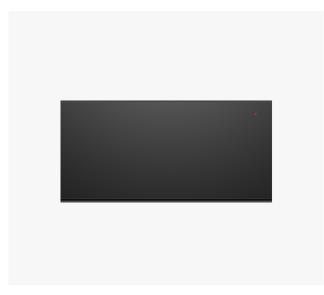
QUICK REFERENCE GUIDE > WB60SMTB1-SET

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

D	IM	FI	VS.	IO	NS

Height	290 mm
Width	596 mm
Depth	567 mm

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 (included)

Wire shelf

Capacity

Accessory rack maximum allowable weight	19kg
Cappuccino cups	20
Espresso cups	42
Maximum allowable weight	25 kg
Place settings	16
Usable depth	408 mm
Usable height	237 mm
Usable width	535 mm

Cleaning

Easy clean smooth-glass base

Controls

Audio feedback •

Automatic pre-set temperatures •

QUICK REFERENCE GUIDE > WB60SMTB1-SET

Automatic timers	30′, 45′, 1h, 2h, 4h, 6h	Supply frequency	50 Hz
Delayed start	•	Supply voltage	220 V
Electronic capacitive touch controls	•		
On/Off indicator	•	Product dimensions	
Pre-set heating functions	•	Product dimensions	
Push-to-open drawer	•	Adjustable front door panel to align with surrounding cabinetry	•
Standby mode	•	Depth	567 mm
		Height	290 mm
		Width	596 mm
Functions			
Cups	•		
Dehydrate	•	Safety	
Number of functions	6	Automatic turn off after 12 hours	•
Plates	•	Full extension slides	
Rapid proof	•		
Slow cook	•		
Warm	•	SKU	83079
Performance		The product dimensions and specifications in this page a	apply to the specific
Heated glass base and fan	•	product and model. Under our policy of continuous impr	
Low temperature cooking	•	dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page	
Temperature levels	6	correctly describes the model currently available. © Fisher & Paykel	
Temperature range	35°C-85°C	Appliances Ltd 2020	
Power requirements		Other product downloads available at fisherpay	kel.com
Amperage	10 A		
Power cord length	1800 mm	± 2D-DXF Warming Drawer	
Power outlet	3-prong	Service & Warranty	
	grounding-type		

↓

Planning Guide - Handleless Ovens and Companions



User Guide Warming Drawer

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.



A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support

T 1300 650 590 Wwww.fisherpaykel.com