30" BUILT-IN OVENS AND COMPANIONS PROFESSIONAL

PLANNING GUIDE

SERIES 9 & 11

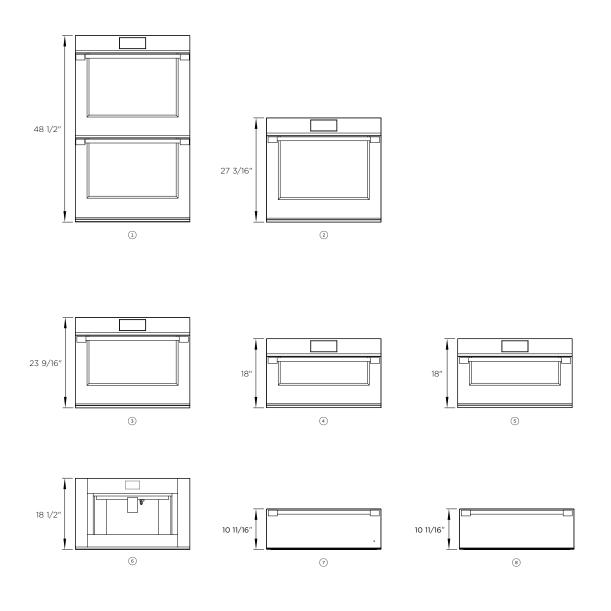
OB30DPPTX1 | OB30SPPTX1 | OS30SPTX1 | OS30NPTX1 | OM30NPTX1 | EB30PSX1 | WB30SPEX1 | VB30SPEX1

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.

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DESIGN CHOICES

DESIGN CHOICES | 30" BUILT-IN OVENS AND COMPANIONS, PROFESSIONAL



PRODUCT OVERVIEW

① OB30DPPTX1

Built-In Double Oven, 5" Touchscreen

② OB3OSPPTX1

Built-In Oven, 5" Touchscreen

3 **OS30SPTX1** (AVAILABLE Q3, 2024)

Combination Steam Oven, 5" Touchscreen

4 **OS30NPTX1** (AVAILABLE Q3, 2024)

Combination Steam Oven, 5" Touchscreen

(5) **OM30NPTX1** (AVAILABLE Q3, 2024)

Convection Speed Oven, 5" Touchscreen

6 EB30PSX1

Built-in Coffee Maker, 4.3" Touchscreen

7 WB30SPEX1

Warming Drawer

8 VB30SPEX1

Vacuum Seal Drawer

CONSIDERATION

Different configurations possible, consider product heights for side-by-side installation.

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
- ② Even heat distribution throughout with AeroTech™ technology
- 8 Self-cleaning
- CoolTouch door

SERIES & STYLE

Series 9 Professional

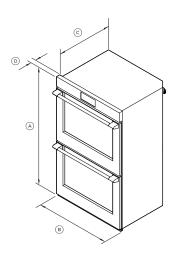
ACCESSORIES

- ① Full-extension sliding shelves*
- ② Self-cleaning-proof side racks*
- 3 Roasting dish, tray and rack*
- Wired Temperature Sensor*

^{*}Included with product

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

PRODUCT DIMENSIONS

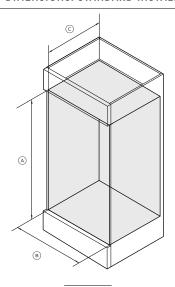


ISO VIEW

	inch	mm
Overall height	48 1/2	1232
B 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 control panel)	20 7/8	530

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

CAVITY DIMENSIONS: STANDARD INSTALLATION



ISO VIEW

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



19:30

OVERVIEW

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

- Designed to match the rest of Fisher & Paykel's Professional style family of appliances
- 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
- Even heat distribution throughout with AeroTech™ technology
- Self-cleaning
- ® CoolTouch door

SERIES & STYLE

Series 9 Professional

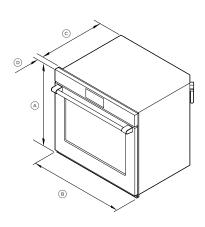
ACCESSORIES

- 1 Full-extension sliding shelves*
- ② Self-cleaning-proof side racks*
- 3 Roasting dish, tray and rack*
- Wired Temperature Sensor*

^{*}Included with product

OB30SPPTX1
H 27 3/16" W 29 13/16" D 23 15/16"
4.1cu ft (115L)
242lb (110kg)
208 V or 240 V, 60 Hz
20 A

PRODUCT DIMENSIONS

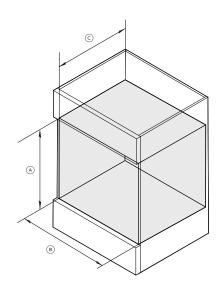


ISO VIEW

inch	mm
27 3/16	690
29 13/16	757
22 7/16	569
1 9/16	40
21 11/16	550
	27 3/16 29 13/16 22 7/16 1 9/16

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

CAVITY DIMENSIONS: STANDARD INSTALLATION



ISO VIEW

	inch	mm
Minimum inside height of cavity	26 13/16	681
Minimum inside width of cavity	28 1/2	724
© Minimum inside depth of cavity		
- Proud installation	22 5/8	575
- Flush installation	24 3/16	615



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.

