

**30" CONTEMPORARY OVENS AND  
COMPANIONS**

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**PLANNING GUIDE**

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**SERIES 9 & 11**

**SELF-CLEANING OVEN** | OB30SCPUDX3

**SELF-CLEANING STEAM ASSIST OVEN** | OB30SCPSUDX3

**COMBI-STEAM** | OS30SCUDX3

**COMPACT COMBI-STEAM** | OS30NCUDX3

**COMPACT CONVECTION-SPEED** | OM30NCUDX3

**WARMING DRAWER** | WB30SCX3, WB30SDEI3

**VACUUM DRAWER** | VB30SCX3, VB30SDEI3

**FISHER & PAYKEL**

**INTRODUCTION**

This comprehensive planning guide provides you with the framework and tools to achieve your desired design outcome with Fisher & Paykel appliances. In this guide, you will find a range of conceptual, detailed, and dimensional product information to bring your ideas to life and create spaces that truly reflect your vision.

**SUPPORT**

For additional design planning and installation support please contact the Fisher & Paykel design support team.  
**designsupport@fisherpaykel.com**

**NOTES**

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**CONCEPT DESIGN** **PAGE**

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**DESIGN CHOICE**

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**DEVELOPED AND DETAILED DESIGN** **PAGE**

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**DEVELOPED AND DETAILED DESIGN** **PAGE**

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## DESIGN CHOICE



**MINIMAL STYLE - HANDLELESS**

**MINIMAL STYLE**

**CONTEMPORARY STYLE**

**PROFESSIONAL STYLE**

Celebrating a singular aesthetic to blend seamlessly into the kitchen, Minimal style ovens feature subtle textural and tonal contrasts for a sense of refinement and purity.

Defined by clean lines and timeless design cues, Contemporary style ovens bring a sense of balance and refinement. A versatile aesthetic that complements a range of kitchen styles.

Distinctive and bold, Professional style ovens are the perfect interpretation of the commercial kitchen for the home chef. Experience refined performance with stainless steel construction that is built to last.

This Planning Guide is for the Contemporary style featuring 30" Ovens and Companions. For information on other styles, please visit the Fisher and Paykel website. To see what models are available, head to the 'Overview' section in this Planning Guide.

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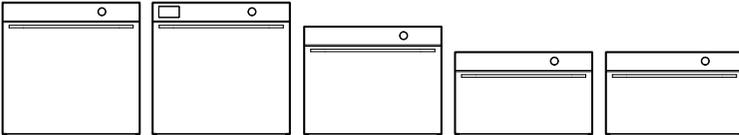
FINISH



Brushed Silver Glass

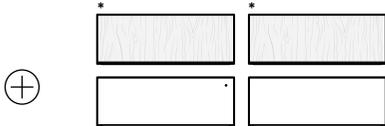
OVENS

SELF-CLEANING	SELF-CLEANING STEAM ASSIST	STEAM	SPEED
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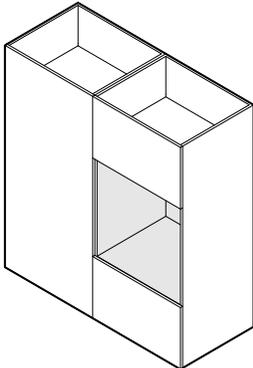


COMPANIONS

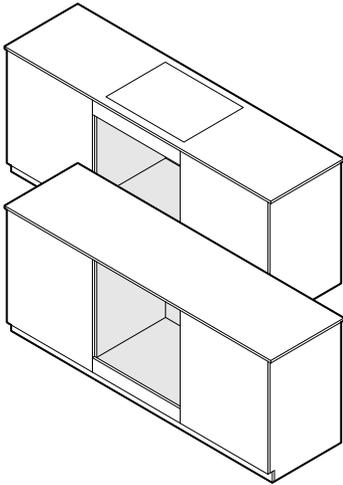
WARMING DRAWERS  
VACUUM SEAL DRAWERS



INSTALLATION OPTIONS



Installation in wall



Installation under-bench

\*Integrated model, panel ready for a custom front panel.

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STACKED INSTALLATION

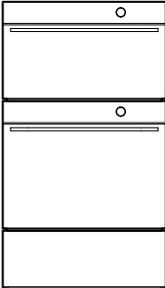
GRID INSTALLATION

ROW INSTALLATION

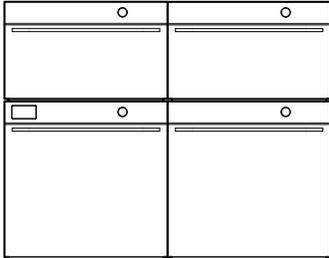
**CONSIDERATIONS**  
Different configurations possible, consider heights for grid and row installations.

