

# Care & Use Manual



for  
**Thermador Built-In Ovens**

Model  
**CM301, CM302**

***Thermador***<sup>®</sup>

© 2003 BSH Home Appliances Corp.

## *A Special Message to Our Customers*

Thank you for buying a Thermador oven. We recommend that you take the time to read this entire booklet before using your new appliance.

We hope that the information in this manual will help you easily operate and care for your oven for years of satisfaction.

You have selected a remarkable oven capable of several advanced cooking operations. To help make your cooking transition smooth, we have dedicated a specific 800 number for your use. This special line is staffed with representatives trained to answer your speed cooking questions or comments about the oven.

Just phone **1-888-SPD-COOK** or reach us through our website at **[www.thermador.com](http://www.thermador.com)**.

We can also be reached at 1-800-735-4328 or write to us at:

Customer Support Call Center  
Thermador  
5551 McFadden Avenue  
Huntington Beach, CA 92649

Always include your model and serial number with all communication.

Sincerely,

Thermador Test Kitchen Consumer Scientists

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MICROWAVE PRECAUTIONS AND REGISTRATIONS

PRECAUTIONS TO AVOID  
POSSIBLE EXPOSURE TO  
EXCESSIVE MICROWAVE ENERGY

- a) Do not attempt to operate this oven with the microwave door open, since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to: (1) the door (bent), (2) the hinges and latches (broken or loosened), (3) the door seals and sealing surfaces, inside window/glass area.
- d) The oven should not be adjusted or repaired by anyone except properly qualified personnel.

YOUR MICROWAVE  
OVEN MUST BE REGISTERED

It is a Federal requirement that records be maintained on the location of all microwave ovens.

Therefore, please:

- 1. Fill in the registration card and mail it to us. (The registration card is packed with this manual in the plastic bag.)
- 2. If you are not the original purchaser of this appliance or if the card is missing, please establish your ownership by writing to us at:  
  
THERMADOR  
Microwave Registration  
5551 McFadden Avenue  
Huntington Beach, CA 92649
- 3. When writing to us about your oven, please be sure to include the model and serial number.

**NOTE:** Do not operate the oven with any object trapped between the door and the oven front face.

Data Plate

Copy the model and serial numbers from the data plate located inside the right upper oven vent on the left hand partition (See Illustration, Item 2, Page 6). Keep your invoice for warranty validation. Fill in the information below as a handy reference.

Dealer's Name

Service Center

Model Number

Dealer's Telephone Number

Service Center's Telephone Number

Serial Number  
Date of Purchase

BY LAW THIS APPLIANCE MUST BE REGISTERED. PLEASE BE CERTAIN THAT IT IS.

## General Appliance, Oven and Microwave Oven

# SAFETY PRECAUTIONS

Please read all instructions before using this appliance.



### WARNING

When properly cared for, your new Thermador oven has been designed to be a safe, reliable appliance. **Read all instructions carefully before using this oven. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons or exposure to excessive microwave energy. When using kitchen appliances, basic safety precautions must be followed, including the following:**

- Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found on Page 2.
- This appliance must be properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. See “Grounding Instructions” found in the Installation Instructions.
- This appliance should be serviced only by a qualified service technician. Contact the nearest **authorized service center** for examination, repair or adjustment.
- **Do not** repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
- **Do not** operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only in accordance with the Installation Instructions.
- Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- **Do not cover** or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- **Do not** allow children to use this appliance,

unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.

- **Do not** store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.

### To reduce the risk of fire in the oven cavity:

1. **Do not** store flammable materials in or near the oven.
2. **Do not** use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
4. **Do not** overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
5. Remove wire twist-ties from paper or plastic bags before placing in microwave oven.
6. **Do not** use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
7. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
8. **Do not** block any vent openings.
9. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, **do not** use the oven. Call an authorized service center.
10. Never use the oven to warm or heat a room. This can damage the oven parts.
11. For personal safety, wear proper clothing. Loose fitting clothes or garments with hanging sleeves should never be worn while using this appliance.

*Continued on next page*

## General Appliance, Oven and Microwave Oven

# SAFETY PRECAUTIONS

- Tie long hair so that it doesn't hang loose.
- In the event that personal clothing or hair catches fire, **drop and roll immediately to extinguish flames.**
- Use only dry potholders. Moist or damp potholders in contact with hot surfaces may result in burns from steam.
- Do not use a towel or other types of bulky cloth in place of potholders. They may ignite if they touch a hot element.

### GENERAL OVEN SAFETY

- Do not touch hot elements or hot interior surfaces of the oven.
- The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact the heating elements until they have had sufficient time to cool.
- The trim on top and on the sides of the oven door may become hot enough to cause burns.
- Use care when opening the oven door. Open slightly at first to let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers. Build-up of pressure may cause the container to burst and result in injury.
- Always place oven racks at desired level while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot elements.

### SELF-CLEANING MODE SAFETY



#### WARNING

The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm.



#### WARNING

The elimination of soil during self-cleaning generates some by-products which are on this list of substances.



#### WARNING

To minimize exposure to these substances, always operate this oven according to the instructions in this manual and provide good ventilation to the room during and immediately after self-cleaning the oven.

- Confirm that the door locks and will not open before starting self-clean mode. If door does not lock, do not run self-clean; phone 800/735-4328 for service (see Page 58, for obtaining service.)
- Clean only oven parts listed in this manual.
- Keep surfaces of door and oven that come together free of soil. Refer to cleaning instructions on Page 52.
- Do not clean the door gasket. Care should be taken not to rub, damage, loosen or remove the door gasket. It is essential for a good seal.
- Do not use commercial oven cleaners or oven liner protective coating of any kind in or around any part of the oven.
- Before setting the self-clean mode, remove the broiler pan, oven racks, other utensils and excess, soft spillage.

### MICROWAVE MODE SAFETY

- Do not tamper with, adjust or repair the door, safety interlock switches or any other part of the oven. Repairs must be done by a qualified service technician.
- **Do not operate the microwave mode when the oven is empty.** If food or water is not present to absorb the energy, the oven could be damaged with a risk of fire.
- Do not dry clothes, newspapers or other materials in the oven. Newspapers and paper bags are not suitable for cooking; a fire may result.
- Do not use recycled paper products unless it is labeled safe for microwave use. These products may contain impurities that may cause sparks and result in a fire. **Continued on next page**

## Microwave Oven SAFETY PRECAUTIONS

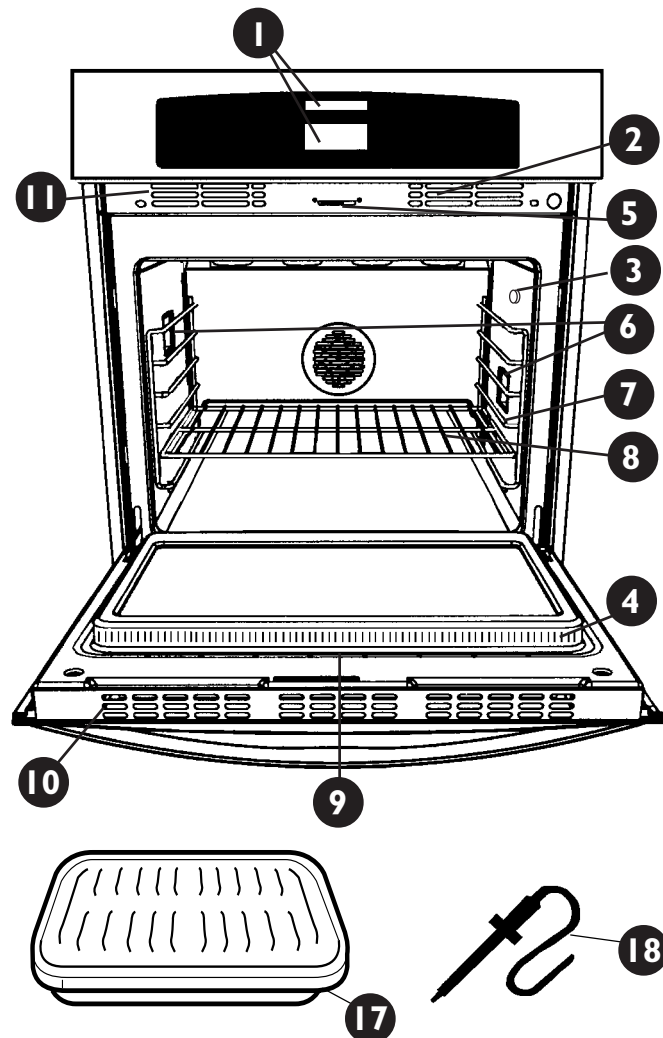
**IMPORTANT:** Do not overcook food; fire could result. Proper cooking depends on selecting the correct power level and cooking time for the amount of food in the oven. Smaller portions of food that are cooked too long may catch fire. Always have food in the microwave oven when it is on to absorb the microwave energy. When using the oven at power levels below 100%, you can hear the magnetron cycling on and off. Condensation is a normal part of microwave cooking. Covered foods will not cause as much condensation as uncovered ones. Do not block oven vents. This oven is rated for 650 watts by using the IEC Test Procedure. When preparing foods, check food 1-2 minutes before the minimum time and add time accordingly.

<b>FOOD ITEM OR PROCESS</b>	<b>DO</b>	<b>DON'T</b>
<b>Home Canning</b>		<ul style="list-style-type: none"> <li>Heat, cook or can in closed glass jars or air tight containers.</li> <li>Home can in the microwave as harmful bacteria may not be destroyed.</li> </ul>
<b>Drying</b>		<ul style="list-style-type: none"> <li>Dry meals, herbs, fruits, vegetables, gourds, wood items or wet papers.</li> <li>Dry nuts or seeds in the shell.</li> </ul>
<b>Foods with Non-porous Skins or Shells</b>	<ul style="list-style-type: none"> <li>Pierce skins of potatoes, apples, whole squash, hot dogs and sausages so that steam can escape.</li> <li>Puncture whole egg yolks before cooking to prevent explosion.</li> </ul>	<ul style="list-style-type: none"> <li>Cook eggs in the shell.</li> <li>Reheat whole eggs.</li> </ul>
<b>Popcorn</b>	<ul style="list-style-type: none"> <li>Use popcorn packaged for microwave ovens.</li> <li>Refer to popcorn package for popping time. Set the time early to check popping.</li> </ul>	<ul style="list-style-type: none"> <li>Leave oven unattended when popping popcorn.</li> <li>Use brown paper bags or glass bowls to popcorn in.</li> </ul>
<b>Baby Food/Baby Formula</b>	<ul style="list-style-type: none"> <li>Place baby food in a small dish and heat gently, stir often, and check temperature before serving.</li> <li>Place nipples/cap on bottles after heating and shake thoroughly. Always "wrist test" before feeding.</li> </ul>	<ul style="list-style-type: none"> <li>Heat baby food in the original jars.</li> <li>Heat bottles with nipples on.</li> <li>Heat bottles with disposable liners.</li> </ul>
<b>General</b>	<ul style="list-style-type: none"> <li>When using oven cooking bags, use plastic ties or cotton string to close bag.</li> <li>Stir liquids before and after heating to help prevent "eruption."</li> <li>Baked items with fillings should be cut open to allow steam to escape and avoid burns.</li> <li>Pizza sauce can become extremely hot. Check temperatures before eating.</li> </ul>	<ul style="list-style-type: none"> <li>Use wire twist-tie to close an oven cooking bag.</li> <li>Deep fat fry.</li> <li>Use paper towels or cloths that contain a synthetic fiber woven into them (the fiber may cause the towel to ignite).</li> </ul>

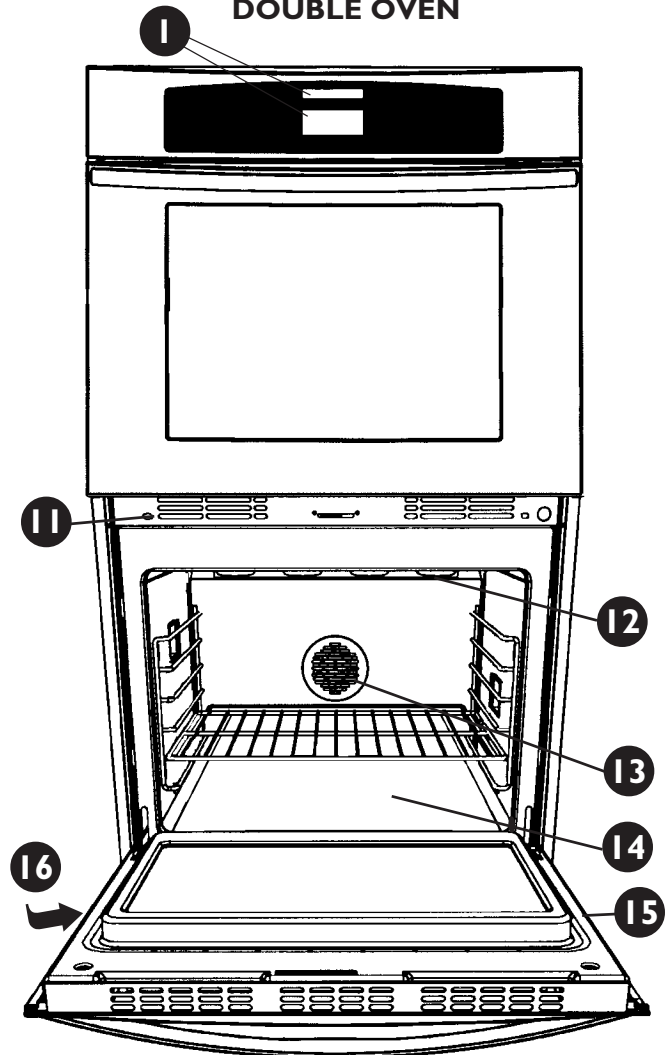


## Features of Your Oven

**MODEL CM301  
SINGLE OVEN**



**MODEL CM302  
DOUBLE OVEN**



### TOUCH CONTROL PANEL

- 1** Displays clock/time and oven modes and settings

### UPPER OVEN

- 2** Data Plate - behind oven cooling vents, right side  
**3** Probe Receptacle (single oven or upper oven only)  
**4** Microwave Seal (single oven or upper oven only)

### UPPER OVEN/LOWER OVEN

- 5** Door Lock Latch, automatic (one per oven)  
**6** Halogen Oven Lamps (2 in each oven)  
**7** \* Rack Supports (both ovens)  
**8** Removable Racks (3 in each oven)  
**9** Door Gasket (one per oven)  
**10** Door Cooling Vents (both ovens)

### UPPER/LOWER OVEN

- 11** Oven Cooling Vents (both ovens)  
**12** Broil Element (one in each oven)  
**13** Convection Fan and Baffle (one per oven)  
**14** Bake Element (under oven floor, one per oven)

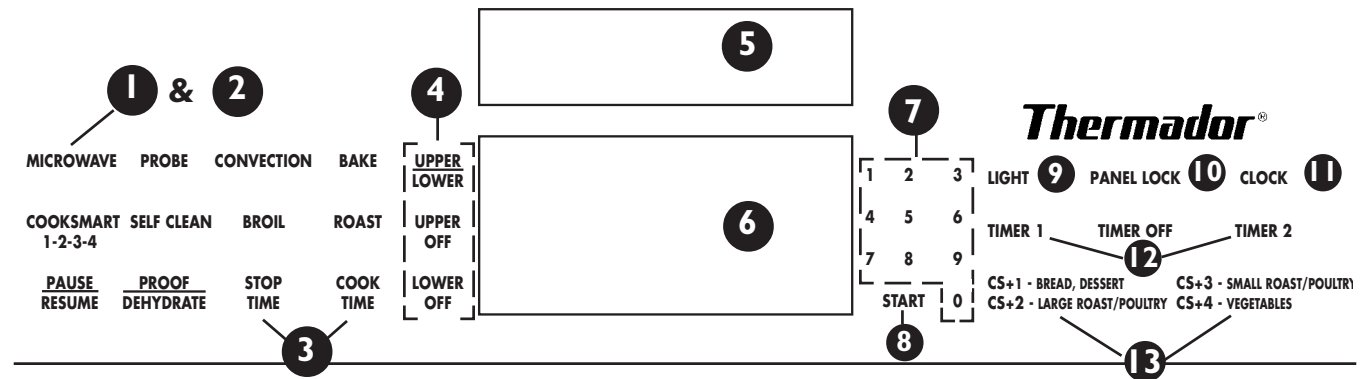
### LOWER OVEN

- 15** Removable Oven Door (lower oven only)  
**16** Oven Exhaust Vent and Trim (at bottom, under double or single oven)  
**17** Broil Pan, 2-piece  
**18** Meat Probe

*\* Rack support positions are numbered from the bottom rail guide (#1) to the top (#6). Cooking charts in this manual refer to the recommended rack positions.*



# Oven Control Features



**Note:** Control Panel shown is on a double oven model.

## CONTROL MENU

### 1. Upper Oven Mode Pads

- Microwave – selects microwave mode.
- CookSmart – selects a pre-set microwave power level and convection temperature.
- Probe – selects interior meat temperatures with Convection Roast mode.
- Pause/Resume – used with any microwave or CookSmart™ mode to interrupt oven operation and check food (unlocks and locks door).

### 2. Upper and Lower Oven Mode Pads

- Convection - selects the Convection function and may be used in combination with Bake, Roast or Broil.
- Bake – selects the Bake mode.
- Roast – selects the Roast mode.
- Broil – selects the Broil mode.
- Proof/Dehydrate – touch once to select Proof mode; touch twice to select Dehydrate mode.
- Self Clean – selects Self-Clean mode.

### 3. Timed Cooking Pads

- Cook Time – selects the hours to cook.
- Stop Time – selects the time of day the oven is to automatically turn off.

### 4. Oven Selector Pads

- Upper/Lower – touch once to select the upper oven; touch twice to select the lower oven.
- Upper Off – turns the upper oven off.
- Lower Off – turns the lower oven off.

## DISPLAY WINDOWS

### 5. Clock

- Displays the time of day.
- Displays timer(s) countdown.
- Displays “Panel Lock” confirmation.

### 6. Oven

- Displays selected words, numbers and symbols.

## NUMBER PADS

- 7. Number pads – 1 to 0** – selects a time of day, temperatures, microwave power level, *COOKSMART*® modes, cook and stop time or timer(s).
- 8. Start pad** – touch this pad last to start cooking modes or timing functions.