FEATURES

- 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
- § "Moisture control and even heat distribution thanks to ActiveVent and AeroTech™ technology"
- Guided cooking, with the option to access additional functionality via the SmartHQ™ app
- Water tank capacity of 50.7 fl oz
- Wi-Fi/Connected capability through the SmartHQ[™] app
- Wireless Temperature Sensor precisely monitors cooking in real time. Purchased separately
- 10 Soft open and close door



PRODUCTS

OS30SPTX1

Combination Steam Oven, 30", 23 Function

SERIES & STYLE

Series 11 Professional

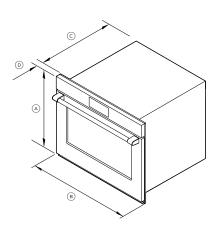
ACCESSORIES

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

^{*}Included with product

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

PRODUCT DIMENSIONS

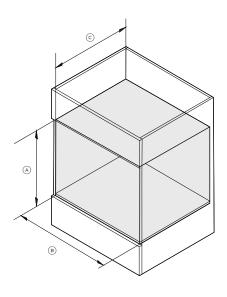


ISO VIEW

	inch	mm
Overall height	23 9/16	598
B Overall width	29 13/16	757
© Depth of chassis	21 7/16	545
D Thickness of oven front and control panel (excl. handle and dials)	1 3/16	30
Depth of door when fully open (measured from front of control panel)	18 1/8	460

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

CAVITY DIMENSIONS: STANDARD INSTALLATION



ISO VIEW

	inch	mm
Minimum inside height of cavity*	23 1/6	586
Minimum inside width of cavity	28 1/2	724
© Minimum inside depth of cavity		
- Proud installation	21 5/8	550
- Flush installation	22 13/16	580
/		

^{* 1/4&}quot;(6mm) panel spacer is required in the base of the cavity





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

Combination Steam Oven, 30", 23 Function

SERIES & STYLE

Series 9 Professional

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
- Guided cooking, with the option to access additional functionality via the SmartHQ™ app
- 7 Water tank capacity of 50.7 fl oz
- Wi-Fi/Connected capability through the SmartHQ™ app
- Wireless Temperature Sensor precisely monitors cooking in real time. Purchased separately
- (19) 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



19:30 PISHER & PAYKEL

OVERVIEW

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.

PRODUCTS

OM30NPTX1

Convection Speed Oven, 30", 22 Function

SERIES & STYLE

Series 9 Professional

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
- A Wired Temperature Sensor precisely monitors cooking in real time
- ⑥ Guided cooking, with the option to access additional functionality via the SmartHQ™ app
- Soft open and close door

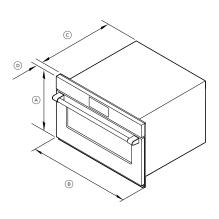
ACCESSORIES

- ① Chromed shelf runners*
- ② Glass tray*
- Wire shelf*
- Wired Temperature Sensor*

^{*}Included with product

Model No.	OS30NPTX1, Combination Steam Oven 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

PRODUCT DIMENSIONS

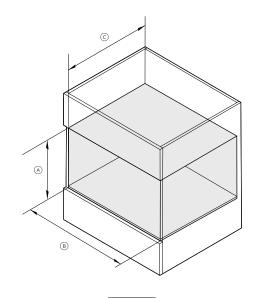


ISO VIEW

	inch	mm
Overall height	18	458
Overall width	29 13/16	757
© Depth of chassis	21 7/16	545
D Thickness of oven front and control panel (excl. handle and dials)	1 3/16	30
Depth of door when fully open (measured from front of control panel)	12 5/8	320

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

CAVITY DIMENSIONS: STANDARD INSTALLATION



ISO VIEW

inch	mm
17 9/16	446
28 1/2	724
21 5/8 22 13/16	550 580
	17 9/16

^{*1/4&}quot;(6mm) panel spacer is required in the base of the cavity

Note: Convection Speed Oven requires ventilation at the rear of the cavity.