**STACK HEIGHT**  
Stack Height is overall product height with minimum clearance above appliance front panel to upper cabinetry front panel or appliance.

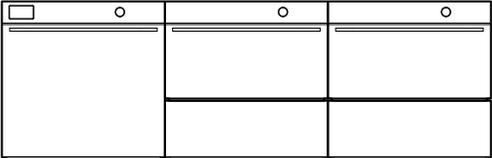
Stack Height  
52 3/8" (1331mm)



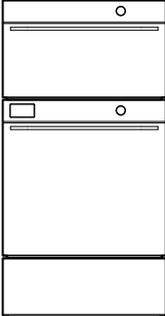
Stack Height  
46 7/8" (1191mm)



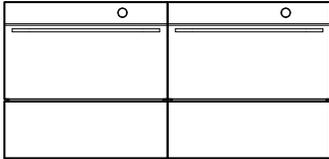
Stack Height  
28 3/4" (731mm)



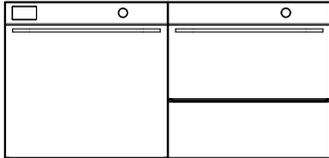
Stack Height  
57 9/16" (1462mm)



Stack Height  
28 3/4" (731mm)

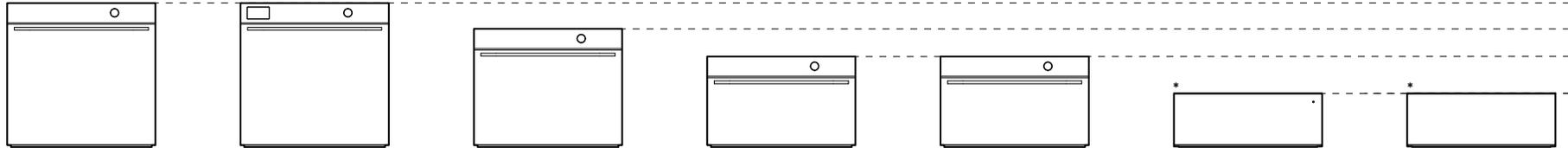


Stack Height  
28 3/4" (731mm)

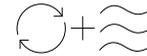
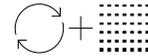
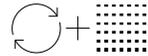
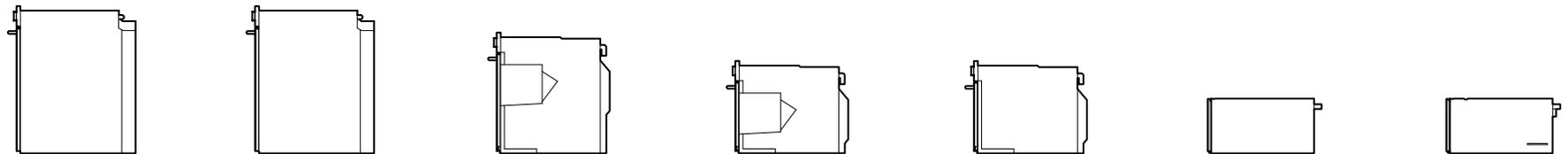


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**FRONT ELEVATION**



**SIDE ELEVATION**



**SELF-CLEANING OVEN**

**SELF-CLEANING STEAM ASSIST OVEN**

**COMBI-STEAM OVEN**

**COMPACT COMBI-STEAM OVEN**

**COMPACT CONVECTION-SPEED OVEN**

**WARMING DRAWER**

**VACUUM SEAL DRAWER**

Series	Series 9	Series 11	Series 11	Series 9	Series 9	Series 9	Series 9
Brushed Silver Glass Models	OB30SCPUDX3	OB30SCPSUDX3	OS30SCUDX3	OS30NCUDX3	OM30NCUDX3	WB30SCX3	VB30SCX3
Integrated Models	-	-	-	-	-	WB30SDEI3	VB30SDEI3
Interface	6.8" Touchscreen	6.8" Touchscreen	6.8" Touchscreen	6.8" Touchscreen	6.8" Touchscreen	-	-
Overall Height	28 11/16" (729mm)	28 11/16" (729mm)	23 9/16" (598mm)	18" (458mm)	18" (458mm)	10 11/16" (271mm)	10 11/16" (271mm)
Front Panel Thickness	13/16" (20mm)	13/16" (20mm)	13/16" (20mm)	13/16" (20mm)	13/16" (20mm)	13/16" (20mm)	13/16" (20mm)

\*Integrated models available.

