

Use and care
GUIDE

Masterpiece® and Professional Series Built-in Oven

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MED301RWS PO301W POD301W POD301LW
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Questions?

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We look forward to hearing from you!

Safety Definitions

▲ WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

▲ CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

Note: This alerts you to important information and/or tips.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING

When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

Proper Installation and Maintenance

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Statement of Limited Product Warranty. If you have any questions, contact the manufacturer.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Do not obstruct oven vents.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to an authorized servicer.

In the event of an error the display will show an error code. If pressing the TIMERS button does not resolve the error, disconnect the appliance from the power supply and call Customer Service.

WARNING

When removing the door make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in burns.

The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking.

Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause injury or damage.

Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

Lay the door on a flat smooth surface so that the door cannot fall over. Failure to do so may result in personal injury or damage to the appliance.

WARNING

To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing door. Also, do not force door open or closed - the hinge could be damaged and injury could result.

WARNING

Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns. The lenses (if equipped) must be in place when using the appliance. The lenses (if equipped) serve to protect the light bulb from breaking. The lenses (if equipped) are made of glass. Handle carefully to avoid breaking. Broken glass can cause an injury.

WARNING

Light socket is live when door is open if main power supply is not turned off. To avoid electric shock disconnect main fuse or circuit breaker before accessing light bulb(s).

Fire Safety

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven. Aluminum foil linings may also trap heat, causing a fire hazard.

If materials inside an oven or warming drawer should ignite, keep door closed. Turn off the appliance and disconnect the circuit at the fuse or circuit breaker panel.

WARNING

Use this appliance only for its intended use as described in this manual. NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in overheating the appliance. Never use the appliance for storage.

Always have a working smoke detector near the kitchen. In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance. Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- a. **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
 - b. **NEVER PICK UP A FLAMING PAN** – You may be burned.
 - c. **DO NOT USE WATER**, including wet dishcloths or towels – a violent steam explosion will result.
 - d. Use an extinguisher **ONLY** if:
 - You know you have a Class ABC extinguisher, and you already know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department is being called.
 - You can fight the fire with your back to an exit.
-

Burn Prevention

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN - 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, potholders, or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.

Exercise caution when opening the appliance. Standing to the side, open the door (or drawer) slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Always place oven racks in desired location while oven is cool. Always use oven mitts, when the oven is warm. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.

CAUTION

To avoid possible injury or damage to the appliance, ensure rack is installed exactly per installation instructions and not backwards or upside down.

Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let

potholder touch hot heating elements. Do not use a towel or other bulky cloth.

WARNING

SCALDING HAZARD

Movement when opening the appliance door and when removing the cookware can cause hot liquid to spray out. Do not stand too close to the appliance when opening it. Open appliance door carefully. Remove cookware carefully. Keep children away.

Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

Use caution when cooking foods with high alcohol content (e.g. rum, brandy, bourbon) in the oven. Alcohol evaporates at high temperatures. There is a risk of burning as the alcohol vapors may catch fire in the oven. Use only small quantities of alcohol in foods, and open the oven door carefully.

WARNING

RISK OF SCALDING

Hot liquid may spill over the sides of cooking accessories when they are removed from the oven cavity. Carefully remove cooking accessories with oven mitts.

WARNING

RISK OF SCALDING

Hot steam can escape when you open the appliance door. Steam is not visible at certain temperatures. Do not stand too close to the appliance when opening it. Open the appliance door with caution. Keep children away.

WARNING

RISK OF BURNS

Hot steam can leak during operation. Do not touch the ventilation openings. Keep children away.

WARNING

RISK OF SCALDING

Even after switching off, the water on the oven bottom is still hot. Do not wipe up water from oven bottom immediately after use. Allow the appliance to cool down before cleaning it.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Child Safety

When children become old enough to use the appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

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. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

WARNING

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety

Risk of severe burns! Do not clean the appliance immediately after turning it off. The water in the bottom of the oven cavity is still hot. Wait until the appliance has cooled down.

Keep oven free from grease build up.

WARNING

RISK OF INJURY

Scratched glass in the appliance door can burst. Do not use any glass scrapers or strong or abrasive cleaning agents.

WARNING

RISK OF ELECTRICAL SHOCK

Moisture entering the appliance can cause an electrical shock. Don't use a high-pressure cleaner or steam cleaner.

Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During self-clean, fumes are released that may be harmful to birds. Other kitchen fumes such as overheating margarines and cooking oils may also be harmful.

When self-cleaning, confirm that the door locks and will not open. If the door does not lock, do not run Self-Clean. Contact service.

Do not block the oven vent(s) during the self-cleaning cycle. Always operate the unit according to the instructions in this manual.

IMPORTANT SAFETY NOTICE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel and the elimination of soil during self-cleaning can generate some by-products which are on the list. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation.

Cookware Safety

Do not place food directly on oven bottom.

Follow the manufacturer's directions when using cooking or roasting bags.

WARNING

RISK OF ELECTRIC SHOCK

Use of a wrong meat probe can damage the insulation. Use only the meat probe intended for this appliance.

Ovenware must be heat and steam resistant. Silicone baking pans are not suitable for conventional heating mode with added steam.

When using Steam mode with a perforated cooking pan, always slide the universal pan in rack position 1 or 2. The universal pan will catch any drippings.

The oven bottom must always remain clear. Always place ovenware on the rack or in the perforated cooking pan.

State of California Proposition 65

Warning:

WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to

www.P65Warnings.ca.gov

Causes of Damage

NOTICES

- Do not place accessories, foil, greaseproof paper or ovenware on the oven cavity bottom. This will prevent the oven from heating properly resulting in increased cooking (or baking and roasting) times and overheat the oven cavity bottom causing damage to the enamel.
- Aluminum foil: Aluminum foil in the oven cavity must not come into contact with the door glass. This could cause permanent discoloration of the door glass.
- Water in a hot oven cavity: Do not pour water into the oven cavity when it is hot. This will cause steam. The change in temperature can cause damage to the enamel.
- Moisture in the oven cavity: Over an extended period of time, moisture in the oven cavity may lead to corrosion. Allow the oven cavity to dry after use. Do not keep moist food in the closed oven cavity for extended periods of time. Do not store food in the oven cavity.
- Cooling with the appliance door open: Following operation at high temperatures, only allow the oven cavity to cool down with the door closed. Do not use anything to block the door from closing. Even if the door is only left ajar, the front of nearby furniture may become damaged over time.
Only leave the oven cavity to dry with the door open if a large amount of moisture was produced during operation.
- Fruit juice: When baking juicy fruit pies, do not pack the dish too generously. Dripping fruit juice leaves stains that cannot be removed. If possible, place on a baking sheet lined with aluminum foil.
- Dirty gasket: If the steam oven door gasket is dirty, the appliance door may not close properly during operation. The fronts of adjacent cabinets could be damaged. Always keep the gasket clean.
- Appliance door: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door. The appliance door should never be used as a seat, shelf or worktop.
- Inserting accessories: Depending on the appliance type, accessories can scratch the door glass when closing the door. Always fully slide accessories into the oven cavity.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Protecting the Environment

Your new appliance is energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Unpack the appliance and dispose of the packaging in an environmentally friendly manner.

Saving Energy

- You may remove unneeded oven racks or accessories from the oven cavity before cooking. This will reduce the amount of preheat time required.
- Open the appliance door as infrequently as possible when the appliance is in use.
- It is best to bake several cakes one after the other while the cavity is still warm and the oven does not need to preheat again.
- Keep your oven clean and avoid grease buildup as this may lengthen preheat times and increase emissions.

Tested for You in Our Cooking Studio

This chapter is a selection of dishes and the ideal settings for them along with the proper heating methods and temperatures best suited for the dish. Information on suitable cooking accessories and the proper rack level in the oven along with tips about cookware and preparation is provided.

Note: A lot of steam can build up in the oven cavity when cooking food.

Your appliance is very energy-efficient and radiates very little heat to its surroundings during operation. Due to the high difference in temperature between the appliance interior and the external parts of the appliance, condensation may build up on the door, control panel, or adjacent kitchen cabinet panels. This is normal. Open the door slowly and carefully when operating the oven.

Cakes and Small Baked Items

The appliance offers a range of heating types for the preparation of cakes and small baked items. The ideal settings for many dishes can be found in the settings tables.

Only use original accessories supplied with the appliance. These have been tailored to the cooking compartment and the operating modes of the appliance.

Wire Rack

Insert the wire rack with the open side facing the appliance door and the curved lip pointing downwards. Always place cookware, baking pans and dishes on the wire rack.

Baking pans

Shiny aluminum baking pans are most suitable.

Baking pans, ceramic and glass dishes extend baking time and can cause the food to not brown evenly.

Parchment Paper

Only use parchment paper that is suitable for the selected temperature. Always cut parchment paper to size.

Silicone Molds

For optimal cooking results, shiny aluminum bakeware is recommended.

If using silicone molds, follow the manufacturer's instructions and recipes. Silicone molds are often smaller than normal baking pans. Quantity and recipe specifications may vary.

Silicone molds are unsuitable for steam-assisted cooking and steaming.

