



Thermador[®] COOKTOPS



Legacy

In **1947** Thermador introduced the first 'Bilt-in' cooktop to the world
In **1970** Thermador introduced the first 'SmoothTop' electric cooktop
In **1987** Thermador introduced the first sealed gas burner and automatic burner re-ignition
In **2012** Thermador introduced the Freedom[®] Induction cooktop



Electric

- True bridge element to evenly heat large pans, griddles & oblong cookware
- Triple ring element to adapt to various cookware sizes
- *CookSmart*[®] fry sensor offers 4 preset levels for precise performance



Gas

- Superior flame coverage with 5 Star[®] burners on all models
- *ExtraLow*[®] *Select* offers clear and precise simmering control (available on select models)
- Two distinct collections—*Star*[®] *Burner* and *Pedestal Star*[®] *Burner*



Induction

- Ultra-fast heating, instant responsiveness and unbeatable precision
- PowerBoost[®] increases element power by up to 50%
- Most innovative induction cooktops in the industry with three distinct collections—*Heritage*, *Liberty*[®], and *Freedom*[®]

Gas Cooktops

STAR® BURNER

Patented & exclusive since 1998!

- Most efficient gas burner on the market
- Reduced cold spot provides faster and more even heating



Allows for more ports and more flame distribution than a round burner



Star® Burner: 35 ports / 16 ¾" perimeter

Conventional Burner: 28 ports / 10 ¾" perimeter

Delivers **56% more coverage** with its superior flame spread

Two Collections



Star® Burner Series

- SS Maintop keeps spillovers contained on cooktop
- Continuous material makes the surface easy to clean
- Trapezoidal control panel
- One indicator light for entire cooktop



Pedestal Star® Burner Series

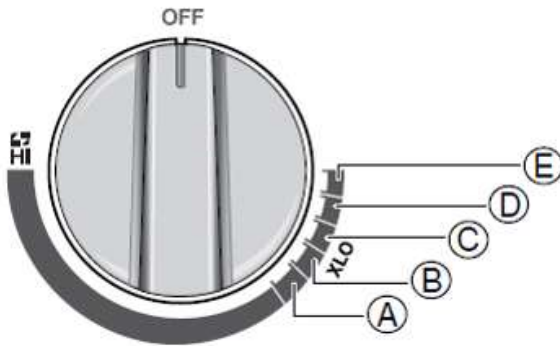
- Teardrop emboss reduces food build-up
- Pedestal allows for room under the burner to fit sponge, making it easier to clean
- Rectangular control panel with glass overlay
- Progressive indicator light ring for each burner

Gas Cooktops

EXTRALOW[®] SELECT

Available on select models in both the Star[®] Burner and Pedestal Star[®] Burner collections

- **Five precise XLO[®] settings** cycle the flame ON and OFF automatically to reduce heat build up in the pan
- Available on 2 burners—center and front-left
- Knob features both **visual and haptic cues** to identify the 5 segmented settings
- On Pedestal Star[®] Burner cooktops, the right side of the light ring will illuminate in BLUE when XLO[®] is activated



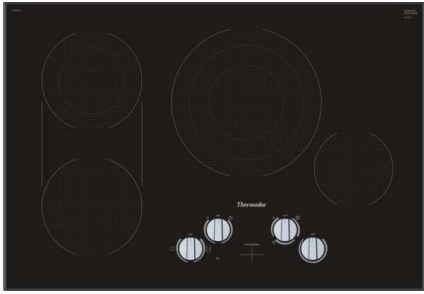
Extra Low (XLO) Setting Locations

| | |
|---|-------------------------------|
| A | XLO 5 (highest heating level) |
| B | XLO 4 |
| C | XLO 3 |
| D | XLO 2 |
| E | XLO 1 (lowest heating level) |

| XLO [®] Simmer Rates - Center Burner | | | | | |
|---|------|------|------|------|-----|
| Setting | 5 | 4 | 3 | 2 | 1 |
| Seconds On | 50 | 40 | 30 | 20 | 7 |
| BTU Rate | 4167 | 3333 | 2500 | 1667 | 583 |

| XLO [®] Simmer Rates - Front Left Burner | | | | | |
|---|------|------|-----|-----|-----|
| Setting | 5 | 4 | 3 | 2 | 1 |
| Seconds On | 50 | 40 | 30 | 20 | 7 |
| BTU Rate | 1458 | 1167 | 875 | 583 | 204 |