## LIGHT, PANEL LOCK, CLOCK, TIMER(S), and COOKSMART MENU

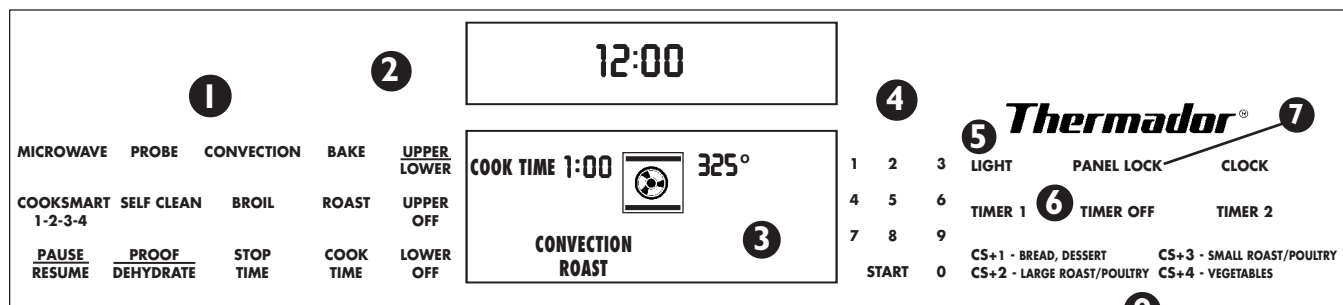
- 9. Light** – turns oven lights on/off.
- 10. Panel Lock** – locks the cooking modes in the off position as a safety measure when ovens are not being used.
- 11. Clock** – selects the time of day on the 12-hour or 24-hour clock.
- 12. Timers**
  - Timer 1 – sets a kitchen timer.
  - Timer 2 – sets a second kitchen timer.
  - Timer Off – turns timer(s) off.
- 13. Cooksmart Menu** – describes food categories for each CS setting.

## SPECIAL FEATURES

- **Sabbath Mode Setting** – complies with some religious requirements.
- **12 or 24 hour clock choice** – clock setting options.
- **Fahrenheit or Centigrade** – temperature setting options.

## Using The Control Panel

The control panel contains a series of electronic touch pads that enable you to set the oven. As you touch these pads, words and numbers appear in the display windows. These word and number displays are called “prompts” and show what has been selected and what must be done next. Touch only one mode or number pad at a time.



**Note:** Control Panel shown is on a double oven model.

### 1 CONTROL MENU

These pads set the oven modes and select the oven to be used - in double oven models.

### 2 CLOCK / TIMER DISPLAY WINDOW

Clock and Timer settings are displayed in this window. The Timer settings countdown in minutes and seconds; touch twice to set in hours and minutes.

### 3 MODE DISPLAY WINDOW

The settings are shown in this window to verify what has been selected. The display shows the oven selected (in double oven models), cooking or timed mode, elements on in the oven, oven temperature, and the preheat function.

### 4 NUMBER PADS and START

The number pads select temperatures and time settings in seconds, minutes and hours. It is necessary to select the START pad to complete any mode or timed entry.

### 5 LIGHT

This pad is selected to manually turn on or off the interior oven lights in either oven. See Page 10.

### 6 CLOCK and TIMER MENU

These pads select the Clock and minute Timers that operate independently of any oven mode. These pads control the interior oven lights and Panel Lock.

### 7 PANEL LOCK/Child Lockout

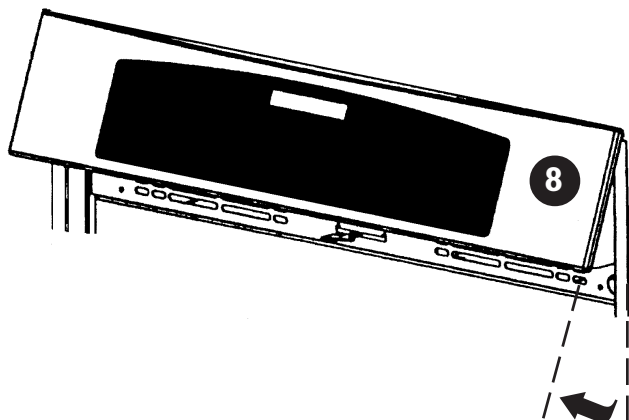
The Panel Lock is selected to prevent the control pads from being activated when the oven is not being used. Touch and hold for 5 seconds to activate; repeat to cancel.

### 8 TOUCH 'n' TILT PANEL

**This panel is on the single oven CM301 model only.** It can be used in the tilt or flush-to-oven position. Push in along the center, bottom of the panel to release latch and raise panel upward. Push again to release latch and lower the panel. **Single oven model CM301 will have only one oven displayed on the control panel and menu. Instructions and illustrations for double oven models are used throughout this manual.**

### 9 COOKSMART™ MENU

Shows the type of food to cook in the pre-programmed settings: CS+1, CS+2, CS+3, CS+4



CM301 model control panel shown in 20° open position.

# Interpreting the Control Panel: Sights & Sounds

The directions in the Care and Use Manual for setting the oven and its various modes are based on the assumption that the panel displays and sounds will “lead” or help you set the controls easily. To aid in this path, the following descriptions provide a basis for interpreting what is seen and heard.



## Flashing Symbols or Numbers

Signals an incomplete setting; calls for another step or START to be touched.

## 1 Beep

Signals the receipt of an entry.

## 2 Beeps

Signal an error in entry.

## 4 Chimes

Signal the end of a setting.

## Probe Symbol



Displays the internal temperature of the meat rather than the oven roasting temperature. Oven temperature can be seen briefly by touching the cook mode after touching START.

## Lock Symbol



Displays during the Microwave, CookSmart, and Self Clean modes whenever the door is locked. Door can be opened when symbol no longer appears.

## PAU

Displays when a Microwave or Cooksmart program is paused or interrupted and door unlocks.

## Err

Displays if an invalid temperature or time is entered.

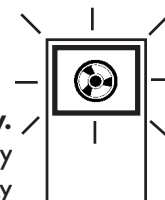
## Power Failure

After the power returns to the oven, the clock displays the time when the power was lost or turned off.

## UPPER LOWER

**For use in double oven models only.**

Selects the active oven to be set by highlighting the oven in the mode display window.



## Default Settings

The cooking modes automatically select a suitable temperature. These can be changed when a different one is needed.

## START

Touch to complete an entry and before entering an additional one.

## UPPER OFF and LOWER OFF

Touch to cancel a mode that has already been started or completed.

## COOK TIME

Sets the number of hours and minutes the oven will be “on.” Unlike Timer 1 or 2, the oven turns “off” automatically when the time elapses. This pad is used with the automatic timed oven control.

## F Number Codes

These codes are displayed when there is a problem with the signal sent to the electronic control board. See Solving Operational Problems, Page 58.

## Convection Fan

Operates during any convection mode. The fan turns off if the door is opened.

## Component Cooling Fan

Activates during any cooking or self-cleaning mode to cool inner components and outer door surfaces. This air is exhausted through the vent located below the lower oven in double oven models. It continues to run until components have cooled sufficiently.

## Setting the Clock

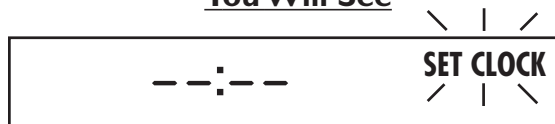
- Always set the clock immediately after installation or after a power failure. Once power returns to the oven, the clock displays the time of day when power was turned off or lost.
- If 15 seconds elapse between touching the clock pad or number pads, the mode is automatically cancelled. Set again.
- The time of day clock can be set when an automatic timed cooking mode is in operation.

### To Set the CLOCK:

1. Select the **CLOCK** pad.

Touch  
**CLOCK**

You Will See



2. Set the current time of day.  
(Example shows 8 o'clock set for the time of day.)

Touch  
**8**  
**0**  
**0**



3. Select **START** or **CLOCK**.

Touch  
**START**



## Setting the Lights

- Oven lights turn on automatically when the door is opened and off when closed.
- To set manually, always start by highlighting the oven, whether it is "active" or not.  
(Touch the UPPER / LOWER pad to display the "active" oven; flashing outline indicates the active oven.)
- The same LIGHT pad activates the lights in either oven.
- The lights do not operate in the Self-Clean mode.

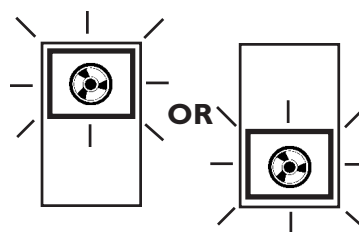
### To manually control the interior oven lights if either oven is in use:

1. Select the "active" oven by touching once or twice to highlight oven display.
2. Touch once to turn light on or off.

Touch  
**UPPER**  
**LOWER**

Touch  
**LIGHT**

You Will See



## Setting the Timer

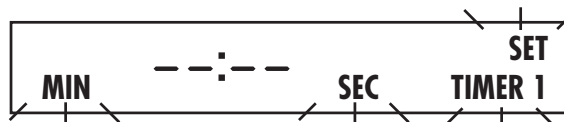
- The oven has two minute timers which are independent of each other. Neither one controls automatic oven operations.
- Touch once and the timer is set in minutes and seconds.
- Touch twice and the timer is set in hours and minutes.

### To Set **TIMER 1** or **TIMER 2**:

#### 1. Select **Timer 1** or **2**.

Touch  
**TIMER 1**

#### You Will See



#### 2. Set the amount of time. (Example shows a 3-minute setting with Timer 1.)

Touch  
**3**  
**0**  
**0**



#### 3. Start **Timer**.

Touch  
**START**



#### 4. When set time is complete, "End" is displayed and 4 chimes signal. When turned off, display reverts to time of day.

Touch  
**TIMER OFF**



**Tip:** If timer is not turned off, chimes will continue every 30 seconds. After 5 minutes, chimes stop and the display reverts to the time of day.

### To Cancel an Active **Timer**:

#### 1. Select **Timer** in use.

Touch  
**TIMER 1** or **2**

#### 2. Cancel **Timer**.

Touch  
**TIMER OFF**

### To Set Both **TIMER 1** and **TIMER 2**:

Follow the steps above to set each timer. The timer with the **least amount** of countdown time has display priority. The countdown display for the second timer is shown automatically when the first timer has ended.

The words "TIMER 1" and "TIMER 2" are both displayed along with the number countdown. The word, "TIMER 1" or "TIMER 2," with the **least remaining countdown time** is more brightly lit than the other word.

During the countdown, touch **CLOCK** or **TIMER**. Depending on the pad touched, either the time of day or the remaining time is briefly displayed.

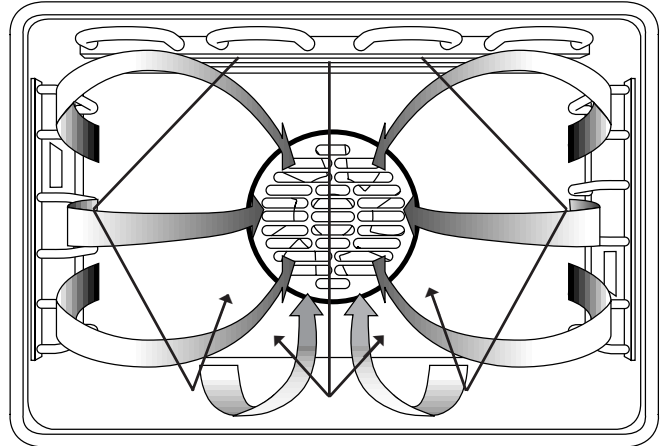
### To Change a **Timer**:

1. Touch **TIMER 1** or **TIMER 2**, whichever one you want to change.
2. Enter the new time.
3. Touch the **START** pad.

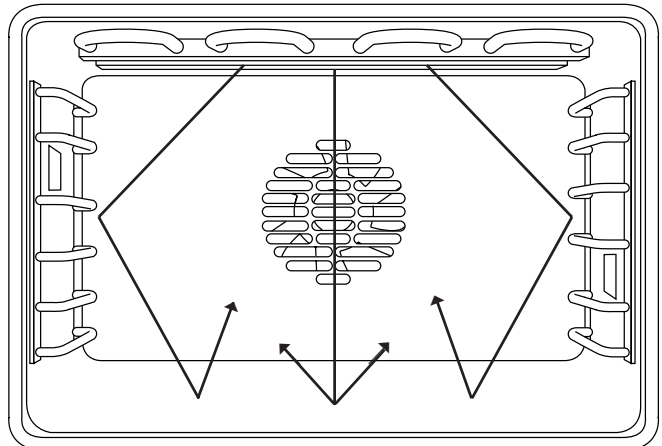
## Heating Modes available only in Single or Upper Ovens

The following illustrations give an overview of the heating activity with each mode setting. The arrows represent the heat source for specific cooking modes.

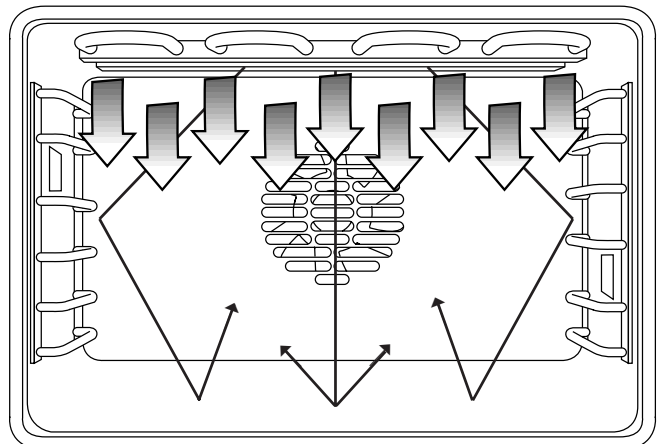
**COOKSMART™** – This mode combines pre-programmed microwave energy and convection temperatures. CookSmart settings cook in approximately one-half the standard cooking time. See Pages 14 – 21 for operation.



**MICROWAVE** – The microwaves enter through the plate in the top of the oven. Select from ten power levels when microwaving. See Pages 22 – 27 for operation.

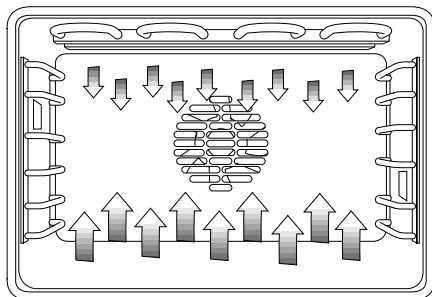


**MICROBROIL** – This mode combines microwave and broil settings. The intense heat from the upper element gives excellent top-browning and microwaves shorten the total cooking time. Microbroil is best for tender meat, poultry and fish that is more than 1-1/4 inches thick. See Pages 28 – 29 for operation.



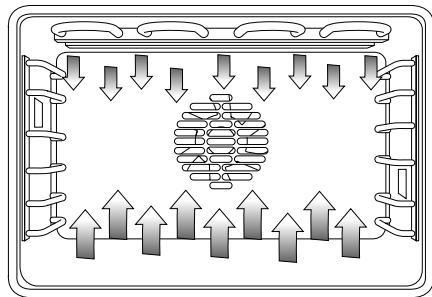
## Heating Modes available in Each Oven

The following illustrations give an overview of what happens in the oven with each mode setting. The arrows represent the location of the heat source during specific modes. The lower element is concealed under the oven floor.



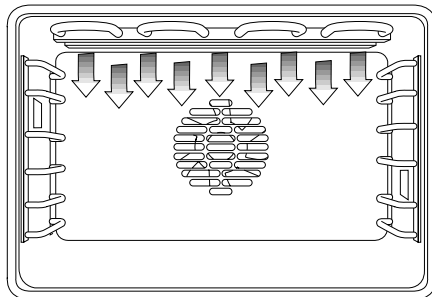
### BAKE or PROOF

**Baking** is cooking with heated air. Both upper and lower elements are used to heat the air and circulate it to maintain the temperature. **Proofing**, while similar to bake, holds an optimum low temperature for yeast dough to rise.



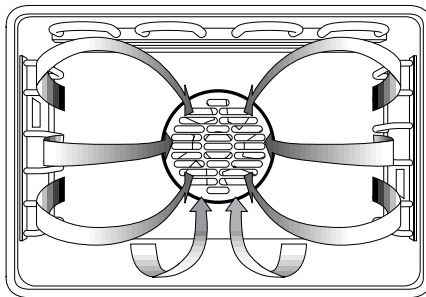
### ROAST

**Roasting** has more top heat than baking. This additional top heat is for conventional open roasting when drippings are desired or for covered-dish roasting.



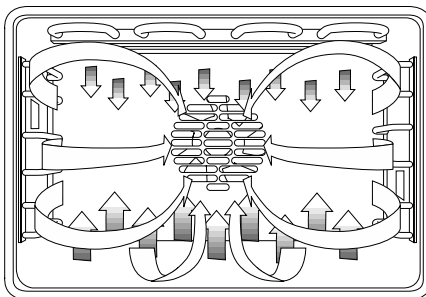
### BROIL

**Broiling** uses intense heat radiated from the upper element to give excellent top browning or searing.



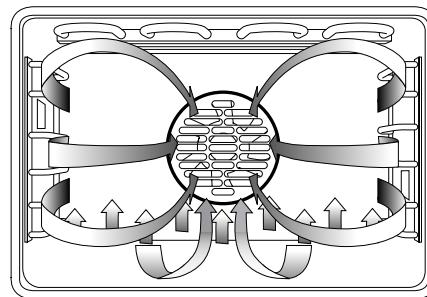
### CONVECTION or DEHYDRATE

**Convection** is cooking with heat from a third element concealed behind the back wall of the oven. It is used with a fan to speed up the circulation of heated air throughout the oven. **Dehydrating** holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.



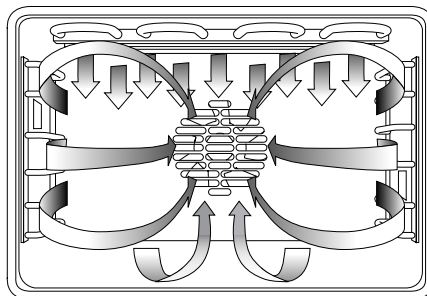
### CONVECTION BAKE

**Convection Bake** has heat from the upper and lower element with circulation assisted by the convection fan. This mode is designed for breads, pastries and pies.



### CONVECTION ROAST

**Convection roasting** combines the heat from the lower concealed element with additional heat from the convection ring element and the convection fan. The result is a drier, crispier exterior that seals in the interior juices. It is perfect for roasting tender meats in an uncovered, low-sided pan.



### CONVECTION BROIL

**Convection broiling** combines the intense heat from the upper element with the circulation assisted by the convection fan. This air circulation crisps the exterior surface and retains inner moisture in meats more than 1-1/2" thick.



## CookSmart® Mode – Upper or Single Oven ONLY

**COOKSMART** combines convection heat and microwave energy to cook food in about half the conventional cook time (i.e. 12 minutes conventional time = 6 minutes **COOKSMART** time).

