

60cm Series 9 Minimal Tall Warming Drawer

Minimal

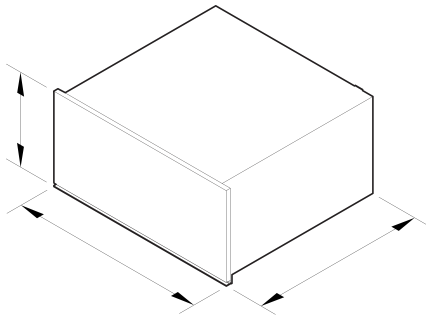


With a refined and minimal design this Warming Drawer keeps food and plates warm, with additional functions like Rapid Proof and Dehydrate.

- 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 match our Minimal style appliances, for the ultimate kitchen solution

DIMENSIONS

Height	290 mm
Width	596 mm
Depth	547 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 complement our Minimal style family of appliances, this Warming Drawer features a grey glass finish with refined detailing. Able to be seamlessly built in almost anywhere, our companion products are crafted to align beautifully and install at the height that best suits your kitchen and lifestyle.

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		Temperature range	30°C-100°C	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
Easy clean smooth-glass base	•			
Controls		Power requirements		
Audio feedback	•	Connection type	Flex cord	
Automatic pre-set temperatures	•	Dedicated circuit	10 A	
Automatic timers	30', 45', 1h, 2h, 3h, 6h	Power cord length	1800 mm	
Delayed start	•	Rated power	810 W	
Interface type	Touch button controls	Supply frequency	50 Hz	
On/Off indicator	•	Supply voltage	220-240 V	
Pre-set heating functions	•			
Push-to-open drawer	•	Product dimensions		Other product downloads available at fisherpaykel.com ↓ DWG ↓ DXF ↓ First Use (English) ↓ Installation Considerations (English) ↓ Planning Guide - 60cm Series 9 & 11 Minimal Handleless (English) ↓ Planning Guide - 60cm Series 9 & 11 Minimal (English) ↓ Rhino ↓ Sketchup
Standby mode	•	Adjustable front door panel to align with surrounding cabinetry	•	
		Depth	547 mm	
		Height	290 mm	
		Width	596 mm	
Functions		Safety		
Cups	•	Automatic turn off after 12 hours	•	
Dehydrate	•	Full extension slides	•	
Number of functions	6			
Plates	•			
Rapid proof	•			
Slow cook	•			
Warm	•	SKU	85957	
Performance				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.
Heated glass base and fan	•			
Low temperature cooking	•			
Temperature levels	6			



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