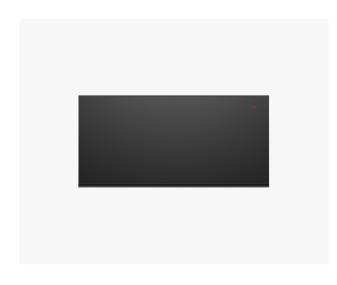
QUICK REFERENCE GUIDE > WB60SMTB1-SET

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

Standby mode

Accessories	
Wire shelf	1
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	•
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	_

QUICK REFERENCE GUIDE > WB60SMTB1-SET

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

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

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

Performance

Supply voltage

Automatic turn off after 12

Full extension slides	•
Warranty	
Parts and labour	2 years
SKU	83079

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:

220V

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



Service & Warranty



User Guide Warming Drawer



Installation Guide Warming Drawer



Planning Guide - Handleless Ovens and Companions



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