QUICK REFERENCE GUIDE > WB30SPEX1

Warming Drawer, 30"

Series 9 | Professional

Stainless Steel



Keep plates warm until ready to serve; rapid proof or slow cook. Pair with a Professional-style oven for design cohesion.

- A companion product, designed to match with other Professional style Fisher & Paykel products
- Space to keep 16 standard-sized place settings evenly warm, with accessory rack for optimising space
- Easy to clean smooth-glass base
- Six versatile tailored programmes for warming, proofing, dehydrating and slow cooking

DIMENSIONS

Height	10 11/16′
Width	29 15/16"
Depth	22 3/8'

FEATURES & BENEFITS

Complementary Design

Our Warming Drawer comes in brushed stainless steel, for seamless pairing with our matching ovens.

Multi-Function Flexibility

Choose from six tailored functions including Rapid Proof, Dehydrate and Slow Cook.

Easy To Clean

Cleaning and care of the Warming Drawer is simple. After each use, just wipe out the smooth glass interior with a damp cloth.

Easy To Use

Soft-close with capacitive touch controls, our Warming Drawer comes with an accessory rack for optimising space.

Precise Control

With fast and even heating, our warming drawer is great for keeping food warm and low temperature cooking, as well as resting after a traditional roast in the oven and proofing dough.

Safe And Sound

With Automatic switch-off and Delayed start functionality, our warming drawers help keep dishes warm until it is time to serve the main meal.

SPECIFICATIONS

Accessories

Wire shelf

Capacity	
Accessory rack maximum	42lb
Cappuccino cups	24
Espresso cups	54
Maximum allowable weight	55lbs
Place settings	16
Usable depth	16 1/16"
Usable height	9 1/16"
Usable width	21 1/2"

Cleaning

Easy clean smooth-glass base

Controls

Audio feedback

Automatic timers

30', 45', 1h, 2h, 4h, 6h

Electronic capacitive touch

On/Off indicator

Pre-set heating functions

Sabbath mode

Soft close drawer

Standby mode

Functions

Cups
Dehydrate
Number of functions
Plates
Slow cook

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Warm	•
Performance	
Heated glass base and fan	•
Low temperature cooking	•
Temperature levels	6
Temperature range	95°F-185°F
Power requirements	
Amperage	10A
Power outlet	3-prong grounding-type
Supply frequency	60Hz
Supply voltage	110V
Product dimensions	
Adjustable front door panel to	•
Depth	22 3/8"
Height	10 11/16"
Width	29 15/16"
Safety	
Automatic turn off after 12	•
Full extension slides	•
Warranty	
Parts and labour	2 years
SKU	82115

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. Fisher & Paykel Appliances Ltd 2020

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions.

Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates
carbon emissions from a product's in-use energy. This is calculated either annually
or per cycle, using the product's market-specific energy label energy consumption
data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

Other product downloads available at fisherpaykel.com

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User Guide



Guide d'utilisation FR



Service & Warranty



Installation Guide



Guide d'installation FR



Data Sheet Warming Drawer



Planning Guide - Professional 30" Built-in Ovens and Companions



Planning Guide Professional Style Dial/Handle Accessories