**COOKSMART** modes include:

- CS1 - Breads, Desserts
- CS2 - Large Roasts and Poultry
- CS3 - Small Roasts and Poultry
- CS4 - Vegetables
- Each **COOKSMART** mode represents a pre-programmed combination of convection temperature with a microwave power level. Enter the conventional cook time that is called for in your recipe. **COOKSMART** will automatically reduce time entered when preheating starts.
- Always Preheat before using a **COOKSMART** mode.
- Do not use **COOKSMART** mode when oven is empty.

- Select bakeware without a cover that is made of either metal, oven-safe glass or glass ceramic. Metal pans become hot quickly and will yield more browning.
- Select rack level before selecting the CS mode. Remove all racks except one.
- Rack positions are numbered from the bottom (position #1) to the top (position #6).
- Do not allow metal pans to touch each other or arcing may occur.
- When using metal containers or foil, allow at least 1-inch (2.5 cm) spacing from oven walls.
- When using microwave, **COOKSMART** or combination modes, do not leave an oven thermometer in oven cavity.
- Do not use paper towels in oven when using **COOKSMART** modes.
- Self-clean oven more frequently when using **COOKSMART** mode.

### To Set a **COOKSMART™** (CS) Mode

1. Select once for **UPPER** oven.  
Select twice for **LOWER** oven.

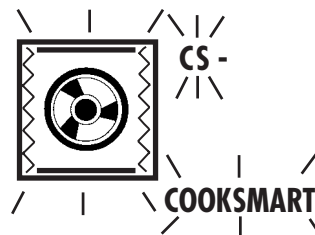
Touch  
**UPPER**  
**LOWER**

#### You Will See



2. Select **CookSmart™** Mode.

Touch  
**COOKSMART**



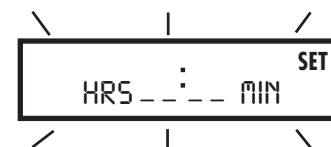
3. Use number pads to select food group 1, 2, 3 or 4, (Example shows food group 1 selected).

Touch  
1



4. Select the conventional cooking time.

Touch  
**COOK TIME**

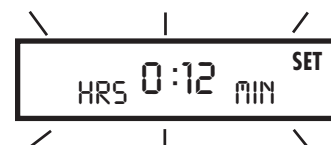


5. Use number pads to set conventional cook time.

(Example shows 12 minutes).

- Tip: Cook time is displayed in conventional time in hours and minutes.

Touch  
1  
2



**Continued next page.**

# CookSmart® Mode – Upper or Single Oven ONLY

## 6. Select **START** to preheat oven.

(Example shows cook time converted to CookSmart time: 6:00 minutes.)

- When the oven reaches the correct temperature one chime will sound and the word “PREHEAT” disappears.

Touch  
**START**



## 7. After oven is preheated, add food and select **START**.

- Motorized door latch locks door.
- COOKSMART** cook time countdown begins.

Touch  
**START**

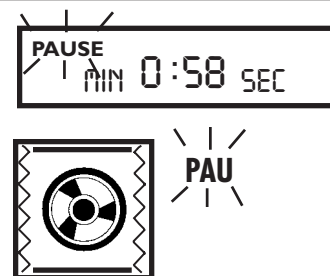


## 8. To interrupt the mode or check doneness at minimum cooking time:

**Pause** the cooking process by selecting **PAUSE/RESUME**

- The door latch unlocks.
- Cooktime stops counting down (example shows oven paused with 58 seconds remaining to cook).

Touch  
**PAUSE**  
**RESUME**



**To resume** the cooking process close the door, touch **PAUSE/RESUME** pad again.

- The door latch locks the door.
- Cooktime resumes counting down.

Touch  
**PAUSE**  
**RESUME**



## 9. At the end of **COOKSMART** cooking mode:

- Oven chimes 4 times and the word “End” is displayed.
- The door latch unlocks the door.
- Oven will continue to chime as a reminder to check food.
- When the door is opened, the word “End” disappears from this display and chimes stop.

Touch  
**UPPER**  
**OFF**  
- or -  
open the door



## 10. To cancel a **COOKSMART** mode after the mode has started, touch Upper Off .

- The door latch unlocks the door.
- Timer display reverts to the time of day.

Touch  
**UPPER**  
**OFF**

## 11. To add more time to a **COOKSMART** mode

- after the original cooking time has ended.
- Repeat steps 1 through 5; then touch **START** **two times in succession**. (The combination mode starts immediately as the oven is already preheated.)

Touch  
**START**  
**START**

# CookSmart® Mode – Upper or Single Oven ONLY

## CS1 - Guidelines for Breads and Desserts

- Preheat oven and bake using one rack at a time.
- Use the conventional baking time given in a recipe.
- Timings on the chart are a guide.

- Metal pans become hot quickly and brown more than glass or glass ceramic.
- Place rack in center of oven unless specified otherwise.
- Biscuits and cookies should be left on pan for 3 to 4 minutes after removal from oven.

CSI FOOD ITEMS	RACK LEVEL	PAN SIZE AND TYPE	CONVENTIONAL COOK TIME
<b>Breads, Yeast</b>			
White Loaf, Scratch or Frozen	3	9x5 aluminum loaf pan	25 to 30 minutes
White Braid or Baguettes	3	15x12 cookie sheet	25 to 30 minutes
French Loaf	3	15x12 cookie sheet	40 to 45 minutes
Rolls			
Cinnamon	3	9x13 pan	20 to 25 minutes
Dinner, scratch	3	8" round pan or 12-cup muffin tin	15 to 20 minutes
<b>Breads, Specialty</b>			
Bread, Garlic, Fresh (1 lb.)	3	15x12 cookie sheet	18 to 22 minutes
Bread, Garlic, Frozen (1 lb.)	3	15x12 cookie sheet	20 to 24 minutes
Bread, Bruschetta (8 oz.)	3	15x10-1/2 x 1 jelly roll pan	10 to 12 minutes
Focaccia	3	15x10-1/2 x 1 jelly roll pan	35 to 40 minutes
Cornbread, Scratch	3	8x8 aluminum pan or pyrex	20 to 55 minutes
	3	12-cup muffin tin	15 to 18 minutes
Cornbread, Mix (1 lb.)	3	8x8 aluminum pan or pyrex	30 to 35 minutes*
	3	12-cup muffin tin	18 to 20 minutes
Quick Bread, Mix (14 oz.)	3	8x4 loaf pan	55 to 65 minutes
Scratch	3	8x4 loaf pan	50 to 55 minutes
Muffins			
Scratch Muffins, Nut Variety	3	12-cup muffin tin	15 to 20 minutes*
Scratch, Mini-Muffins, Nut Variety	3	12-cup mini-muffin tin	12 to 16 minutes*
<b>Biscuits</b>			
Refrigerator, Large (1 lb. 0.3 oz.)	3	15x12 cookie sheet	15 to 18 minutes*
Refrigerator, (12 oz.)	3	15x12 cookie sheet	8 to 11 minutes*
Crescent Rolls, refrigerated (8 oz.)	2	15x12 cookie sheet	11 to 13 minutes
Scones, 8 to 10	2	15x12 cookie sheet	12 to 15 minutes

\* May need longer cooking time.

**Chart continued next page**

# CookSmart® Mode – Upper or Single Oven ONLY

(continued from previous page)

CSI FOOD ITEMS	RACK LEVEL	PAN SIZE AND TYPE	CONVENTIONAL COOK TIME
<b>Brownies</b>			
Fudge, Scratch	3	8x8 aluminum or Pyrex®	20 to 25 minutes
	3	9x13 aluminum or Pyrex®	20 to 25 minutes
Fudge, Mix (1 lb. 3 oz.)	3	9x13 aluminum or Pyrex®	28 to 30 minutes
<b>Cakes, Specialty</b>			
Angel Food, Mix (16 oz.)	1	10-inch aluminum tube	37 to 47 minutes
Bundt, Scratch	3	12-cup bundt	40 to 45 minutes
Carrot, Scratch	3	9x13 aluminum	35 to 40 minutes
Cheesecake	3	9" springform pan	35 to 40 minutes
Pineapple Upside-Down	3	8" round glass dish	30 to 35 minutes
Streusel Coffeecake, Mix (1 lb. 10.5 oz.)	3	12-cup bundt	40 to 45 minutes
	3	9x13 aluminum or Pyrex®	35 to 40 minutes
Mix (18.3 oz.)	3	8x8 aluminum or Pyrex®	25 to 30 minutes
Mix (10 oz.)	3	Pan included in package	21 to 26 minutes
Streusel Coffeecake, Scratch	3	9x13 aluminum or Pyrex®	45 to 60 minutes
Gingerbread, Mix	3	8x8 glass	20 to 25 minutes
<b>Cookies</b>			
Scratch, Bar	3	15x10-1/2x1 jelly roll pan	20 to 25 minutes
Scratch, Drop	3	15x12 cookie sheet	8 to 10 minutes
Scratch, Rolled and Cut	3	15x12 cookie sheet	7 to 8 minutes
Refrigerated Dough	3	15x12 cookie sheet	9 to 11 minutes
<b>Pastry Crust</b>			
Frozen	1	9" aluminum in package	7 to 9 minutes
Graham Cracker	3	9" Pyrex® pie pan	8 minutes
<b>Pies, Cobblers, Fruit Crisps</b>			
Pie, two-crust scratch, Apple or Cherry	1	8" or 9" aluminum or 9" Pyrex® pie pan	50 to 60 minutes*
Pecan	1	9" metal or Pyrex® pie pan	45 to 50 minutes
Pumpkin	1	9" metal or Pyrex® pie pan	55 to 65 minutes
Cream Cheese	3	9" Pyrex® pie pan	20 to 25 minutes
Cobbler, fruit, with biscuit topping	3	9x13 metal or glass or 2 quart deep dish	20 to 25 minutes
Crisp, fruit (peach or apple)	3	8x8 or 9 x 13 aluminum or Pyrex®	30 to 35 minutes
<b>Quiche</b>			
Pre-baked crust	1	9" Pyrex® pie pan	35 to 40 minutes

\* May need longer cooking time.

# CookSmart® Mode – Upper or Single Oven ONLY

## CS2 – Guidelines for Large Roasts and Poultry

- Allow approximately 1/2 the calculated cooking time.
- Use this mode for meats over 4.5 lbs.
- Allow refrigerated meats and poultry to be at room temp for 15-20 minutes before roasting. Prepare meats at this time.
- Cook all large meat items on Rack 1, 2 or 3, depending on height.
- Use bottom broiler pan of 2-piece broiler set.
- For lamb, whole chicken or turkey, use V-rack in bottom broiler pan.
- Preheat before placing food in oven.
- Do not leave a meat thermometer in meat during roasting.
- Check food at minimum roasting time for doneness.
- After cooking, allow meat to stand covered with foil for 15-20 minutes before carving/serving.
- Food will continue to cook during recommended standing time, and temperatures will even out and will rise approximately 10-15 degrees during this time.
- Oven probe cannot be used in this mode.
- Refer to Page 41 for Food Safety Guidelines.

### Tips for roasting a turkey:

- Remove wire leg clamp from turkey before roasting.
- To prepare turkey for roasting, tuck wings behind back and loosely tie legs with kitchen string.
- Cover top of breast and ends of legs with wide strips of foil. After half of the cooking time has expired, remove foil on breast area.
- Cook only unstuffed turkeys in this mode.

CS2 LARGE ROASTS and POULTRY	WEIGHT	CONVENTIONAL COOK TIME Minutes Per Pound	DONENESS	
			END TEMP	CARVING TEMP
<b>Lamb:</b> Leg of Lamb (cover small end of leg with foil)	5 to 6 lbs.	22 to 23 minutes / lb.	Lamb should be removed from oven when internal temperatures reach 120-125°F (55 - 57° C). After covering with foil and standing, serving temps should be 140°F (60° C) for rare, 145°F (63° C) for medium rare and 150° (66° C) for medium.	
<b>Pork:</b> Loin roast (tied double)	4.5 to 6 lbs.	24 to 26 minutes / lb.	150° F (66° C)	160° F to 165° F (71° C to 74° C)
<b>Turkey:</b> Whole	12 to 16 lbs. 17 to 21 lbs. 22 to 26 lbs.	13 to 15 minutes / lb. 11 to 13 minutes / lb. 9 to 12 minutes / lb.	Turkey should be removed from oven when internal temperatures reach 160° F (68° C) in the breast and 170°F (77° C) in the thigh. After covering with foil and standing, serving temps should be 170° – 175°F (77 – 79° C).	
Breast, with bones, skin	4.5 to 7 lbs.	19 to 21 minutes / lb.		
Whole turkey (netted), boneless	5 to 7 lbs.	13 to 15 minutes / lb.		
<b>Beef:</b> Rib Roast with bones	4.5 to 6 lbs. 6.5 to 8.5 lbs.	23 to 25 minutes / lb. 17 to 20 minutes / lb.	Roast may be turned over halfway during cooking time. Beef should be removed from oven when internal temperatures reach 120-125° F (55 - 57° C). After covering with foil and standing, serving temps should be 140° F (60° C) for rare, 145° F (63° C) for medium rare and 150° F (66° C) for medium.	
Rib Eye Roast, boneless	4.5 to 6 lbs. 6.5 to 8.5 lbs.	19 to 21 minutes / lb. 16 to 19 minutes / lb.		
<b>Salmon:</b> Whole filet	4.5 to 5.5 lbs.	35 to 42 minutes total	Fish should be removed from oven when fish flakes with a fork.	

# CookSmart® Mode – Upper or Single Oven ONLY

## CS3 – Guidelines for Small Roasts and Poultry

- Allow approximately one-half the cooking time. Calculate the total minutes per pound and enter the total cook time.
- Preheat before placing food in oven.
- Cook all foods in center of rack level 3.
- Use the bottom of the two-piece broiler pan unless instructions specify a different pan or container.
- Cook all meats uncovered unless otherwise specified.
- Score fat on roasts before cooking.
- Brush lean cuts of meat and fish with vegetable or olive oil before roasting to prevent sticking.
- Check food for doneness with meat thermometer at minimum time.
- After cooking, allow meat to stand loosely covered with foil for 15 to 20 minutes.
- Food will continue to cook and internal temperature will rise during standing time.
- Do not leave a meat thermometer in meat during roasting.
- Oven probe cannot be used in this mode.
- Refer to Page 41 for Food Safety Guidelines.

CS3 SMALL ROASTS	WEIGHT	CONVENTIONAL COOK TIME Minutes Per Pound	DONENESS
<b>Beef:</b> Tri-tip	1-1/2 to 3 lbs.	20 to 22 minutes / lb.	Beef and lamb should be removed from oven when internal temperature reaches 120 – 125°F. Cover with foil and allow to stand 10 – 15 minutes. Temperature will rise 15 – 20°F during standing time. Serving temperatures should be 140°F – rare; 145°F – medium rare; and 150°F – medium. Space evenly on jelly roll pan.
Beef Loin – Top Sirloin Roast	4 to 6 lbs.	30 to 33 minutes / lb.	
Rib Eye Roast (boneless)	3 to 4 lbs. 4 to 6 lbs. 6 to 8 lbs.	22 to 24 minutes / lb. 20 to 22 minutes / lb. 17 to 19 minutes / lb.	
Rib Roast (with bones)	3 to 6 lbs.	23 to 24 minutes / lb.	
Tenderloin Roast	2 to 3 lbs.	22 to 23 minutes / lb.	
Meat Loaf, ground beef or turkey	1-1/2 lbs.	64 to 65 minutes total	Space evenly on broiler pan. After removing, drain fat and cover with foil for 10 minutes.
Meat Balls, ground beef or turkey	1 lb. (35-40 1-inch meatballs)	15 to 20 minutes total	
<b>Lamb:</b> Rack	1-1/4 to 2 lbs.	24 to 36 minutes / lb.	See beef information for doneness.
Rack, Crown	3 to 4 lbs.	17 to 18 minutes / lb.	
<b>Pork:</b> Pork Tenderloin	3/4 to 1-3/4 lbs. each	36 to 44 minutes / lb.	

**Chart continued next page**

**CS3 – Guidelines for Small Roasts and Poultry, chart continued**

CS3 POULTRY	WEIGHT	CONVENTIONAL COOK TIME	DONENESS
<b>Chicken:</b> Breasts - with skin & bones (place in pan with skin up)	1 to 1-1/2 lbs. 2 to 2-1/2 lbs. 3 to 4 lbs.	27 to 28 minutes / lb. 19 to 20 minutes / lb. 15 to 16 minutes / lb.	Whole chicken and cornish hens should be removed from oven when internal temperature reaches 155° – 160°F. Cover with foil and allow to stand 15 to 20 minutes. Temperature will rise 10°– 15°F during standing time and juices should run clear. Serving temperatures should be 170°F – 175°F.
Breasts, Boneless, Skinless marinated	1/2 to 1 lb. 1 to 1-1/2 lbs. 1-1/2 to 2-1/2 lbs. 2-1/2 to 3-1/2 lbs. 3-1/2 to 4 lbs.	17 to 20 minutes <b>total</b> 21 to 25 minutes <b>total</b> 26 to 34 minutes <b>total</b> 33 to 39 minutes <b>total</b> 38 to 44 minutes <b>total</b>	
Pieces (place in pan with skin up)	1 to 1-1/2 lbs. 2 to 3 lbs. 3-1/2 to 4-1/2 lbs.	40 to 45 minutes <b>total</b> 45 to 50 minutes <b>total</b> 55 to 60 minutes <b>total</b>	
Whole, unstuffed (place on V-rack in bottom of two-piece broil pan)	3 to 5 lbs. 5-1/2 to 7 lbs.	21 to 22 minutes / lb. 21 minutes / lb.	
<b>Cornish Hens, unstuffed:</b> 2 (place on flat rack in bottom of two-piece broil pan)  4 (place on flat rack in bottom of two-piece broil pan)	Approx. 1-1/2 lb. each  Approx. 1-1/2 lb. each	60 to 65 minutes <b>total</b>  70 to 77 minutes <b>total</b>	
<b>Fish:</b>  Salmon Fillets (1-1/4" thick)  Salmon Fillets (1-1/2" thick)  Salmon Steaks (1-1/4" thick)	  1/2 to 1 lb. 1-1/2 to 2 lbs.  2 to 3-1/2 lbs.  1 to 1-1/2 lbs. 2 to 3 lbs.	  28 to 30 minutes <b>total</b> 30 to 33 minutes <b>total</b>  40 to 42 minutes <b>total</b>  24 to 36 minutes <b>total</b> 38 to 41 minutes <b>total</b>	Fish should be removed from oven when fish flakes with a fork. Remove small pieces that may cook faster. Thin ends of fillets should be folded under to make pieces as uniform in shape as possible.
White, Fillets (1/2" to 3/4" thick)	1/2 to 1 lb. 1-1/2 to 2 lbs.	14 to 16 minutes <b>total</b> 15 to 17 minutes <b>total</b>	
White, Fillets (3/4" to 1" thick)	1 lb. 1-1/2 to 2 lbs.	18 to 19 minutes <b>total</b> 16 to 18 minutes <b>total</b>	
White, Steaks (1" to 1-1/4" thick)	3/4 to 1 lbs. 1-1/2 to 2 lbs.	15 to 17 minutes <b>total</b> 18 to 19 minutes <b>total</b>	

**Tips on cooking poultry**

- Roast whole chickens with breast-side up; tuck wings back and loosely tie legs with kitchen string.
- A basting sauce keeps the outside skin moist.
- Marinate boneless, skinless chicken breasts for 30 minutes to 24 hours before cooking.
- Small pieces of aluminum foil may be used to cover poultry wings or legs to prevent overbrowning.
- Check inner thigh area for doneness with meat thermometer.
- Stuffed poultry is not recommended in this mode.
- If roasting bags are used, cooking time may need to be increased.