Electric Cooktops



★ *Knob Controls*—

Offers 9 Power Level settings



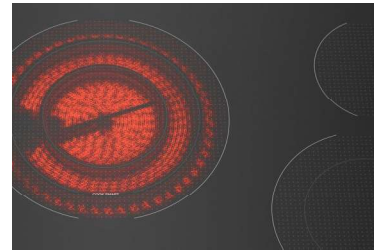
★ *Touch Controls*—

Offers 17 Power Level settings

Industry Leading Features

Triple Element

- Present on ALL models, both 30" and 36"
- **Flexibility** to adapt to a variety of pan sizes



Bridge Element



- Connecting heat bridge that joins dual elements on all electric cooktops—**4000 W** total power when activated!!!
- Evenly heats large, oblong pans and griddles
- **EXCLUSIVE TO THERMADOR**

Touch Control Upgrades

CookSmart® Frying Sensor

- **Four** pre-set frying levels:
Min / Low / Med / Max
- A sensor regulates the temperature of the pan by only activating the element when it's necessary to add heat
- Provides audible feedback when pan is heated to temperature
- On both 30" and 36" models

PowerBoost®

- Available on the Front Left element
- Boosts to 3000 W of power
- On 36" model only



Electric & Induction Cooktops

POWER LEVELS

- 17 Power Levels for accurate heating & precise control
- Most power levels produce low to medium heat, as that is where most of the cooking process occurs
- When a 'Boost' time limit is reached it then reduces to a 9

| Power Level Setting | Percentage of Power | Operation Time Limit |
|---------------------|---------------------|----------------------|
| 1 | 3% | 10 Hours |
| 1.5 | 5% | 10 Hours |
| 2 | 6% | 5 Hours |
| 2.5 | 8% | 5 Hours |
| 3 | 11% | 5 Hours |
| 3.5 | 13% | 5 Hours |
| 4 | 16% | 4 Hours |
| 4.5 | 19% | 4 Hours |
| 5 | 22% | 4 Hours |
| 5.5 | 25% | 3 Hours |
| 6 | 30% | 3 Hours |
| 6.5 | 36% | 3 Hours |
| 7 | 44% | 2 Hours |
| 7.5 | 53% | 2 Hours |
| 8 | 64% | 1 Hour |
| 8.5 | 80% | 1 Hour |
| 9 | 100% | 1 Hour |
| B (PowerBoost®) | 150% | 10 Minutes |
| b (PanBoost®) | 150% | 30 Seconds |

NOTE: PowerBoost® and PanBoost® are not available on every cooktop

Induction Cooktops

HERITAGE



★ *Preferred Method of Cooking*—

Faster than gas or electric, quick to respond from a boil to a simmer and back again, induction offers the most efficient use of power and is preferred by cooks worldwide.

★ *Round Elements*—

A familiar cooktop design married with industry leading induction technology!

★ *Easy to Care For*—

Since the cookware heats directly, not the surface, spills don't bake on and can easily be wiped clean.

★ *PowerBoost*®—

Increase element power by up to 50% in order to heat up pots or cook large quantities of food even faster.

★ *Maximum Control*—

17 power levels allow for ultimate precision and control while making it easy to get the same results every time.

— 36" Heritage Cooktop —

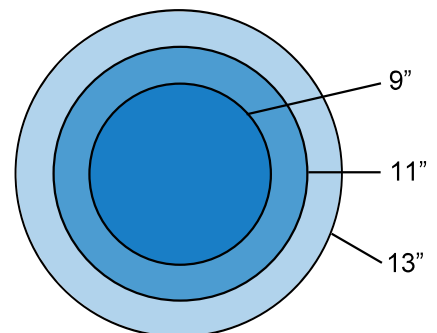
13" Center Element



- Largest cooking element on the market
- Ideal for oversized cookware
- Can Boost center element without impacting any other elements on the cooktop

Triple Element

- **Industry exclusive** three ring element
- Greater flexibility to heat different sized pans
- Automatically recognizes pan size and activates single, double, or triple element rings



Induction Cooktops

LIBERTY®



★ *More Space for Cooking*—

Three extra-large cooking zones are created by using 11 oval inductors and offer up to 39% more usable cooking surface than the competition

★ *More Cookware Options*—

Combine or split cooking zones to accommodate a variety of pans from round pots, to oval dishes, to teppan yaki griddles.

