

60cm Series 9 Integrated Tall Warming Drawer

Integrated

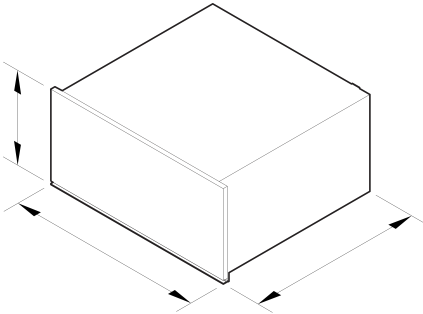


This panel-ready Warming Drawer keeps food and plates warm, with additional functions like Rapid Proof and Dehydrate.

- Push-to-open drawer with room for up to 16 standard-sized place settings
- Simple and intuitive touch controls for effortless operation
- Automatic switch-off and delayed start to keep dishes warm until it is time to serve
- Designed to integrate seamlessly with cabinetry, for the ultimate kitchen solution

DIMENSIONS

Height	290 mm
Width	596 mm
Depth	566 mm



FEATURES & BENEFITS

MULTI-FUNCTION FLEXIBILITY

With space for up to 16 place settings or 20 cappuccino cups, our warming drawer is the ideal kitchen companion. Choose from six tailored functions, including Rapid Proof for dough, Dehydrate for drying foods, and Slow Cook for tender, flavorful meals.

PRECISE CONTROL

With gentle, even heating, our warming drawer is perfect for keeping dishes warm or gently cooking at low temperatures. Maintain the ideal serving temperature for every course, from delicate entrées to desserts, or use it to slowly develop rich, tender textures in your favourite recipes.

SAFE AND SOUND

With automatic switch-off and delayed start functionality, our warming drawers help keep dishes warm until you are ready to serve.

EASY TO CLEAN

Cleaning and care of the warming drawer is simple. After each use, just wipe out the smooth glass base with a damp cloth.

DESIGNED TO MATCH

Designed to blend seamlessly into any space, this Warming Drawer features a panel-ready finish. Able to be built in almost anywhere, our companion products are crafted to align beautifully and install at the height that best suits your kitchen and lifestyle.

INSTALL ANYWHERE

This panel-ready Warming Drawer can be installed beyond the kitchen, perfect to create the luxury of warm towels in your bathroom or dressing area.

SPECIFICATIONS

Accessories (included)

Wire shelf	1
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Capacity

Cappuccino cups	20
Espresso cups	48
Place settings	16
Usable depth	398 mm
Usable height	224 mm
Usable width	430 mm

Cleaning

Easy clean smooth-glass base	•
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Controls	
Audio feedback	.
Automatic pre-set temperatures	.
Automatic timers	30', 45', 1h, 2h, 3h, 6h
Delayed start	.
Interface type	Touch button controls
On/Off indicator	.
Pre-set heating functions	.
Push-to-open drawer	.
Standby mode	.

Functions	
Cups	.
Dehydrate	.
Number of functions	6
Plates	.
Rapid proof	.
Slow cook	.
Warm	.

Performance	
Heated glass base and fan	.
Low temperature cooking	.
Temperature levels	6
Temperature range	30°C-100°C

Power requirements	
Connection type	Flex cord
Dedicated circuit	10 A
Power cord length	1800 mm

Rated power	810 W
Supply frequency	50 Hz
Supply voltage	220-240 V

Product dimensions	
Adjustable front door panel to align with surrounding cabinetry	.
Depth	566 mm
Height	290 mm
Width	596 mm

Safety	
Automatic turn off after 12 hours	.
Full extension slides	.
SKU	
85955	

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

Other product downloads available at fisherpaykel.com

- ↓ DWG
- ↓ DXF
- ↓ Care & Maintenance (English)
- ↓ First Use (English)
- ↓ Installation Considerations (English)
- ↓ Installation Guide (English)
- ↓ Planning Guide - 60cm Series 9 & 11 Contemporary (English)

- ↓ Planning Guide - 60cm Series 7 Contemporary (English)
- ↓ Planning Guide - 60cm Series 9 & 11 Minimal Handleless (English)
- ↓ Planning Guide - 60cm Series 9 & 11 Minimal (English)
- ↓ Planning Guide - 60cm Series 7 Minimal (English)
- ↓ Revit
- ↓ Rhino
- ↓ Sketchup

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.



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