Recommended Setting Values

The table lists the optimal heating mode for food items. The temperature and baking time depend on the amount and consistency of the food. For this reason, setting ranges are indicated. Try using the lower values to start with. A lower temperature results in more even browning. You can increase the temperature next time if necessary.

Note: Baking times cannot be reduced by using higher temperatures. Cakes or small baked items would only be cooked on the outside, and would not be fully baked in the middle.

Preheating is necessary for cakes and baked goods. Do not place your food or accessories into the oven cavity until it has finished preheating. Preheating is not required for meats or frozen convenience foods when using the appropriate modes.

If you wish to follow one of your own recipes when baking, you should use similar baked goods in the table as a reference. Additional information can be found in the baking tips table.

Remove unused accessories from the oven cavity. This will ensure that you achieve the best possible cooking results.

Heating Modes - Steam Oven

Heating Modes - Steam Oven

Here, you can find descriptions of heating modes and recommendations for best cooking results.

Also refer to the cooking charts following this section for more information.

Only use original accessories supplied with your appliance. These have been tailored to the oven cavity and operating modes of your appliance.

Steam- assisted baking

Certain types of baked item (e.g. yeast-risen pastries) get more and more glossy if baked with the Add Steam mode. The baked item does not dry out as much.

Steam-assisted baking is only possible on one rack.

Some food turns out best if they are baked in several stages. These dishes are indicated in the table.

True Convection

True Convection cooks with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven evenly by the convection fan.

True Convection is well suited for baking individual serving-sized foods such as cookies and biscuits. It is also good for baking on multiple racks (2 or 3) at the same time. Baking cookies on all racks simultaneously is possible. In this case, the baking time increases slightly.

Tips:

- Reduce recipe temperature by 25°F (5°C). Refer to the cooking charts at the end of the manual for more information.
- Always preheat the oven if the recipe recommends it.
- Place food on baking sheets with low sides or in shallow, uncovered pans.
- Allow at least 1" to 1½" (2 to 3 cm) of air space around all sides of the pan.
- Eliminate heat loss from the oven by using the window to periodically check for doneness instead of opening the door.

Convection Bake

Convection Bake uses heat emitted from the upper and lower heating elements. The convection fan distributes heat evenly throughout the oven cavity.

Convection Bake is well suited for cakes, breads, casseroles and entrees. It is also recommended when cooking on multiple racks since the heat from the top and bottom of the oven are distributed evenly with help of the fan.

Tips:

- Reduce recipe temperature by 25°F (5°C). Refer to the cooking charts at the end of the manual for more information.
- Always preheat the oven if the recipe recommends it.
- Place food on baking sheets with low sides or in shallow, uncovered pans.

- Allow at least 1" to 1½" (2 to 3 cm) of air space around all sides of the pan.
- Eliminate heat loss from the oven by using the window to periodically check for doneness instead of opening the door.

Bake

In Bake mode, the upper and lower elements cycle to maintain the oven temperature. Bake mode can be used to prepare a variety of food items from cake and pastries to casseroles.

Tips:

- Always preheat the oven if the recipe recommends it.
- Baking time will vary with the size, shape and finish of the bakeware. Shiny aluminum bakeware is recommended for optimal food results. Dark metal pans or nonstick coatings will bake faster and with darker results. Insulated bakeware will lengthen the bake time for most foods.
- Allow at least 1" to 1½" (2 to 3 cm) of air space around all sides of the pan.
- Eliminate heat loss from the oven by using the window to periodically check for doneness instead of opening the door.

Convection Roast

Convection Roast uses heat from the top and bottom elements as well as heat circulated by the convection fan.

This mode is well suited for preparing tender cuts of meat and poultry. It is also suitable for roasting vegetables. Using Convection Roast can help reduce cooking time by as much as 25% and allows for rich golden browning on the food.

Tips:

- Preheating the oven is not necessary.
- Let meat stand covered with foil for 10-15 minutes after removing it from the oven.
- If meat is browned to your liking but not yet done, place foil over the meat to prevent overbrowning.
- Use a broil pan with a rack and grid or a shallow uncovered pan with a rack for roasting.
- Do not cover meat or use cooking bags.
- Check doneness early since roasting time may decrease. Refer to the Meat and Poultry cooking chart for examples.
- Use the same temperature as indicated in the recipe.
- Refer to the Meat and Poultry cooking chart for recommended rack positions and cooking time.

Roast

Roast uses both the upper and lower elements to maintain the oven temperature. Roasting uses more intense heat from the upper element than the lower element. This results in more browning of the exterior while the inside remains especially moist.

Roast is suited for meat and poultry and less tender cuts of meat.

Tips:

- Preheating the oven is not necessary.
- Use a high sided broil pan or roasting pan. Cover with a lid or foil for less tender cuts of meat.
- For less tender cuts of meats, add liquids such as water, juice, wine, bouillon or stock for flavor and moisture.
- Roasting bags and using a lid are suitable for this mode.
- When roasting whole turkey or chicken, tuck wings behind back and loosely tie legs with kitchen string.

Convection Broil

Convection Broil combines intense heat from the upper element with heat circulated by a convection fan.

This mode is well suited for cooking thick, tender cuts of meat, poultry and fish. It is not recommended for browning breads, casseroles and other foods. Always use Convection Broil with the door closed.

Tips:

- Preheat oven 3-4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least 1 ½" (3 cm) thick.
- Use a broil pan and grid or a deep pan with a metal rack for broiling.
- Turn meats once during cook time. Fish does not need to be turned.
- Never use heat-proof glass (Pyrex); it cannot tolerate the high temperature.
- Refer to the Meat and Poultry cooking chart for recommended rack positions and cooking time.

Broil

Broil uses intense heat radiated from the upper element. The Broil Mode is best suited for cooking thin, tender cuts of meat (1" or less), poultry and fish. It can also be used to brown breads and casseroles. Always broil with the door closed.

Tips:

- Preheat oven 3-4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least ¾" (2 cm) thick.
- Brush fish and poultry with butter or oil to prevent sticking.
- Use a broil pan and grid or a deep pan with a metal rack for broiling.

- Turn meats once during cook time. Fish does not need to be turned.
- When top browning casseroles, use only metal or glass ceramic dishes such as CorningWare.
- Never use heat-proof glass (Pyrex); it cannot tolerate the high temperature.
- Refer to the Meat and Poultry cooking chart for recommended rack positions and cooking time.

Pizza

Use Pizza mode for fresh or frozen pizza. During this mode, heat from the upper and lower elements is circulated throughout the oven cavity by the convection fan.

Tips:

- There may be a slight decrease in baking time. Check before minimum package time.
- When baking a frozen pizza:
 - For crispy crust, place the pizza directly on the rack.
 - For a softer crust, use a pizza pan.
- When proofing pizza dough, coat dough with olive oil and cover it in a bowl tightly with plastic wrap to prevent crust formation.
- Sprinkle cornmeal on the pizza pan to prevent sticking.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal to help transfer the dough to the pan.
- If par baking handmade pizza dough, prick the dough with a fork before baking.

Speed Convection

Speed Convection uses all heating elements with the convection fan to evenly distribute heat throughout the oven cavity. This mode is recommended for frozen convenience foods and does not require preheating. When using Speed Convection in a double oven, only one cavity is available at a time.

By cooking with Speed Convection you can decrease your overall cooking time since preheating is not necessary. Foods are evenly browned and crisp on the outside.

Tips:

- Cook all foods in a cold, non-preheated oven. The food will still be done in package time.
- Follow the package instructions for time and temperature.
- Frozen foods sold in microwaveable containers should not be used.
- Cook food items on rack 3 unless directed otherwise by the food manufacturer.

Slow Roast

Slow Roast uses the upper and lower elements at low temperatures to gently cook meat. Meat will be evenly cooked throughout.

This mode is best suited for large boneless cuts of meat. Place cookware in the oven and allow the oven to heat up for about 10 minutes. Sear meat on the cooktop on all sides, then place into the preheated cookware.

Dehydrate

Dehydrate dries heat with a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection.

Use Dehydrate to dry and/or preserve foods such as fruits, vegetables and herbs. The oven stays on 24 hours before shutting off automatically.

Tips:

- Dry most fruits and vegetables at 150°F (65°C). Dry herbs at 100°F (40°C). Refer to the Dehydrate chart for examples.
- Drying times vary depending on the moisture and sugar content of the food, the size of the pieces, the amount being dried and the humidity in the air. Check food at minimum drying time.
- Multiple drying racks (not included) can be used simultaneously.
- Treat fruits with antioxidants to avoid discoloration.

