



Thermador[®] PROFESSIONAL RANGES



Legacy

In **1950** Thermador introduced the first 'Pro' Range, a 48" stainless steel 6 burner with dual ovens

In **1982** Thermador introduced the first high powered burner, unmatched performance for its time with 11,500 BTUs

In **1994** Thermador introduced an industry exclusive ExtraLow[®] burner

In **1998** Thermador introduced an industry exclusive Star[®] burner

In **2011** Thermador introduced the first Pro Range with a Steam and Convection Oven

In **2019** Thermador introduced the first Pro Range with gas burners and an induction module



Pro Harmony[®]

- 30" / 36" / 48" widths available
- Sleek styling, ranges fit in flush with cabinetry for an elegant and seamless design due to their 24" depth
- Multiple surface cooking and oven configurations—all provide a selection of unique and patented innovations that Thermador has built its name on



Pro Grand[®]

- 36" / 48" / 60" widths available
- Bold styling, ranges stand proud of cabinets with their 27" commercial depth
- Variety of surface cooking and oven configurations—offering the most performance features to select from in the entire Thermador lineup

Professional Ranges

SURFACE COOKING HIGHLIGHTS

Star® Burner

- Star shape delivers superior flame spread—making it more **efficient** than round burners
- Reduces the cold spot for faster and more even heating, regardless of pan size
- **Brass burners** deliver superior cooking performance, durability & longevity compared to aluminum
- **Powerboost®/XHI** burner on Pro Grand® models reaches 22K BTU



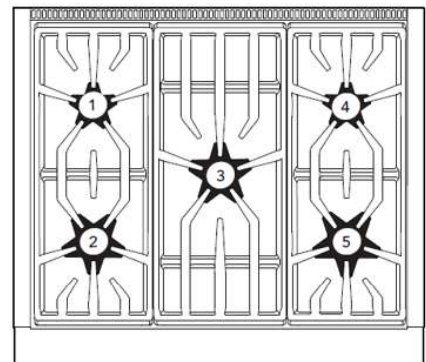
ExtraLow® Burner

- **ExtraLow®** burners on every range cycle on and off to maintain temperatures as low as 100°F
- Provides a **wide range of temperate control** at the lowest heat settings
- Perfect for melting chocolate, keeping food warm, or heating delicate sauces without the fear of scorching
- **Pro Harmony®** ranges have 2 XLO® burners on each model, while **Pro Grand®** ranges boast 4 XLO® burners each



Burner Configurations

- **18K BTU Star®** burners—on the front row for maximum control and flexibility where most cooking is done
- **15K BTU Star®** burners—on the back row allow for reduced installation clearance to a combustible surface
- **EXCEPTION!!! – *The 5 Star® 30***
 - ◇ Engineered to a total output of **59K BTUs**
 - ◇ Requires **300 CFM** ventilation—can be paired with an OTR Microwave Ventilation system
 - ◇ Great replacement opportunity



BURNER OUTPUT

1 – Power of Back Left Burner	8,000 BTU and XLO®
2 – Power of Front Left Burner	18,000 BTU and XLO®
3 – Power of Center Burner	10,000 BTU
4 – Power of Back Right Burner	8,000 BTU
5 – Power of Front Right Burner	15,000 BTU

Professional Ranges

SURFACE COOKING HIGHLIGHTS

QuickClean Base®

- **Pedestal** burners make it easy to wipe around burners and difficult for food to bake onto the surface
- Porcelain **enamel surface** cleans up easily
- Teardrop emboss reduces food built up around burner base



Griddle

- Cast-aluminum with **non-stick** coating
- Thermostatically controlled from **150°F to 500°F**
 - ◇ Use & Care includes cooking charts with recommended temperatures & times
- Electric element heats surface evenly from front to back
- Removable griddle can be interchanged with accessory grill insert (*sold separately*)



Liberty® Induction Module

- Two Zones—or join for 1 large zone
- **HeatShift®** automatically adjusts heat as pan is moved through the zone
- 9 Power levels + PowerBoost®
- Available on 36" and 48" Pro Grand® Dual-Fuel



SALES TIP:

- ◇ Perfect solution for those wanting 8 burners on 48"
- ◇ Go-to "burner" for anyone wanting high heat output quickly

