

# Warming Drawer, 60cm, Tall

Series 9 | Minimal

Black Glass



Serve meals hot and directly from a pre-heated plate thanks to our panel-ready, warming drawer.

- Integrates with surrounding cabinetry for a seamless look
- 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	290mm
Width	596mm
Depth	567mm

## FEATURES & BENEFITS

### Complementary Design

Our Warming Drawer comes with the option of a stylish black glass panel or elegant grey glass panel, for seamless pairing with our Minimal or Contemporary style ovens. Door panel must be purchased separately.

### Multi-Function Flexibility

Choose from six tailored functions including Rapid Proof for proofing dough, Dehydrate for drying foods such as meat, fruit and herbs and Slow Cook, ideal for finishing of seared meats, casseroles, stews and braises.

### Precise control

With fast and even heating, our warming drawer is great for keeping food warm and low temperature cooking. You can even rest meat after a traditional roast in the oven and proof dough for bread making and pizza.

### Added Convenience

Handle-free, push-to-open with intuitive touch controls, our warming drawer gives you the freedom to keep plates or cups warm while you continue to 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.

### 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.

### Sized to suit

With enough room to gently heat 16 place settings, 20 cappuccino cups or 42 espresso cups, our tall warming drawer is an ideal kitchen companion.

## SPECIFICATIONS

### Accessories

Wire shelf	1
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### Capacity

Accessory rack maximum	19kg
Cappuccino cups	20
Espresso cups	42
Place settings	16
Usable depth	408mm
Usable height	237mm
Usable width	535mm

### Cleaning

Easy clean smooth-glass base	•
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### Controls

Audio feedback	•
Automatic pre-set	•
Automatic timers	30', 45', 1h, 2h, 4h, 6h
Delayed start	•
Electronic capacitive touch	•
On/Off indicator	•
Pre-set heating functions	•
Push-to-open drawer	•
Standby mode	•

**Functions**

Cups	•
Dehydrate	•
Number of functions	6
Plates	•
Slow cook	•
Warm	•

**Performance**

Heated glass base and fan	•
Low temperature cooking	•
Temperature levels	6
Temperature range	35°C-85°C

**Power requirements**

Amperage	10A
Power cord length	1800mm
Power outlet	3-prong grounding-type
Supply frequency	50Hz
Supply voltage	220V

**Product dimensions**

Adjustable front door panel to	•
Depth	567mm
Height	290mm
Width	596mm

**Safety**

Automatic turn off after 12	•
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Full extension slides	•
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**Warranty**

Parts and labour	5 years
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SKU	83079
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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

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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**

- [↓](#) Service & Warranty
- [↓](#) User Guide Warming Drawer
- [↓](#) Installation Guide Warming Drawer
- [↓](#) Planning Guide - Handleless Ovens and Companions



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