# CookSmart® Mode – Upper or Single Oven ONLY

## CS4 – Guidelines for Vegetables

- Cook all items on Rack Level 3.
- Peel or pierce vegetables and fruits to prevent bursting.
- Do not wrap baking potatoes in foil.
- These cooking times work best for fresh vegetables.

CS4 VEGETABLES	PAN SIZE AND TYPE	CONVENTIONAL COOK TIME
Apples, baking, 4 large, halved	8x8 glass	25 to 30 minutes
Apples, baking, 4 large, whole	8x8 glass	40 to 45 minutes
Carrots, Roasted quartered & cut into 2" strips or cut into 1/2" rounds	Bottom of two-piece broil pan	30 to 35 minutes
Eggplant, peeled, rounds	Pyrex® 9x13	20 to 25 minutes
Mushrooms, large, stuffed	15x10-1/2x1 jelly roll pan	15 to 16 minutes
Potatoes, baking Large 10-12 oz. Medium 7-9 oz. Small 4-6 oz.	Place on oven rack Place on oven rack Place on oven rack	80 to 90 minutes 60 to 70 minutes 50 to 60 minutes
Potatoes, new, quartered, 1 lb.	9x9 aluminum pan	40 to 45 minutes
Potatoes, scalloped	9x13 Pyrex®	1 hour + 40 minutes
Potatoes, sweet medium, 8-10 oz.	Bottom of two-piece broil pan	55 to 60 minutes
Squash, winter, halves, placed face down in dish	9x13 Pyrex® dish	50 to 55 minutes
Squash, winter, peeled, 1" x 2 to 3" pcs	Bottom of two-piece broil pan	20 to 25 minutes
Tomato, halves, baked	8x8 Pyrex®	20 to 25 minutes
Vegetables, assorted, roasted (1" pieces/12 cups)	Bottom of two-piece broil pan	45 to 50 minutes
Yams, whole medium, 8-10 oz.	Bottom of two-piece broil pan	50 to 55 minutes
Yams, candied	9x13 Pyrex® dish	35 to 40 minutes

# Microwave Mode – Upper or Single Oven ONLY

**DO NOT OPERATE WITH OVEN EMPTY**

## Utensils

### Recommended for Microwave Mode

- Glass ceramic (Pyroceram®) such as Corningware®
- Heat-resistant glass (i.e. Pyrex®)
- Microwave-safe plastics
- Paper plates and cups
- Microwave-safe pottery, stoneware, porcelain
- Metal bakeware or pans

### Tips

- To check whether a dish or mug is safe to use in this mode, put empty item on microwave rack and heat on High for 30 seconds. If it becomes very hot, do not use it.
- Microwave energy may cause some arcing between metal objects. Small amounts of arcing are neither harmful nor hazardous.

### Not Recommended for Microwave Mode

- Non-heat-resistant glass
- Food carton with metal handle
- Non-microwaveable plastics (i.e. margarine tubs)
- Styrofoam cups or containers
- Metal or non-microwaveable plastic commuter beverage container
- Recycled paper products (i.e. brown shopping bags)
- Metal twist ties
- Food storage bags

### Recommended Disposable Covers

- Paper towels
- Wax paper
- Microwave-safe plastic wraps (vent so steam escapes). Do not allow plastic wrap to touch food.
- Parchment paper

## Food Selection

- **Quantity** – The cooking time is dependent on the amount of food in the oven. **Note:** A small amount of food, i.e. 4 T. butter, will take longer to heat because the oven cavity is large compared to the small amount of food.
- **Content** – The amount of fat, sugar and liquid in the food affects the cooking time. For example, eggs, cheese, mayonnaise, etc., cook very quickly.
- **Density** – A non-porous food, such as roast, takes longer to cook than a porous food such as bread.
- **Shape and Size** – Uniform shapes and sizes cook more evenly.

## Cooking Techniques

- **Arranging** – Place food in a circular pattern with the thickest areas toward the outside of dish.
- **Covering** – Most foods cook and reheat more evenly when covered.
- **Shielding** – Cover thinner areas of food with foil to prevent over-cooking or defrosting too quickly, i.e. chicken drumsticks. Do not wrap baking potatoes in foil.
- **Foil should not come closer** than one inch to any surface of the oven.
- **Stirring and Turning** – Stir foods from the outer edges toward center of utensil or turn food over once during cooking.
- **Standing Time** – It is necessary to allow food to stand to complete cooking.

## Guide to Power Levels

### HI = 650 watts

- |           |   |
|-----------|---|
| HI (100%) | Poultry, fish, fresh and frozen vegetables, casseroles, boil water, popcorn, pudding. |
| 9 (90%)   | Reheat rice and pasta.  |
| 8 (80%)   | Reheat precooked food, seafood.   |
| 7 (70%)   | Cheese entrees.   |
| 6 (60%)   | Scrambled eggs, cakes.  |
| 5 (50%)   | Custards, pasta, tender meats: beef, ham, lamb, pork, veal.                           |
| 4 (40%)   | Slow cook entrees and less tender meats covered with liquid.                          |
| 3 (30%)   | <b>DEFROST</b> frozen uncooked or precooked food, simmer stews and sauces.            |
| 2 (20%)   | Reheat pancakes, tortillas, French toast.   |
| 1 (10%)   | Hold entrees at serving temperatures.   |

# Microwave Mode – Upper or Single Oven ONLY

## To Set a MICROWAVE Mode – Upper Oven Only:

- Remove all racks except one.
- Place food in center of rack.
- Use rack level 3, unless otherwise noted.
- Rack positions are numbered from the bottom (position #1) to the top (position #6).
- Oven cooks on HI (100% of power) unless another cooking power level is selected.
- Oven probe cannot be used in this mode.
- Microwave timer can be set for 99 minutes and 99

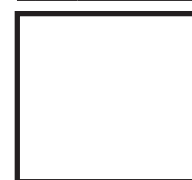
seconds. Always enter the seconds after the minutes, even if both digits are zeroes.

- Microwave can be used when oven is hot from previous cooking.
- If oven is hot from previous use, only heat-resistant utensils should be used. Take additional care when removing from oven.
- See Page 22 for recommended utensils.

1. **Select once for the UPPER OVEN.**  
(in double oven models)

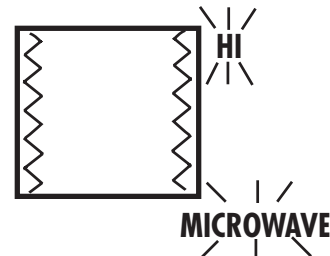
Touch  
**UPPER**  
**LOWER**

**You Will See**



2. **Select Microwave mode.**  
Power level is preset for HI.

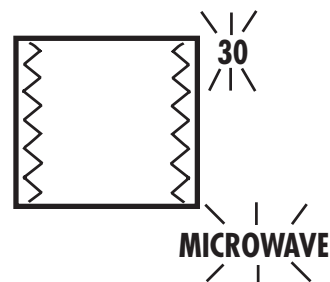
Touch  
**MICROWAVE**



3. Optional step: To change cooking power level, select one number *immediately* before setting the cooking time. **Do not touch the zero digit after the number.**  
The example shows a power level set at 30%.

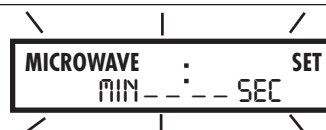
0 = HI (full power)	5 = 50%
9 = 90%	4 = 40%
8 = 80%	3 = 30%
7 = 70%	2 = 20%
6 = 60%	1 = 10%

Touch  
**3**



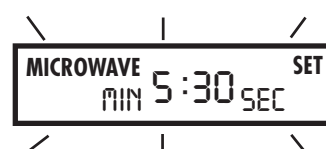
4. **Select the cooking time.**

Touch  
**COOK TIME**



5. **Use number pads to select minutes/seconds to cook in clock display window.** (Illustration shows 5 minutes and 30 seconds selected.)

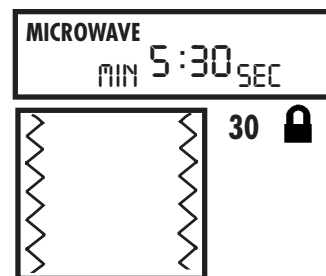
Touch  
**5**  
**3**  
**0**



6. **Select START.**

- Door latch will lock door.
- Cooking will start.
- Cook time will count down.

Touch  
**START**



**Continued next page**

# Microwave Mode – Upper or Single Oven ONLY

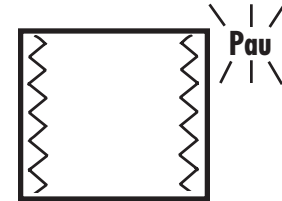
## 7. Optional step:

**To check or stir food,** select **Pause/Resume**.

- The microwave will stop; display shows **remaining time**.
- The lock symbol disappears when the door unlocks.

Touch  
**PAUSE**  
**RESUME**

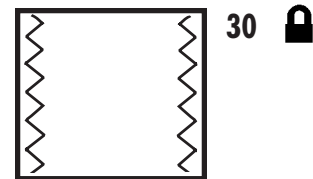
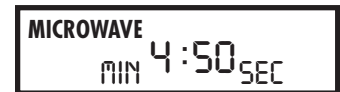
You Will See



**To resume** microwave cooking, select **Pause/Resume**.

- The door latch will lock the door; Microwave cooking will resume.
- Remaining cook time counts down in display.

Touch  
**PAUSE**  
**RESUME**



## 8. At the end of programmed cooking time:

- The word "End" lights in display.
- 4 chimes signal end of cooking.
- Microwave turns off.
- Door latch unlocks door.
- When door is opened, display again shows time-of-day.



## 9. To end or cancel mode before cooking time has expired, turn off oven.

Touch  
**UPPER**  
**OFF**

## 10. To change microwave time without re-setting entire program, touch Microwave mode. Select **COOK TIME** immediately. Enter the new time; touch **START**.

Touch  
**MICROWAVE**  
**COOK TIME**  
**START**

# Microwave Cooking – Upper or Single Oven ONLY

## COOKING FRESH VEGETABLES

- Cook on rack level 3 on HI power.
- Timings are for vegetables peeled, trimmed and ready to cook.
- Stir or rearrange vegetables once during cooking.
- Allow vegetables to stand covered 2-3 minutes before serving.

VEGETABLE	AMOUNT (purchased weight)	CONTAINER Type & Size	WATER OR PREPARATION METHOD	APPROX. COOKING TIME
Asparagus, spears	1 lb. (454g)	1-quart w/lid	1/4 cup (50 ml)	5 minutes
Beans, green or wax, cut in pieces	1 lb. (454g)	1-quart w/lid	1/4 cup (50 ml)	11 to 13 minutes
Broccoli, cut in pieces	1 lb. (454g)	1-quart w/lid	1/4 cup (50 ml)	9 minutes
Brussels sprouts	10 oz. (280g)	1-quart w/lid	1/4 cup (50 ml)	9 to 12 minutes
Cabbage, wedges	1 lb. (454g)	1-quart w/lid	1/4 cup (50 ml)	9 to 10 minutes
Carrots, baby	1 lb. (454g)	1-quart w/lid	1/4 cup (50 ml)	7 to 9 minutes
Carrots, sliced	2 cups	1-quart w/lid	2 tbsp. (30 ml)	8 minutes
Cauliflower, cut in pieces	1 lb. (454g)	1-quart w/lid	1/4 cup (50 ml)	9 to 11 minutes
Corn, on the cob (husks and silks removed)	1 ear 2 ears	Rinse ears and wrap tightly in wax paper, twisting the ends.	none	5 minutes 7 to 8 minutes
Potatoes, baking Medium (6-8 oz. each)	1 2 3	No container. Wash and scrub well. Pierce with fork.	none	8 to 9 minutes 12 to 13 minutes 15 to 16 minutes
Potatoes, baking Large (10-12 oz. each)	1 2 3 4	No container. Wash and scrub well. Pierce with fork.	none	10 to 11 minutes 14 to 15 minutes 17 to 18 minutes 19 to 20 minutes
Potatoes, red, boiling – cut into 1" to 1-1/2" pieces	1 lb. (454g) 2 lbs. (908g)	1-quart w/lid 2-quart w/lid	1/4 cup (50 ml) 1/4 cup (50 ml)	6 to 7 minutes 11 to 13 minutes
Spinach, leaf	1 lb. (454g)	3-quart w/lid	None	7 to 9 minutes
Squash, Acorn Large – 1 to 1-1/2 lbs.	1 whole - cut in half	9x9 baking dish Cover with plastic wrap.	<b>Optional:</b> Fill each half with 1 tbsp. brown sugar, 1/2-tsp. cinnamon & 1 tsp. butter.	12 minutes
Zucchini, sliced	1 lb. (454g)	1-quart w/lid	1/4-cup (50 ml)	6 to 8 minutes
Yams, whole Medium, 8 – 10 oz. Large, 12 – 15 oz.	1 medium 2 medium 4 medium 1 large 2 large	Place on baking sheet.	Wash & scrub well. Dry & pierce with fork before baking.	8 minutes 13 minutes 16 minutes 16 minutes 18 minutes

# Microwave Cooking – Upper or Single Oven ONLY

## DEFROSTING

- Defrost uncooked meat, fish and poultry using 30% power.
- Place items on rack level 3 when defrosting.
- Remove store wrap and loosely wrap in wax paper to allow steam to escape.
- Meats may be placed on a flat metal tray/dish or microwave roasting rack to catch juices.
- Allow meat to stand covered after removing from microwave oven to complete defrosting.
- Casseroles, sauced foods, vegetables and soups should be defrosted using HI (100%) microwave power level. Stir once or twice during defrosting to redistribute heat.

FOOD ITEMS	PROCEDURE	APPROX. DEFROST TIME (Minutes per pound of weight)
<b>Bacon</b> 1 lb.	Remove from wrapper. Place on paper towel on a dish. Defrost until slices can be separated easily.	5 to 6 minutes
<b>Beef:</b> Ground Meat 1 lb.	Remove thawed portions halfway through defrost time. Turn meat over and continue defrosting. Allow to stand 5-10 minutes.	5 minutes
Steaks 1 to 4 steaks	Turn steaks over and rearrange halfway through defrost time. Cover thawed areas with aluminum foil. Allow to stand 5-10 minutes.	8 to 11 minutes
<b>Fish:</b> Fillets/Steaks 1 lb. 2 lbs. 3 lbs.	Halfway through defrost time, turn pieces over and continue defrosting. If possible, separate and rearrange pieces. Let stand 5 to 10 minutes to complete defrosting.	3 to 4 minutes 5 to 6 minutes 7 to 8 minutes
<b>Lamb</b> Chops 1 to 4 chops	Turn over and rearrange halfway through defrost time. Allow to stand 5-10 minutes.	8 to 11 minutes
<b>Poultry:</b> Chicken, Whole 3 to 5 lbs.	Halfway through defrost time, turn meat over and continue defrosting. Allow to stand 8-10 minutes.	12 to 16 minutes
Chicken- Pieces 1 to 3 lbs.	Break apart pieces and turn over halfway through defrost time. Allow to stand 5-6 minutes.	10 to 13 minutes
Cornish Game Hens 1 to 4 hens, 1.5 lbs. each	Halfway through defrost time, remove birds from package, rotate and turn over. Shield end of legs, wings and any warm areas with foil. Allow to stand 8-10 minutes.	8 to 9 minutes
Turkey Breast 4 to 6 lbs.	Halfway through defrost time, remove from package, turn over and shield warm areas with foil. Allow to stand 15-20 minutes.	9 to 10 minutes
Ground Turkey 1 lb.	Remove thawed portions halfway through defrost time. Turn meat over and continue defrosting. Allow to stand 5-10 minutes.	5 minutes

# Microwave Cooking – Upper or Single Oven ONLY

## SHORTCUTS

- Place all items on rack level 3.






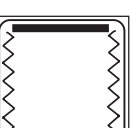

FOOD ITEMS (AMOUNT/WEIGHT)	POWER LEVEL	APPROX. TIME	PROCEDURES
Beverage/Cup of Soup - 6 oz.	100% (High)	3-1/2 minutes	Place bowl or cup in center of oven.
Butter, 1 stick (1/2 cup) - melted	70%	2 minutes	Remove wrapper and place butter in dish, covered with plastic wrap. Stir once when melting.
Butter, 1 stick (1/2 cup) - softened	30%	2-1/2 minutes	Remove wrapper and place butter in dish, covered with plastic wrap.
Chocolate Chips, 1/2 cup – melted	100% (High)	3 minutes	Place chocolate chips in dish. Stir once during melting. Note that chocolate will hold shape even when melted.
Chocolate, Baking 1 square, 1 oz.	100% (High)	3-3/4 minutes	Will hold shape even when softened.
Ground Beef, 1 lb. lightly browned	100% (High)	5 minutes	Crumble into dish. Cover with plastic film, venting one corner. Stir twice during browning time. Drain grease.
Popcorn, 3.0 oz. or 3.5 oz. pkg. (Pre-packaged Microwave Popcorn only)	100% (High)	5 minutes or until popping slows down.	Time may vary depending on package size. Pop one bag at a time, placing in center of oven. After popping, open bag carefully, away from face and body since popcorn and steam are extremely hot. <b>Do not reheat unpopped kernels or reuse bag.</b> When oven is hot from previous use, place popcorn bag on a ceramic plate before popping.
Potatoes, Baking Medium (6-8 oz.)	1 2 3 4	8 to 9 minutes 12 to 13 minutes 17 to 18 minutes	Wash & scrub well. Pierce with fork. Place on rack in circle. Allow to stand 5-10 minutes before serving.
Potatoes, Baking Large (10-12 oz. each)	1 2 3 4	10 to 11 minutes 13 to 14 minutes 16 to 17 minutes 17 to 18 minutes	Wash & scrub well. Pierce with fork. Place on rack in circle.



