30" BUILT-IN OVENS AND COMPANIONS PROFESSIONAL

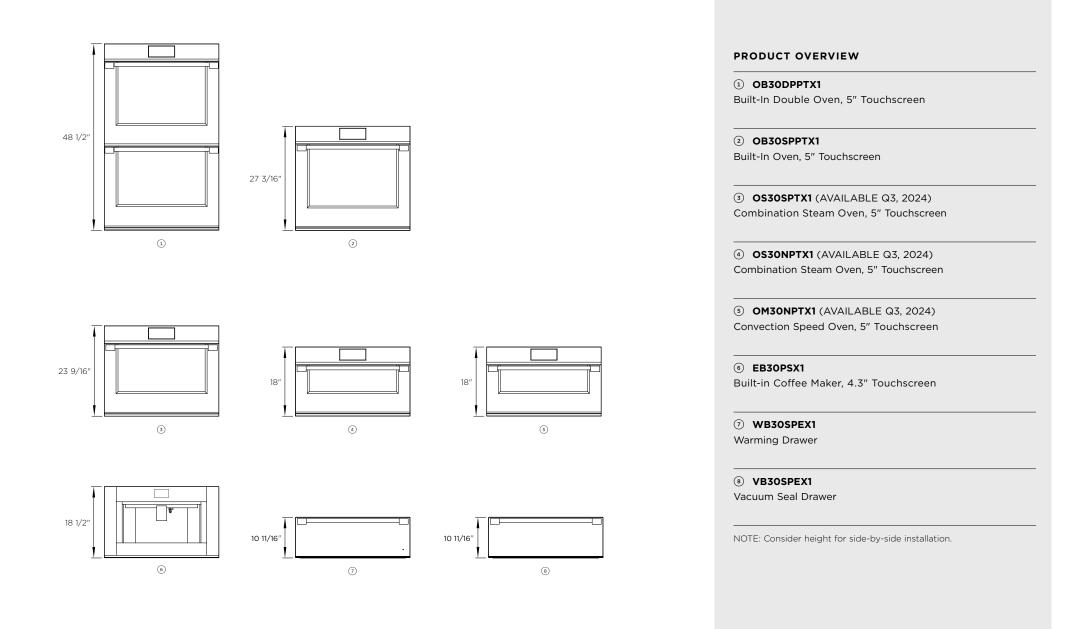
PLANNING GUIDE

SERIES 9 & 11 OB30DPPTX1 | OB30SPPTX1 | OS30SPTX1 | OS30NPTX1 | OM30NPTX1 | EB30PSX1 | WB30SPEX1 | VB30SPEX1

This comprehensive Planning Guide provides you with the framework and tools to achieve your desired design outcome with Fisher & Paykel appliances. In this guide, you will find a range of conceptual, detailed, and dimensional product information to bring your ideas to life and create spaces that truly reflect your vision.

		·			
CONCEPT DESIGN	PAGE	DEVELOPED AND DETAILED DESIGN	PAGE	DEVELOPED AND DETAILED DESIGN	PAGE
Design Choices	3				
Specification Guides Oven		Planning Guide information for Developed and De	tailed		
Built-In Double Oven	6	Design available in Q3 2024			
Built-In Oven	8				
Specification Guides Steam & Speed Ovens					
Combination Steam Oven	10				
Combination Steam Oven	12				
Convection Speed Oven	13				
Specification Guides Coffee Maker					
Built-In Coffee Maker	15				
Specification Guides Drawers					
Warming Drawer	17				
Vacuum Seal Drawer	19				

DESIGN CHOICES



SPECIFICATION GUIDE

SERIES 9 & 11



Complete your Professional-style kitchen with this 30" Double Oven. It matches perfectly with any of our Professional kitchen appliances to deliver the feel of a commercial kitchen in the home. Intuitive controls and the performance to deliver perfect results make this double oven beautiful to use.

