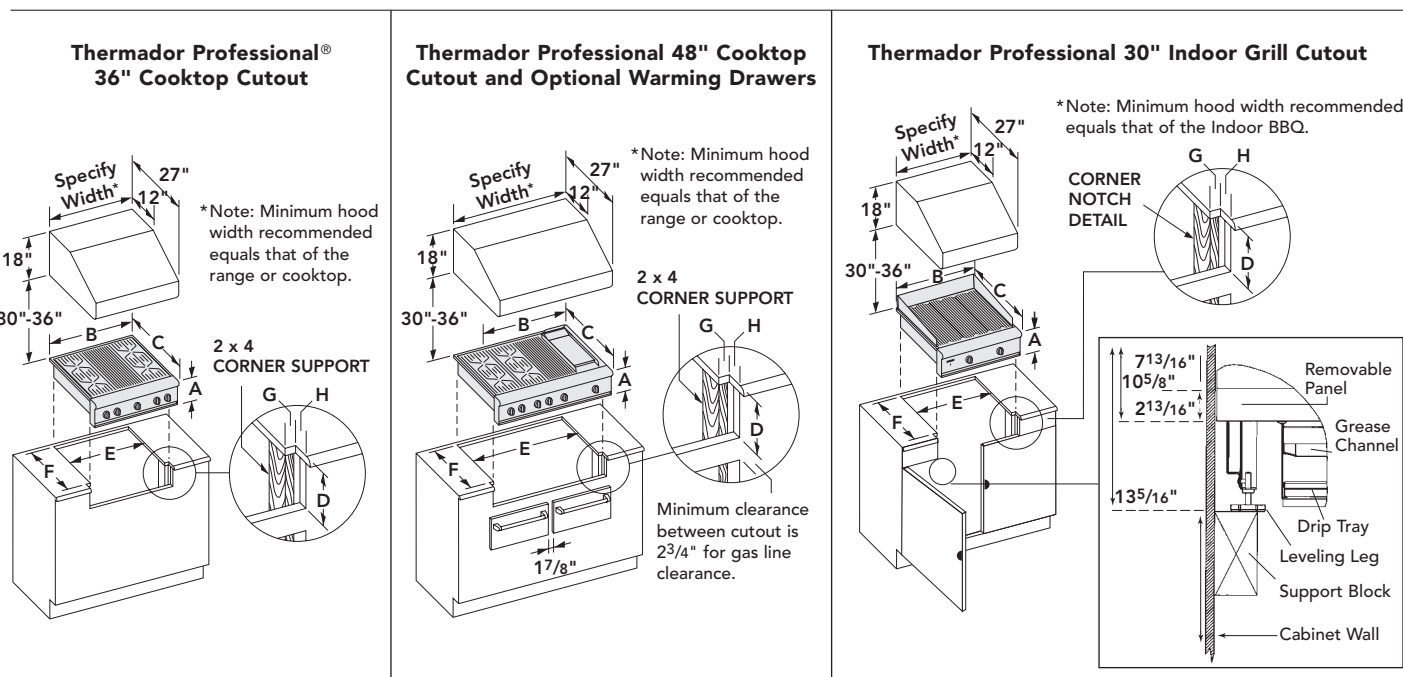
Notes: 1) All height, width and depth dimensions are shown in inches. 2) Oven doors should be removed for doorway clearance. *Please refer to installation instructions prior to making cutout. Installation instructions and back guard information are available at www.thermador.com. **Height without back guard or high shelf. ***You must install your professional range with one of the back guards listed above. They are ordered separately—except for the 30" range, which comes standard with a 9" back guard. Approved for residential use only. †Measured to front of bullnose. ††BTU/Hr. includes surface burners and the oven.



Ranges and cooktops are CGA and AGA approved.

For immediate critical installation dimensions by fax, use your fax handset and call (775) 833-3600. Use code #8030 for a directory of Thermador® products.