## Micro Broil Mode – Upper or Single Oven ONLY

- Do not Preheat for broiling.
- Oven door will lock during this mode.
- Always use the two-piece broil pan packaged with your oven.
- Use MICRO BROIL when broiling meats, fish or poultry pieces **more than 1-1/4" thick**.
- Do not run Micro Broil mode when the oven is empty.

### To Set the MICRO BROIL Mode:

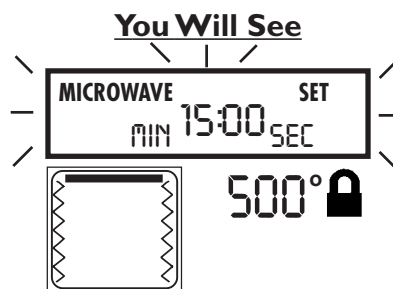
1. <b>Select UPPER OVEN.</b>	Touch <b>UPPER</b>	<b>You Will See</b> 
2. <b>Select BROIL</b> The temperature is automatically set at HI.	Touch <b>BROIL</b>	 <b>HI</b> <b>BROIL</b>
3. Optional step: To change the setting from HI, select a 500°F for Medium Broil or 450°F for Low Broil temperature <i>immediately</i> before starting.	Touch <b>5</b> <b>0</b> <b>0</b>	 <b>500°</b> <b>BROIL</b>
4. <b>Select START.</b>	Touch <b>START</b>	 <b>500°</b>
5. <b>Select MW Mode</b> (Power Level is preset for HI)	Touch <b>MICROWAVE</b>	 <b>500°</b>
6. Optional step: <b>To change power level</b> , select one number immediately before setting the cooking time. <b>Do not touch the zero digit.</b> Example shows a power level set at 20%.	Touch <b>2</b>	 <b>20</b>
7. <b>Select Cooking Time.</b>	Touch <b>COOK TIME</b>	 <b>MICROWAVE</b> <b>SET</b> MIN -- :-- SEC <b>20</b>

*Continued next page*

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8. Use number pads.  
Example shows 15 minutes selected.

Touch  
1  
5  
0  
0



9. **Select Start.**

Touch  
**START**

10. Optional step:

**To check food for doneness**, or to turn over at half time, use Pause/Resume. *See Item 7, Page 24.*

Touch  
**PAUSE**  
**RESUME**

11. At the end of programmed cooking time:

- Word "End" lights in display.
- 4 chimes signal end of cooking.
- Microwave turns off.
- Door latch unlocks door.
- When door is opened, display again shows time-of-day.
- **Broil Setting remains on until OVEN or UPPER/OFF is selected.**

## Micro Broil Cooking Chart

- Start poultry with skin side down.
- Turn food over at about one-half of total cooking time. Fish items do not need to be turned.
- Check food for doneness at minimum time.
- Food will continue to cook during recommended standing time. (See \* below).
- Clean broil pan and grid after each use. Do not allow grease and fat to accumulate and remain in pan.
- Do not use other pans for broiling, such as cookie sheets, cake pans, half sheet pans or jelly roll pans.

MICRO BROIL MEATS	WEIGHT	RACK LEVEL	BROIL	MICROWAVE POWER LEVEL	TOTAL COOK TIME
<b>Beef:</b> London Broil*	2 lbs. to 3 lbs.*	5	MED 500°F (260°C)	20%	14 to 16 minutes
Tri-tip Roast*	1-1/2 to 3 lbs.*	5	MED 500°F (260°C)	20%	16 to 17 minutes
Steaks Fillet Mignon*	1" thick 1-1/2" thick*	5 5	MED 500°F (260°C) HI 550°F (288°C)	20% 20%	9 to 10 minutes 10 to 11 minutes
<b>Chicken:</b> Pieces, bone-in*	3-1/2 to 4-1/2 lbs.	4	HI 550°F (288°C)	20%	18 to 20 minutes
Breast halves, * bone-in	3-4 lbs.	4	HI 550°F (288°C)	20%	15 to 18 minutes
<b>Fish:</b> Steaks/Fillets	Approx. 1" thick	5	HI 550°F (288°C)	20%	7 to 10 minutes
<b>Lamb:</b> Chops w/bone*	Approx. 1" thick Approx. 2" thick*	5 5	MED 500°F (260°C) HI 550°F (288°C)	20% 20%	9 to 10 minutes 10 to 11 minutes
<b>Pork:</b> Chops w/bone	Approx. 1" thick	6	MED 500°F (260°C)	20%	9 to 10 minutes

\* Allow these items to stand loosely covered with foil for 5-10 minutes before carving/serving.

### **CAUTION!**

When broiling, open the door carefully. There may be an accumulation of steam and smoke. Do not place the hot broiler pan on the open oven door.

# Custom Combination Program – Upper Oven

## Convection plus Microwave Tips — General

- Custom Combination gives the home chef the choice to combine any oven temperature with any microwave power level and select the cooking time.
- Always preheat.
- After the oven is preheated, set the microwave power level and cooking time.
- Select low-sided cookware without a cover that is made of either metal, oven-safe glass or glass ceramic.
- Do not use paper towels when using a Custom Combination.
- Do not leave a meat thermometer in meat during roasting.
- Oven probe cannot be used in custom combination program.
- Place food in the center on Rack 3.
- Rack positions are numbered starting from the bottom of the oven, with Rack 1 closest to the bottom.
- A microwave cooking time cannot exceed 1 hour 40 minutes without being reset.
- When the chime signals the end of the cooking time, the microwave turns off automatically while the heat remains on.

### To set a customized program:

#### 1. Select once for the UPPER OVEN.

Touch  
**UPPER**

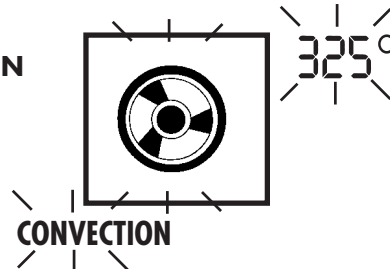
#### You Will See



#### 2. Select Convection.

The temperature is automatically set at 325°F.

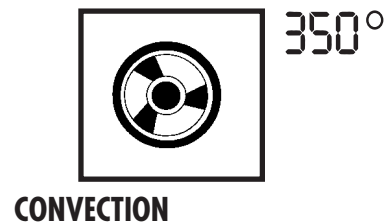
Touch  
**CONVECTION**



#### 3. Select a temperature.

To change the temperature from 325°F, select another temperature immediately before starting.

Touch  
**3**  
**5**  
**0**



#### 4. Select START.

The temperature display alternates between the set and actual temperature.

Touch  
**START**



When the oven is preheated, the chime signals once. PREHEAT disappears from the display.

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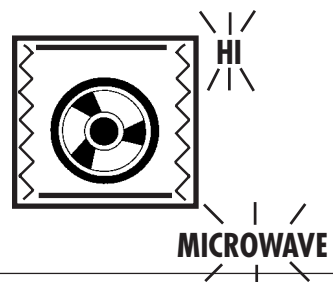
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**5. Select the Microwave mode.**

Power level is preset for HI.

Touch  
**MICROWAVE**

You Will See



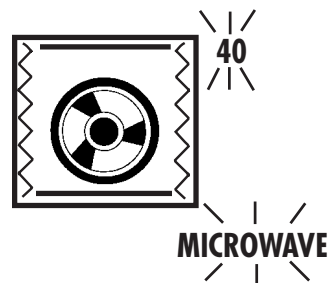
**6. Select a power level.**

While the HI power is flashing, select one number immediately before setting the cooking time. The example shows a power level of 40%.

**Do not touch the zero pad unless you want the HI power.**

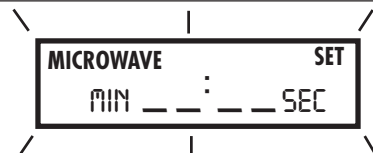
0 = HI (full power)	6 = 60%	3 = 30%
9 = 90%	5 = 50%	2 = 20%
8 = 80%	4 = 40%	1 = 10%
7 = 70%		

Touch  
**4**



**7. Select the cooking time.**

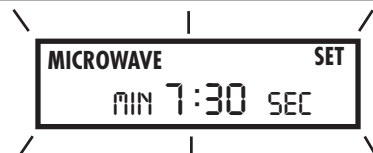
Touch  
**COOK TIME**



**8. Select the minutes/seconds to cook the food.**

Use the number pads to enter the cooking time. The example shows 7-1/2 minutes or 7 minutes:30 seconds.

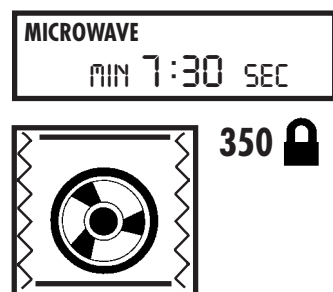
Touch  
**7**  
**3**  
**0**



**9. Add the food and select START.**

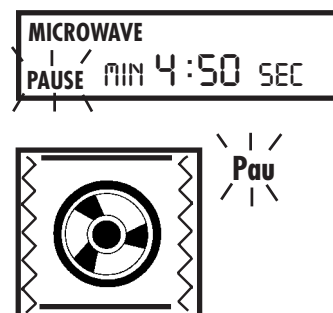
- Door Latch will lock door.
  - Cooking with heat and microwaves will begin when door is locked.
- Cook time will count down.

Touch  
**START**



**10. To check or stir the food, select Pause/Resume.**

Touch  
**PAUSE**  
**RESUME**



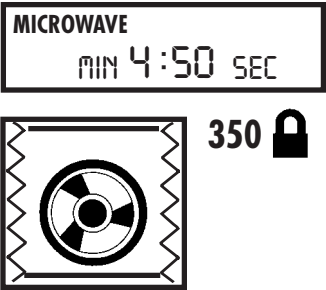
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You Will See

11. To resume the cooking, select Pause/Resume.

Touch  
**PAUSE**  
**RESUME**



12. At the end of the set cooking time, **END** lights in the display and 4 chimes signal the end of microwave cooking. The heat remains on until the **UPPER** or **OFF** pad is touched.

Touch  
**UPPER**  
**OFF**



13. To change the microwave time, without resetting the entire program, touch the Microwave mode.

Touch  
**MICROWAVE**

Select **COOK TIME** immediately.

**COOK TIME**

Enter the new time and touch **START**.

**START**

## General Oven Tips – Both Ovens

### PREHEATING THE OVEN

- Preheat the oven when using the BAKE, CONVECTION, CONVECTION BAKE, ROAST, COOKSMART and CUSTOM COMBINATION with MICROWAVE modes.
- Preheat is optional for CONVECTION ROAST. Preheating is not recommended for CONVECTION ROAST when using the PROBE. A hot oven impairs connecting the meat probe into the receptacle and into the roast.
- Allow oven to preheat while preparing recipe or food.
- Place racks in the oven before preheating.
- During preheat, the selected cooking temperature is displayed and alternates with a display of the actual oven temperature.
- The oven chimes once when it is preheated and the selected cooking temperature is displayed.

### OPERATIONAL SUGGESTIONS

- Use the cooking charts as a guide.
- Do not set pans on the opened oven door.
- Use the interior oven light to view the food through the oven door window rather than opening the door frequently.
- Use TIMER 1 OR TIMER 2 to keep track of cooking times.

### UTENSILS

- Reduce oven temperature 25° when baking in glass.
- Use pans that give the desired browning. For tender, golden brown crusts, use light nonstick/anodized or shiny metal utensils.
- For brown, crisp crusts, use dark nonstick/anodized or dark, dull metal utensils or glass bakeware. Insulated baking pans may increase the length of cooking time.
- Do not cook with the empty broiler pan in the oven, as this could change cooking performance. Store the broil pan outside of the oven.
- Tips for “Solving Baking Problems” are found on Page 57.

### HIGH ALTITUDE BAKING

- When cooking at high altitudes, recipes and cooking times will vary from the standard. For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins.

### CONDENSATION / TEMPERATURE SENSOR

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new Thermador® oven has an electronic temperature sensor that accurately maintains the temperature selected. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is common to experience an adjustment period when cooking your favorite recipes in the new oven.

### OVEN RACKS

- Rack positions are numbered from the bottom rail guide (#1) to the top (#6). Check the cooking charts for the recommended position.
- To insert racks into the oven, hold the rack with the back rail up and toward the back. Place the safety hooks under the front of the rail guides. Push the rack into the oven, lifting the rack stops over the front of the rail guides. Slide the rack into position.
- To remove racks or reposition racks in the oven, pull the rack towards the front of the oven. Lift up the front of the rack over the safety stops and pull from the oven.
- Rack rail supports should not be removed from the oven.
- CAUTION! Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven can liner if heat is trapped under the foil.
- When placing food on a rack, pull the rack out to the stop position. The racks are designed to lock when pulled forward.

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### 120/208 Volt Connection

- Preheat the oven for all cooking modes. Preheat time will be slightly longer.
  - Preheat the broil element with the door open for 3 to 4 minutes or until the top element is red. Do not preheat with the broil pan in the oven.
  - The Self-Clean mode may need a longer clean time than normal, depending on the amount of soil.
-

## Bake Mode

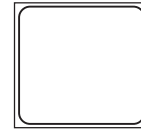
- Preheat when using the Bake mode.
- Use BAKE for general cooking on one or two racks.

### To set BAKE mode:

1. **Select once for UPPER OVEN.**  
**Select twice for LOWER OVEN.**

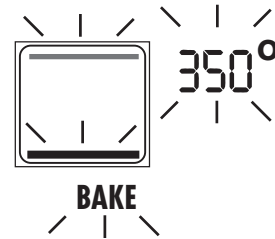
Touch  
**UPPER**  
**LOWER**

You Will See



2. **Select BAKE.**  
The temperature is automatically set at 350°F.

Touch  
**BAKE**



3. Optional step:  
To change the temperature from 350°F, select another temperature *immediately* before starting.

Touch  
**3**  
**7**  
**5**



4. **Select START.**  
The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F. The actual temperature counts up in 5°F increments.

Touch  
**START**



The oven is preheated when the chime signals once.  
PREHEAT disappears from the display.

5. **To end this mode,** select the oven OFF pad.

Touch  
**LOWER**  
**OFF**

### BAKE TIPS

- Follow the recipe, package directions, or the cooking chart on next page for baking temperatures, time and rack position.
- Baking time will vary with the size, shape and finish of the baking utensil. Dark metal pans or nonstick coatings will cook faster with darker results. Insulated bakeware will lengthen the cooking time for most foods.
- For best results, bake food on a single rack with at least 1-1/2" space between utensils and oven walls.
- Use a maximum of 2 racks when selecting the bake mode. Stagger pans or baking sheets so that one is not directly above another.
- Eliminate heat loss from the oven by using the window to periodically check food for doneness.
- Do not use any aluminum foil or a disposable aluminum tray to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.



# Baking Chart

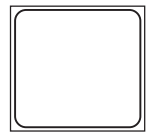



Food Item	Rack Level	Oven Temperature	Time
<b>Breads</b>			
White Bread, Scratch	3	400°F (205°C)	30 to 35 minutes
Breads, Specialty			
Biscuits, scratch	3	450°F (232°C)	10 to 12 minutes
Biscuits, canned			
Large	3	375°F (190°C)	11 to 15 minutes
Medium	3	400°F (205°C)	8 to 11 minutes
Small	3	450°F (232°C)	8 to 10 minutes
Cornbread, mix or	3	400°F (205°C)	20 to 30 minutes
Scratch			
Gingerbread	3	350°F (177°C)	35 to 40 minutes
Muffins	3	425°F (219°C)	15 to 20 minutes
Quick Breads	3	350°F (177°C)	50 to 60 minutes
<b>Cakes</b>			
Angel Food Mix	1	350°F (177°C)	37 to 47 minutes
Cake Mix,			
8" or 9" round(s)	3 or 2 and 5	350°F (177°C)	30 to 35 minutes
9" x 13" rectangle	3	350°F (177°C)	30 to 35 minutes
Scratch	3	350°F (177°C)	30 to 40 minutes
<b>Cakes, Specialty</b>			
Bundt Cakes	3	350°F (177°C)	40 to 45 minutes
Cupcakes	3	350°F (177°C)	18 to 21 minutes
Pound Cakes	2	350°F (177°C)	48 to 58 minutes
Carrot Cake, Scratch	3	350°F (177°C)	30 to 40 minutes
<b>Casseroles</b>			
9" x 13", Scratch	3	350°F (177°C)	30 to 50 minutes
40 oz., frozen	3	375°F (190°C)	55 to 65 minutes
96 oz., frozen	3	400°F (205°C)	110 to 130 minutes
<b>Cookies</b>			
Bar	3	375°F (190°C)	18 to 23 minutes
Drop	3	375°F (190°C)	8 to 10 minutes
Sliced	3	375°F (190°C)	8 to 10 minutes
<b>Desserts</b>			
Custard	2	350°F (177°C)	40 to 50 minutes
Fruit, Crisps and	3	350°F (177°C)	40 to 45 minutes
Cobblers			45 to 55 minutes
Pies, frozen	3	400°F (205°C)	60 to 65 minutes
Pudding			
Bread Pudding	2	350°F (177°C)	50 to 60 minutes
Rice Pudding	2	325°F (163°C)	40 to 50 minutes
<b>Fruits and Vegetables</b>			
Apples, Baked (4)	3	400°F (205°C)	40 to 45 minutes
Potatoes, Baked (4),	3	400°F (205°C)	60 to 70 minutes
6 to 8 oz. each			
Squash, Winter,	3	350°F (177°C)	50 to 55 minutes
Baked, 1-1/2 lbs			

\* This chart is a guide. Follow recipe or package.

## Convection Mode

- **Preheat** when using the convection mode.
- For a quick recipe conversion, reduce the oven temperature 25° from the bake setting.
- Cook food in **low-sided, uncovered pans**.
- Set Timer 1 or 2 as a reminder to check doneness of the food at minimum time.

