30" Series 9 Professional Warming Drawer

Series 9 | Professional

Stainless Steel



Keep plates warm until ready to serve; rapid proof or slow cook. Pair with a Professional-style oven for design cohesion.

- A companion product, designed to match with other Professional style Fisher & Paykel products
- 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	10 11/16 "
Width	29 15/16 "
Depth	22 3/8 "

FEATURES & BENEFITS

Complementary Design

Our Warming Drawer comes in brushed stainless steel, for seamless pairing with our matching ovens.

Multi-Function Flexibility

Choose from six tailored functions including Rapid Proof, Dehydrate and Slow 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.

Easy To Use

Soft-close with capacitive touch controls, our Warming Drawer comes with an accessory rack for optimising space.

Precise Control

With fast and even heating, our warming drawer is great for keeping food warm and low temperature cooking, as well as resting after a traditional roast in the oven and proofing dough.

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.

SPECIFICATIONS

Accessories (included)

Wire shelf	1

Capacity

Accessory rack maximum allowable weight	42lb
Cappuccino cups	24
Espresso cups	54
Maximum allowable weight	55 lbs
Place settings	16
Usable depth	16 1/16 "
Usable height	9 1/16 "
Usable width	21 1/2 "

Cleaning

Easy clean smooth-glass base	•

Controls

Audio feedback	•
Automatic timers	30', 45', 1h, 2h, 4h, 6h
Electronic capacitive touch controls	•
On/Off indicator	•
Pre-set heating functions	•
Soft close 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	95F-185F

Power requirements

Amperage	10 A
Power outlet	3-prong grounding-type
Supply frequency	60 Hz
Supply voltage	120 V

Product dimensions

Adjustable front door panel to align with surrounding cabinetry	•
Depth	22 3/8 "
Height	10 11/16 "
Width	29 15/16 "

Safety

Automatic turn off after 12 hours	•
Full extension slides	•

SKU	82115

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
- Archicad
- Installation Guide (Canadian French)
- Installation Guide (English)
- Planning Guide - Professional 30" Built-in Ovens and Companions (English)
- Planning Guide - Professional 30" Built-in Ovens and Companions (Canadian French)
- Planning Guide - Professional 30" Built-in Ovens and Companions (Spanish)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (English)
- User Guide (Canadian French)

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.

24/7

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T 1.888.936.7872 Wwww.fisherpaykel.com