



Thermador[®] ★ WALL OVENS



Legacy

In **1947** Thermador introduced the first 'Bilt-in' oven to the world

In **1952** Thermador introduced the first 'Bilt-in' warming drawer

In **1952** Thermador introduced the first 'Bilt-in' double wall oven — a "side-by-side" oven

In **1963** Thermador introduced the first self cleaning oven

In **1976** Thermador introduced the first 'speedcooking' oven



Standard Ovens

- Leap into Luxury with a single or double oven at an irresistible price—perfect for remodels, newlyweds, or builder projects
- Combines popular design elements from both the *Masterpiece*[®] and *Professional* design styles for a unique look all it's own
- Fully equipped with powerful cooking modes, self-clean, and Home Connect™



Select Ovens

- Tackle any culinary feat with one of the 13 cooking modes in this high performance oven
- A TFT touch screen, temperature probe and the deluxe racking system provide luxurious upgrades
- Choose from two design collections—*Masterpiece*[®] or *Professional*



Deluxe Ovens

- Three additional cooking modes and a multi-point temperature probe deliver the ultimate in innovation & performance
- Left or Right side opening door option makes accessing the oven a breeze
- Choose from two design collections—*Masterpiece*[®] or *Professional*

Wall Ovens

STANDARD OVENS

Affordable luxury that delivers impeccable craftsmanship & performance

Capacity & Convenience

- Large 4.6 cu ft capacity & 1 Full Access® telescopic rack
- Industry's **FASTEST** self cleaning cycle is just 2 hours for light duty or 4 hours for a deep clean
- Luxury SoftClose® door with large oven window



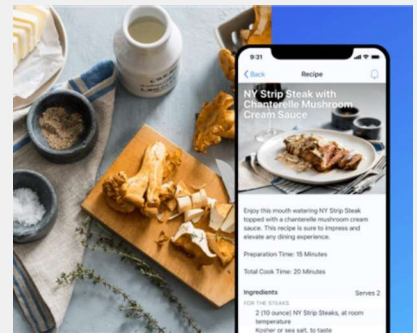
Cooking Performance

- Powerful 12-pass bake & broil elements, along with the convection element, combine for **11 Cooking Modes**
- **True convection** mode for multiple rack cooking without flavor transfer (*in single ovens & upper cavity of double ovens*)
- **Fast Preheat** reduces the preheat time for specific modes



Thermador Connected Experience

- Remotely **monitor & control** the oven from a smartphone, tablet, or even your smart watch!
- Find recipes & **culinary inspiration** within the Home Connect™ app to get the most out of the appliance
- Utilize partner devices like [amazon alexa](#) or [Hey Google](#) for **voice control**



Design Aesthetic

- Gray glass over stainless steel oven door with interior halogen lighting
- Sleek touch control user interface
- Bold professional style handles with chrome endcaps
- *A Masterpiece® that handles like a Pro!*



Wall Ovens

SELECT & DELUXE OVENS

Delivering enhanced experiences & personalization



Deluxe oven rack system
& side halogen lighting



Temperature probe for
accurate results



TFT color touchscreen
user interface

Two Design Collections

Both offering the following design elements:

- Flush or Standard Installation
- Horizontal Installation
- TFT Display
- Gray Glass on Stainless Steel aesthetic
- Side Opening door (*optional with Deluxe models*)



Masterpiece® Collection



Professional Collection

Two Feature Sets

Select Ovens

- ◆ 1 Telescopic rack
- ◆ 13 Cooking modes
- ◆ Standard temperature probe
- ◆ Home Connect™

Deluxe Ovens

- ◆ 3 Telescopic racks
- ◆ 16 Cooking modes
- ◆ Multi-Point temperature probe
- ◆ Heavy-duty rotisserie
- ◆ Max Broil
- ◆ Home Connect™

Wall Ovens

COOKING MODES

Select Ovens

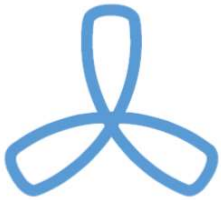
13 options

Bake	Convection Bake	True Convection
Broil	Convection Broil	Speed Convection
Roast	Convection Roast	Slow Roast
Proof	Dehydrate	Pizza
	Warm	

Deluxe Ovens

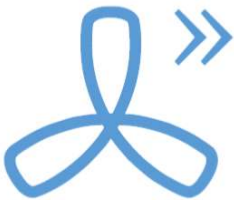
16 options

Bake	Convection Bake	True Convection
Broil	Convection Broil	Speed Convection
Roast	Convection Roast	Slow Roast
Proof	Dehydrate	Pizza
	Warm	
+ Max Broil	+ Max Convection Broil	+ Rotisserie



True Convection

- Uses ring element in the back of oven and the fan to circulate heat
- Best for multiple rack cooking/baking
- Ideal for individual food portions



Speed Convection

- Uses heat from the top & bottom, and the fan to circulate heat
- For frozen convenience foods
- Cooks food in package time with *no preheat*



Pizza

- Uses heat from the top & bottom, and the fan to circulate heat
- For fresh or frozen pizza



Slow Roast

- Uses low temperature, even heat from the top & bottom
- For gentle, slow cooking of tender meats; cook uncovered in ovenware

Wall Ovens

DELUXE UPGRADES

Available in Masterpiece® & Professional Collections

Multi-Point Temperature Probe

- Three measurement points for highest accuracy
- If readings do not match, the lowest temperature reading will be used
- Oven shuts off when temperature is reached (also in *Select* ovens with standard probe)



Max Broil

- Larger surface area allows for cooking more food at one time
- Engages the additional halo element, adding an extra 1000 Watts of power
- Use with or without convection fan



Heavy-Duty Rotisserie

- Slowly cooks food evenly on all sides using top heat—with temperatures as low as 175°F
- Holds up to 12 lbs, and cleans up easily with dishwasher-safe components
- Provides the benefit of self-basting and sealing in flavor



Side Opening Door*

- Ease of access to oven
- Ideal for horizontal installation
- Left & Right hinge specific
- Single & Double oven configurations



* Optional!—Drop down door also available