### To Set the CONVECTION Mode:

- |   |   |  |   |
|---|---|--|---|
| <p><b>1. Select once for UPPER oven.<br/>Select twice for LOWER oven.</b></p> <p>(Example shows LOWER oven)</p>   | <p>Touch<br/><b>UPPER</b><br/><b>LOWER</b></p>      | <p><u>You Will See</u></p>   |  |
| <p><b>2. Select CONVECTION.</b></p> <p>The temperature is automatically set at 325° F.</p>  | <p>Touch<br/><b>CONVECTION</b></p>                  |  <p><b>325°</b></p>                           |   |
| <p><b>3. Optional step:</b><br/>To change the temperature from 325° F, select another temperature <i>immediately</i> before starting.</p>   | <p>Touch<br/><b>3</b><br/><b>7</b><br/><b>5</b></p> |  <p><b>375°</b></p>                          |   |
| <p><b>4. Select START.</b></p> <p>The temperature display alternates between the set temperature and the actual temperature, beginning with 100° F. The actual temperature counts up in 5° F increments.</p> <p>The oven is preheated when the chime signals once. PREHEAT disappears from the display.</p> | <p>Touch<br/><b>START</b></p>                       |  <p><b>100°/375°</b><br/><b>PREHEAT</b></p> |   |
| <p><b>5. To end this mode, select the oven OFF pad.</b></p>   | <p>Touch<br/><b>LOWER</b><br/><b>OFF</b></p>        |  |   |

### CONVECTION TIPS

- Use low-sided pans, such as a jelly roll pan, cookie sheets with 1 or 2 sides and the 2-piece broil pan.
- Shiny aluminum pans are best, unless otherwise specified.
- Dark finish metal pans and heatproof glass or ceramic bakeware may require oven temperature to be reduced or the time shortened.
- Foods cooking in less than 30 minutes require the same standard time.
- Foods taking 30 minutes or more to cook will have a 10-15% time savings.
- Check doneness 5 to 10 minutes sooner than the minimum time for foods taking 30 minutes or more to cook.

## Convection Cooking Chart

FOOD ITEM	RACK LEVEL	OVEN TEMPERATURE	TIME*
<b>Cakes</b> , mix or scratch: Angel Food Layers (8" or 9") Rectangle (9 x 13) Cupcakes	1 2 and 5 3 1, 3, and 5	325°F (163°C) 325°F (163°C) 325°F (163°C) 325°F (163°C)	40 to 45 minutes 32 to 35 minutes 31 to 34 minutes 17 to 20 minutes
<b>Biscuits:</b> Scratch or Refrigerator	3	425°F (219°C)	10 to 12 minutes
<b>Cookies:</b> Drop or Sliced	3 or more racks any combination	350°F (177°C)	8 to 10 minutes
<b>Cream puffs</b>	3	375°F (190°C)	20 to 30 minutes
<b>Meringues</b>	2	325°F (163°C)	20 minutes
<b>Souffles</b>	3	350°F (177°C)	35 to 40 minutes

\* This chart is a guide. Follow recipe or package directions.

## Convection Bake Mode

- This mode may be used for breads, pastries and pies to take advantage of the bottom heat, yielding a better crust.
- Use the cooking time given in the recipe.
- For a quick recipe conversion, reduce the oven temperature 25 degrees from the recommended bake setting.
- Cook using only one rack at a time.
- Most foods are baked on Rack 1 or 2.

### To Set the CONVECTION BAKE Mode:

#### You Will See

#### 1. Select **OVEN**.

- Select once for UPPER oven.
- Select twice for LOWER oven.

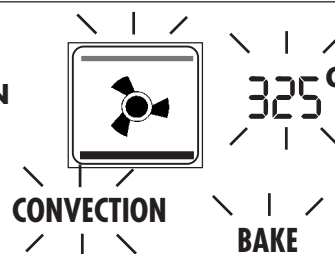
Touch  
**UPPER**  
**LOWER**



#### 2. Select **CONVECTION** and **BAKE**.

The temperature is automatically set at 325° F.

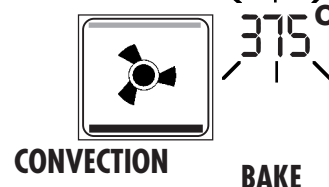
Touch  
**CONVECTION**  
and  
**BAKE**



#### 3. Optional step:

To change the temperature from 325° F, select another temperature *immediately* before starting.

Touch  
**3**  
**7**  
**5**



#### 4. Select **START**.

The temperature display alternates between the set temperature and the actual temperature, beginning with 100° F. The actual temperature counts up in 5°F increments.

The oven is preheated when the chime signals once. PREHEAT disappears from the display.

Touch  
**START**



#### 5. To end this mode, select the oven OFF pad.

Touch  
**LOWER**  
**OFF**

## CONVECTION BAKE TIPS

- Most recipes are cooked on rack positions 1 or 2.
- When a recipe has a two-step temperature cooking method (example: pumpkin pie), use the lower temperature for the entire cooking time given.
- For extra-crisp bottom crusts (example: scratch pizza), place the metal pan directly on the oven floor.

## Convection Bake Chart

FOOD ITEM	RACK LEVEL	OVEN TEMPERATURE	TIME*
<b>Breads-Yeast:</b>			
Bread	2	350°F (177°C)	25 to 35 minutes
Dinner Rolls	2 or 3	400°F (205°C)	15 to 20 minutes
Sweet Rolls	2 or 3	375°F (190°C)	20 to 25 minutes
Frozen Dough	1 or 2	400°F (205°C)	25 to 35 minutes
<b>Pizza:</b>			
Pre-baked crust**	1	450°F (232°C)	12 to 20 minutes
Scratch	Oven Floor	450°F (232°C)	20 to 25 minutes
Refrigerator	1	425°F (219°C)	18 to 22 minutes
Frozen**	1	400°F (205°C)	18 to 25 minutes
<b>Pies:</b>			
2 Crust Fruit, scratch	1	375°F (190°C)	45 to 60 minutes
or frozen	2	400°F (205°C)	60 minutes
Pumpkin, scratch	2	350°F (177°C)	50 to 60 minutes
or frozen	2	400°F (205°C)	55 to 60 minutes
Meringue toppings	2	350°F (177°C)	15 to 20 minutes
Nut pies	1	350°F (177°C)	40 to 50 minutes
<b>Pastry Crust:</b>			
Scratch	2	425°F (219°C)	15 to 20 minutes
Graham Cracker	2	375°F (190°C)	8 to 10 minutes
Refrigerator	2	450°F (232°C)	10 to 15 minutes
Frozen	2	Follow directions	
<b>Puff Pastries:</b>			
Frozen or scratch	1	400°F (205°C)	20 to 25 minutes
Turnovers	1	400°F (205°C)	20 to 25 minutes
Strudel	1	350°F (177°C)	35 to 40 minutes

\* This chart is a guide. Follow recipe or package directions.

\*\* No pan used

## Roast Mode

- Use ROAST for conventional open roasting when drippings are desired.
- Roast mode is excellent for less tender meats or poultry when meat is braised and a covered dish is used.
- Use a high-sided roasting pan or cover dish with a lid or foil.

### To set **ROAST** mode:

#### 1. Select **OVEN**.

- Select once for UPPER oven.
- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**

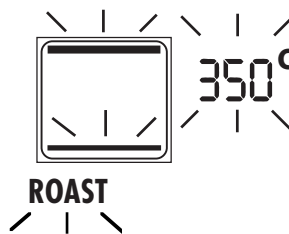
#### You Will See



#### 2. Select **ROAST**.

The temperature is automatically set at 350° F.

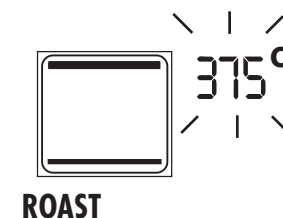
Touch  
**ROAST**



#### 3. Optional step:

To change the temperature from 350° F, select another temperature *immediately* before starting.

Touch  
**3**  
**7**  
**5**



#### 4. Select **START**.

The temperature display alternates between the set temperature and the actual temperature, beginning with 100° F. The actual temperature counts up in 5° F increments.

Touch  
**START**



The oven is preheated when the chime signals once. PREHEAT disappears from the display.

#### 5. To end this mode, select the OFF pad.

Touch  
**LOWER**  
**OFF**

### ROAST TIPS

- This may be used to roast meats, poultry and vegetables, which would be covered or cooked in a high-sided open roaster.
- Add liquids, such as water, juice, wine, bouillon or stock for flavor and moisture.
- Roasting bags are suitable to use in this mode.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.

## Roasting Chart

MEAT AND POULTRY – COVERED PAN	RACK LEVEL	OVEN TEMPERATURE	TIME	END TEMP
<b>Beef:</b> Pot roast, 3-4 pounds	1	350°F (177°C)	40 to 60 minutes per pound	170°F (77°C)
Beef Brisket	2	350°F (177°C)	50 to 60 minutes per pound	170°F (77°C)
Beef Chuck	1	350°F (177°C)	45 to 55 minutes per pound	170°F (77°C)
Meat Loaf	3	350°F (177°C)	60 to 90 minutes total time	170°F (77°C)
<b>Poultry:</b> Chicken, whole or halves	1	375°F (190°C)	18 to 21 minutes per pound	Thigh 170°F (77°C)*
Chicken, pieces	1	375°F (190°C)	60 minutes total time	
Turkey, whole	2	350°F (177°C)	11 to 15 minutes per pound	170°F (77°C)*
<b>Pork:</b> Shoulder	1	325°F (163°C)	35 to 40 minutes per pound	170°F (77°C)
Smoked Ham, half	1	325°F (163°C)	2 to 3 hours total	160°F (71°C)

\* Serving temperature is 175°F. Cover with foil and let stand for 10-15 minutes.

## Food Safety Guidelines

### FOOD SERVING TEMPERATURE GUIDELINES FROM FSIS (USDA Food Safety & Inspection Service)

#### 140°F (60°C)

- Ham, pre-cooked (to reheat)

#### 145°F (63°C)

- Fresh Beef, Veal, Lamb (medium rare)

#### 160°F (71°C)

- Ground Meat & Meat Mixtures (Beef, Pork, Veal, Lamb)
- Fresh Beef, Veal, Lamb (medium)
- Fresh Pork (medium)
- Fresh Ham (raw)
- Egg Dishes

#### 165°F (74°C)

- Ground Meat & Meat Mixtures (Turkey, Chicken)
- Stuffing (cooked alone or in bird)
- Leftovers & Casseroles

#### 170°F (77°C)

- Fresh Beef, Veal, Lamb (well done)
- Poultry breasts
- Fresh Pork (well done)

#### 180°F (82°C)


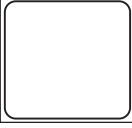




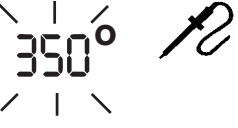



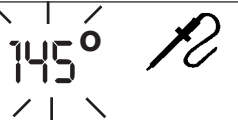

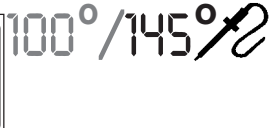
- Chicken & Turkey, whole
- Poultry thighs & wings
- Duck & Goose

**NOTE:** Eggs (not in a dish) – cook until yolk & white are firm.

## Convection Roast and Probe Mode

- Preheating is optional for CONVECTION ROAST. Preheating is not recommended for CONVECTION ROAST when using the PROBE. A hot oven impairs connecting the meat into the receptacle and into the roast.
- Roast in a low-sided, uncovered pan.
- Use CONVECTION ROAST when roasting **tender cuts of meat or poultry** of any size.
- Results will yield a drier, crisper exterior that seals in the interior juices with few pan drippings.
- Place tip of probe into the center of thickest section, avoiding bone and fat.

### To Set the CONVECTION ROAST and PROBE Mode:

- |  |  | <u>You Will See</u>   |   |
|--|--|---|---|
| 1. <b>Insert the probe</b> into the thickest part of the meat. Push the plug into the oven receptacle.   |  |   |                    |
| 2. <b>Select OVEN.</b><br><b>For double ovens only</b>   | Touch<br><b>UPPER</b><br><b>LOWER</b>              |                              |                    |
| 3. <b>Select CONVECTION and ROAST.</b><br>The temperature is automatically set at 325°F.   | Touch<br><b>CONVECTION</b><br>then<br><b>ROAST</b> | <br><b>CONVECTION ROAST</b>  |                    |
| 4. Optional step:<br>To change the temperature from 325°F, select another temperature <i>immediately</i> before starting.  | Touch<br><b>3</b><br><b>5</b><br><b>0</b>          | <br><b>CONVECTION ROAST</b> |                   |
| 5. <b>Select PROBE.</b><br>The temperature range for the probe is 100°F to 200°F (88°C – 143°C). The probe automatic default temperature is programmed at 160°F (71°C).  | Touch<br><b>PROBE</b>                              |                            | <br><b>PROBE</b> |
| 6. To change the probe temperature from 160°F (71°C), select another temperature <i>immediately</i> before starting. The probe temperature continues to be displayed instead of the oven temperature.  | Touch<br><b>1</b><br><b>4</b><br><b>5</b>          |                            | <br><b>PROBE</b> |
| 7. <b>Select START.</b><br>The temperature display alternates between the set probe temperature and the actual meat/poultry temperature, increasing in 5°F increments starting with 100°F. Touch CONVECTION to check the oven temperature setting when using the probe. The oven temperature is displayed for 5 seconds before the probe display continues. The oven chimes 3 times when the meat/poultry item is cooked. <b>End</b> is displayed as the heat turns off. | Touch<br><b>START</b>                              |                            |                  |

### CONVECTION ROAST TIPS

- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan with the top grid for roasting uncovered meats.
- Use the PROBE or a meat thermometer to determine the internal doneness or “End” temperature (See chart).
- Double-check the internal temperature of meat/poultry by inserting probe into another position.
- While covered, small roast temperatures increase 5°F and large roast increase 10°F.
- After removing the item from the oven, **cover loosely with foil for 10 to 15 minutes before carving.**



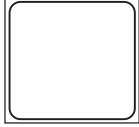



## Convection Roast Chart

MEAT AND POULTRY – UNCOVERED PAN	RACK LEVEL	OVEN TEMPERATURE	TIME	PROBE TEMP	DONENESS	CARVING TEMP
<b>Beef:</b> Standing Rib 3 to 6 lbs. 6 to 9 lbs.	2	325°F (163°C)	<u>Minutes Per lb.</u> 28 to 32	135°F (57°C) 140°F (60°C) 160°F (71°C)	Med Rare Med Well	145°F (63°C) 150°F (66°C) 170°F (77°C)
Boneless rib 1 to 4 lbs.	2	325°F (163°C)	30 to 33	135°F (57°C) 140°F (60°C) 160°F (71°C)	Med Rare Med Well	145°F (63°C) 150°F (66°C) 170°F (77°C)
Sirloin, boneless Rump, eye 3 to 6 lbs.	2	325°F (163°C)	30 to 33	135°F (57°C) 140°F (60°C) 160°F (71°C)	Med Rare Med Well	145°F (63°C) 150°F (66°C) 170°F (77°C)
Tri-Tip Tenderloin 1-1/2 to 3 lbs	2	425°F (219°C)	<u>Total Time</u> 30 to 40 min. 35 to 45 min.	135°F (57°C) 140°F (60°C) 160°F (71°C)	Med Rare Med Well	145°F (63°C) 150°F (66°C) 170°F (77°C)
Chicken: 3 to 5 lbs. Unstuffed Stuffed Pieces	3 3 3	375°F (190°C) 350°F (177°C) 375°F (190°C)	<u>Minutes Per lb.</u> 18 to 21 18 to 21 <u>Total Time</u> 60 minutes	175°F (79°C) Minimum Safe Temp. for Stuffing 165°F (74°C) 175°F (79°C)	Thigh Breast Thigh	175°F (79°C) 165°F (74°C) 170°F (77°C) 175°F (79°C)
Cornish game hens	2	350°F (177°C)	<u>Total Time</u> 60 to 90 minutes	180°F (82°C)	Breast and thigh	180°F (82°C)
Meatloaf 1 to 2 lbs.	2	350°F (177°C)	<u>Total Time</u> 60 to 75 minutes	170°F (77°C)	Well	170°F (77°C)
Lamb: Leg 4 to 8 lbs. Rack of Lamb 1 to 3 lbs.	1 1	<u>Minutes Per lb.</u> 325°F (163°C) 325°F (163°C)	24 to 30 30 to 35	135°F (57°C) 135°F (57°C)	Med Rare Med Rare	145°F (63°C) 145°F (63°C)
Pork: Loin 4 to 6 lbs. Shoulder 3 to 5 lbs.	2 2	<u>Minutes Per lb.</u> 325°F (163°C) 325°F (163°C)	32 to 35 32 to 35	155°F (68°C) 155°F (68°C)	Well Well	160°F (71°C) 160°F (71°C)
Turkey: Whole, 8 to 15 lbs. Unstuffed Stuffed Whole 16 to 24 lbs. Unstuffed Stuffed Breast, with bone 5 to 7 lbs.	2 2 1 1 2	<u>Minutes Per lb.</u> 325°F (163°C) 300°F (149°C) 325°F (163°C) 300°F (149°C) 325°F (163°C)	9 to 12 10 to 15 7 to 11 10 to 12 16 to 21	170°F (77°C) Minimum Safe Temp. for Stuffing 170°F (77°C) Minimum Safe Temp. for Stuffing 165°F (74°C)	Thigh Thigh Breast	175°F (79°C) 165°F (74°C) 175°F (79°C) 165°F (74°C) 170°F (77°C)
Veal: Loin (bone in) 2 to 4 lbs.	2	<u>Minutes Per lb.</u> 325°F (163°C)	32 to 34	155°F (68°C)	Well	160°F (71°C)

## Broil and Convection Broil Mode Operation

- Do not Preheat for broil or convection broil.
- Broil with the door closed. This allows the control panel to stay cool to touch.
- Always use the two-piece broil pan packaged with your oven. The slotted grid allows the meat fat to drip into the lower pan which minimizes spattering of fat and smoking.
- DO NOT cover top of slotted grid with aluminum foil. However, the bottom pan may be lined with aluminum foil.
- Use TIMER to signal when to turn food over.
- Use BROIL when broiling meats, fish or poultry pieces **up to** 1-1/2" thick.
- Use CONVECTION BROIL when broiling meats or poultry **over** 1-1/2" thick.

### To Set the BROIL and CONVECTION BROIL Modes:

1. Select twice for <b>LOWER</b> oven.	Touch <b>UPPER</b> <b>LOWER</b>	<b>You Will See</b> 
2. Select <b>BROIL</b> or <b>CONVECTION BROIL</b> . The temperature is automatically set at HI (550°F/288°C)	Touch <b>BROIL</b> or Touch <b>CONVECTION</b> then <b>BROIL</b>	 <b>HI</b> <b>BROIL</b>
3. Optional step: To change the setting from HI, select 500°F for Medium Broil or 450°F for Low Broil temperature <i>immediately</i> before starting.	Touch <b>5</b> <b>0</b> <b>0</b>	 <b>500°</b> <b>BROIL</b>
4. Select <b>START</b> .	Touch <b>START</b>	 <b>500°</b>
5. To end this mode, select the oven OFF pad.	Touch <b>LOWER</b> <b>OFF</b>	

### BROIL AND CONVECTION BROIL TIPS

- Place rack at the rack level needed **before** turning on the oven.
- Start broiling with a cool oven and broiler pan.
- Brush fish and lean cuts of meat with vegetable oil before broiling to prevent sticking.
- Start poultry with skin side down.
- Turn food after one half of the total cooking time. Thicker cuts of meat or poultry can be turned more often.
- Never use heatproof glass (Pyrex®) or pottery; they cannot tolerate the high temperatures.
- Clean broil pan and grid after each use. Do not allow grease and fat to accumulate and remain in pan.
- Do not use other pans for broiling, such as cookie sheets, cake pans, half-sheet pans or jelly roll pans.

