



INNOVATION

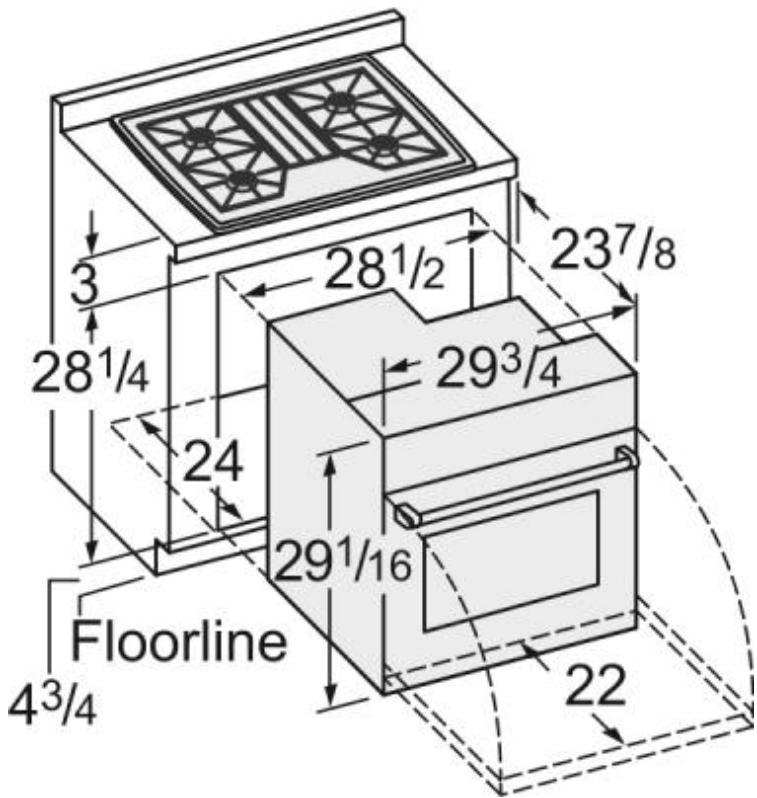
- Largest commercial style rotisserie with 12 pound capacity. Thermador exclusive feature
- Maxbroil™ largest, most powerful broil element on the market. Thermador exclusive feature
- Massive Capacity - Largest oven cavity at 4.7 cu.ft. (overall AHAM)
- Fastest preheat in the luxury segment (around 7 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
- Full Access® telescopic rack holds up to 45 pounds, integrated easy grip handle
- No preheat needed. Industry leading Speed Convection system reduces cooking time by 30%
- CookControl™ temperature probe
- 12 advanced professional cooking modes
- Powerful halogen light with automatic dimming
- 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
- Star-K certified

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
Plug type	Fixed connection, No plug
Net weight (lbs)	166
Optional accessories	TLSCPRCK30
Interior Lights - cavity 1	4
Included accessories	2 x Oven racks /upper, 1 x rotary spit, 1 x Broiler pan /upper, 1 x variable telescopic drawer, 1 x Temperature probe /upper