PRODUCTS

OB30DPPTX1 Double Oven, 30", 17 Function, 4.1cu ft + 4.1cu ft, Touchscreen, Stainless Steel

FEATURES

1	Designed to fit flush with cabinetry
2	Designed to match the rest of Fisher & Paykel's Professional style family of appliances
3	Generous 4.1cu ft total capacity per oven
4	High-resolution, user-friendly touch display
5	Guided cooking and recipes
6	Perfect results from a variety of oven functions
7	Even heat distribution throughout with AeroTech™ technology
8	Self-cleaning
9	CoolTouch door

19:30			

SERIES & STYLE

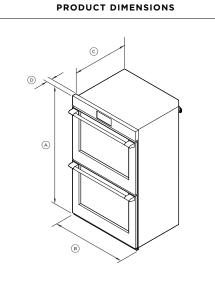
Series 9 Professional

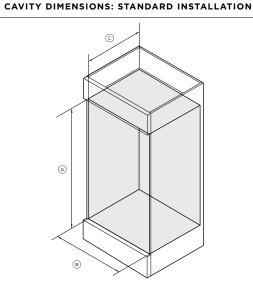
ACCESSORIES

 Full-extension sliding shelves*
 Self-cleaning-proof side racks*
 Roasting dish, tray and rack*
Wired Temperature Sensor*
*Included with product

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SPECIFICATIONS		
Model No.	OB30DPPTX1	
Dimensions	H 48 1/2" W 29 13/16" D 23 15/16"	
Total Oven Capacity	4.1cu ft (115L) per oven	
Weight		
Packaged	405lb (184kg)	
Electrical		
Supply	208 V or 240 V, 60 Hz	
Service	40 A	





ISO VIEW

	inch	mm
A Minimum inside height of cavity	48 3/16	1224
B Minimum inside width of cavity	28 1/2	724
© Minimum inside depth of cavity - Proud installation - Flush installation	22 5/8 24 3/16	575 615

ISO	VIEW
-----	------

	inch	mm
Overall height	48 1/2	1232
Overall width	29 13/16	757
© Depth of chassis	22 7/16	569
 Thickness of oven front and control panel (excl. handle and dials) 	1 9/16	40
Depth of upper door when fully open (measured from front of control panel)	21 11/16	550
Depth of lower door when fully open (measured from front of	20 7/8	530
control panel)		
NOTE: If installing with other professional pr thickness.	oducts, consider tri	m front

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Complete your Professional-style kitchen with this 30" Oven. It matches perfectly with any of our Professional kitchen appliances to deliver the feel of a commercial kitchen in the home. With intuitive controls and the performance to deliver perfect results, this oven is beautiful to use.

PRODUCTS

OB30SPPTX1

Built-In Oven, 30", 17 Function, 4.1cu ft, Touchscreen, Stainless Steel

FEATURES

	1	Designed to match the rest of Fisher & Paykel's Professional style family of appliances
iful	2	Generous 4.1cu ft total capacity
	3	High-resolution intuitive touch display
	4	Guided cooking and recipes
	5	Perfect results from a variety of oven functions
	6	Even heat distribution throughout with AeroTech™ technology
	0	Self-cleaning
	8	CoolTouch door