### ⚠ CAUTION!

When broiling, open the door carefully. There may be an accumulation of steam and smoke. Do not place the hot broiler pan on the open oven door.

#### Utensils:

- When top browning casseroles or toasting bread, use only metal or glass-ceramic (Pyroceram®) such as Corningware bakeware.

## Broil Chart

FOOD ITEM and THICKNESS	RACK LEVEL	BROIL SETTING	BROIL TOTAL TIME
<b>Beef:</b> Ground, patties, 3/4" to 1"	6	HI	Med Rare - 8 to 12 minutes Med - 9 to 14 minutes Well - 10 to 15 minutes
Steaks, 3/4" to 1-1/4"	6	HI	Med Rare - 7 to 11 minutes Med - 8 to 12 minutes Well - 9 to 14 minutes
<b>Bread:</b> Garlic Bread, 1/2" slices	6	HI	2-1/2 to 4 minutes
3/4" to 1" slices	6	HI	4 to 6 minutes
<b>Fish:</b> Fillets or steaks, 1/2" to 1"	5 or 6	Med - 500°F (260°C)	Flakes - 8 to 12 minutes (1/2" thickness does not need to be turned after half of broil time)
<b>Lamb:</b> Chops, 1/2" to 1"	6	HI	Med - 12 to 17 minutes Well - 15 to 20 minutes
<b>Pork:</b> Chops, 1/2" to 1"	6	Med - 500°F (260°C)	Well - 18 to 25 minutes
Smoked, ham steak, 1/2"	6	HI	Well - 7 to 11 minutes
Ham steak, 1"	6	HI	Well - 12 to 15 minutes
<b>Poultry:</b> Chicken, pieces	4 or 5	Low - 450°F (232°C)	30 to 45 minutes
<b>Sausage:</b> Hot Dogs, whole	6	HI	4 to 5 minutes
<b>Veal:</b> Chop, 1"	6	HI	Well - 12 to 16 minutes

## Convection Broil Chart

FOOD ITEM and THICKNESS	RACK LEVEL	BROIL SETTING	BROIL TOTAL TIME
<b>Beef:</b> Roasts, flat, 1-1/2" or more	4	Med - 500°F (260°C)	Med Rare - 16 to 22 minutes
Steaks, 1-1/2" or more	4	HI	Med - 22 to 28 minutes Well - 26 to 32 minutes
<b>Bread:</b> Garlic Bread, 1-1/2" slices	5	HI	4 to 6 minutes
<b>Lamb:</b> Chops, 1-1/4" or more	5	HI	Med - 21 to 27 minutes Well - 27 to 33 minutes
<b>Pork:</b> Chops or tenderloin, 1-1/4" or more	5	Med - 500°F (260°C)	Well - 18 to 25 minutes
<b>Poultry:</b> Chicken, quarters	4 or 5	Low - 450°F (232°C)	30 to 45 minutes
Turkey, pieces	4	Low - 450°F (232°C)	30 to 50 minutes
<b>Sausages:</b> Fresh, uncooked	5	HI	Well - 6 to 8 minutes

• Refer to Page 41 for Food Safety Guidelines.

## Proof Mode

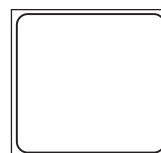
- Place food in oven before selecting this mode.
- The proofing temperature is pre-set at 100°F.
- Use any rack level that accommodates the size of the bowl or pan.
- Lightly cover the bowl or pan.

### To Set the **PROOF** Mode:

#### You Will See

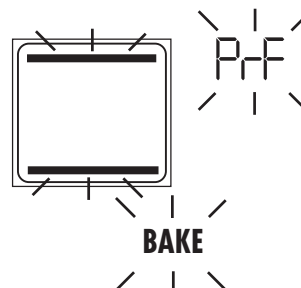
1. **Select once for UPPER oven.**  
**Select twice for LOWER oven.**

Touch  
**UPPER**  
**LOWER**



2. **Select **PROOF/DEHYDRATE** once for the proof mode.**

Touch  
**PROOF**  
**DEHYDRATE**



3. **Select **START**.**

The oven is preheated when the chime signals once.  
PREHEAT disappears from the display.

Touch  
**START**



4. **To end this mode, select the oven OFF pad.**

Touch  
**LOWER**  
**OFF**

### PROOFING TIPS

- Keep the oven door closed and use the oven light to check the dough rising.
- Use the reminder convenience of either **TIMER 1** or **TIMER 2**.

## Dehydrate Mode

- Do not preheat when using the dehydrate mode.
- The dehydrating temperature is pre-set at 140°F.
- Use drying screens (not supplied with oven).
- Multiple racks can be used simultaneously.
- Place food in oven before selecting the mode.

### To Set the DEHYDRATE Mode:

#### You Will See

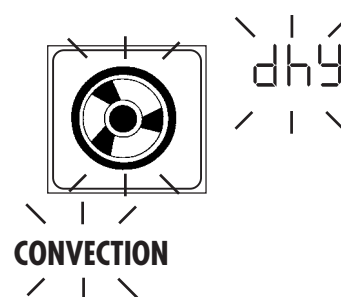
1. Select once for **UPPER** oven.  
Select twice for **LOWER** oven.

Touch  
**UPPER**  
**LOWER**



2. Select **PROOF/DEHYDRATE** twice for the dehydrate mode.

Touch  
**PROOF**  
**DEHYDRATE**



3. Select **START**.

The oven is preheated when the chime signals once.  
PREHEAT disappears from the display.

Touch  
**START**



dhy  
**PREHEAT**

4. To end this mode, select the oven OFF pad.

Touch  
**LOWER**  
**OFF**

### DEHYDRATING TIPS

- Some foods require as much as 14 to 15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and handling of various foods.
- This mode is suitable for a variety of fruits, vegetables, herbs and meat strips.
- Drying screens can be purchased at specialty kitchen shops.
- By using paper towels, some food moisture should be absorbed before dehydrating begins (such as sliced tomatoes or sliced peaches).

## Timed Oven Modes

- In double oven models, both ovens can be set independently to operate a timed mode.
- Be sure that the time-of-day clock is displaying the correct time.
- The timed mode turns off the oven at the end of the cook time.

### To Set Timed Mode:

Example shown has the time of day set at 3:00

#### 1. Select **OVEN**.

- Select once for UPPER oven.
- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**

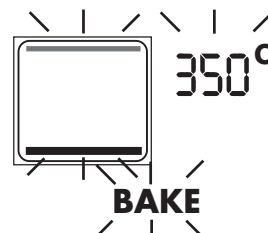
You Will See



#### 2. Select **BAKE** or **CONVECTION**.

Change the preset temperature at this time, if needed.

Touch  
**BAKE**



#### 3. Immediately before starting, select the number of hours and minutes the oven will be on. For example: 2, 3, 0 is 2 hours 30 minutes.

Touch  
**COOK TIME**  
2  
3  
0

COOK TIME 2:30



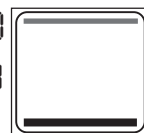
350°

#### 4. Select **START**.

The oven turns on and heats to the temperature selected for the number of hours and minutes needed. The clock automatically calculates the time of day the mode will stop and the oven will turn off. The example shows that it will stop at 5:30 after cooking for 2-1/2 hours.

Touch  
**START**

COOK TIME 2:30  
STOP TIME 5:30



100°/350°  
**PREHEAT**

### To Delay the Start of the Timed Mode:

Example shown has the time of day set at 3:00

#### 1. Follow steps 1, 2 and 3 above. Immediately after the number of hours are selected for the food to cook, select the Stop Time.

Touch  
**STOP TIME**

COOK TIME 2:30  
STOP TIME : --



350°

#### 2. Select the time of day the oven will stop cooking or turn off. This example shows that the oven will stop at 7:00 and cook for 2-1/2 hours.

Touch  
7  
0  
0

COOK TIME 2:30  
STOP TIME 7:00



350°

#### 3. Select **START**.

The oven turns on and heats to the temperature selected for the number of hours and minutes needed.

The clock automatically calculates the time of day the mode starts and stops.

Touch  
**START**

COOK TIME 2:30  
START AT 4:30



100°/350°  
**PREHEAT**

## Setting the Sabbath Mode

- This mode is for religious faiths with “no work” requirements on the Sabbath.
- Use only in the BAKE mode; do not use with Timed Bake or the Probe mode.
- In double ovens, the mode can be used with one or both ovens.

### To Set the Sabbath Mode:

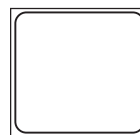
#### 1. Cancel all modes.

#### 2. Select **OVEN**.

- Select once for UPPER oven.
- Select twice for LOWER oven.

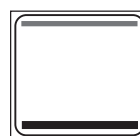
Touch  
**UPPER**  
**LOWER**

#### You Will See



#### 3. Select **BAKE** mode and temperature. (See Page 34 to change temperature.)

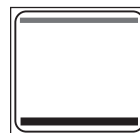
Touch  
**BAKE**



350°  
**BAKE**

#### 4. Select **START**.

Touch  
**START**



100°/350°  
**PREHEAT**

#### 5. Select on or off status for the lights. To keep lights off, do not touch.

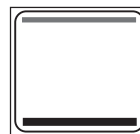
Touch  
**LIGHTS**

#### 6. To activate the Sabbath mode, touch and hold **TIMER OFF** pad for 5 seconds.

- The word “SAb” is displayed.
- Lights will remain on or off as previously set, if the door is open or closed.
- “Preheat” is displayed until the oven reaches temperature.
- All pads, except the oven OFF, will be inactive. No chime or beep signal is generated.
- Ovens will remain “on” indefinitely until cancelled.
- When the red heating symbol in the display is illuminated, the bake element is on. Opening the door at this point will not cause the heating element to be activated, since it will already be on. The heating element will remain on, while the door is open under this condition.

Touch  
**TIMER OFF**

SAb



100°/350°  
**PREHEAT**

#### 7. To Cancel or Stop the Sabbath mode:

- Touch oven OFF.
- Turn off the light if it was set to stay on in Step 5.

#### 8. To set both ovens for the Sabbath mode:

- Select one oven at a time.
- Select the Sabbath mode **after both ovens are set to the temperature.**

## Self-Cleaning The Oven

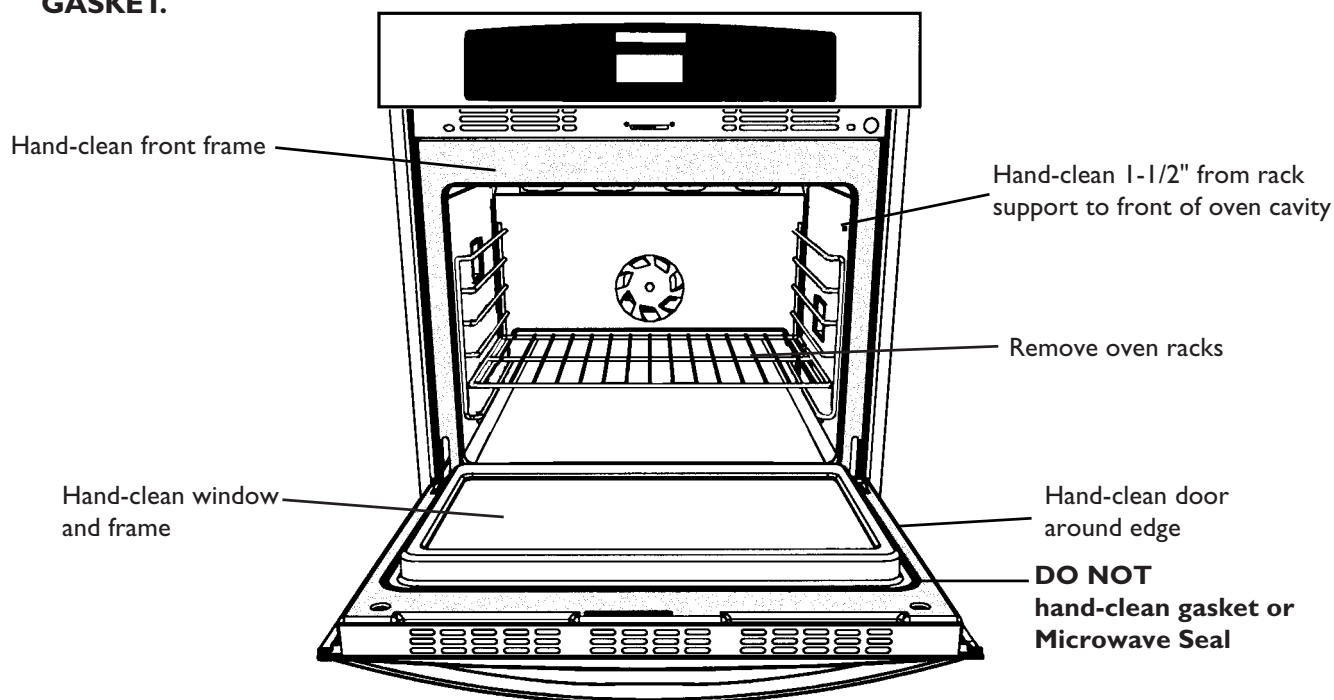
Your new oven features two pyrolytic self-cleaning ovens. When set into the **CLEAN** mode, the oven reaches a high temperature that burns off the food soil.

- As a safety feature, the oven door locks during **SELF CLEAN** to protect you from very high temperatures. Do not try to open the door during **SELF CLEAN**.
- Only one oven can be set to self clean at a time. The second oven cannot be used while one is self-cleaning.
- The microwave mode can be used when the Lower oven is self-cleaning.
- It is common to see smoke and/or an occasional flame-up during the **CLEAN** cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool **before** opening the door to wipe up the excessive food soil.
- The oven light will not turn on when the oven is set for a clean cycle.

**NOTE:** Due to the high temperatures used for self-cleaning, the oven may develop fine lines or surface roughness. This is a common condition and does not affect either the cooking or the cleaning performance of the oven.

### BEFORE YOU SELF CLEAN

1. Hand-clean the oven door edge, window, oven front frame and oven cavity edges (shaded areas below). They do not get hot enough during the cleaning cycle for soil to burn away. Use a soapy sponge, plastic scrubber or an S.O.S.<sup>®</sup> pad. **DO NOT RUB THE GASKET.**



2. Wipe up large overspills and grease with paper towels.
3. Remove all utensils.
4. Remove oven racks. If the oven racks are left in the oven during a self-cleaning cycle, they will permanently lose their shiny finish and change to a dull dark finish. See the Oven Cleaning Chart for proper care, Page 52-53.
5. Be sure the light is turned off on the control panel and the bulb and glass cover are in place, see Page 55.
6. Heat and odors are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated.

### AFTER SELF CLEAN

- When the oven heat drops to a safe temperature, the automatic door will release and the door can be opened.
- At the end of the **CLEAN** cycle, gray ash remains inside the oven. The amount of ash depends on how heavily soiled the oven was before it was cleaned. It is easily removed. When the oven is cold wipe with a damp sponge or cloth. If the racks do not slide easily after being cleaned, lightly rub rack side rails with vegetable oil.

**IMPORTANT:** Be sure to let the inside window glass in the oven door cool completely before wiping up any ash left from the clean cycle.



## SELF CLEAN Mode – Upper and Lower Oven

- Due to the high temperatures reached during SELF CLEAN and the need to contain them, the door locks during Self Clean. Do not try to open the door during self-clean.
- Self-Clean only one oven at a time.
- The oven light does not operate during this mode.
- Be sure that the time-of-day clock is displaying the correct time.
- Three hours is the preset length of cleaning.
- The mode stops automatically at the end of the clean hours.

### To Set the SELF CLEAN Mode:

#### 1. Select OVEN.

- Select once for **UPPER** oven.
- Select twice for **LOWER** oven.

Touch  
**UPPER**  
**LOWER**

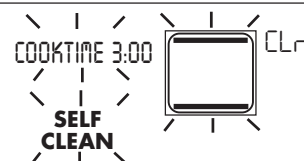
#### You Will See



#### 2. Select SELF CLEAN.

The number of clean hours (3:00) is displayed automatically.

Touch  
**SELF**  
**CLEAN**



#### 3. Optional Step:

To change the setting from 3 hours, select either 2 hours for light soil or 4 hours for heavy soil *immediately* before starting.

Touch  
**4**  
**0**  
**0**



#### 4. Select START.

The door locks automatically. When the lock symbol is displayed, the door cannot be opened. Confirm that the door locks and will not open before starting self-clean mode. If door does not lock, do not run Self Clean; phone 800/735-4328 for service (see Page 58 for obtaining service). If the door is in the open position when this mode is selected, the display will flash the word “dor.” This is a reminder that the door must be closed before the SELF CLEAN mode can be set.

Touch  
**START**



### To Delay the Start of SELF CLEAN:

#### 1. Select OVEN.

- Select once for **UPPER** oven
- Select twice for **LOWER** oven

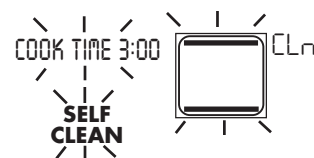
Touch  
**UPPER**  
**LOWER**



#### 2. Select SELF CLEAN.

The number of clean hours (3:00) is displayed automatically. If the number of clean hours does not need to be changed, proceed to set the STOP TIME.

Touch  
**SELF**  
**CLEAN**



#### 3. Select STOP TIME.

When the words STOP TIME flash, use the key pad and enter the time you want Self Clean to stop. Oven will display the time when the clean cycle will stop.

Touch  
**STOP**  
**TIME**



#### 4. Select START.

- #### 5. To cancel or stop the mode after the “lock” symbol is displayed,
- wait until the symbol disappears. Then the door can be opened.