Dehydrate Chart

Food Item	Preparation	Approx. Drying time (hours)	Test for doneness
Fruit			
Apples	Dipped in 1/4 cup lemon juice and 2 cups water. 1/4" (6 mm) slices	11 - 15	Slightly pliable
Bananas	Dipped in 1/4 cup lemon juice and 2 cups water. 1/4" (6 mm) slices	11 - 15	Slightly pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10 - 15	Pliable, leathery, chewy
Orange Slices	1/4" (6 mm) slices	12 - 16	Skins are dry and brittle, fruit is slightly moist
Pineapple rings, canned	Towel dried	9 - 13	Soft and pliable
Pineapple rings, fresh	Towel dried	8 - 12	Soft and pliable
Strawberries	Wash and towel dry. Sliced 1/2" (12 mm) thick, skin (outside) down on rack	12 - 17	Dry and brittle
Vegetables			
Peppers	Wash and towel dry. Remove membrane of peppers, coarsely chopped about 1" pieces	15 - 17	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut off stem end. Cut into 1/8" (3 mm) slices	7 - 12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut thin slices, 1/8" (3 mm) thick, drain well	15 - 20	Dry, brick red color
Herbs			
Oregano, Sage, Parsley, Thyme, Fennel	Rinse and dry with paper towel	Dry at 100°F (38°C), 4 - 6 hours	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches (7.5 to 10 cm) from the top. Spray with water, shake off moisture and pat dry	Dry at 100°F (38°C), 4 - 6 hours	Crisp and brittle

Warm

In Warm, the upper and lower elements maintain a low temperature in the oven cavity in order to keep food at serving temperature.

This mode can be used to keep cooked foods warm until ready to serve. Foods that should be kept moist should be covered with a lid or with aluminum foil.

Steam

During steaming, hot steam surrounds the food and prevents the loss of nutrients from the food. The shape, color, and aroma of the dishes are retained.

You can cook a whole meal at once without different flavors or aromas mixing. Place the food with the longest cooking time in the appliance first and delay the rest until the appropriate cooking time. The overall cooking time will be extended with this feature, as steam escapes each time the oven door is opened and has to be reheated.

If the water tank runs dry during steam, the operation is interrupted. Fill the water tank. Once the water tank is placed back into the oven cavity, steaming will resume.

Steam Convection

This mode uses the upper and lower elements along with the convection fan to move the hot air around the cavity. Steam is added to help with the cooking process. With added steam the food becomes crispy on the outside while remaining juicy and tender on the inside.

If the water tank runs dry during steam, the operation is interrupted. Fill the water tank. Once the water tank is placed back into the oven cavity, steaming will resume.

Reheat

Reheat mode uses steam to gently reheat. It tastes and looks as though it has been freshly prepared. Baked items from the day before can be re-crisped.

Use containers that are flat and heat resistant. Cold containers prolong the re-heating process.

When possible, only reheat dishes of the same size and type at the same time. If this is not possible, use the required time for the food item with the longest reheating time. Place the food in the cookware onto the wire rack on rack position 1.

Do not open the oven door during operation, steam will escape.

Proof

Dough will proof more quickly using Proof mode. It will also ensure the dough will not dry out. Only start Proof mode when the oven compartment has fully cooled down.

Allow yeast dough to proof twice. Use the table for setting recommendations for both proof processes.

Dough Fermentation

Position the dough bowl on the wire rack. Use the settings indicated in the table. Do not open the oven door during the proofing process as moisture will escape. Do not cover the dough.

Final Fermentation

Place the dough into the oven on the rack level indicated in the specific cooking charts in the section *Steam Oven Cooking Charts* or *Conventional Oven Cooking Charts*.

Wipe moisture from the oven cavity before baking.

Defrost

This mode is suitable for defrosting frozen fruit and vegetables. Poultry, meat and fish should ideally be defrosted in the refrigerator.

Auto Convection Conversion

True Convection and Convection Bake modes require a 25° F (5 °C) reduction in temperature. Auto Convection Conversion reduces the temperature you enter automatically.

Enter the package or recipe temperature when setting the mode. The oven control calculates the correct temperature for these modes automatically by reducing the input temperature by 25° F (5 °C). This is then shown in the display.

Steam Programs

Preparing food is very easy using the various programs. Select a program either directly through the appliance or by using the Home Connect App. Enter the food's weight or amount. The program then runs automatically and notifies you when your food is finished cooking.

To achieve the best results, the oven cavity must not be too hot for the type of food selected. If the cavity is too hot, a message will appear on the display. Allow the oven cavity to cool down and start again.

WARNING

RISK OF SCALDING

Hot steam can escape when you open the appliance door. Steam is not visible at certain temperatures. Do not stand too close to the appliance when opening it. Open the appliance door with caution. Keep children away.

Information on the Settings

- The cooking result depends on the quality of the food and the type of cookware. For an optimal cooking result, use food that is fresh. For frozen food, use food straight out of the freezer only.
- For some dishes, you will be required to enter the weight. The appliance will then apply the time and temperature settings for you. It is not possible to set weights outside of the intended weight range.
- Recommendations are provided on cookware, shelf position or the addition of liquid when cooking meat. Some food requires turning or stirring, etc. during cooking. This is shown in the display shortly after operation starts. An audible signal will remind you at the right time.
- Information on the right kind of cookware to use and tips and tricks for the preparation can be found in the *Cooking Charts Use and Care Guide* provided with your appliance. You may also touch the INFO button on the control panel for this information.

Selecting a Dish

The following table shows the available categories and dishes.

Categories	Dishes
Vegetables	Steamed cauliflower florets
	Steamed green beans
	Steamed broccoli florets
	Steamed green asparagus
	Fresh brussel sprouts
	Sliced carrots
	Fresh artichokes
	Steamed fresh spinach
	Snow peas
Potatoes	Un-peeled boiled potatoes
	Boiled potatoes
Cereals and grains	Basmati rice
	Brown rice
	Long grain rice
	Couscous
	Risotto, Arborio rice
Poultry	Whole chicken - fresh
	Chicken breasts
Beef	Sirloin - fresh
	Pot roast - fresh
Pork	Roast - fresh
Lamb	Leg of lamb- fresh
Fish	Fresh fish - whole
	Fresh fish - fillets
	Frozen fish - fillets
	Shellfish
	Shrimp

Categories	Dishes
Baked goods, Desserts	Fruit compote
	Rice pudding
Breads	White bread
	Multigrain bread
	Rye bread
	Fresh bread rolls
	Frozen bread rolls
	Braided loaf
Reheat	Pizza - thin crust
	Pizza - deep dish
Defrost	Berries
Special items	Soft-boiled eggs
	Hard-boiled eggs

Steam Oven Cooking Charts

Cakes and Pastry

Dish	Bakeware/Accessories	Rack Position	Heating Mode/ Symbol	Temp. in °F (°C)	Cooking Time in Minutes
Cakes					
Round Layer Cake	8" or 9" round pan	3	Convection Bake 	325° (160°)	25-35
Round Layer Cake, 2 racks One cake per rack	8" or 9" round pan	1 & 3	Convection Bake 	325° (160°)	25-35
Sheet Cake	9" X 13" pan	3	Convection Bake 	325° (160°)	25-35
Angel Food Cake	10" tube pan	1	Bake 	325° (160°)	35-50
Cheesecake	9" springform cake pan	2	Bake 	375° (190°)	40-50
Bundt Cake	12 cup Bundt cake pan	2	Bake 	325° (160°)	35-50
Cookies					
Sugar Cookies	cookie sheet	3	True Convection 	325°-350° (160°-180°)	7-10
Sugar Cookies, 2 racks	cookie sheets	1 & 3	True Convection 	325°-350° (160°-180°)	7-10
Sugar Cookies, 3 racks	cookie sheets	1, 2 & 3	True Convection 	325°-350° (160°-180°)	7-10
Chocolate Chip Cookies	cookie sheet	3	True Convection 	325°-350° (160°-180°)	8-17
Chocolate Chip Cookies, 2 racks	cookie sheets	1 & 3	True Convection 	325°-350° (160°-180°)	8-17
Chocolate Chip Cookies, 3 racks	cookie sheets	1, 2 & 3	True Convection 	325°-350° (160°-180°)	8-17
Oatmeal Cookies	cookie sheet	3	True Convection 	325°-350° (160°-180°)	7-10
Oatmeal Cookies, 2 racks	cookie sheets	1 & 3	True Convection 	325°-350° (160°-180°)	7-10
Oatmeal Cookies, 3 racks	cookie sheets	1, 2 & 3	True Convection 	325°-350° (160°-180°)	7-10

Dish	Bakeware/Accessories	Rack Position	Heating Mode/ Symbol	Temp. in °F (°C)	Cooking Time in Minutes
Brownies	8" or 9" square pan	3	Convection Bake 	325° (160°)	33-40
Small Baked Items					
Cup Cakes	12 cup muffin pan	3	True Convection 	350° (180°)	12-18
Cup Cakes, 2 racks	12 cup muffin pans	1 & 3	True Convection 	350° (180°)	12-18
Muffins	12 cup muffin pan	3	True Convection 	375° (190°)	15-20
Muffins, 2 racks	12 cup muffin pans	1 & 3	True Convection 	375° (190°)	15-20
Scones	cookie sheet	3	True Convection 	375° (190°)	20-25
Scones, 2 racks	cookie sheets	1 & 3	True Convection 	375° (190°)	20-25
Biscuits	cookie sheet	3	True Convection 	325° (160°)	12-20
Biscuits, 2 racks	cookie sheets	1 & 3	True Convection 	325° (160°)	12-20
Puff Pastry	cookie sheet	3	True Convection 	400° (200°)	20-25
Puff Pastry, 2 racks	cookie sheets	1 & 3	True Convection 	400° (200°)	20-25
Crescent Rolls	cookie sheet	3	True Convection 	350° (180°)	8-15
Crescent Rolls, 2 racks	cookie sheets	1 & 3	True Convection 	350° (180°)	8-15
Cream Puffs	cookie sheet	3	True Convection 	400° (200°)	23-33
Cream Puffs, 2 racks	cookie sheets	1 & 3	True Convection 	400° (200°)	23-33