Innovative Features

MoveMode®

- Transfers the power setting with the pot when it's moved from one element to another (always active)
- Cooktop flashes a "t" on new element control, just tap to confirm transfer



HeatShift®



- Control the power level by moving cookware throughout the zone (when feature activated)
- Defaults to power levels 9 (high), 5 (simmer), & 1.5 (warm) and can be changed
- Ideal for cooking rice and other side dishes

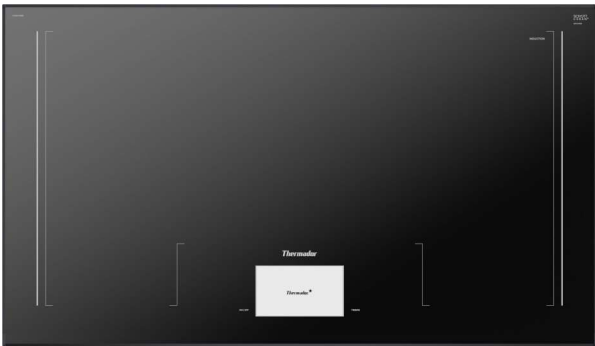
CookSmart® Frying Sensor

- **Five** pre-set temperature settings from very low to high
- A sensor regulates the temperature of the pan by only activating the element when it's necessary to add heat
- Oil and grease do not overheat



Induction Cooktops

FREEDOM[®]



★ *More Space for Cooking*—

Largest fully usable cooking surface on the market within its class—36% larger than the nearest competitor!

★ *More Cookware Options*—

Any size pot can be placed in any position on the cooktop surface—up to 5 on the 30" and 6 on the 36".

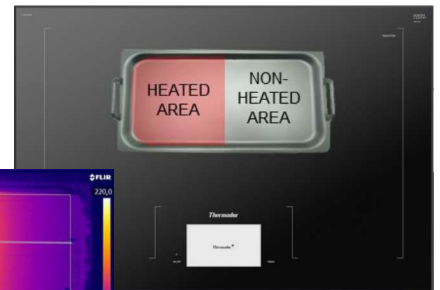
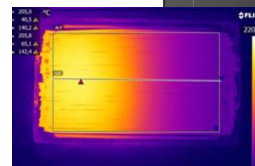
★ *More Design to Love*—

A TFT color user interface and SapphireGlow[®] lighting (on 36" models) set this cooktop apart from the rest!

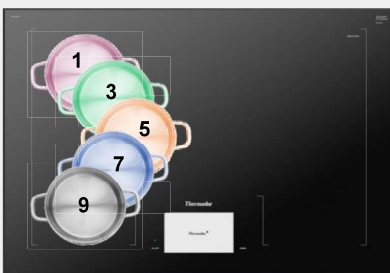
Innovative Features

TeppanyakiPro[®]

- Set Teppanyaki to heat on only one side, like traditional Japanese or professional cooking
- Horizontal and vertical orientation is automatically recognized
- 13"x21" and 10"x16" are ideal Teppanyaki sizes



MyZone[®]



- Control the power level by moving cookware from front to back—either in a straight line or on a diagonal
- Power level is changed by moving the pot farther than 2"
- 5 increments from front to back: 9 » 7 » 5 » 3 » 1

Wireless Cooking Sensor Ready

- Multiple levels allow for cooking at a controlled temperature
- A magnetic sensor (*available as an accessory*) attaches to cookware and sends information wirelessly to cooktop
- Cooking position is only powered when necessary to maintain temperature



TCOOKSENSEW—Accessory

Induction Cooktops

WIFI CONNECTIVITY

Available on Liberty® and Freedom® Cooktops

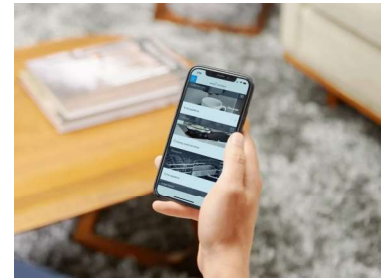
Culinary Inspiration



- Exclusive recipes and culinary content to get the most out of the unique cooktop features
- Access to the latest cooking tips & techniques
- Partners like **Kitchen Stories** are tied into the app for easy access to their library of 1,400+ recipes and cooking tutorials

Monitor the Cooktop

- Multi-tasking at its best—check the element timers from anywhere to know when dinner will be ready
- Easily control settings from within the app
- Check that the cooktop was turned off if you've left the house



Intelligent Support



- Induction feature highlights & How-To videos located directly within the Home Connect™ app
- Digital Use & Care Guide
- Remote diagnostics can expedite service and support in many situations

Hood Sync



- Communication is key—cooktop and matching hood can communicate with one another to **synchronize turning on task lighting and ventilation automatically**
- Control the hood from the cooktop's control panel
 - ◇ Adjust fan speed
 - ◇ Turn on and off task lighting
- No more reaching up high or cleaning fingerprints off a stainless steel hood