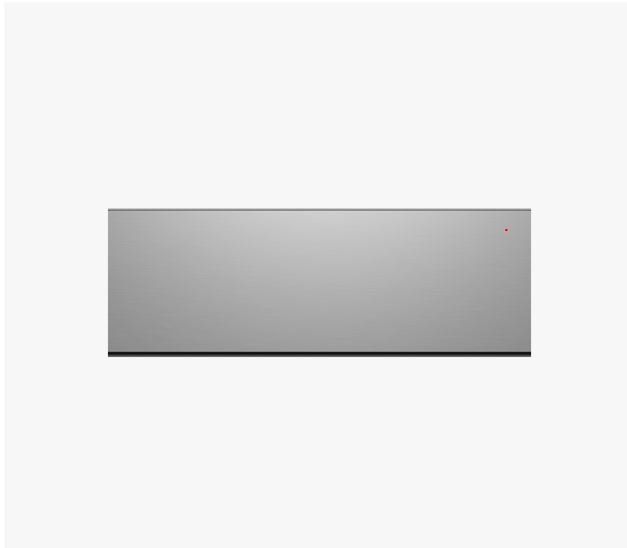


30" Series 9 Contemporary Warming Drawer

Series 9 | Contemporary

Stainless Steel



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 six standard-sized place settings evenly warm
- 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 5/16 "

FEATURES & BENEFITS

Complementary Design

This Warming Drawer comes in a stylish stainless steel finish, for seamless pairing with our Contemporary style ovens.

Multi-Function Flexibility

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

Precise Control

Our warming drawer delivers quick, even heating, ideal for keeping food warm and low-temperature cooking. You can also use it for resting roasted meat and proofing dough for bread or pizza bases.

Added Convenience

With intuitive touch controls and a handle-free, push-to-open design, 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 easy. After each use, simply 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 six place settings, 20 cappuccino cups or 42 espresso cups, our warming drawer is an ideal kitchen companion.

SPECIFICATIONS

Accessories (included)

Wire shelf	1
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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	27 1/2 "

Cleaning

Easy clean smooth-glass base	•
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Controls

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

Power requirements

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

Supply voltage	110 V
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Product dimensions

Adjustable front door panel to align with surrounding cabinetry	•
Depth	22 5/16 "
Height	10 11/16 "
Width	29 15/16 "

Safety

Automatic turn off after 12 hours	•
Full extension slides	•

SKU	84235
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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

Other product downloads available at fisherpaykel.com

- ↓ 2D-DWG Warming Drawer
- ↓ 2D-DXF Warming Drawer
- ↓ Service & Warranty
- ↓ Planning Guide EN - Contemporary 30" Built-in Ovens and Companions

- ↓ Planning Guide EN - Minimal 30" Built-in Ovens and Companions
- ↓ Planning Guide FR - Contemporary 30" Built-in Ovens and Companions
- ↓ Planning Guide FR - Minimal 30" Built-in Ovens and Companions
- ↓ Planning Guide SP - Contemporary 30" Built-in Ovens and Companions
- ↓ Planning Guide SP - Minimal 30" Built-in Ovens and Companions
- ↓ Revit 20 Warming Drawer
- ↓ User Guide Warming Drawer
- ↓ User Guide Warming Drawer FR
- ↓ User Guide Warming Drawer SP

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.



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