Dish	Bakeware/Accessories	Rack Position	Heating Mode/Symbol	Temp. in °F (°C)	Cooking Time in Minutes
Pies					
Pie Crust	9" pie pan	2	Convection Bake 	475° (245°)	8-12
Pie with Fruit Filling	9" pie pan	2	Convection Bake 	375° (190°)	45-60
Frozen	9" pie pan	2	Convection Bake 	375° (190°)	65-80
Meringue	9" pie pan	2	Convection Bake 	350° (180°)	10-15
Pecan	9" pie pan	2	Convection Bake 	350° (180°)	45-60
Pumpkin	9" pie pan	2	Convection Bake 	425° (220°)then 350° (180°)	15 35-45
Entrees					
Casseroles	casserole dish	3	Bake 	recipe temperature	recipe time
Quiche	quiche dish	2	Bake 	375° (190°)	30-40
Frozen Foods					
Convenience Foods	universal pan	3	Speed Convection 	on package	package time
Convenience Foods, 2 racks	universal pan baking sheet	2 & 4	Speed Convection 	on package	package time
Pizza					
Pizza, fresh	pizza pan baking stone	3	Pizza 	425° (220°)	recipe time
Pizza, ready-made	pizza pan	3	Pizza 	400°-425° (200°-225°)	package time
Pizza, frozen	directly on rack	3	Pizza 	400°-425° (200°-225°)	package time
Breads					
Dinner Rolls	cookie sheet 9" x 13" pan	3	True Convection 	350° (180°)	15-19
Sweet Rolls	cookie sheet 9" x 13" pan	3	True Convection 	325° (160°)	20-25

Dish	Bakeware/Accessories	Rack Position	Heating Mode/Symbol	Temp. in °F (°C)	Cooking Time in Minutes
Quick Bread, Loaf	8" x 4" loaf pan	2	Convection Bake 	350° (180°)	40-60
Yeast, Loaf	8" x 4" loaf pan	2	Convection Bake 	400° (200°)	20-30
Cornbread	8" x 8" pan	3	Bake 	400° (200°)	20-30

Meats, Poultry and Fish

Dish	Cookware/Accessories	Rack Level	Heating Mode/Symbol	Temp. in °F (C°)	Cooking Time in Minutes	Rest Time (Cover)	End Internal Temp.
Beef							
Rib Eye, boneless 3-4.5lb, medium rare	roasting pan	2	Convection Roast 	325° (160°)	26-31/lb	10-15	145° (65°)
Rib Eye, boneless 3-4.5lb, medium	roasting pan	2	Convection Roast 	325° (160°)	30-38/lb.	10-15	160° (70°)
Rump Roast, sirloin 2.5-5.5lb, medium rare	roasting pan	2	Convection Roast 	325° (160°)	18-33/lb	10-15	145° (65°)
Tenderloin 2-4lb, medium rare	roasting pan	2	Convection Roast 	425° (220°)	15-24/lb	10-15	145° (65°)
New York Strip Steak 1" thick, medium rare	broil pan	3	Broil 	525° (275°)	Side 1: 5-8 Side 2: 4-6		145° (65°)
New York Strip Steak 1" thick, medium	broil pan	3	Broil 	525° (275°)	Side 1: 8-9 Side 2: 5-7		160° (70°)
New York Strip Steak 1.5" thick, medium rare	broil pan	3	Convection Broil 	525° (275°)	Side 1: 8-13 Side 2: 10-15		145° (65°)
New York Strip Steak 1.5" thick, medium	broil pan	3	Convection Broil 	525° (275°)	Side 1: 11-16 Side 2: 6-9		160° (70°)
Hamburger 0.75"-1" thick, medium	broil pan	3	Broil 	525° (275°)	Side 1: 6-9 Side 2: 4-6		160° (70°)
Lamb							
Leg, boneless 2-6lb, medium rare	roasting pan	2	Convection Roast 	325° (160°)	25-35/lb	10-15	145° (65°)

Roasting times are approximate and may vary depending on the shape of the meat.

Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

*To prevent over-browning, cover with foil while roasting.

Note: : Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

Dish	Cookware/ Accessories	Rack Level	Heating Mode/Symbol	Temp. in °F (C°)	Cooking Time in Minutes	Rest Time (Cover)	End Internal Temp.
Leg, boneless 2-6lb, medium	roasting pan	2	Convection Roast 	325° (160°)	30-40lb	10-15	160° (70°)
Lamb Chop 1" thick, medium rare	broil pan	3	Broil 	525° (275°)	Side 1: 6-10 Side 2: 5-7		145° (65°)
Lamb Chop, 1" thick, medium	broil pan	3	Broil 	525° (275°)	Side 1: 9-11 Side 2: 5-9		160° (70°)
Pork							
Pork Tenderloin 2-3lb	broil pan	2	Convection Roast 	425° (220°)	15-28/lb	10-15	160° (70°)
Pork Loin 4-5lb	broil pan	3	Convection Roast 	350° (180°)	12-25/lb	10-15	145° (65°)
Pork Loin 4-5lb	broil pan	2	Convection Roast 	350° (180°)	16-30/lb	10-15	160° (70°)
Pork Chops 1" thick, medium rare	broil pan	3	Broil 	500° (260°)	Side 1: 5-9 Side 2: 8-11		145° (65°)
Pork Chops 1" thick, medium	broil pan	3	Broil 	500° (260°)	Side 1: 6-10 Side 2: 9-12		160° (70°)
Pork Chops 1.5" thick, medium rare	broil pan	3	Convection Broil 	450° (230°)	Side 1: 7-11 Side 2: 6-9		145° (65°)
Pork Chops 1.5" thick, medium	broil pan	3	Convection Broil 	450° (230°)	Side 1: 9-13 Side 2: 6-10		160° (70°)
Italian Sausages	broil pan	3	Broil 	525° (275°)	Side 1: 4-7 Side 2: 3-5		160° (70°)
Poultry							
Chicken whole, 4-6lb	roasting pan	2	Convection Roast 	375° (190°)	12-22/lb		180° (80°) in thigh
Cornish Hens 1-1.5lb	roasting pan	2	Convection Roast 	350° (180°)	40-70/lb		180° (80°) in thigh
Chicken Breast, bone-in	broil pan	3	Convection Broil 	525° (275°)	Side 1: 15-20 Side 2: 10-18		170° (75°)
Chicken Thighs, bone-in	broil pan	3	Broil 	525° (275°)	Side 1: 14-16 Side 2: 12-14		180° (80°)

Roasting times are approximate and may vary depending on the shape of the meat.

Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

*To prevent over-browning, cover with foil while roasting.

Note : Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

Dish	Cookware/ Accessories	Rack Level	Heating Mode/Symbol	Temp. in °F (C°)	Cooking Time in Minutes	Rest Time (Cover)	End Internal Temp.
Turkey, unstuffed 10-16lb*	roasting pan	1	Convection Roast 	325° (160°)	9-14/lb	15-20 for easy carving	180° (80°) in thigh
Turkey Breast, bone-in 4-10lb	roasting pan	2	Convection Roast 	325° (160°)	17-25/lb		180° (80°) in thigh

Fish

Fish Fillet 1" thick	broil pan	3	Broil 	525° (275°)	11-15		145° (60°)
Fish Steak 1" thick	broil pan	3	Broil 	525° (275°)	10-13		145° (60°)

Roasting times are approximate and may vary depending on the shape of the meat.

Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

*To prevent over-browning, cover with foil while roasting.

Note: : Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

Heating Modes - Conventional Oven

Heating Modes - Conventional Oven

True Convection

True Convection cooks with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven evenly by the convection fan.

True Convection is well suited for baking individual serving-sized foods such as cookies and biscuits. It is also good for baking on multiple racks (2 or 3) at the same time. Baking cookies on all racks simultaneously is possible. In this case, the baking time increases slightly.

Tips:

- Reduce recipe temperature by 25°F (5°C). Refer to the cooking charts at the end of the manual for more information.
- Always preheat the oven if the recipe recommends it.
- Place food on baking sheets with low sides or in shallow, uncovered pans.
- Allow at least 1" to 1½" (2 to 3 cm) of air space around all sides of the pan.
- Eliminate heat loss from the oven by using the window to periodically check for doneness instead of opening the door.

Convection Bake

Convection Bake uses heat emitted from the upper and lower heating elements. The convection fan distributes heat evenly throughout the oven cavity.

Convection Bake is well suited for breads, casseroles and entrees. It is also recommended when cooking on multiple racks since the heat from the top and bottom of the oven are distributed evenly with help of the fan.