PROFESSIONAL COOKTOPS



Model No.	BTU/HR.	Overall Dimensions				Cutout Dimensions*				
	Max.	A	B	C	D	E	F (min.)	G	H	
Professional Cooktops										
P24WKBS	30,000	8 ¹ / ₈	24 ³ / ₄	26 ¹ / ₂	7 ¹³ / ₁₆	24	22 ¹¹ / ₁₆	3/ ₈	2	
PB30BS†	40,000	8 ¹ / ₈	29 ⁵ / ₁₆	26 ¹ / ₂	13 ⁵ / ₁₆	29 ⁵ / ₈	22 ¹¹ / ₁₆	3/ ₈	2	
PC364GDBS	75,000	8 ¹ / ₈	35 ⁷ / ₈	26 ¹ / ₂	7 ¹³ / ₁₆	35 ¹ / ₈	22 ¹¹ / ₁₆	3/ ₈	2	
PC364GLBS	78,000									
PC366BS	90,000									
PC484GGBS	93,000	8 ¹ / ₈	47 ⁷ / ₈	26 ¹ / ₂	7 ¹³ / ₁₆	46 ¹ / ₄	22 ¹¹ / ₁₆	13/ ₁₆	2	
PC486GDBS	105,000									
PC486GLBS	108,000									
PC484WKBS	90,000									

Back Guard Accessories

	24"	30"	36"	48"
12" Low Back Guard††	GP24LBS	GP30LBS	GPS36LBS	GPS48LBS
Island Trim††	GP24ITS	GP30ITS	GPS36ITS	GPS48ITS

General Information

MODEL NUMBER	PC364GDBS	PC364GLBS	PC366BS	PC484GGBS	PC486GDBS	PC486GLBS	PC484WKBS	PB30BS†	P24WKBS
120 Volts, 3 Prong Plug, 60 Hz, Single Phase A.C., 15 Amps	n	n	n	n	n	n	n	n	n
Fuel Type	NG	NG	NG	NG	NG	NG	NG	NG	NG
Approx. Shipping Weight (lbs)	150	155	145	220	190	190	200	160	150
L.P. Converter Orifices								Included	Included
L.P. Converter Orifices, order (PLPKIT)	n	n	n	n	n	n	n		

Notes: All height, width and depth dimensions are shown in inches. *Please refer to installation instructions prior to making cutout. Installation instructions and back guard information are available at www.thermador.com. Approved for residential use only.

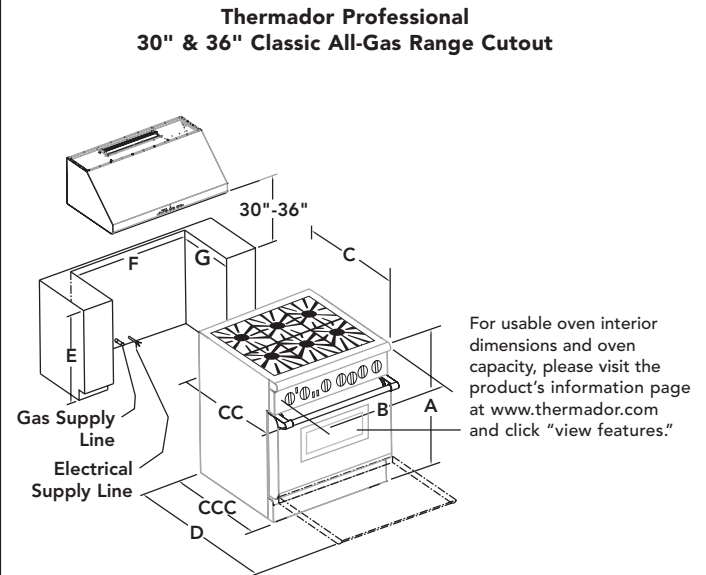
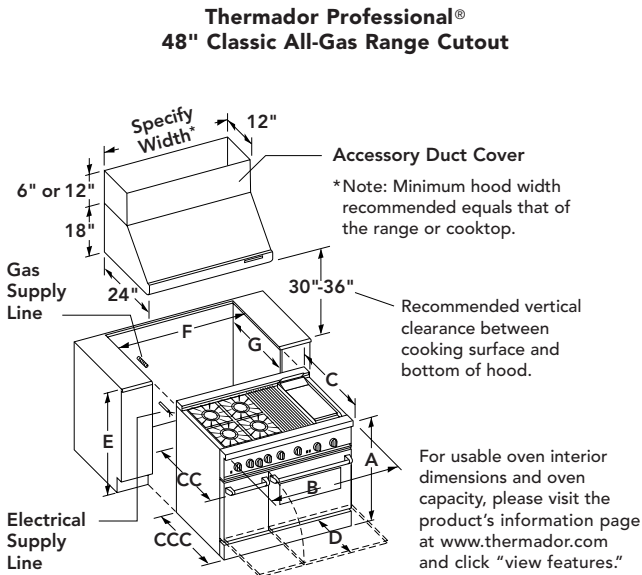
†Ventilation is strongly recommended installed above the Indoor PB30BS with a minimum of 1000 CFM blower. Ventilation products using mesh filters should not be used. Thermador's "PH" wall series hoods have been tested to be the correct ventilation product for this grill. PB30BS wall installation only. Island Installations are not recommended. ††Order separately.