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# **SPECIFICATION GUIDE**

## SERIES 11 & 9



**OVERVIEW**

Designed to be distinctive and timeless, this Contemporary oven matches with our Contemporary style family of appliances. Pyrolytic self-cleaning simplifies maintenance, while intuitive temperature and heat type recommendations accessed via the large touch screen and SmartHQ™ support optimal cooking results across a wide range of functions and food types.

**PRODUCTS**

**OB30SCPUDX3**  
30" Series 9 Contemporary Self-Cleaning Oven

**SERIES & STYLE**

Series 9  
Contemporary



**FEATURES**

- ① Contemporary style is distinctive and timeless. Designed to match with our Contemporary style family of appliances
- ② Self-cleaning pyrolytic function breaks down food residue for an easy clean
- ③ Premium soft-close door with advanced thermal performance
- ④ Generous 4.6 cu ft useable capacity
- ⑤ Large 6.8" touchscreen is intuitive and easy to use
- ⑥ Achieve optimal results with temperature and heat type recommendations
- ⑦ Twin vertical fans, perfect for multi-shelf cooking
- ⑧ Includes a wired temperature sensor for real-time monitoring of cooking temperatures
- ⑨ Connected capability via the SmartHQ™ app gives control & visibility from anywhere at anytime

**ACCESSORIES**

- ① Self-cleaning-proof Side Ladders
- ② Full Extension Sliding Shelf (x3)
- ③ Air Fry Tray
- ④ Multi-functional Deep Roasting Dish
- ⑤ Wired Temperature Sensor

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### OVERVIEW

Designed to be distinctive and timeless, this Contemporary oven matches with our Contemporary style family of appliances. Steam Assist enhances convection cooking, while pyrolytic cleaning simplifies maintenance. Intuitive temperature and heat type recommendations accessed via the large touch screen and SmartHQ™ support optimal cooking results across a wide range of functions and food types.

### PRODUCTS

#### OB30SCPSUDX3

30" Series 11 Contemporary Self-Cleaning Steam Assist Oven

### SERIES & STYLE

Series 11  
Contemporary



### FEATURES

- ① Contemporary style is distinctive and timeless. Designed to match with our Contemporary style family of appliances
- ② Steam Assist combines convection heat with steam to enhance the cooking process
- ③ Self-cleaning pyrolytic function breaks down food residue for an easy clean
- ④ Premium soft-close door with advanced thermal performance
- ⑤ Generous 4.6 cu ft useable capacity
- ⑥ Large 6.8" touchscreen is intuitive and easy to use.
- ⑦ Achieve optimal results with temperature and heat type recommendations
- ⑧ Twin vertical fans, perfect for multi-shelf cooking
- ⑨ Includes a wired temperature sensor for real-time monitoring of cooking temperatures
- ⑩ Connected capability via the SmartHQ™ app gives control & visibility from anywhere at anytime

### ACCESSORIES

- ① Self-cleaning-proof Side Ladders
- ② Full Extension Sliding Shelf (x3)
- ③ Air Fry Tray
- ④ Multi-functional Deep Roasting Dish
- ⑤ Wired Temperature Sensor
- ⑥ Descale Solution - 2 sachets (Part 580925)

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### OVERVIEW

Designed to be distinctive and timeless, this Contemporary Combi-Steam oven matches with our Contemporary style family of appliances. Featuring a larger cavity ideal for cooking larger dishes and multiple trays simultaneously. With versatile cooking options including steam or convection, plus a Steam Clean function for easy maintenance. Intuitive temperature and heat type recommendations can be accessed via the large touch screen and SmartHQ™, to support optimal cooking results across a wide range of functions and food types.