Tips:

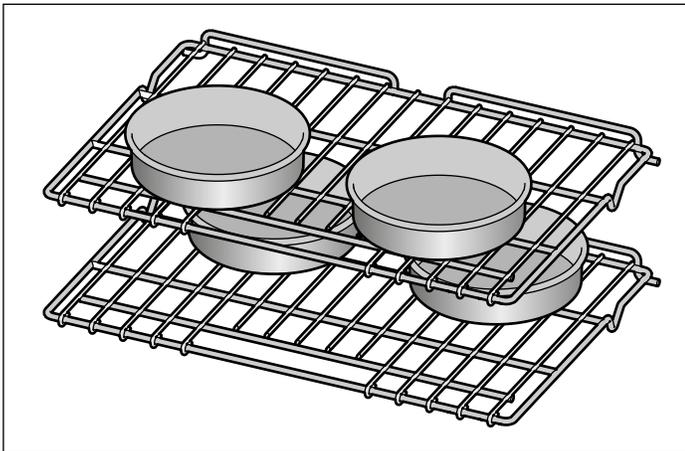
- Reduce recipe temperature by 25°F (5°C). Refer to the cooking charts at the end of the manual for more information.
- Always preheat the oven if the recipe recommends it.
- Place food on baking sheets with low sides or in shallow, uncovered pans.
- Allow at least 1" to 1½" (2 to 3 cm) of air space around all sides of the pan.
- Eliminate heat loss from the oven by using the window to periodically check for doneness instead of opening the door.

Bake

In Bake mode, the upper and lower elements cycle to maintain the oven temperature. Bake mode can be used to prepare a variety of food items from cake and pastries to casseroles.

Tips:

- Always preheat the oven if the recipe recommends it.
- Baking time will vary with the size, shape and finish of the bakeware. Shiny aluminum bakeware is recommended for optimal food results. Dark metal pans or nonstick coatings will bake faster and with darker results. Insulated bakeware will lengthen the bake time for most foods.
- Allow at least 1" to 1½" (2 to 3 cm) of air space around all sides of the pan.
- Eliminate heat loss from the oven by using the window to periodically check for doneness instead of opening the door.
- When baking four layer cakes at the same time, stagger pans on two racks so that one pan is not directly above the other. For best results use Bake mode. Place the cakes on racks 3 and 5, staggering the cakes in the oven as shown below.



Convection Roast

Convection Roast uses heat from the top and bottom elements as well as heat circulated by the convection fan.

This mode is well suited for preparing tender cuts of meat and poultry. It is also suitable for roasting vegetables. Using Convection Roast can help reduce cooking time by as much as 25% and allows for rich golden browning on the food.

Tips:

- Preheating the oven is not necessary.
- Let meat stand covered with foil for 10-15 minutes after removing it from the oven.
- If meat is browned to your liking but not yet done, place foil over the meat to prevent overbrowning.
- Use a broil pan with a rack and grid or a shallow uncovered pan with a rack for roasting.

- Do not cover meat or use cooking bags.
- Check doneness early since roasting time may decrease. Refer to the Meat and Poultry cooking chart for examples.
- Use the same temperature as indicated in the recipe.
- Refer to the Meat and Poultry cooking chart for recommended rack positions and cooking time.

Roast

Roast uses both the upper and lower elements to maintain the oven temperature. Roasting uses more intense heat from the upper element than the lower element. This results in more browning of the exterior while the inside remains especially moist.

Roast is suited for meat and poultry and less tender cuts of meat.

Tips:

- Preheating the oven is not necessary.
- Use a high sided broil pan or roasting pan. Cover with a lid or foil for less tender cuts of meat.
- For less tender cuts of meats, add liquids such as water, juice, wine, bouillon or stock for flavor and moisture.
- Roasting bags and using a lid are suitable for this mode.
- When roasting whole turkey or chicken, tuck wings behind back and loosely tie legs with kitchen string.

Convection Broil

Convection Broil combines intense heat from the upper element with heat circulated by a convection fan.

This mode is well suited for cooking thick, tender cuts of meat, poultry and fish. It is not recommended for browning breads, casseroles and other foods. Always use Convection Broil with the door closed.

Tips:

- Preheat oven 3-4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least 1 ½" (3 cm) thick.
- Use a broil pan and grid or a deep pan with a metal rack for broiling.
- Turn meats once during cook time. Fish does not need to be turned.
- Never use heat-proof glass (Pyrex); it cannot tolerate the high temperature.
- Refer to the Meat and Poultry cooking chart for recommended rack positions and cooking time.

Max Convection Broil

Max Convection Broil uses a larger broil element which allows you to broil more food at one time.

Food should be spread out over the entire broil pan and grid. Follow the same tips found under *Convection Broil*.

Broil

Broil uses intense heat radiated from the upper element. The Broil Mode is best suited for cooking thin, tender cuts of meat (1" or less), poultry and fish. It can also be used to brown breads and casseroles. Always broil with the door closed.

Tips:

- Preheat oven 3-4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least ¾" (2 cm) thick.
- Brush fish and poultry with butter or oil to prevent sticking.
- Use a broil pan and grid or a deep pan with a metal rack for broiling.
- Turn meats once during cook time. Fish does not need to be turned.
- When top browning casseroles, use only metal or glass ceramic dishes such as CorningWare.
- Never use heat-proof glass (Pyrex); it cannot tolerate the high temperature.
- Refer to the Meat and Poultry cooking chart for recommended rack positions and cooking time.

Max Broil

Max broil uses a larger broil element which allows you to broil more food at one time.

Food should be spread out over the entire broil pan and grid. Follow the same tips found under *Broil*.

Pizza

Use Pizza mode for fresh or frozen pizza. During this mode, heat from the upper and lower elements is circulated throughout the oven cavity by the convection fan.

Tips:

- There may be a slight decrease in baking time. Check before minimum package time.
- When baking a frozen pizza:
 - For crispy crust, place the pizza directly on the rack.
 - For a softer crust, use a pizza pan.
- When proofing pizza dough, coat dough with olive oil and cover it in a bowl tightly with plastic wrap to prevent crust formation.
- Sprinkle cornmeal on the pizza pan to prevent sticking.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal to help transfer the dough to the pan.
- If par baking handmade pizza dough, prick the dough with a fork before baking.

Speed Convection

Speed Convection uses all heating elements with the convection fan to evenly distribute heat throughout the oven cavity. This mode is recommended for frozen convenience foods and does not require preheating. When using Speed Convection in a double oven, only one cavity is available at a time.

By cooking with Speed Convection you can decrease your overall cooking time since preheating is not necessary. Foods are evenly browned and crisp on the outside.

Tips:

- Cook all foods in a cold, non-preheated oven. The food will still be done in package time.
- Follow the package instructions for time and temperature.
- Frozen foods sold in microwaveable containers should not be used.
- Cook food items on rack 3 unless directed otherwise by the food manufacturer.

Slow Roast

Slow Roast uses the upper and lower elements at low temperatures to gently cook meat. Meat will be evenly cooked throughout.

This mode is best suited for large boneless cuts of meat. Place cookware in the oven and allow the oven to heat up for about 10 minutes. Sear meat on the cooktop on all sides, then place into the preheated cookware.

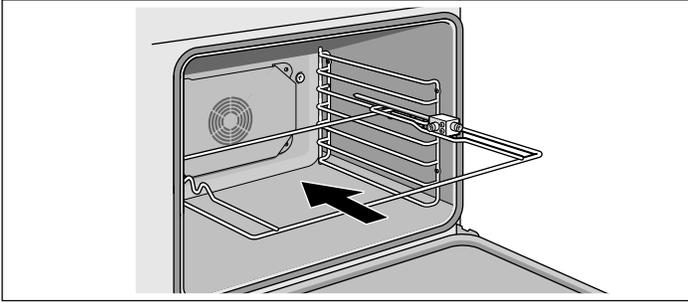
Rotisserie

Rotisseries uses heat radiated from the upper element. Food is slowly turned on a skewer in the center of the oven. This allows food to receive equal heat on all sides. The Rotisserie mode is best suited for cooking large pieces of meat (for example a whole chicken, turkey or a large roast). This mode helps seal in flavor and juices while allowing the meat to be cooked without the addition of fats or liquids.

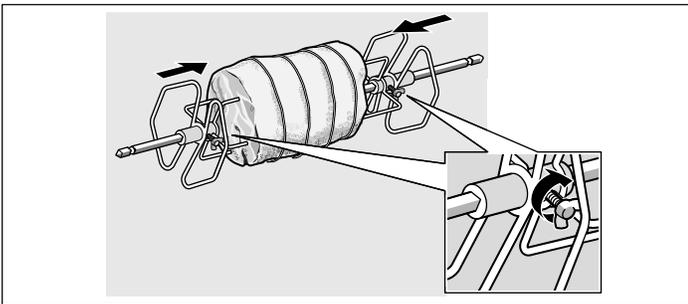
- The maximum weight allowed for the rotisserie is 12 lb (6 kg).
- Use a meat thermometer to check the internal temperature of the meat.
- Allowable oven temperature is 175 - 550°F (80 - 290°C).

Assembling the Rotisserie:

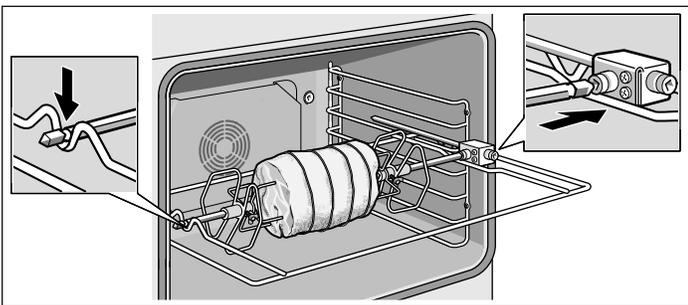
1. Insert the rotisserie rack half way into the oven on rack position 5.