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Classic All-Gas

[illegible]

Professional Range Back Guard Feature Options***

	Classic All-Gas Range		
RANGE SIZE	30" Range	36" Range	48" Range
22" High Back Shelf	PHS30T	PHS36T	PHS48U
12" Low Back Guard	N/A	PRS36LBS	PRS48LBU
9" Back Guard	Included	N/A	N/A
Island Trim Piece	PRS30ITS	PRS36ITS	PRS48ITU

General Information

	Classic All-Gas Range		
RANGE SIZE	30" Range	36" Range	48" Range
120 Volts, 3 Prong Plug, 60 Hz, Single Phase A.C., 20 Amps	n	n	n
Approx. Shipping Weight (lbs)	330	375	570

L.P. Converter orifices - PRG ranges order (PROGASLPKIT).

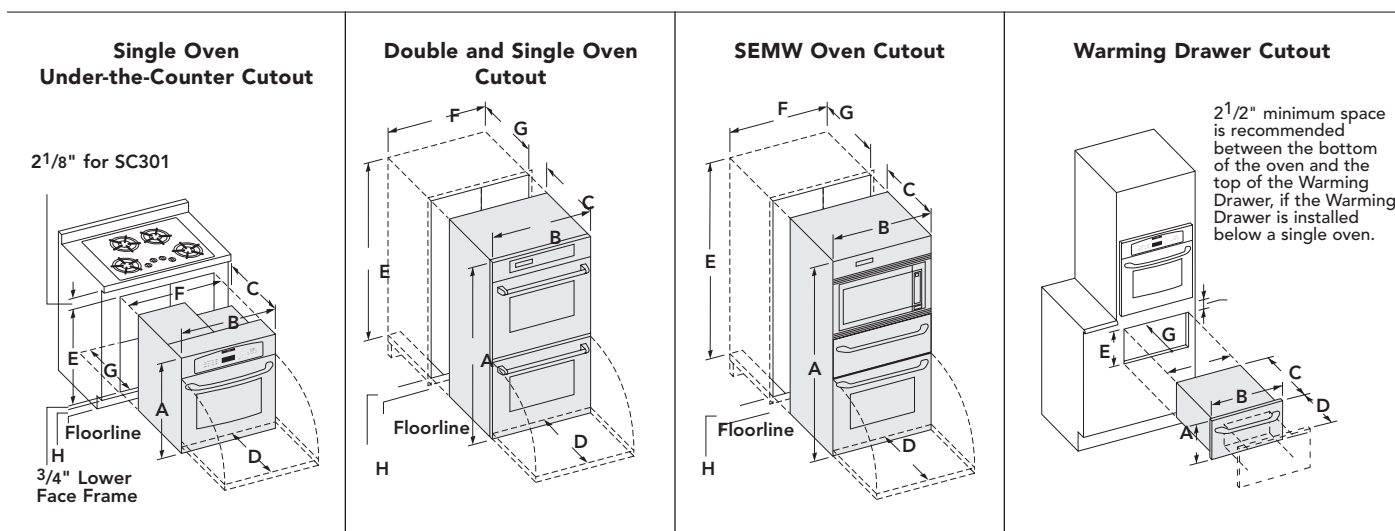
Notes: 1) All height, width and depth dimensions are shown in inches. 2) Oven doors should be removed for doorway clearance. *Please refer to installation instructions prior to making cutout. Installation instructions and back guard information are available at www.thermador.com. **Height without back guard or high shelf. †Measured to front of bullnose. ††BTU/Hr. includes surface burners and the oven. ***You must install your professional range with one of the back guards listed above. They are ordered separately – except for the 30" range, which comes standard with a 9" back guard. Approved for residential use only.
± Measured to front of door handle projection.