Professional Ranges

OVEN HIGHLIGHTS

Thermador Connected Experience

- Powered by **Home Connect™** and features recipe suggestions, cooking tips, and remote start
- Utilizes the full color **TFT** interface
- Available on all units except the 30" Pro Harmony®

Explore app features at www.thermador.com/us/stardemo



Capacity & Convenience

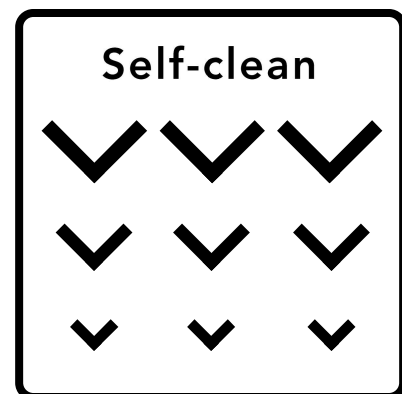
- Starting at 4.4 cubic ft with the 30" Pro Harmony®, there's a fit for every Culinary Impressive
- 60" Pro Grand® boasts the largest combined capacity on the market—10.6 cubic feet
- Fit a full size caterer's sheet pan in any **Pro Grand®** main oven (*excluding 48" Steam models*)
- **Full Access®** telescopic racks outfit each oven—one on the 30" units, and 3 on all others (*main oven*)



Self Cleaning

- **Super fast** pyrolytic self clean mode
- 2 Self clean options:
 - ◊ 1 ½ hours* for light soil
 - ◊ 3 hours* for heavy soil

**does not include cool down time*
- Available on:
 - ◊ Pro Harmony® Dual Fuel models
 - ◊ Pro Grand® Gas models
 - ◊ Pro Grand® Dual Fuel models

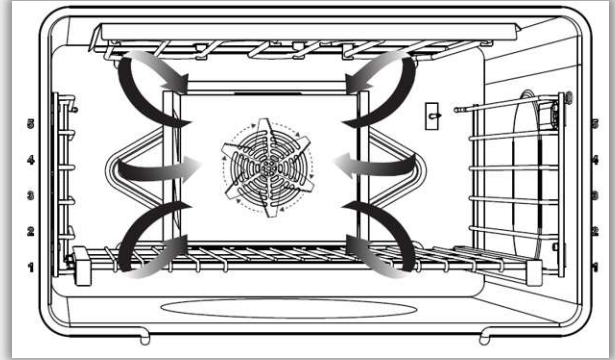


Professional Ranges

OVEN HIGHLIGHTS

Oven Modes

- Gas and Electric oven profiles were developed independently to deliver **optimal performance**
- **True Convection** mode (on all dual-fuel models) was developed for multi-rack cooking
- Controlled airflow patterns optimize the transfer of heat so only a single fan is needed
- Gas models—4 Cooking Modes
- Dual-Fuel models—7 Cooking Modes



Temperature Probe

- Oven cavity turns off when set temperature is reached
- Pro Harmony® includes a standard probe
- Pro Grand® includes a **multi-point probe**
- *Thermador Connected Experience* can send push notifications to a phone or tablet when temperature is reached



Steam & Convection Oven

- 1.6 cu ft Steam & Convection Oven in the range
- Turns the range into the **most versatile** cooking appliance in the kitchen
- **27 Steam Auto Programs** make it easy to get started cooking with steam
- Warming drawer
- Available on 48" and 60" Dual-Fuel Pro Grand®



Professional Ranges

PRO HARMONY® GAS RANGES

- 24" depth—flush mounted range
- 30" / 36" / 48" widths
- Silver glass mounted behind stainless steel door
- Toekick
- 2 ExtraLow® burners
- Convection fan
- 4 Cooking modes + Sabbath
(*Extended Bake on 30"*)
- Standard temperature probe (36" & 48")

Secondary Oven (48")

- Thermal oven
- 1 telescopic rack

PRO GRAND® GAS RANGES

- 27" commercial depth
- 36" / 48" / 60" widths
- Diamond chamfered glass mounted on top of stainless steel door
- Chamfered feet
- Knobs with blue pinhole indicator lights
- LED panel lighting
- Hydraulic SoftClose® hinges
- 4 ExtraLow® burners
- 1 Powerboost®/XHI burner (22,000 BTU)
- Fits full caterer's sheet pan
(*48" steam excluded*)
- Convection fan
- 4 Cooking modes + Sabbath
- Multi-point temperature probe
- Self clean

Secondary Oven (48" & 60")