2. Slide the left fork into the skewer and tighten the screw.
3. Slide meat or poultry for roasting onto the skewer and tighten the screw.
4. Slide the right fork onto the skewer and tighten the screw.
5. Check the balance of the food on the skewer by rolling the skewer in the palms of your hands. Food that is not evenly balanced on the skewer will not cook evenly.

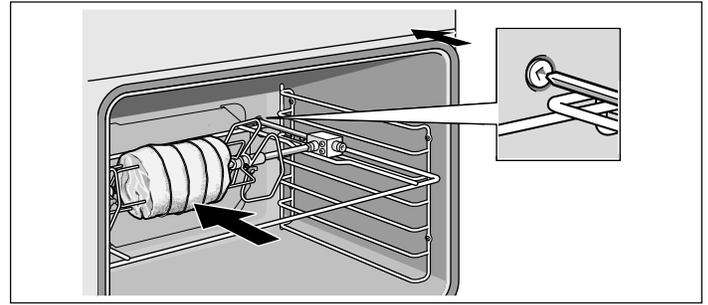


6. Place the rotisserie skewer onto the rack.



7. Place the skewer rack into the oven and insert the drive shaft into the opening on the back oven wall.

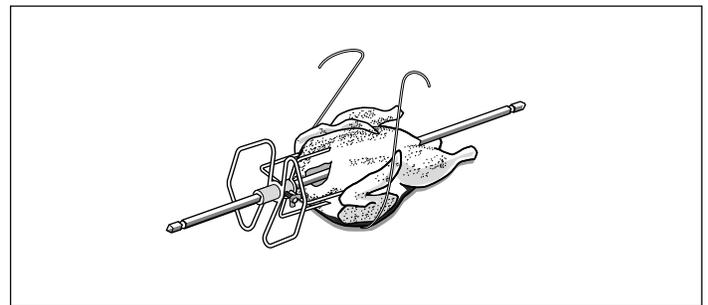
8. If necessary, turn the rotisserie skewer slightly so that the drive shaft fits properly into the opening.



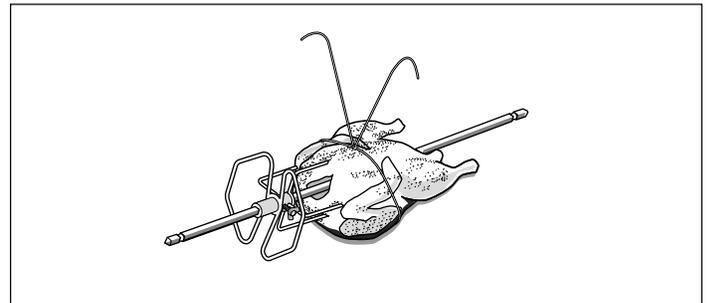
9. Insert flat rack on position 1 and insert broil pan to catch drippings.

Trussing Poultry for the Rotisserie

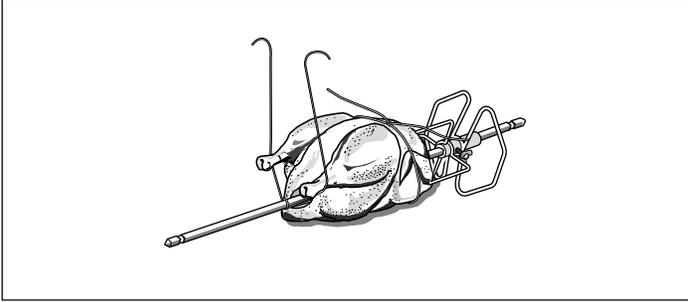
1. Slip one of the forks on the skewer with the tines pointing to the tip of the skewer. Loosely tighten the screw to keep it from slipping.
2. Insert the skewer through the poultry securing with the fork.
3. Cut 24" (61 cm) of kitchen string and lay it under the poultry, breast side up, with equal lengths of string on each side.



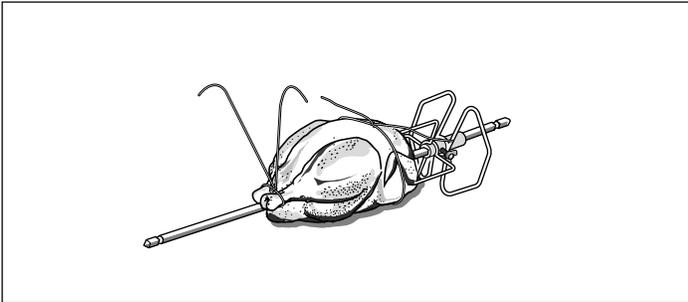
4. Wrap each end of the string around each of the wings; catch each wing tip as the string is brought tightly together at the top and knotted. Do not cut off the extra string.



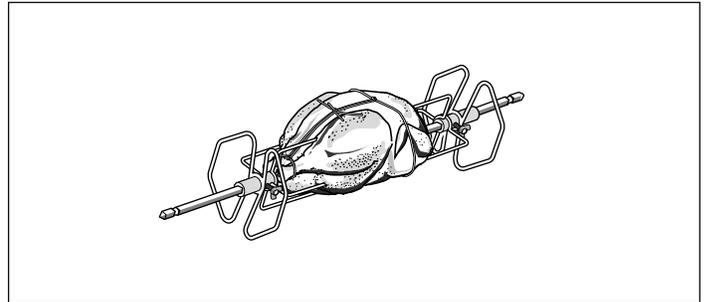
- Cut another 24" (61 cm) of string and lay it under the back. Wrap it around the tail and then around the skewer. Cinch tightly.



- Pull legs forward; cross them on top of the skewer, bring string around and tie a knot.



- Connect the string holding the legs to the string holding the wings; then knot. Add the other fork and push tines into the drumsticks to secure.
- Check the balance by rolling the skewer in your palms. Poultry should not rotate or be loose in any way. If so, redo the trussing. The poultry will not cook evenly if it is not balanced on the skewer.



Start

Select Rotisserie mode. The default temperature is 400°F (200°C). Swipe to the left or right to adjust temperature and press START.

Cooking Chart for Rotisserie

Food Item	Weight (lb)	Temp. in °F (°C)	Time (min. per lb)	Internal Temp. °F (°C)
Beef				
Rib Eye Roast, Medium Rare	3.0 - 5.5	400° (200°)	17 - 23	145° (65°)
Rib Eye Roast, Medium	3.0 - 5.5	400° (200°)	18 - 27	160° (70°)
Pork				
Loin Roast, boneless	1.5 - 4.0	400° (200°)	16 - 24	145° (65°)
Loin Roast, boneless	1.5 - 4.0	400° (200°)	20 - 26	160° (70°)
Poultry				
Chicken whole	4.0 - 8.0	450° (230°)	12 - 17	180° (80°)
Turkey, whole	10.0 - 12.0	400° (200°)	10 - 12	180° (80°)
Turkey Breast	4.0 - 7.0	400° (200°)	16 - 19	170° (75°)
4 Cornish Hens	1.5 each	450° (230°)	60 - 70 min. total	180° (80°)
Lamb				
Leg, boneless, Medium	4.0 - 6.0	400° (200°)	20 - 23	160° (70°)
Leg, boneless, Well	4.0 - 6.0	400° (200°)	27 - 29	170° (75°)

Dehydrate

Dehydrate dries heat with a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection.

Use Dehydrate to dry and/or preserve foods such as fruits, vegetables and herbs. The oven stays on 24 hours before shutting off automatically.

Tips:

- Dry most fruits and vegetables at 150°F (65°C). Dry herbs at 100°F (40°C). Refer to the Dehydrate chart for examples.
- Drying times vary depending on the moisture and sugar content of the food, the size of the pieces, the amount being dried and the humidity in the air. Check food at minimum drying time.
- Multiple drying racks (not included) can be used simultaneously.
- Treat fruits with antioxidants to avoid discoloration.

Dehydrate Chart

Food Item	Preparation	Approx. Drying time (hours)	Test for doneness
Fruit			
Apples	Dipped in 1/4 cup lemon juice and 2 cups water. 1/4" (6 mm) slices	11 - 15	Slightly pliable
Bananas	Dipped in 1/4 cup lemon juice and 2 cups water. 1/4" (6 mm) slices	11 - 15	Slightly pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10 - 15	Pliable, leathery, chewy
Orange Slices	1/4" (6 mm) slices	12 - 16	Skins are dry and brittle, fruit is slightly moist
Pineapple rings, canned	Towel dried	9 - 13	Soft and pliable
Pineapple rings, fresh	Towel dried	8 - 12	Soft and pliable
Strawberries	Wash and towel dry. Sliced 1/2" (12 mm) thick, skin (outside) down on rack	12 - 17	Dry and brittle
Vegetables			
Peppers	Wash and towel dry. Remove membrane of peppers, coarsely chopped about 1" pieces	15 - 17	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut off stem end. Cut into 1/8" (3 mm) slices	7 - 12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut thin slices, 1/8" (3 mm) thick, drain well	15 - 20	Dry, brick red color
Herbs			
Oregano, Sage, Parsley, Thyme, Fennel	Rinse and dry with paper towel	Dry at 100°F (38°C), 4 - 6 hours	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches (7.5 to 10 cm) from the top. Spray with water, shake off moisture and pat dry	Dry at 100°F (38°C), 4 - 6 hours	Crisp and brittle

Warm

In Warm, the upper and lower elements maintain a low temperature in the oven cavity in order to keep food at serving temperature.