Ranges and cooktops are CGA and AGA approved.

For immediate critical installation dimensions by fax, use your fax handset and call (775) 833-3600. Use code #8030 for a directory of Thermador® products.

BUILT-IN OVENS



Model No.	Overall Dimensions				Cutout Dimensions*				Upper/Single Oven Interior Dimensions				Lower Oven Interior Dimensions				Door Handle Projection
	A†	B†	C	D**	E	F	G	H	H x W x D			H x W x D			***		
30" Built-In Electric Wall Ovens																	
SC301	28 ⁵ / ₈	29 ³ / ₄	23 ⁷ / ₈	22	28 ¹ / ₄	28 ¹ / ₂	24	4 ³ / ₄ to 3 ¹ / ₈	16 ¹ / ₄	25	17 ¹ / ₂	N/A				2 ⁷ / ₈	
SCD302	51 ¹ / ₂	29 ³ / ₄	23 ⁷ / ₈	22	51 ¹ / ₈	28 ¹ / ₂	24	9 ³ / ₄	16 ¹ / ₄	25	17 ¹ / ₂	16 ¹ / ₄	25	17 ¹ / ₂	2 ⁷ / ₈		
SEM302	46 ¹ / ₂	29 ³ / ₄	23 ⁷ / ₈	22	46 ¹ / ₈	28 ¹ / ₂	24	19 ¹ / ₂	9 ³ / ₄	16 ³ / ₄	17	16 ¹ / ₄	25	17 ¹ / ₂	2 ⁷ / ₈		
SEMW302	55 ³ / ₄	29 ³ / ₄	23 ⁷ / ₈	22	55 ³ / ₈	28 ¹ / ₂	24	9 ³ / ₄	9 ³ / ₄	16 ³ / ₄	17	16 ¹ / ₄	25	17 ¹ / ₂	2 ⁷ / ₈		

Model No.	Overall Dimensions				Cutout Dimensions*			Interior Drawer Usable Space					Custom Panel Dimensions†††			
	A	B	C††	D	E	F	G	H	x	W	x	D	Cubic Feet	H	x	W
Warming Drawers																
WD24	10 ¹ / ₄	23 ¹ / ₂	20 ¹ / ₄	18 ¹ / ₂	9	22 ¹ / ₂	20 ¹ / ₄	6	19 ¹ / ₂	18 ¹ / ₂		1.2		10 ¹ / ₄	23 ¹ / ₂	
WD27	11 ¹ / ₄	26 ⁷ / ₈	22 ¹ / ₄	20 ¹ / ₂	10	25 ¹ / ₂	22 ¹ / ₄	7	22	21		1.9		11 ¹ / ₄	26 ⁷ / ₈	
WD30	11 ¹ / ₄	29 ⁷ / ₈	22 ¹ / ₄	20 ¹ / ₂	10	25 ¹ / ₂	22 ¹ / ₄	7	22	21		1.9		11 ¹ / ₄	29 ⁷ / ₈	