SERIES & STYLE

Series 9 Professional

ACCESSORIES

- ① Full-extension sliding shelves*
- Self-cleaning-proof side racks*

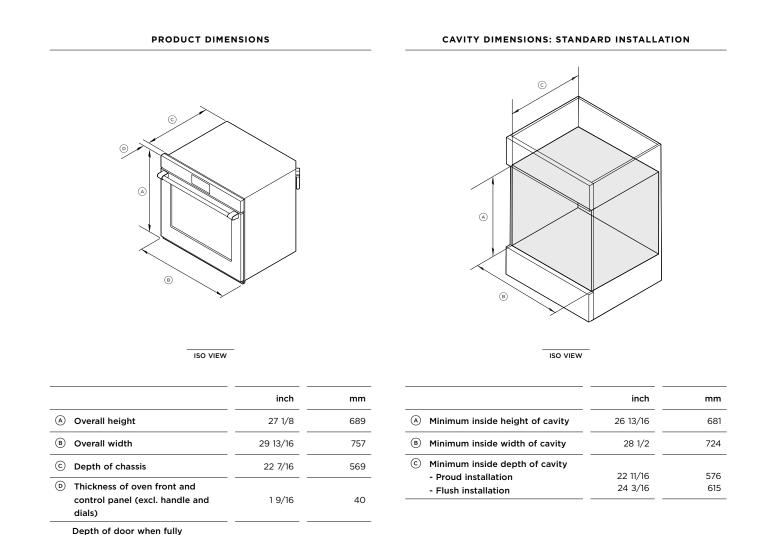
③ Roasting dish, tray and rack*

④ Wired Temperature Sensor*

*Included with product

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SP	ECIFICATIONS
Model No.	OB30SPPTX1
Dimensions	H 27 1/8" W 29 13/16" D 23 15/16"
Total Oven Capacity	4.1cu ft (115L)
Weight	
Packaged	242lb (110kg)
Electrical	
Supply	208 V or 240 V, 60 Hz
Service	20 A



550

NOTE: If installing with other professional products, consider trim front thickness.

open (measured from front

of control panel)

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21 11/16



19:30

OVERVIEW

With striking Professional styling, the Combination Steam Oven fits seamlessly into any kitchen. As a companion product, this Steam Oven is designed to install easily and fit perfectly with other companion products. It features 23 functions, including steam-only, convection-only, or a combination of both. Reduce the need for oils and fats with six standalone steam functions, perfect for creating flavorful and healthy restaurant-quality meals at home. Beautiful to use, the large 5" touchscreen interface has simple and intuitive guided cooking, helping to ensure perfect results.

PRODUCTS

OS30SPTX1

Combination Steam Oven, 30", 23 Function

SERIES & STYLE

Series 11 Professional

FEATURES

1	Professional style for a bold statement
2	Generous 3cu ft total capacity with six shelf positions
3	Intuitive, large 5" touchscreen display
4	23 oven functions including six steam-only functions
5	"Moisture control and even heat distribution thanks to ActiveVent and AeroTech™ technology"
6	Guided cooking, with the option to access additional functionality via the SmartHQ™ app
0	Water tank capacity of 50.7 fl oz
8	Wi-Fi/Connected capability through the SmartHQ™ app
9	Wireless Temperature Sensor precisely monitors cooking in real time. Purchased separately
10	Soft open and close door

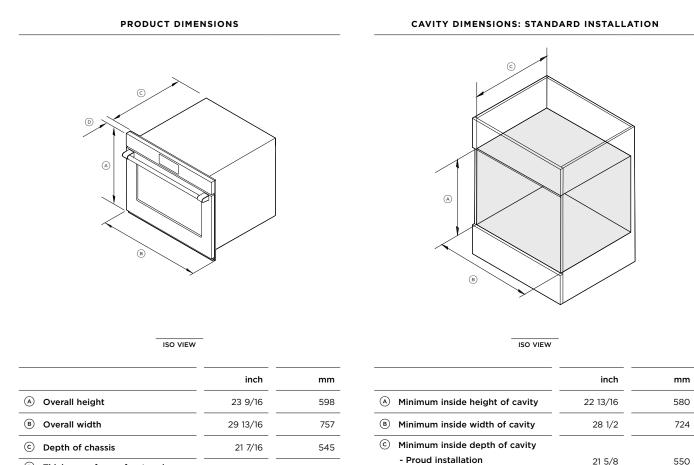
ACCESSORIES

1	Full-extension sliding shelves*
2	Self-cleaning-proof side racks*
3	Roasting dish, tray and rack*
4	Wired Temperature Sensor*
5	Descale solution - 2 sachets, Part 580925

*Included with product

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SPECIFICATIONS				
Model No.	OS30SPTX1			
Dimensions	H 23 9/16" W 29 13/16" D 22 5/8"			
Total Oven Capacity	3cu ft (85L)			
Weight				
Packaged	152lb (69kg)			
Unpackaged	119lb (54kg)			
Electrical				
Supply	208 V or 240 V, 60 Hz			
Service	20 A			



30

460

ⓒ Depth of chassis	21 7/16
D Thickness of oven front an control panel (excl. handle dials)	
Depth of door when fully open (measured from from	nt 18 1/8

of control panel)

NOTE: If installing with other professional products, consider trim front thickness.