### PRODUCTS

#### OS30SCUDX3

30" Series 11 Contemporary Combi-Steam Oven

### SERIES & STYLE

Series 11  
Contemporary

### ACCESSORIES

- ① Chrome Side Ladders
- ② Full Extension Sliding Shelf (x2)
- ③ Step Down Wire Shelf
- ④ Roasting Dish
- ⑤ Broil Rack
- ⑥ Smokeless Broil Tray

### FEATURES

- ① Contemporary style is distinctive and timeless. Designed to match with our Contemporary style family of appliances
- ② Versatile cooking options with steam or convection heat for optimal results
- ③ Premium soft open and close door
- ④ Generous 2.5 cu ft useable capacity with four shelf positions
- ⑤ Large 6.8" touchscreen is intuitive and easy to use
- ⑥ Achieve optimal results with temperature and heat type recommendations
- ⑦ Moisture control and even heat distribution thanks to ActiveVent™ and AeroTech™ technology
- ⑧ Steam Clean function ensures a spotless oven with minimal effort
- ⑨ Includes a wired temperature sensor for real-time monitoring of cooking temperatures
- ⑩ Connected capability via the SmartHQ™ app gives control & visibility from anywhere at anytime

### ACCESSORIES

- ⑦ Large Perforated Steam Dish
- ⑧ Small Perforated Steam Dish
- ⑨ Large Steam Dish
- ⑩ Wired Temperature Sensor
- ⑪ Descale Solution - 2 sachets (Part 580925)



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**OVERVIEW**

Designed to be distinctive and timeless, this Contemporary Combi-Steam oven matches with our Contemporary style family of appliances. With versatile cooking options including steam or convection, plus a Steam Clean function for easy maintenance. Intuitive temperature and heat type recommendations can be accessed via the large touch screen and SmartHQ™, to support optimal cooking results across a wide range of functions and food types.

**PRODUCTS**

**OS30NCUDX3**

30" Series 9 Contemporary Compact Combi-Steam Oven

**SERIES & STYLE**

Series 9  
Contemporary

**ACCESSORIES**

- ① Chrome Side Ladders
- ② Full Extension Sliding Shelf
- ③ Flat Wire Shelf
- ④ Roasting Dish
- ⑤ Broil Rack

**FEATURES**

- ① Contemporary style is distinctive and timeless. Designed to match with our Contemporary style family of appliances
- ② Versatile cooking options with steam or convection heat for optimal results
- ③ Premium soft open and close door
- ④ 1.6 cu ft useable capacity with four shelf positions
- ⑤ Large 6.8" touchscreen is intuitive and easy to use
- ⑥ Achieve optimal results with temperature and heat type recommendations
- ⑦ Moisture control and even heat distribution thanks to ActiveVent™ and AeroTech™ technology
- ⑧ Steam Clean function ensures a spotless oven with minimal effort
- ⑨ Includes a wired temperature sensor for real-time monitoring of cooking temperatures
- ⑩ Connected capability via the SmartHQ™ app gives control & visibility from anywhere at anytime

**ACCESSORIES**

- ⑥ Large Perforated Steam Dish
- ⑦ Small Perforated Steam Dish
- ⑧ Large Steam Dish
- ⑨ Wired Temperature Sensor
- ⑩ Descale Solution - 2 sachets (Part 580925)



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**OVERVIEW**

Designed to be distinctive and timeless, this Contemporary Convection-Speed oven matches with our Contemporary style family of appliances. With versatile cooking options including microwave or convection for efficient heating across a variety of dishes. Intuitive temperature and heat type recommendations can be accessed via the large touch screen and SmartHQ™, to support optimal cooking results across a wide range of functions and food types.