Built-In Oven General Information

MODEL NO.	30" Built-In Ovens			
	S-Series		Combination Ovens	
	SC301	SCD302	SEMW302	SEM302
Configuration	Single	Double	Triple	Double
Microwave Wattage	N/A	N/A	1,100	1,100
Broil/Bake Wattage	3,600 2,800	3,600 2,300	3,600 2,300	3,600 2,300
Warming Drawer Wattage	N/A	N/A	450	N/A
Third Element Wattage	2,750	2,750	2,750	2,750
Dual-Rated 120/208-240 Volts, 3 Wire, 60 Hz	n	n	n	n
Amps	20	40	40	40
Approx. Shipping Weight (lbs)	165	330	332	323
Cubic Feet (Upper/Lower)	4.1	4.1/4.1	2.1/1.9/4.1	2.1/4.1

Warming Drawer General Information

MODEL NO.	WD24Z	WD27Z	WD30Z
Cabinet Size	24"	27"	30"
Warming Drawer Wattage 120 Volts, 2 Wire, 60 Hz, with ground	450	450	450
Single Phase A.C., 20 Amps	n	n	n
Approx. Shipping Weight (lbs)	54	70	72

Notes: 1) All height, width and depth dimensions are shown in inches. For a detailed listing of approved cooktop models for this installation please refer to oven installation instructions. 2) A 48" flexible metallic conduit is supplied with each oven. 3) The SC301 ovens have been UL tested for installation with most Thermador cooktops. 4) Overhead ventilation is recommended for the cooktops as the Cook 'N' Vent® Hoodless Downdraft System cannot be installed with the under counter ovens due to cabinet space limitations. 5) Cooktop models that cannot be used in the installation include, but are not restricted to, all PC professional-style gas cooktops. For a detailed listing of approved cooktop models for this installation please refer to oven installation instructions. *Please refer to installation instructions prior to making cutout. Installation instructions are available at www.thermador.com **Largest door. ***Add 3/8" for Professional handle where available. †Add 1/16" height and 1/8" width for S-Series models. ††Measured from cabinet face. Add 3 1/4" for distance from drawer handle to cabinet face. †††Minimum 1/8" depth panel when using handle, minimum 3/8" depth when using cabinet hardware.



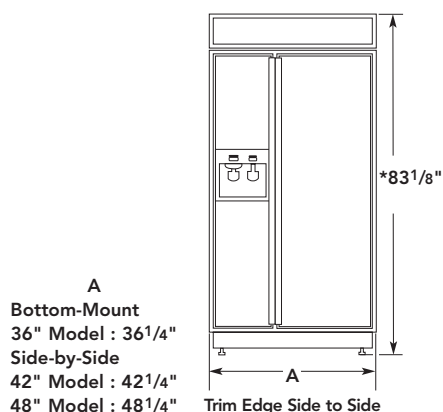
All models are UL approved. All models except SM, SMW and MBB are CUL approved.

For immediate critical installation dimensions by fax, use your fax handset and call (775) 833-3600. Use code #8030 for a directory of Thermador® products.

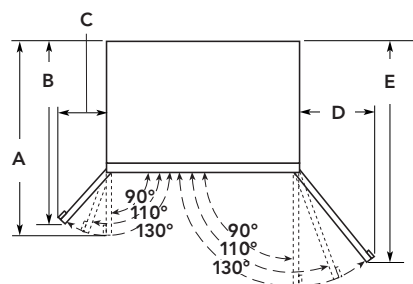
REFRIGERATION

Bottom-Mount & Side-by-Side

Product Dimensions

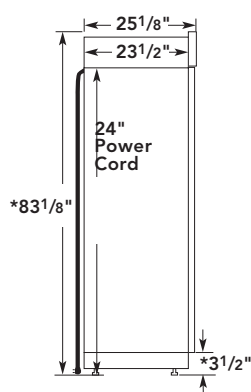


**Side-by-Side Models
Door Swing Dimensions**

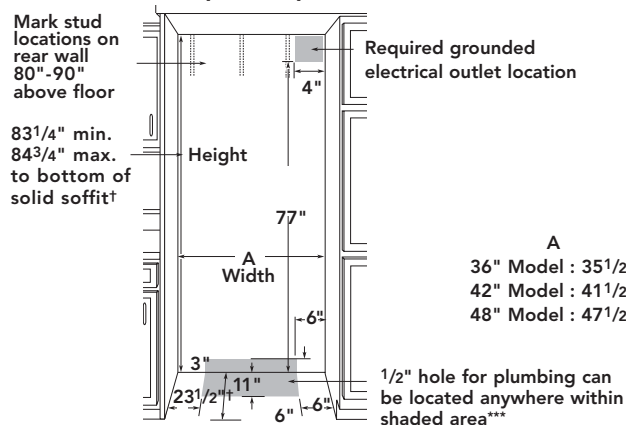


	A	B	C	D	E	F
42"	41	38	17 1/2	23 1/4	42 9/16	47
48"	43 1/2	40	19 3/4	26 3/4	45 1/4	50 1/2

Overall Product Dimensions



Space Requirements**



CAPACITIES	Total (Cu. Ft.)	Refrigerator (Cu. Ft.)	Freezer (Cu. Ft.)	Ice Bucket (lbs)
36" Non-Dispensing Model	20.3	15.0	5.3	8
42" Non-Dispensing Model	25.3	16.0	9.3	12.4
48" Non-Dispensing Model	29.2	18.8	10.4	15
42" Dispensing Model	25.2	16.0	9.2	11.4
48" Dispensing Model	29.6	18.8	10.8	13.4

APPROXIMATE SHIPPING WEIGHT (lbs)	Custom Panel Models	Stainless Steel Models
36" Non-Dispensing Model	508	548
42" Non-Dispensing Model	563	605
48" Non-Dispensing Model	605	646
42" Dispensing Model	573	613
48" Dispensing Model	618	659

GENERAL INFORMATION

115 Volts, 3 Prong Plug, 60 Hz, 6.5 Amps

Notes: 1) All height, width and depth dimensions are shown in inches. 2) Water line must provide 15-100 psi water pressure. Rough in water line before installing refrigerator. 3) Floor must support refrigerator (more than 600 pounds), contents and door panels. 4) The built-in refrigerator can be installed recessed in the cabinet opening or at the end of cabinets using a side panel to enclose the refrigerator side.

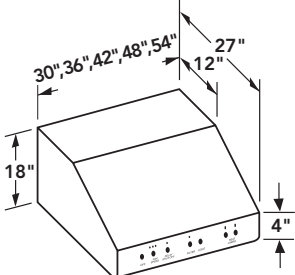
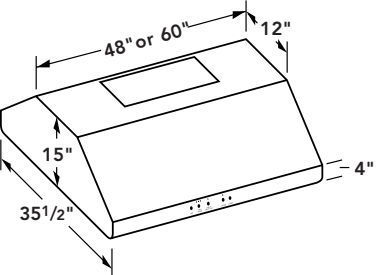
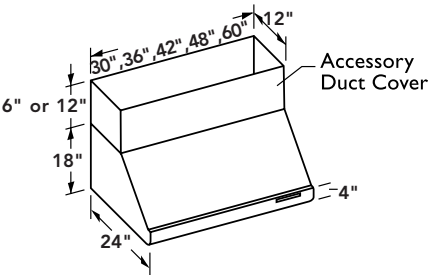
*Leg levelers extend 1/8" below rollers; add 1 1/8" for levelers fully extended 1 1/4" below rollers. **Please refer to *Installation Instructions* manual prior to installation. Installation Instructions are available at www.thermador.com. ***If a recommended water line location is used, no additional plumbing needs to be purchased. †If solid soffit is not available, see anti-tip requirements in the *Installation Instructions* manual. One of the three methods outlined in the installation instructions must be used.

Specifications are correct at time of printing. Thermador reserves the right to change product specifications and design at any time, without notice.



All refrigerators are UL and CUL approved.

For immediate critical installation dimensions by fax, use your fax handset and call (775) 833-3600. Use code #8030 for a directory of Thermador® products.

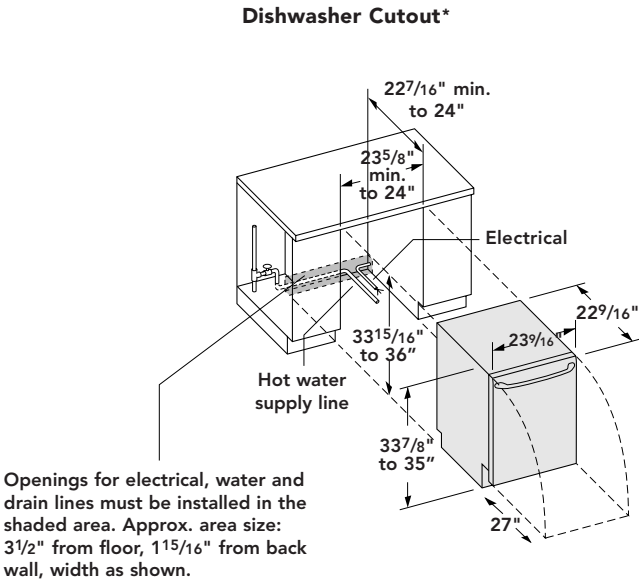
<p style="text-align: center;">PH_Z Hoods</p> 	<p style="text-align: center;">PHI_Z Hoods</p> 	<p style="text-align: center;">PHE Hoods</p> 
<p>Installation Type Wall</p> <p>Ventilator Options CFM 1000, Integral, Model VTN1000Q CFM 1000, Remote, Model VTR1000Q CFM 1400, Remote, Model VTR1400Q</p> <p>Finishes Stainless Steel</p> <p>Transition Model Required Included</p> <p>Duct Size at Discharge 10" round</p> <p>Discharge Direction Vertical or Horizontal</p> <p>Electrical Motor Rating VTN1000Q: 5.0 Amps @ 120 V AC, 60 Hz VTR1000Q: 7.8 Amps @ 120 V AC, 60 Hz VTR1400Q: 12.8 Amps @ 120 V AC, 60 Hz</p> <p>Hood Lighting Rating 430 watts & 3.6 Amps @ 120 V AC, 60 Hz</p> <p>Power Supply 20 Amps (min) @ 120 V AC, 60 Hz</p> <p>General Features Double wall construction Dual intensity halogen lighting (2) size G4, 12V, 20W halogen bulbs; 3 bulbs on 48" and 54" widths Two infrared "Keep-Hot" light sockets size PAR-38, 175W, 120V (included), PAR-40, 250W, 120V (optional) Dishwasher-safe commercial-style baffle filters 3-speed electronic controls U.L. approved for damp environments</p> <p>Accessory Options "Keep-Hot" Warming Shelf, supports max. weight of 30 lbs., Model KHS, in 30," 36," 42," 48" & 54" widths; wall cap (WC10) for VTN1000Q 12" High Duct Covers, model DCT in 30," 36," 42" & 48" versions 6" High Duct Covers, model DC in 30," 36," 42" & 48" versions</p> <p>Approximate Shipping Weight 30" – 69 lbs. 48" – 98 lbs. 36" – 78 lbs. 54" – 108 lbs. 42" – 88 lbs.</p>	<p>Installation Type Island</p> <p>Ventilator Options CFM 1400, Remote, Model VTR1400Q</p> <p>Finishes Stainless Steel</p> <p>Transition Model Required Included</p> <p>Duct Size at Discharge 10" round</p> <p>Discharge Direction Vertical</p> <p>Electrical Motor Rating VTR1400Q: 12.8 Amps @ 120 V AC, 60 Hz</p> <p>Hood Lighting Rating 80 watts and .8 Amps @ 120 V AC, 60 Hz</p> <p>Power Supply 20 Amps (min) @ 120 V AC, 60 Hz</p> <p>General Features Double wall construction Dual intensity halogen lighting (4) size G4, 12V, 20W halogen bulbs (included) Dishwasher-safe commercial-style baffle filters 3-speed electronic controls U.L. approved for damp environments</p> <p>Accessory Options None</p> <p>Approximate Shipping Weight 48" – 98 lbs. 60" – 148 lbs.</p>	<p>Installation Type Wall</p> <p>Ventilator Options CFM 1000, Integral, Model VTN1000Q CFM 1000, Remote, Model VTR1000Q CFM 1400, Remote, Model VTR1400Q</p> <p>Finishes Stainless Steel</p> <p>Transition Model Required Included</p> <p>Duct Size at Discharge 10" round</p> <p>Discharge Direction Vertical or Horizontal</p> <p>Electrical Motor Rating VTN1000Q: 5.0 Amps @ 120 V AC, 60 Hz VTR1000Q: 7.8 Amps @ 120 V AC, 60 Hz VTR1400Q: 12.8 Amps @ 120 V AC, 60 Hz</p> <p>Hood Lighting Rating 80 watts and .8 Amps @ 120 V AC, 60 Hz</p> <p>Power Supply 20 Amps @ 120 V AC, 60 Hz</p> <p>General Features Double wall construction Dual intensity halogen lighting (4) size G4, 12V, 20W halogen bulbs (included) Dishwasher-safe aluminum mesh filters 3-speed electronic controls U.L. approved for damp environments Utensil rail standard</p> <p>Accessory Options 12" High Duct Covers, model DCT in 30," 36," 42," 48" & 60" versions 6" High Duct Covers, model DC in 30," 36," 42," 48" & 60" versions</p> <p>Approximate Shipping Weight 30" – 57 lbs. 36" – 64 lbs. 42" – 72 lbs. 48" – 79 lbs. 60" – 95 lbs.</p>



Control Housings are UL and CUL approved.

For immediate critical installation dimensions by fax, use your fax handset and call (775) 833-3600. Use code #8030 for a directory of Thermador® products.

DISHWASHERS



Model No.	Upper Rack Overall Height Clearance	Upper Rack Removed Height Clearance	Lower Rack Height Clearance
Dishwashers			
DW44ZP	8-10	12-14	22
DWHD94BP	8-10	12-14	22
DWHD94BF	8-10	12-14	22

General Information

MODEL NUMBER	DW44ZP	DWHD94BP	DWHD94BF
Decibel Rating	48	44	44
120 Volts, 60 Hz, 20 Amps	n	n	n
Approx. Shipping Weight (lbs)	125	125	125

Notes: All height, width and depth dimensions are shown in inches.
*Please refer to installation instructions prior to making cutout. Installation instructions are available at www.thermador.com.
**For complete details see care and use manual.



Dishwashers are UL and CUL approved.

For immediate critical installation dimensions by fax, use your fax handset and call (775) 833-3600. Use code #8030 for a directory of Thermador® products.

WARRANTY

> PROFESSIONAL SERIES

Full warranty parts and labor (1 year)

> BUILT-IN OVENS

Full warranty parts and labor (1 year)

> WARMING DRAWERS

Full warranty parts and labor (1 year)

> VENTILATION

Full warranty parts and labor (1 year)

> REFRIGERATION

Full warranty parts and labor entire product (2 years)

Full warranty parts and labor, sealed refrigeration system* only
(3rd to 6th year)

Limited (parts only) sealed refrigeration system* only (7th to 12th year)

*Sealed refrigeration system includes compressor, evaporator, condenser, dryer/strainer
and connecting tubing.

> DISHWASHERS

Full warranty parts and labor (1 year)

Limited warranty parts (2 years)

Limited warranty electronics (5 years)

Limited warranty nylon racks (5 years)

Limited warranty stainless steel liner (Lifetime)

Full warranty and limited warranty from date of installation. For complete warranty details, refer to your *Care & Use Manual* or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write Thermador® indicating the model number. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the U.S. for use in Canada. Check with your local Canadian distributor or dealer. For immediate critical installation dimensions by fax, use your fax handset and call (775) 833-3600. Use code #8030.

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