This mode can be used to keep cooked foods warm until ready to serve. Foods that should be kept moist should be covered with a lid or with aluminum foil.

Proof

Dough will proof more quickly using Proof mode. It will also ensure the dough will not dry out. Only start Proof mode when the oven compartment has fully cooled down.

Allow yeast dough to proof twice. Use the table for setting recommendations for both proof processes.

Dough Fermentation

Position the dough bowl on the wire rack. Use the settings indicated in the table. Do not open the oven door during the proofing process as moisture will escape. Do not cover the dough.

Final Fermentation

Place the dough into the oven on the rack level indicated in the specific cooking charts in the section *Steam Oven Cooking Charts* or *Conventional Oven Cooking Charts*.

Wipe moisture from the oven cavity before baking.

Conventional Oven Cooking Charts

Cakes and Pastry

Dish	Bakeware/Accessories	Rack Position	Heating Mode/ Symbol	Temp. in °F (°C)	Cooking Time in Minutes
Cakes					
Round Layer Cake	8" or 9" round pan	4	Bake =	325° (160°)	25-35
Round Layer Cake, 2 racks	8" or 9" round pan	3 & 5	Bake =	325° (160°)	25-35
Sheet Cake	9" X 13" pan	4	Bake =	325° (160°)	25-35
Sheet Cake, 2 racks	9" X 13" pan	3 & 5	Bake =	325° (160°)	25-35
Angel Food Cake	10" tube pan	1	Bake =	325° (160°)	35-50
Cheesecake	9" springform cake pan	3	Bake =	375° (190°)	40-50
Bundt Cake	12 cup Bundt cake pan	3	Bake =	325° (160°)	35-50
Cookies					
Sugar Cookies	cookie sheet	4	True Convection ☞	325-350° (160°-180°)	7-10
Sugar Cookies, 2 racks	cookie sheets	3 & 6	True Convection ☞	325-350° (160°-180°)	7-10
Sugar Cookies, 3 racks	cookie sheets	2, 4 & 6	True Convection ☞	325-350° (160°-180°)	7-10
Chocolate Chip Cookies	cookie sheet	4	True Convection ☞	325-350° (160°-180°)	8-17
Chocolate Chip Cookies, 2 racks	cookie sheets	3 & 6	True Convection ☞	325-350° (160°-180°)	8-17
Chocolate Chip Cookies, 3 racks	cookie sheets	2, 4 & 6	True Convection ☞	325-350° (160°-180°)	8-17
Oatmeal Cookies	cookie sheet	4	True Convection ☞	325-350° (160°-180°)	7-10

Dish	Bakeware/Accessories	Rack Position	Heating Mode/ Symbol	Temp. in °F (°C)	Cooking Time in Minutes
Oatmeal Cookies, 2 racks	cookie sheets	3 & 6	True Convection 	325-350° (160°-180°)	7-10
Oatmeal Cookies, 3 racks	cookie sheets	2, 4 & 6	True Convection 	325-350° (160°-180°)	7-10
Brownies	8" or 9" square pan	3	Convection Bake 	325° (160°)	33-40
Small Baked Items					
Cup Cakes	12 cup muffin pan	4	True Convection 	325-350° (160°-180°)	12-20
Cup Cakes, 2 racks	12 cup muffin pans	2 & 5	True Convection 	325-350° (160°-180°)	12-20
Muffins	12 cup muffin pans	4	True Convection 	375° (190°)	15-20
Muffins, 2 racks	12 cup muffin pans	2 & 5	True Convection 	375° (190°)	15-20
Scones	cookie sheet	3	True Convection 	375° (190°)	20-25
Scones, 2 racks	cookie sheets	2 & 5	True Convection 	375° (190°)	20-25
Biscuits	cookie sheet	4	True Convection 	325° (160°)	12-20
Biscuits, 2 racks	cookie sheets	2 & 5	True Convection 	325° (160°)	12-20
Biscuits, 3 racks	cookie sheets	2, 4 & 6	True Convection 	325° (160°)	12-20
Puff Pastry	cookie sheet	4	True Convection 	400° (200°)	20-25
Puff Pastry, 2 racks	cookie sheets	3 & 6	True Convection 	400° (200°)	20-25
Puff Pastry, 3 racks	cookie sheets	2, 4 & 6	True Convection 	400° (200°)	20-25
Crescent Rolls	cookie sheet	4	True Convection 	350° (180°)	8-15

Dish	Bakeware/Accessories	Rack Position	Heating Mode/ Symbol	Temp. in °F (°C)	Cooking Time in Minutes
Crescent Rolls, 2 racks	cookie sheets	2 & 5	True Convection 	350° (180°)	8-15
Cream Puffs	cookie sheet	4	True Convection 	400° (200°)	23-33
Cream Puffs, 2 racks	cookie sheets	2 & 3	True Convection 	400° (200°)	23-33
Cream Puffs, 3 racks	cookie sheets	2, 4 & 6	True Convection 	400° (200°)	23-33
Pies					
Pie Crust	9" pie pan	3	Convection Bake 	475° (245°)	8-12
Pie with Fruit Filling	9" pie pan	2	Convection Bake 	375° (190°)	45-60
Frozen	9" pie pan	2	Convection Bake 	375° (190°)	70-85
Meringue	9" pie pan	2	Convection Bake 	350° (180°)	10-15
Pecan	9" pie pan	2	Convection Bake 	350° (180°)	45-60
Pumpkin	9" pie pan	2	Convection Bake 	425° (220°) then 350° (180°)	15 then 35-45
Entrees					
Casseroles	casserole dish	3	Bake = = =	recipe temperature	recipe time
Quiche	quiche dish	2	Bake = = =	375° (190°)	30-40
Frozen Foods					
Convenience Foods	cookie sheet	4	Speed Convection 	on package	package time
Convenience Foods, 2 racks	cookie sheets	2 & 4	Speed Convection 	on package	package time

Dish	Bakeware/Accessories	Rack Position	Heating Mode/ Symbol	Temp. in °F (°C)	Cooking Time in Minutes
Pizza					
Pizza, fresh	pizza pan baking stone	4	Pizza 	425° (220°)	recipe time
Pizza, ready-made	pizza pan	4	Pizza 	400°-425° (200°-220°)	package time
Pizza, frozen	directly on rack	on package	Pizza 	400°-425° (200°-220°)	package time

Breads					
Dinner Rolls	cookie sheet or 9" x 13" pan	4	True Convection 	375° (190°)	10-20
Sweet Rolls	cookie sheet or 9" x 13" pan	4	True Convection 	325° (160°)	20-25
Quick Bread, Loaf	8" x 4" loaf pan	2	Convection Bake 	350° (180°)	40-60
Yeast, Loaf	8" x 4" loaf pan	2	Convection Bake 	400° (200°)	20-30
Cornbread	8" x 8" pan	3	Convection Bake 	400° (200°)	20-30

Meats, Poultry and Fish

Dish	Cookware/ Accessories	Rack Level	Heating Mode/ Symbol	Temp. in °F (°C)	Cooking Time in Minutes	Rest Time (Cover)	End Internal Temp.
Beef							
Rib Eye, boneless 3-4.5lb, medium rare	roasting pan	3	Convection Roast 	325° (160°)	26-31/lb	10-15	145° (65°)
Rib Eye, boneless 3-4.5lb, medium	roasting pan	3	Convection Roast 	325° (160°)	30-38/lb.	10-15	160° (70°)
Rump Roast, sirloin 2.5-5.5lb, medium rare	roasting pan	3	Convection Roast 	325° (160°)	18-33/lb	10-15	145° (65°)
Tenderloin 2-3lb, medium rare	roasting pan	3	Convection Roast 	425° (220°)	15-24/lb	10-15	145° (65°)

Roasting times are approximate and may vary depending on the shape of the meat.

Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

*To prevent over-browning, cover with foil while roasting.