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- Flush installation

580

22 13/16





With striking Professional styling, the Combination Steam Oven fits seamlessly into any kitchen. As a companion product, this Steam Oven is designed to install easily and fit perfectly with other companion products. It features 23 functions, including steam-only, convection-only, or a combination of both. Reduce the need for oils and fats with six standalone steam functions, perfect for creating flavorful and healthy restaurant-quality meals at home. Beautiful to use, the large 5" touchscreen interface has simple and intuitive guided cooking, helping to ensure perfect results.

PRODUCTS

OS30NPTX1

SERIES & STYLE

Series 9 Professional

Combination Steam Oven, 30", 23 Function

FEATURES

1	Professional style for a bold statement
2	Generous 1.9cu ft total capacity with six shelf positions
3	Intuitive, large 5" touchscreen display
4	26 oven functions including six steam-only functions
5	Moisture control and even heat distribution thanks to ActiveVent and AeroTech™ technology
6	Guided cooking, with the option to access additional functionality via the SmartHQ™ app
0	Water tank capacity of 50.7 fl oz
8	Wi-Fi/Connected capability through the SmartHQ™ app
9	Wireless Temperature Sensor precisely monitors cooking in real time. Purchased separately
10	Soft open and close door

ACCESSORIES

1	Full-extension sliding shelves*
2	Step down wire shelf*
3	Roasting dish, tray and rack*
4	Wired temperature sensor*
5	Descale solution - 2 sachets, Part 580925

*Included with product

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With striking Professional styling, the Convection Speed Oven fits seamlessly into any kitchen. As a companion product, this Speed Oven is designed to install easily and fit perfectly with other companion products such as the Combination Steam Oven, or Vacuum Seal Drawer. A flexible appliance that pairs the speed of microwave cooking with oven technology, which can crisp and brown as it cooks. Featuring 22 cooking functions on an intuitive touch display for easy programming of desired cooking mode and duration.

FEATURES

① Professional style for a bold statement

② With 1.7cu ft total capacity

- ③ Intuitive, large 5" touchscreen display
- With 22 functions: four microwave, 14 oven and four combination
- ③ A Wired Temperature Sensor precisely monitors cooking in real time
- Guided cooking, with the option to access additional functionality via the SmartHQ™ app
- \bigcirc Soft open and close door