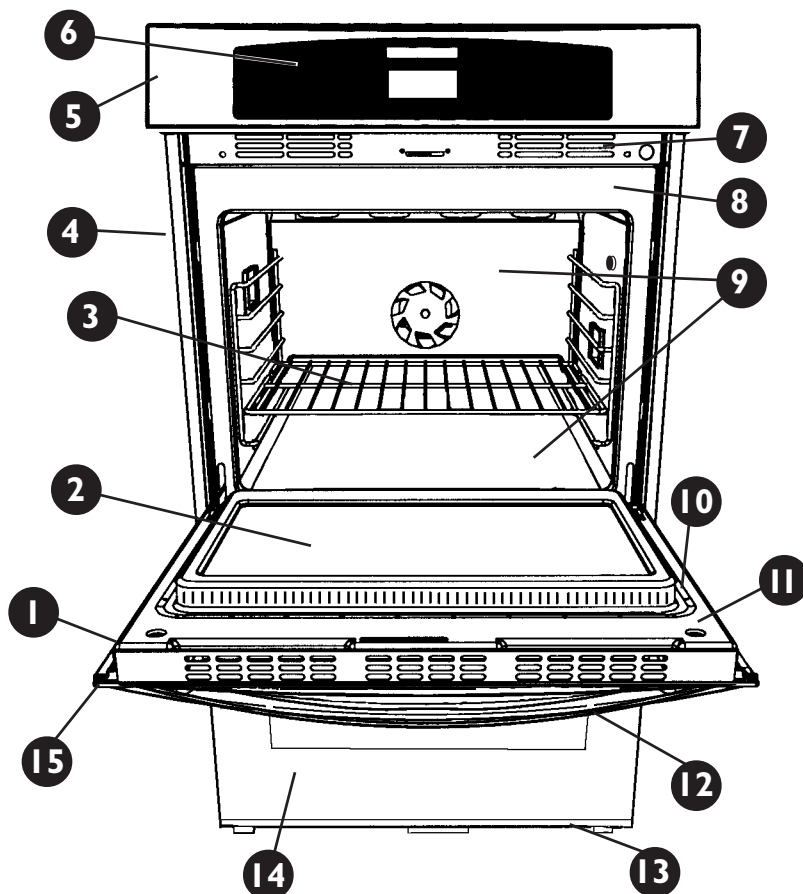
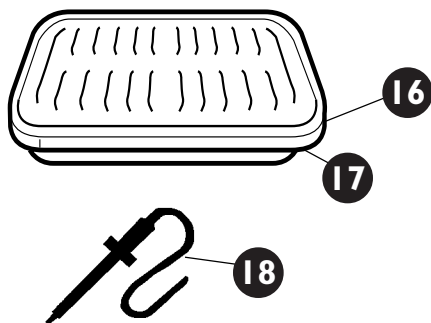
Touch  
**START**



# Oven Cleaning – Upper and Lower Oven

## How to use the Oven Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Match the letter adjacent to the part name with the letter on the chart (next page) for the recommended cleaning method.
  - Use the cleaning method in the left column if the oven is black or white.
  - Use the cleaning method in the right column if the oven is stainless steel.
3. Match the letter with the cleaning method on Page 53.



Part	Cleaning Method		Part	Cleaning Method	
	Blk / Wht Oven	Stainless Steel Oven		Blk / Wht Oven	Stainless Steel Oven
<b>1</b> Door Frame	D	D	<b>10</b> Seal (Gasket)	B	B
<b>2</b> Interior Door Window	F	F	<b>11</b> Interior Oven Door	E	E
<b>3</b> Removable Oven Racks	A	A	<b>12</b> Door Handle	D	D
<b>4</b> Side Trim	D	D	<b>13</b> Door Cooling Vent & Trim	D	D
<b>5</b> Control Panel Trim	D	D	<b>14</b> Door Front	C & D	C & G
<b>6</b> Control Panel	C	C, G	<b>15</b> Door End caps (not shown)	D	D
<b>7</b> Oven Cooling Vents	D	D	<b>16</b> Broil Pan Grid Top	A	A
<b>8</b> Oven Front Frame	E	E	<b>17</b> Broil Pan Bottom	E	E
<b>9</b> Oven Cavity	E	E	<b>18</b> Probe Accessory (Upper or Single oven only)	H	H

## Oven Finishes / Cleaning Method

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners recommended below indicate a type and do not constitute an endorsement. Use all products according to package directions.

PART	CLEANING METHOD
<b>A</b> Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration. The broil pan top may be squirted with liquid detergent and covered with wet paper towels while pan is hot. Allow to stand, then scrub.  Racks may be cleaned in the oven during the Self Clean mode. They will lose their shiny finish and permanently change to a metallic gray.
<b>B</b> Fiberglass Knit	<b>DO NOT HAND-CLEAN GASKET.</b>
<b>C</b> Glass	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
<b>D</b> Painted	Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. <u>Avoid using powdered cleansers and steel wool pads.</u>
<b>E</b> Porcelain	Immediately wipe up acid spills like fruit juice, milk and tomatoes with a <u>dry</u> towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (hairlike lines) with age due to exposure from heat and food soil.
<b>F</b> Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. <b>DO NOT USE HARSH ABRASIVES.</b>
<b>G</b> Stainless Steel	Always wipe or rub with grain. Clean with a soapy sponge; rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® on a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Revereware Copper and Stainless Steel Cleaner® to remove heat discoloration.
<b>H</b> Probe	Clean probe by hand with detergent and hot water. Rinse and dry. <b>Do not soak or clean in dishwasher.</b>

## Do-It-Yourself Maintenance

### The Upper or single oven door is **NOT** removable.

The oven door can be removed to clean hard-to-reach areas inside the oven.

- **Use caution when removing the lower door as it is very heavy.**

#### To Remove the Lower Oven Door

1. Fully open the oven door.
2. Raise the U-clip over the hook on each of the hinges to the "locked" position (see illustration below). This will prevent the hinge from snapping closed when the door is removed.
3. Grasp the door by the sides toward the back. Raise the front of the door several inches (there will be some spring resistance to overcome because of the hinge being locked). When the front of the door is high enough, you will be able to lift the hinges to clear the indents.
4. Pull the hinges out of the slots in the oven front frame.

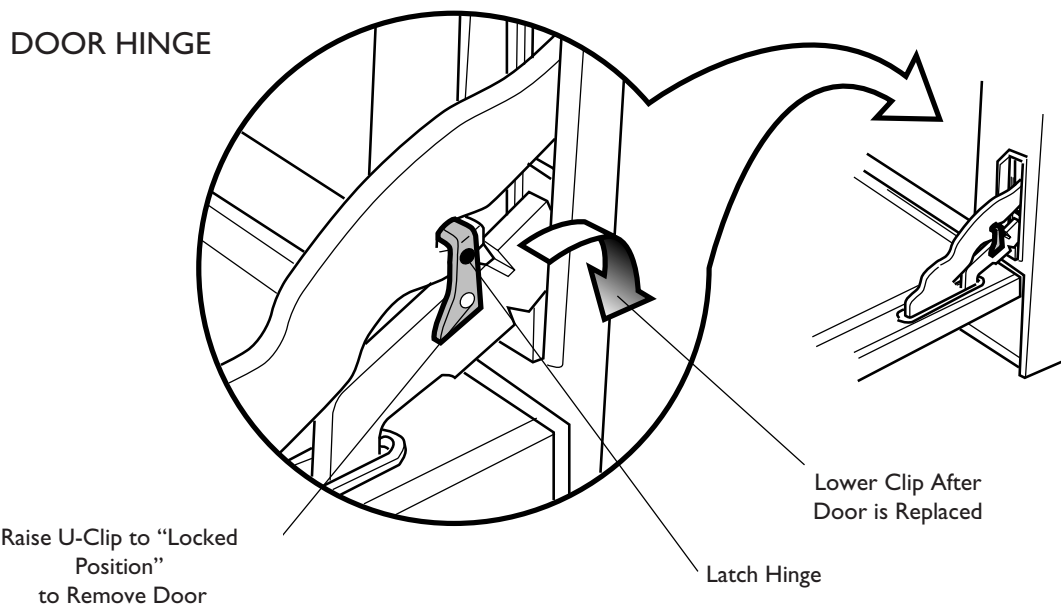
#### To Replace the Lower Oven Door

1. Grasp the sides of the door at the center and insert the ends of the hinges into the slots in the oven front frame as far as they will go (see illustration below).
2. With the door open all the way, lower the two locking clips.
3. Raise the oven door and make sure that it fits evenly with the front sides.



#### **WARNING:**

Never release the U-Clip levers when the door is off. Do not close the hinges. Without the weight of the door, the powerful springs will snap the hinges closed with great force.



## Do-It-Yourself Maintenance

### REPLACING THE LOWER OVEN LIGHT

#### **WARNINGS:**

To prevent electrical shock and or personal injury:

- **Before replacing the light bulb, be sure the electric power is turned off at the circuit breaker.**
- Do not operate the oven unless the light cover is securely in position.
- Halogen bulbs get HOT instantly when turned ON.
- Be sure the oven and light bulb are cool.

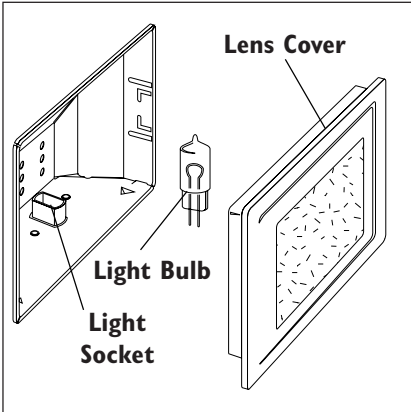
**CAUTION:** If the light cover is damaged or broken, **do not use the oven** until a new cover is in place.

The oven lights are located on the left and right side walls of the oven. The lights have a removable lens cover and a halogen light bulb. The ceramic light socket housing is not removable by the user.

- Replace bulb with a 12-Volt, 10-Watt Halogen bulb only.

**Before replacing bulbs, turn off oven circuit.**

#### To replace Halogen Bulb:

1. Remove oven racks.
2. Slide the tip of a table knife blade between oven wall and the center of the side of the protective glass lens cover.
3. Support the glass lens cover with two fingers along the bottom edge to prevent the cover from falling to the bottom of the oven.
4. Gently twist the knife blade to loosen the glass lens cover.
5. Remove the glass lens cover.

6. Remove the bulb by grasping and sliding the bulb straight up until the two prongs have cleared the ceramic holder.
7. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it first lights. Grasp the replacement bulb with a clean paper towel or facial tissue with the prongs facing down. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket.
8. Press down to seat the bulb.
9. Snap the protective glass lens cover over the bulb housing.
10. Turn on circuit breaker.

**NOTE:** The **UPPER OVEN LIGHT** must be replaced by a qualified service technician. See Page 58.

## Do-It-Yourself Maintenance

### FAHRENHEIT TO CENTIGRADE

*The oven has been preset to a Fahrenheit temperature.*

**To Change to Centigrade, follow these steps:**

1. Turn off all ovens.
2. Touch and hold the UPPER  
OFF or the OFF pad and then the CONVECTION pad.
3. F appears in the temperature digits; release all pads.
4. Touch CONVECTION and C replaces F. This alternates when CONVECTION is touched.
5. To complete the change, touch UPPER  
OFF or OFF.

### CHANGING THE CLOCK FORMAT

**The oven has been preset to a 12-hour clock format.**

**To Change the Time-of-Day Clock to a 24-Hour Clock, follow these steps:**

1. Turn off all ovens.
2. Touch and hold the UPPER  
OFF in a double oven or the OFF pad in a single oven, then touch the CLOCK pad.
3. 12H appears in the Clock window; release all pads.
4. Touch CLOCK and 24H replaces 12H. This alternates when CLOCK is touched.
5. To complete the change, touch UPPER  
OFF or OFF.

### THERMOSTAT CALIBRATION

*The electronic thermostat has been preset to 0°F and accurately maintains its setting. If the browning results are too light or too dark for your preferences, you can raise or lower the setting.*

**To change the Calibration of the Oven Temperature:**

1. Turn off both ovens.
2. Touch and hold the UPPER  
OFF pad in a double oven or the OFF pad in a single oven; touch the BAKE pad.
3. 0 appears in the temperature digits; release all pads.
4. Touch BAKE and 0 changes in increments of 5 degrees each time it is touched. The maximum adjustment is  $\pm 35^{\circ}\text{F}$ . In Centigrade the range is  $\pm 3^{\circ}\text{C}$  to  $21^{\circ}\text{C}$ .
5. To complete the change, touch UPPER  
OFF or OFF.

**To calibrate the lower oven in double oven models, repeat the steps with this exception: touch the LOWER  
OFF instead of the UPPER  
OFF pad.**

## Solving Baking Problems

With either BAKE or CONVECTION, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affects the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts for the correct rack position and baking time.

BAKING PROBLEM	CAUSE
Food browns unevenly	<ul style="list-style-type: none"> <li>• Oven not preheated.</li> <li>• Aluminum foil on oven rack or oven bottom.</li> <li>• Baking utensil too large for recipe.</li> <li>• Pans touching each other or oven walls.</li> </ul>
Food too brown on bottom	<ul style="list-style-type: none"> <li>• Oven not preheated.</li> <li>• Using glass, dull or darkened metal pans.</li> <li>• Incorrect rack position.</li> <li>• Pans touching each other or oven walls.</li> </ul>
Food dry or has shrunk excessively	<ul style="list-style-type: none"> <li>• Oven temperature too high.</li> <li>• Baking time too long.</li> <li>• Oven door opened frequently.</li> <li>• Pan size too large.</li> </ul>
Food baking or roasting too slowly	<ul style="list-style-type: none"> <li>• Oven temperature too low.</li> <li>• Oven not preheated.</li> <li>• Oven door opened frequently.</li> <li>• Tightly sealed with aluminum foil.</li> <li>• Pan size too small.</li> </ul>
Pie crusts do not brown on bottom or have soggy crust	<ul style="list-style-type: none"> <li>• Baking time not long enough.</li> <li>• Using shiny steel pans.</li> <li>• Incorrect rack position.</li> <li>• Oven temperature is too low.</li> </ul>
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> <li>• Oven temperature too low.</li> <li>• Incorrect baking time.</li> <li>• Cake tested too soon.</li> <li>• Oven door opened too often.</li> <li>• Pan size may be too large.</li> </ul>
Cakes high in middle with crack on top	<ul style="list-style-type: none"> <li>• Baking temperature too high.</li> <li>• Baking time too long.</li> <li>• Pans touching each other or oven walls.</li> <li>• Incorrect rack position.</li> <li>• Pan size too small.</li> </ul>
Pie crust edges too brown	<ul style="list-style-type: none"> <li>• Oven temperature too high.</li> <li>• Edges of crust too thin.</li> </ul>

## Solving Operational Problems

Before calling for service, check the following to avoid unnecessary service charges.

PROBLEM OVEN	PROBLEM SOLVING STEPS
All the numbers touched do not appear in display	The numbers were touched too rapidly. Be sure you remove your finger from the number pad before touching the next digit.
F followed by 2 digits appears in the display window	Touch OFF or turn power off at the circuit breaker, wait 3 minutes and turn it back on. If condition persists, note the code number and call an authorized servicer.
F-24 or F-25 appears in display window	This is caused by close contact to the control panel for more than 60 seconds, such as someone leaning against the controls or objects hanging in front of controls. Follow previous solution.
5Ab appears in display window	Turn off the oven selected by touching OFF (single oven model) or <b>UPPER OFF</b> or <b>LOWER OFF</b> (double oven models).
Cooling fan continues to run after oven is turned off.	The fan turns off automatically when the electronic components have cooled sufficiently.
Clock and timer do not work	Make sure there is proper electrical power to the oven. See the CLOCK and TIMER sections on Pages 10 & 11.
Oven will not work	Make sure there is proper electrical power to the oven. Check the circuit breaker or fuse box to your house.
Oven light does not work	Replace or reinsert the light bulb if loose or defective (See Page 55). Touching the bulb with your fingers may cause the bulb to burn out quickly. Oven light does not work if CLEAN mode is set.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See the OVEN TEMPERATURE CALIBRATION in Do-It-Yourself Maintenance, Page 56.
Oven will not self-clean	The oven temperature is too high to set the self-clean operation. Allow the oven to cool to room temperature and reset the controls. Be sure you have touched CLEAN.
Oven door does not lock in self-clean mode.	Do not run self-clean. Phone for service. See <i>How to Obtain Service</i> , below.
Oven door will not unlock	Allow the oven to cool below the locking temperature.
Oven is not clean after the clean cycle	Heavily soiled ovens may need to self-clean again or for a longer period of time. Heavy spillovers should be cleaned before starting the clean cycle. See Self-Cleaning the Oven, Page 50 and 51.

### HOW TO OBTAIN SERVICE

**For authorized service or parts information, call 800/ 735-4328.**

We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction write to: Thermador Customer Support Call Center, 5551 McFadden Avenue, Huntington Beach CA, 92649 or phone: 800/735-4328.

Please include the Model Number, Serial Number and Date of Original Purchase/Installation.



# Notes

# Notes

# THERMADOR BUILT-IN OVEN WARRANTY

For Models:  
**CM301 and CM302**

## WHAT IS COVERED

### Full One Year Warranty

Covers one year from date of installation, or date of occupancy on a new or previously unoccupied dwelling. Save your dated receipt or other evidence of installation / occupancy date. Thermador® will pay for all repair labor and replacement parts found to be defective due to materials and workmanship. A Factory Authorized Service Agency must provide Service during normal working hours.

### Limited Four Year Warranty

Covers the second through fifth years from date of occupancy on a new, previously unoccupied dwelling. Replacements of the magnetron tube if it falls within four years following the expiration of the full warranty.

## WHAT IS NOT COVERED

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
2. Service visits to:
  - Teach you how to use the appliance.
  - Correct the installation. You are responsible for providing electrical wiring, and other connecting facilities.
  - Reset circuit breakers or replace home fuses.
3. Damage resulting from accident, alteration, misuse, abuse, improper installation, or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Repairs due to other than normal home use.
5. Any service visits and labor costs during the limited warranty.

## WARRANTY APPLICATIONS

This warranty applies to appliances used in residential applications. It does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance, during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

This warranty gives you specific legal rights. You may also have other rights, which vary, from state to state.

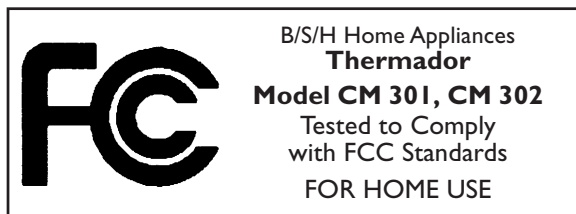
## SERVICE DATA

The serial tag on the product can be seen inside the front cooling vents on the right-hand side. Please see Item 2 on Page 6. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation. To obtain service, see Page 58.

Model Number:

Serial Number:

Date of Installation or  
Occupancy:



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 ventilating engineer for your specific ventilation requirements. We reserve the right to change specifications or design without notice. 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 the most up-to-date critical installation dimensions by fax, use your fax handset and call (702) 833-3600. Use code #8030.



***Thermador***®

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