Note : Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

Dish	Cookware/ Accessories	Rack Level	Heating Mode/ Symbol	Temp. in °F (C°)	Cooking Time in Minutes	Rest Time (Cover)	End Internal Temp.
New York Strip Steak 1" thick, medium rare	broil pan	5	Broil ~	550° (290°)	Side 1: 5-8 Side 2: 4-6		145° (65°)
New York Strip Steak 1" thick, medium	broil pan	5	Broil ~	550° (290°)	Side 1: 8-9 Side 2: 5-7		160° (70°)
New York Strip Steak 1.5" thick, medium rare	broil pan	3	Convection Broil ~ ⌘	550° (290°)	Side 1: 11-13 Side 2: 12-14		145° (65°)
New York Strip Steak 1.5" thick, medium	broil pan	3	Convection Broil ~ ⌘	550° (290°)	Side 1: 13-15 Side 2: 11-13		160° (70°)
Hamburger 0.75"-1" thick, medium	broil pan	5	Broil ~	550° (290°)	Side 1: 5-8 Side 2: 4-6		160° (70°)
Lamb							
Leg, boneless 2-6lb, medium rare	roasting pan	3	Convection Roast ~ ⌘	325° (160°)	25-30/lb	10-15	145° (65°)
Leg, boneless 2-6lb, medium	roasting pan	3	Convection Roast ~ ⌘	325° (160°)	30-35lb	10-15	160° (70°)
Lamb Chop 1" thick, medium rare	broil pan	5	Broil ~	550° (290°)	Side 1: 4-7 Side 2: 5-7		145° (65°)
Lamb Chop, 1" thick, medium	broil pan	5	Broil ~	550° (290°)	Side 1: 5-9 Side 2: 5-9		160° (70°)
Pork							
Pork Tenderloin 2-3lb	broil pan	3	Convection Roast ~ ⌘	425° (220°)	15-28/lb	10-15	160° (70°)
Pork Loin 4-5lb	broil pan	3	Convection Roast ~ ⌘	350° (180°)	12-25/lb	10-15	145° (65°)
Pork Loin 4-5lb	broil pan	3	Convection Roast ~ ⌘	350° (180°)	16-30/lb	10-15	160° (70°)
Pork Chops 1" thick, medium rare	broil pan	5	Broil ~	450° (230°)	Side 1: 5-9 Side 2: 8-11		145° (65°)
Pork Chops 1" thick, medium	broil pan	5	Broil ~	450° (230°)	Side 1: 5-9 Side 2: 8-11		160° (70°)
Pork Chops 1.5" thick, medium rare	broil pan	4	Convection Broil ~ ⌘	550° (290°)	Side 1: 7-11 Side 2: 6-9		145° (65°)

Roasting times are approximate and may vary depending on the shape of the meat.

Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

*To prevent over-browning, cover with foil while roasting.

Note : Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

Dish	Cookware/ Accessories	Rack Level	Heating Mode/ Symbol	Temp. in °F (C°)	Cooking Time in Minutes	Rest Time (Cover)	End Internal Temp.
Pork Chops 1.5" thick, medium	broil pan	4	Convection Broil 	550° (290°)	Side 1: 9-13 Side 2: 8-11		160° (70°)
Italian Sausages	broil pan	5	Broil 	450° (230°)	Side 1: 4-7 Side 2: 2-4		160° (70°)
Poultry							
Chicken whole, 4-6lb	roasting pan	3	Convection Roast 	375° (190°)	13-20/lb		180° (80°) in thigh
Cornish Hens 1-1.5lb	roasting pan	3	Convection Roast 	350° (180°)	45-75/lb		180° (80°) in thigh
Chicken Breast, bone-in	broil pan	3	Convection Broil 	450° (230°)	Side 1: 18-22 Side 2: 17-20		170° (75°)
Chicken Thighs, bone-in	broil pan	5	Broil 	450° (230°)	Side 1: 14-16 Side 2: 12-14		180° (80°)
Turkey, unstuffed 12-19lb*	roasting pan	2	Convection Roast 	325° (160°)	9-14/lb	15-20 for easy carving	180° (80°) in thigh
Turkey, unstuffed 20-25lb*	roasting pan	2	Convection Roast 	325° (160°)	6-12/lb	15-20 for easy carv- ing	180° (80°) in thigh
Turkey Breast, bone-in 4-10lb	roasting pan	2	Convection Roast 	325° (160°)	17-25/lb	15-20 for easy carv- ing	180° (80°) in thigh
Fish							
Fish Fillet 1" thick	broil pan	5	Broil 	450° (230°)	11-15		145° (60°)
Fish Steak	broil pan	5	Broil 	450° (230°)	11-15		145° (60°)

Roasting times are approximate and may vary depending on the shape of the meat.

Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

*To prevent over-browning, cover with foil while roasting.

Note: : Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

Troubleshooting

You want to find out whether the cake is completely cooked in the middle.	Push a toothpick into the middle of the cake. If the toothpick comes out clean with no dough, the cake is ready.
The cake collapses.	Next time, use less liquid. Alternatively, set the temperature to be 50°F (10°C) lower and extend the baking time. Adhere to the specified ingredients and preparation instructions in the recipe. Keep the door closed during baking.
The fruit filling overflows.	Place the bakeware on a baking tray lined with aluminum foil. This will catch the filling and prevent it from cooking onto the bottom of your oven..
Small baked items stick to one another during baking.	There should be a gap of approx. 1 inch (2 cm) around each item. This gives enough space for the baked items to expand well and brown on all sides.
The cake is generally too light in color.	If the shelf position and the bakeware are correct, then you should extend the baking time.
The cake is too light on top, and too dark underneath.	Bake the cake one level higher in the oven the next time.
The cake is too dark on top, and too light underneath.	Bake the cake one level lower in the oven the next time. Select a lower temperature and extend the baking time.
The whole cake is too dark.	Select a lower temperature next time, you may need to extend the baking time if necessary.
My baked foods are unevenly browned.	Protruding greaseproof paper can affect the air circulation. Always cut paper to size. Ensure that the baking pan does not stand directly in front of the openings in the oven cavity back wall. When baking small items, you should use similar sizes and thicknesses wherever possible.
You were baking on several racks. The items on the top rack are darker than those on the bottom rack.	Always use a convection mode when baking on several racks. Baked items that are placed into the oven on trays or in baking pans/dishes at the same time will not necessarily be ready at the same time.
The cake cannot be turned out of the pan when it is turned upside down.	Allow the cake to cool down for 5 to 10 minutes after baking. If it still sticks, carefully loosen the cake around the edges again using a knife. Turn the cake pan upside down again and cover it several times with a cold, wet cloth. Next time, grease the baking pan/dish.
Food takes longer to cook than expected.	The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See “ <i>Oven Temperature Offset</i> ” under “ <i>User Settings</i> ” in the Use and Care manual.
Food is overcooked.	The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See “ <i>Oven Temperature Offset</i> ” under “ <i>User Settings</i> ” in the Use and Care manual.

STATEMENT OF LIMITED PRODUCT WARRANTY

What this Warranty Covers & Who it Applies to

The limited warranty provided by BSH Home Appliances Corporation ("BSH") in this Statement of Limited Product Warranty applies only to the THERMADOR® appliance ("Product") sold to you, the first using purchaser, provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply to the original purchaser of the Product warranted herein and to each succeeding owner of the product purchased for ordinary home use during the term of the warranty.

BSH reserves the right to request proof of purchase at the time any warranty claim is submitted to confirm that the Product falls within the scope of this limited product warranty.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for BSH to notify you in the unlikely event of a safety notice or product recall.

How Long the Warranty Lasts

BSH warrants that the Product is free from defects in materials and workmanship for a period of seven hundred and thirty (730) days from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

This Product is also warranted to be free from *cosmetic* defects in material and workmanship (such as scratches of stainless steel, paint/porcelain blemishes, chip, dents, or other damage to the finish of the Product), for a period of sixty (60) days from the date of purchase or closing date for new construction. This *cosmetic* warranty excludes slight color variations due to inherent differences in painted and porcelain parts, as well as differences caused by kitchen lighting, product location, or other similar factors. This *cosmetic* warranty specifically excludes any display, floor, "As Is", or "B" stock appliances.

Repair/Replace as Your Exclusive Remedy

During this warranty period, BSH or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then BSH will replace your Product (upgraded models may be available to you, in BSH's sole discretion, for an additional charge). All removed parts and components

shall become the property of BSH at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. BSH's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a BSH-authorized service provider during normal business hours. For safety and property damage concerns, BSH highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized servicer; BSH will have no responsibility or liability for repairs or work performed by a non-authorized servicer. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID. Authorized service providers are those persons or companies that have been specially trained on BSH products, and who possess, in BSH's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of BSH). Notwithstanding the foregoing, BSH will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, BSH would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

Out of Warranty Product

BSH is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, pro-rates, or Product replacement, once this warranty has expired.

Warranty Exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of BSH, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self-performed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install

the product in strict conformity with local fire and building codes and regulations.

- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.

In no event shall BSH have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are Products on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH

RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY BSH, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE. No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

THERMADOR® Support

Service

We realize that you have made a considerable investment in your kitchen. We are dedicated to supporting you and your appliance so that you have many years of creative cooking.

Please do not hesitate to contact our STAR® Customer Support Department if you have any questions or in the unlikely event that your THERMADOR® appliance needs service. Our service team is ready to assist you.

USA

800-735-4328

www.thermador.com/support

Canada

800-735-4328

www.thermador.ca

Parts and Accessories

Parts, filters, descalers, stainless steel cleaners and more can be purchased in the THERMADOR® eShop or by phone.

USA

<http://store.thermador.com/us>

Canada

- If you live in any of the Atlantic provinces, Ontario, or Québec contact:

Marcone

1.800.287.1627

- If you live in any of the Territories, Manitoba, Saskatchewan, Alberta, or British Columbia contact:

Reliable Parts

1.800.663.6060