19:30

FISHER & PAYKE

PRODUCTS

OM30NPTX1 Convection Speed Oven, 30", 22 Function

SERIES & STYLE

Series 9

Professional

ACCESSORIES

① Chromed shelf runners*

Glass tray*

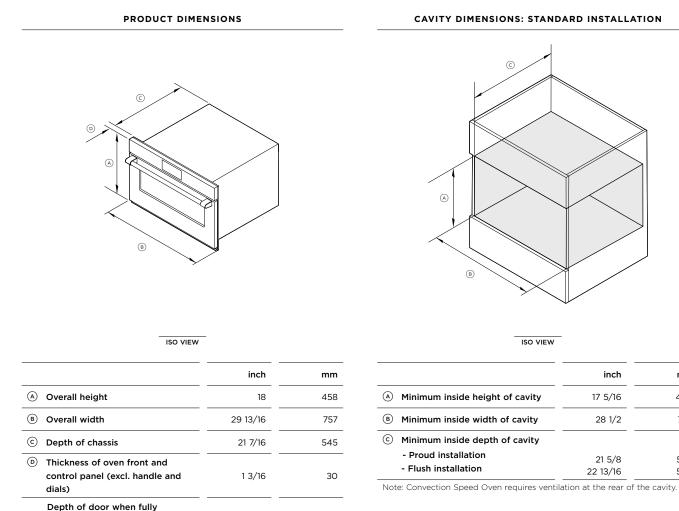
③ Wire shelf*

④ Wired Temperature Sensor*

*Included with product

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	OM30NPTX1, Convection Speed Oven
Dimensions	H 18" W 29 13/16" D 22 5/8"
Total Oven Capacity	
OS30NPTX1	1.9cu ft (55L)
OM30NPTX1	1.7cu ft (49L)
Weight	
Packaged	121lb (55kg)
Unpackaged	101lb (46kg)
Electrical	
Supply	208 V or 240 V, 60 Hz
Service	20 A



320

NOTE: If installing with other professional products, consider trim front thickness.

12 5/8

open (measured from front

of control panel)

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FISHER & PAYKEL

mm

440

724

550

580



Designed to complement our Professional style oven and warming drawer, this built-in coffee maker seamlessly integrates into any kitchen design with a stylish stainless steel finish. Beautiful to use, it has an intuitive touch display with 13 different beverage options to suit individual taste and selection – from Espresso to Latte. Pair with other companion products to create a kitchen suite for every need.

PRODUCTS

EB30PSX1

Built-in Coffee Maker, 4.3" Touchscreen, Stainless Steel

SERIES & STYLE

Series 9 Professional

FEATURES

- Part of our suite of companion products, designed to match aesthetically for flexible configurations
- ② Pairs perfectly with the Professional style 30" Oven and Warming Drawer
- ③ Intuitive touch display for ease of use
- I3 beverage options to suit individual taste and selection from Americano to Latte
- (5) Favorite coffee can be memorized and set to start at the same time each day
- Stainless steel conical burr grinder with 13 grind coarseness positions
- ⑦ Self-cleaning function, with a removable drip tray and waste container
- (8) 84.5 fl oz water tank capacity
- Is bar pump pressure

Adjustable coffee strength, temperature and coffee cup sizes

ACCESSORIES

- Thermal milk jug*
- (2) Extractable steam outlet*
- ③ Coffee spoon*
- ④ Descaling agent and water filter*

*Included with product

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	SPECIFICATIONS	PRODUCT DIMI	ENSIONS		CAVITY DIMENSIONS: STAND	ARD INSTALLATION
Model No. Dimensions Weight Packaged Electrical Supply Service	EB30PSX1 H 18 1/2" W 29 13/16" D 19 1/16" 68lb (30kg) 120 V, 60 Hz 10 A					
		ISO VIEW		mm		
		Overall height	18 1/2	470	Height of cavity**	18 3/8
		B Overall width	29 13/16	757	B Minimum inside width of cavity*	22 1/16
		© Depth of chassis	17 1/2	445	© Width needed to include trim	30
		D Thickness of front and control panel	1 9/16	40	 Minimum inside depth of cavity with trim 	

NOTE: If installing with other professional products, consider trim front thickness.

18 3/8	467
22 1/16	560
30	762
22 1/16 23 5/8	560 600
	22 1/16 30 22 1/16

*Cabinetry requires additional vertical sidewalls to secure the product. **A 5/8" (16mm) spacer must be installed in the base of the cavity, see

installation guide for details.

Note: Ventilation required at the rear of the cavity.

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FISHER & PAYKEL

mm



Designed to complement our Professional style kitchen appliances, this warming drawer has a brushed stainless steel handle, and is soft-close for a coherent, considered look. Beautiful to use, with capacitive touch controls and six tailored functions for warming, proofing, dehydrating and slow cook. Pair with other companion products to create a kitchen suite for every need.

