

76cm 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 other Professional style Fisher & Paykel products
- Space to keep 16 standard-sized place settings evenly warm, with an accessory rack for optimising space
- Easy to clean smooth glass base

- Six versatile tailored programs for warming, proofing, dehydrating and slow cooking

DIMENSIONS

Height	271 mm
Width	761 mm
Depth	568 mm

FEATURES & BENEFITS

Complementary Design

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

Multi-Function Flexibility

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

Easy To Clean

Cleaning 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, this Warming Drawer comes with an accessory rack for optimising space.

Precise Control

With fast and even heating, this Warming Drawer is great for quickly proofing dough, low temperature cooking, resting meats or keeping dishes warm.

Safe And Sound

With automatic switch-off and Delayed Start functionality, our Warming Drawers help keep dishes warm until it is time to serve.

SPECIFICATIONS

Accessories (included)

Wire shelf	1
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Capacity

Accessory rack maximum allowable weight	42lbs
Cappuccino cups	24
Espresso cups	54
Place settings	16

Cleaning

Easy clean smooth-glass base	•
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Controls

Audio feedback	•
Automatic timers	30', 45', 1h, 2h, 4h, 6h
Delayed start	•
Electronic capacitive touch controls	•
LED lights	1
On/Off indicator	•
Pre-set heating functions	•
Standby mode	•

Functions

- Cups •
- Dehydrate •
- Plates •
- Rapid proof •
- Slow cook •
- Warm •

- Automatic turn off after 12 hours •
- Full extension slides •

SKU 82726

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

Performance

- Heated glass base and fan •
- Low temperature cooking •
- Temperature levels **6**

Power requirements

- Amperage **10 A**
- Power cord length **1800 mm**
- Power outlet **Flex cord**
- Supply frequency **60 Hz**
- Supply voltage **240 V**

Product dimensions

- Adjustable front door panel to align with surrounding cabinetry •
- Depth **568 mm**
- Height **271 mm**
- Width **761 mm**

Safety

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.



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- [↓ Planning Guide - 76cm Built-in Ovens and Companions - Professional](#)
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- [↓ User Guide](#)

Where applicable: