PROFESSIONAL SERIES













FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)



GENERAL PROPERTIES

Heating Modes

(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

Sabbath	Yes
Cleaning Type	Self Clean / Easy Clean
Telescopic Rack(s)	3
Illumination Type	Halogen
Interior Lights	2
Home Connect (Wi-Fi Enabled)	Yes

OVEN PERFORMANCE

Bake Element	2,400 W
Broil Element	3,800 W / 1,000 W
Convection Element	2,000 W

CONVECTION Element	2,000 11
TECHNICAL DETAILS	
Watts	6,400 W
Circuit Breaker	30 A
Volts	240 / 208 V
Frequency	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

29" x 29 3/4 " x 24 1/2 "
3/8" to 2" - 9/16" - 0"
27"-28 ⁵ /8" × 28 ¹ /2" × 23 ¹ /2"
29 1/8 " x 30" x 24 1/2 "
4.5 cu. ft.
17 3/4 " x 24" x 17 7/8 "
13 1/2" x 21 5/8" x 16 1/4"
174 lbs

ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY	
Limited Warranty Parts and Labor	2 Year

ACCESSORIES (OPTIONAL)



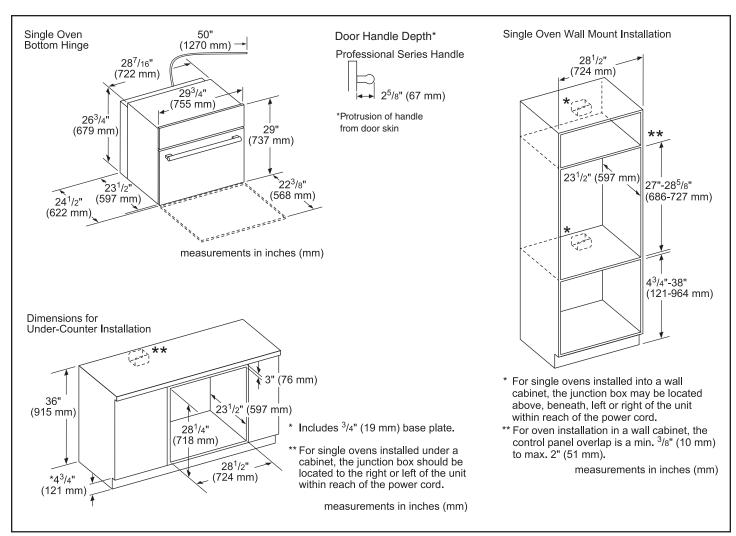
SDCLNRCK30 30-Inch Oven Self-clean Standard Rack

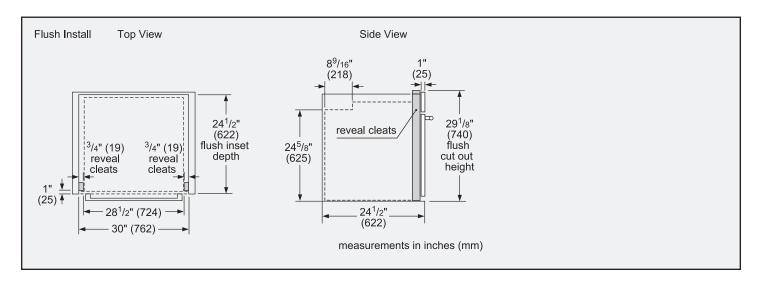
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PROFESSIONAL SERIES



INSTALLATION DETAILS



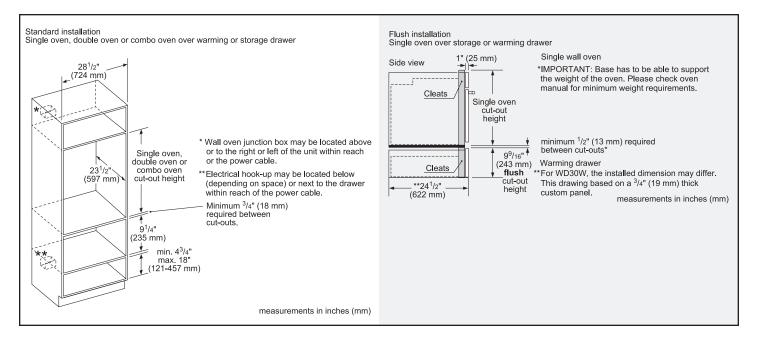


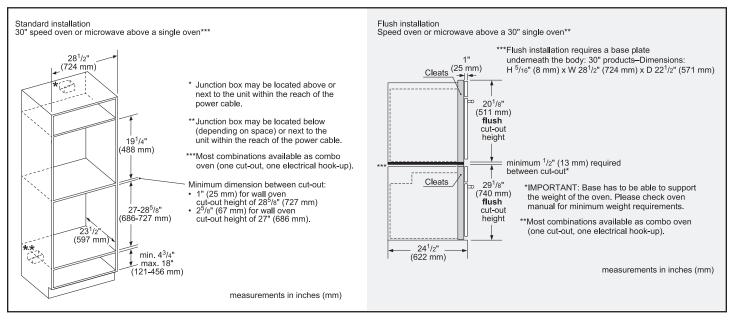
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INSTALLATION DETAILS



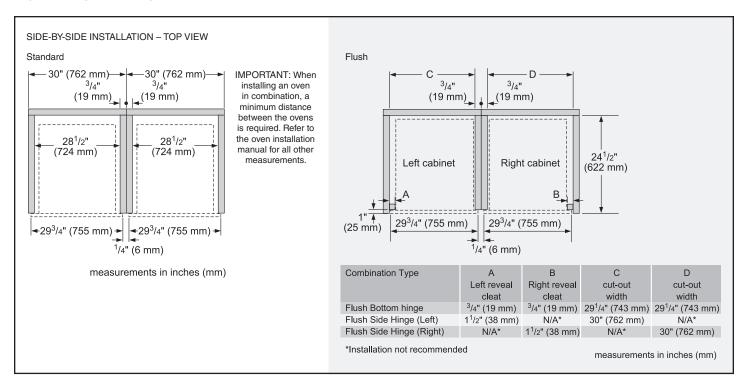


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INSTALLATION DETAILS



These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

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 ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.

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