PRODUCTS

WB30SPEX1 Warming Drawer, 30", Stainless Steel

FEATURES

- Styled to perfectly match our Professional kitchen appliances
- Seamless pairing with other companion products in brushed stainless steel
- ③ Soft-close drawer

4	Easy-to-use capacitive touch controls
5	Automatic timing and switch-off functionality
6	Easy-to-clean, smooth-glass base

- ⑦ Room for 16 standard-sized place settings
- (a) Versatile with six tailored programmes for warming, proofing, dehydrating and slow cook



SERIES & STYLE

Series 9 Professional

ACCESSORIES

1 Accessory rack for optimiszing space*

*Included with product

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WB30SPEX1	W	B3	os	ΡF	X1
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SP	ECIFICATIONS	PRODUCT DI	MENSIONS		CAVITY DIMENSIONS: STAN	DARD INSTALLATI	ON
Model No.	WB30SPEX1 H 10 11/16" W 29 15/16" D 22 3/8"		~		C		
Weight	H 10 11/10 W 29 15/10 D 22 3/8	©	(F)				
Packaged	82lb (37kg)		\rightarrow			\searrow	
Electrical			(E)				
Supply	110 V, 60 Hz						
Service	10 A	(B)					
Connection	Flex cord	~			8		
Power cord length	70 7/8" (1800mm)						
		ISO VI	EW		ISO VIEW	-	
			inch	mm		inch	mm
		Overall height	10 11/16	271	Minimum inside height	10 3/4	273
		Overall width	29 15/16	760	Minimum inside width	28 3/8	724
		© Depth of chassis*	21 9/16	547	© Minimum inside depth of cavity		
		Thickness of front panel	13/16	20	 Proud installation Flush installation 	22 1/16 22 13/16	560 580
		Height of chassis	10 11/16	271	NOTE: The drawer can fully support 30inch adding shelf in between.	Fisher & Paykel wall ov	ven, without
		(F) Width of chassis	27 13/15	707	adding shell in between.		
		* Including power plug NOTE: If installing with other professional thickness.	l products, consider trim f	ront			

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Designed to complement our Combination Steam Ovens, these vacuum seal drawers are handle-free, and soft-close for a coherent, considered look. Beautiful to use, with capacitive touch controls and three levels of vacuuming and sealing to deliver perfect results. Pair with other companion products to create a kitchen suite for every need.

PRODUCTS

VB30SPEX1 Vacuum Seal Drawer, 30", Stainless Steel

FEATURES

- Styled to perfectly match our Professional kitchen appliances
- Soft-close drawer
- ③ Three levels of vacuum and heat sealing
- ④ Easy-to-use capacitive touch controls
- 5 Easy-to-clean stainless steel interior
- Vacuum sealing for easy food portioning, marinating, storage and extended food life
- Sealing to capture and intensify flavors and retain nutrients
- (3) Effortless preparation for sous vide cooking
- External vacuuming to remove air from glass jars and bottles
- 10 Additional storage drawer



SERIES & STYLE

Series 9 Professional

ACCESSORIES

Large vacuum bags - 50 Bags, Part 793034
 Small vacuum bags - 50 Bags, Part 793033

3 Adapter accessory kit for external vacuuming*

*Included with product

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SP		PRODUCT DI	MENSIONS		CAVITY DIMENSIONS: STAN	NDARD INSTALLAT	ION
Model No.	VB30SPEX1				©		
Dimensions	H 10 11/16" W 29 15/16" D 22 1/2"	©	(F)				
Weight		© 🗡					
Packaged	118lb (53kg)						
Electrical							
Supply	110 V, 60 Hz				A		
Service	10 A	(B)	Y				
Connection	Flex cord	~			(B)		
Power cord length	70 7/8" (1800mm)						
		ISO VI	EW		ISO VIEW	v	
		Overall height	10 11/16	271	Minimum inside height	10 3/4	273
		Overall width	29 15/16	760	Minimum inside width		724
		© Depth of chassis*	21 11/16	551	© Minimum inside depth of cavity		
		Thickness of front panel	13/16	20	 Proud installation Flush installation 	22 1/16 22 13/16 22	560 580
		(E) Height of chassis	10 11/16	271	NOTE: The drawer can fully support 30incl adding shelf in between.		
		Width of chassis**	28 3/8	720	adding shell in between.		
		 Including power plug **Including side brackets 					
		NOTE: If installing with other professiona thickness.	al products, consider trim f	ront			

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