- Convection oven
- 2 telescopic racks

PRO HARMONY® DUAL FUEL STEP-UPS

- True convection element (*main oven*)
- 7 Cooking modes + Sabbath
(*Extended Bake on 30"*)
- Self clean

PRO GRAND® DUAL FUEL STEP-UPS

- True convection element (*main oven*)
- Liberty® induction module
(*36" and 48" option*)
- Steam & Convection Oven as secondary oven
(*48" and 60" option*)
- 7 Cooking modes + Sabbath

NOTE: All ranges ship ready for Natural Gas installation—to install with LP Gas, order the appropriate LP Conversion Kit for that model

60" PRO GRAND® RANGE

Each option offers innovation and performance that Thermador is known for.

Surface Cooking Features

SIX BURNERS + DOUBLE GRIDDLE



- 4 **ExtraLow**® Star® burners
- 1 - 22K BTU **Powerboost**® burner
- 24" Dual Zone, Non-Stick Griddle

Oven Configuration Options

THE ULTIMATE ENTERTAINER'S CENTER



Secondary Oven— 4.9 ft ³ Capacity	Main Oven— 5.7 ft ³ Capacity
Bake	Bake
Convection Bake	Convection Bake
Broil	Broil
Convection Broil	Convection Broil
Roast	Roast
Convection Roast	Convection Roast
Proof	True Convection
Keep Warm	Self Clean
Self Clean	

THE ULTIMATE CULINARY CENTER



Steam & Convection Oven— 1.6 ft ³ Capacity	Main Oven— 5.7 ft ³ Capacity
Steam	Bake
True Convection	Convection Bake
Steam & Convection	Broil
Steam Programs (27 options)	Convection Broil
Reheat	Roast
Slow Cook	Convection Roast
Proof	True Convection
Keep Warm	Self Clean
Defrost	

RANGETOPS

The surface cooking portion of Pro Harmony® ranges

FEATURING:



- ★ **Patented Pedestal Star® Burner**—
Providing more efficiency on every burner to make the most of each BTU
- ★ **2 ExtraLow® Burners**—
Offering the widest temperature control range for delicate dishes and holding items warm
- ★ **QuickClean Base®**—
Easily fit a sponge under the pedestal burner for quick clean-up of the porcelain top

- ★ **LED Lighting**—
Bullnose lighting illuminates the metal control knobs when cooking...or provides a soft accent light when searching for a midnight snack!



Product Assortment:

- Available in 30" / 36" / 48"
- 30" available in 5 burner only
- 36" & 48" offer Griddle option
- LP kit available to convert from NG (*sold separately*)
 - ◇ PALPKITHW5—for 30"
 - ◇ PALPKITHW—for 36" & 48"



Professional Collection

RANGETOP AND VENTILATION SELECTION GUIDE



30-INCH RANGETOP ‡



36-INCH RANGETOP



48-INCH RANGETOP

✓ = PERFECT FIT ✓ = VIABLE OPTION

		24-INCH DEPTH		
 27-INCH DEPTH, 18-INCH TALL WALL HOODS	36-INCH PH36GWS	✓	✓	
	42-INCH PH42GWS		✓	
	48-INCH PH48GWS			✓
	54-INCH PH54GWS			✓
 LOW-PROFILE WALL HOODS WITH BLOWER	36-INCH HMWB361WS	✓	✓	
	48-INCH HMWB481WS			✓
 24-INCH DEPTH, 18-INCH TALL WALL HOODS	30-INCH PH30HWS	✓		
	36-INCH PH36HWS	✓	✓	
	48-INCH PH48HWS			✓
 24-INCH DEPTH CHIMNEY WALL HOODS	36-INCH HPCN36WS	✓	✓	
	48-INCH HPCN48WS			✓
 ISLAND HOODS	42-INCH HPIN42WS	✓	✓	
	54-INCH HPIN54WS			✓
 CUSTOM INSERTS ∞	36-INCH VCIN36GWS	✓	✓	
	42-INCH VCIN42GWS		✓	
	48-INCH VCIN48GWS			✓
	54-INCH VCIN54GWS			✓

For optimal performance, the width of the hood should equal that of the rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador blowers.

‡ The 30" 5-burner is suitable to work with 30" Masterpiece® hoods, excluding downdraft models.

∞ Rangetops can also be paired with Masterpiece® custom inserts