



## **INNOVATION**

- **NEW** The only SoftClose® door on the market. Thermador exclusive feature
- Largest commercial style rotisserie with 12 pound capacity. Thermador exclusive feature
- Maxbroil® largest, most powerful broil element on the market. Thermador exclusive feature
- Massive Capacity - Largest oven cavity at 4.7 cu.ft. (overall AHAM)
- Fastest preheat in the luxury segment (around 7 minutes). Thermador exclusive feature
- Superfast 2-hour self clean mode - fastest on the market. Thermador exclusive feature

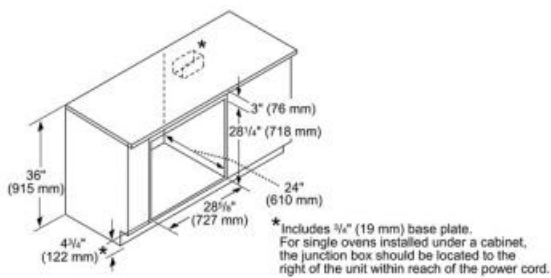
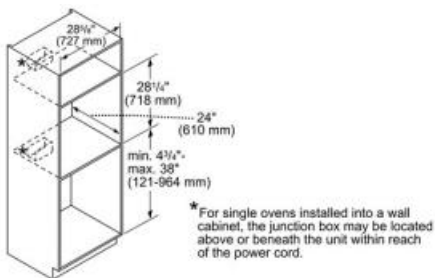
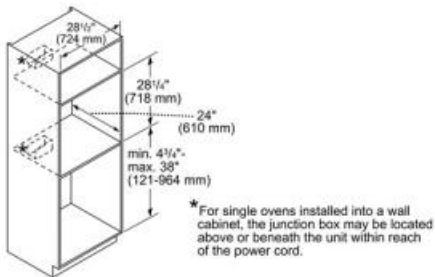
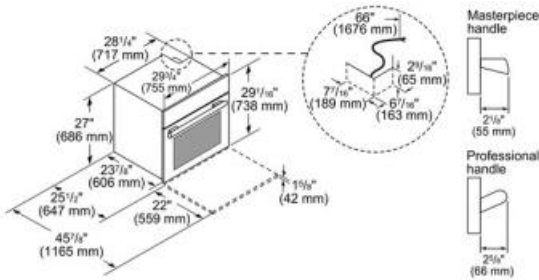
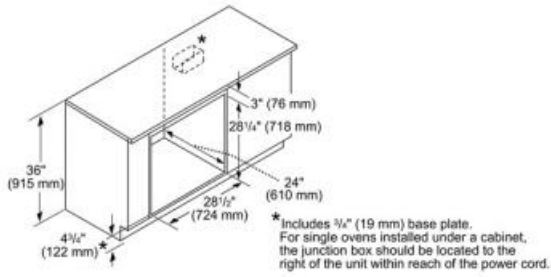
## **PERFORMANCE**

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- **NEW** 2 Full Access® telescopic racks hold up to 45 pounds each, integrated easy grip handle
- No preheat needed. Industry leading Speed Convection system reduces cooking time by 30%
- CookControl™ temperature probe
- Powerful halogen light with automatic dimming
- 12 advanced professional cooking modes
- Advanced culinary modes - Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- **NEW** Star-K certified

## **DESIGN**

- **NEW:** Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design

- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions



Amps (A)	30
Frequency (Hz)	60
Approval certificates	CSA, STAR-K
Plug type	fixed connection, no plug
Net weight (lbs)	166
Included accessories	3 x oven racks /upper, 1 x rotary spit, 1 x Broiler pan /upper, 1 x temperature probe /upper