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
- 13 beverage options to suit individual taste and selection from Americano to Latte
- § 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
- Self-cleaning function, with a removable drip tray and waste container
- 8 84.5 fl oz water tank capacity
- 9 15 bar pump pressure
- Adjustable coffee strength, temperature and coffee cup sizes

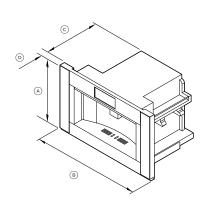
ACCESSORIES

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

^{*}Included with product

EB30PSX1
H 18 1/2" W 29 13/16" D 19 1/16"
68lb (30kg)
120 V, 60 Hz
10 A

PRODUCT DIMENSIONS

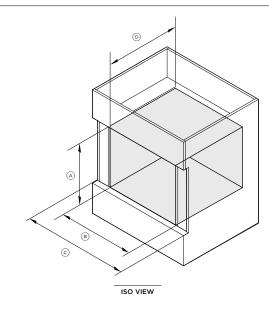


ISO VIEW

	inch	mm
Overall height	18 1/2	470
Overall width	29 13/16	757
© Depth of chassis	17 1/2	445
D Thickness of front and control panel	1 9/16	40

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

CAVITY DIMENSIONS: STANDARD INSTALLATION



	inch	mm
A Height of cavity**	18 3/8	467
Minimum inside width of cavity*	22 1/16	560
© Width needed to include trim	30	762
Minimum inside depth of cavity with trim		
Proud installationFlush installation	22 1/16 23 5/8	560 600
-		

^{*}Cabinetry requires additional vertical sidewalls to secure the product.

Note: Ventilation required at the rear of the cavity.

^{**}A 5/8" (16mm) spacer must be installed in the base of the cavity, see installation guide for details.





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
- ② 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
- ? Room for 16 standard-sized place settings
- Wersatile with six tailored programmes for warming, proofing, dehydrating and slow cook

SERIES & STYLE

Series 9 Professional

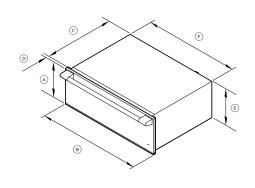
ACCESSORIES

Accessory rack for optimiszing space*

*Included with product

Model No.	WB30SPEX1
Dimensions	H 10 11/16" W 29 15/16" D 22 3/8"
Weight	
Packaged	82lb (37kg)
Electrical	
Supply	120 V, 60 Hz
Service	10 A
Connection	Flex cord
Power cord length	70 7/8" (1800mm)

PRODUCT DIMENSIONS



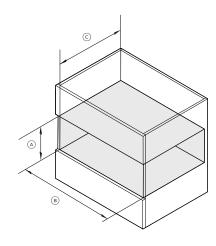
ISO VIEW

	inch	mm
Overall height	10 11/16	271
Overall width	29 15/16	760
© Depth of chassis*	21 9/16	547
Thickness of front panel	13/16	20
(E) Height of chassis	10 11/16	271
F Width of chassis	27 13/15	707

^{*} Including power plug

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

CAVITY DIMENSIONS: STANDARD INSTALLATION



ISO VIEW

	inch	mm
Minimum inside height	10 3/4	273
Minimum inside width	28 3/8	724
© Minimum inside depth of cavity		
- Proud installation	22 1/16	560
- Flush installation	22 13/16	580

Note: The drawer can fully support 30inch Fisher & Paykel wall oven, without adding shelf in between.





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

Vacuum Seal Drawer, 30", Stainless Steel

VB30SPEX1

SERIES & STYLE

Series 9 Professional

FEATURES

- ① Styled to perfectly match our Professional kitchen appliances
- ② 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
- 6 Vacuum sealing for easy food portioning, marinating, storage and extended food life
- Sealing to capture and intensify flavors and retain nutrients
- 8 Effortless preparation for sous vide cooking
- 9 External vacuuming to remove air from glass jars and bottles
- 10 Additional storage drawer

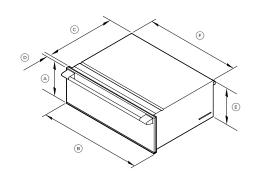
ACCESSORIES

- 1 Large vacuum bags, 50 Bags Part 793034
- 2 Small vacuum bags, 50 Bags Part 793033
- 3 Adapter accessory kit for external vacuuming*

^{*}Included with product

1odel No.	VB30SPEX1
Dimensions	H 10 11/16" W 29 15/16" D 22 1/2"
Weight	
Packaged	118lb (53kg)
lectrical	
Supply	120 V, 60 Hz
Service	10 A
Connection	Flex cord
Power cord length	70 7/8" (1800mm)

PRODUCT DIMENSIONS



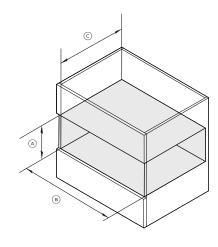
ISO VIEW

	inch	mm
Overall height	10 11/16	271
B Overall width	29 15/16	760
© Depth of chassis*	21 11/16	551
D Thickness of front panel	13/16	20
E Height of chassis	10 11/16	271
F Width of chassis**	28 3/8	720

^{*} Including power plug

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

CAVITY DIMENSIONS: STANDARD INSTALLATION



ISO VIEW

	inch	mm
Minimum inside height	10 3/4	273
Minimum inside width	28 1/2	724
© Minimum inside depth of cavity		
- Proud installation - Flush installation	22 1/16 22 13/16	560 580

Note: The drawer can fully support 30inch Fisher & Paykel wall oven, without adding shelf in between.

^{**}Including side brackets