**PRODUCTS**

**OM30NCUDX3**  
30" Series 9 Contemporary Compact Convection-Speed Oven

**SERIES & STYLE**

Series 9  
Contemporary



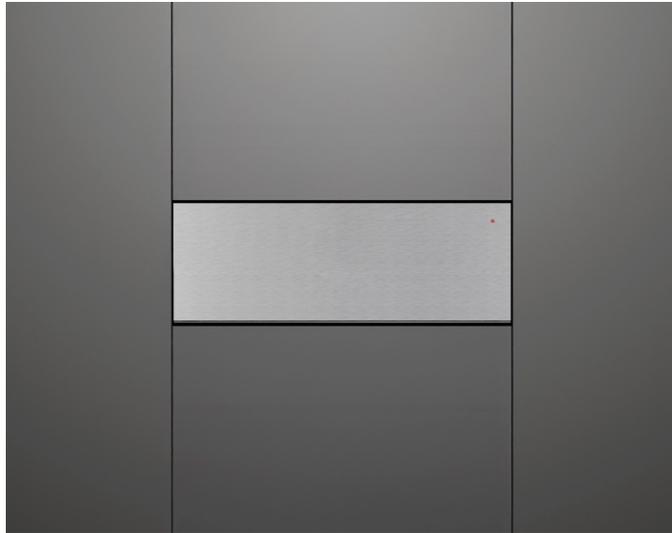
**FEATURES**

- ① Contemporary style is distinctive and timeless. Designed to match with our Contemporary style family of appliances
- ② Combines fast microwave cooking with even convection heat for versatile, efficient heating across a variety of dishes
- ③ With soft open and close, the CoolTouch door is safe to touch from the outside - protecting hands and surrounding cabinetry
- ④ Generous 38L useable capacity with four shelf positions
- ⑤ Large 6.8" touchscreen is intuitive and easy to use
- ⑥ Achieve optimal results with temperature and heat type recommendations
- ⑦ 28 functions, including four microwave-only, 14 traditional oven and four combination settings
- ⑧ Includes a wired temperature sensor for real-time monitoring of cooking temperatures
- ⑨ Connected capability via the SmartHQ™ app gives control & visibility from anywhere at anytime

**ACCESSORIES**

- ① Chrome Side Ladders
- ② Wire Shelf
- ③ Step Down Wire Shelf
- ④ Broil Rack
- ⑤ Glass Tray
- ⑥ Wired Temperature Sensor

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### OVERVIEW

Designed to be distinctive and timeless, this Contemporary Warming Drawer matches with our Contemporary style family of appliances. Featuring a push-to-open mechanism, intuitive touch controls, and a smooth glass base for easy cleaning. With six tailored programmes and space for 16 place settings, it keeps meals ready to serve.

### PRODUCTS

#### WB30SCX3

30" Series 9 Contemporary Warming Drawer



### SERIES & STYLE

Series 9  
Contemporary

### FEATURES

- ① Contemporary style is distinctive and timeless. Designed to match with our Contemporary style family of appliances
- ② Push-to-open drawer, designed for added convenience
- ③ Simple and intuitive touch controls for effortless operation
- ④ Easy-to-clean glass base
- ⑤ Automatic switch-off and delayed start functionality to help keep dishes warm until it is time to serve
- ⑥ Room for 16 standard-sized place settings
- ⑦ Six tailored programmes for Warming, Proofing, Dehydrating, and Slow Cooking offer convenience and flexibility

### ACCESSORIES

- ① Accessory rack for optimising space



**OVERVIEW**

Panel ready design allows for seamless integration and customisation of this Warming Drawer with kitchen cabinetry for a cohesive kitchen look. Featuring a push-to-open mechanism, intuitive touch controls, and a smooth glass base for easy cleaning. With six tailored programmes and space for 16 place settings, it keeps meals ready to serve.

**PRODUCTS**

**WB30SDEI3\***  
30" Series 9 Integrated Warming Drawer

\*Panel ready.

**SERIES & STYLE**

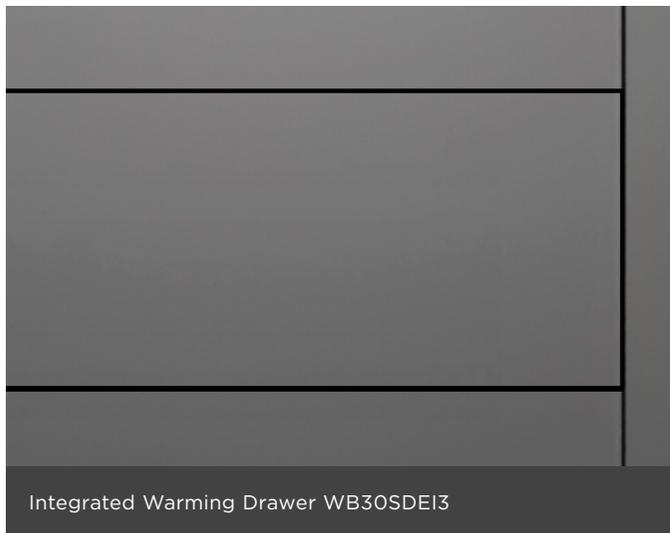
Series 9  
Integrated

**FEATURES**

- ① Panel ready design allows for seamless integration and customisation with kitchen cabinetry for a cohesive kitchen look
- ② Push-to-open drawer, designed for added convenience
- ③ Simple and intuitive touch controls for effortless operation
- ④ Automatic switch-off and delayed start functionality, to help keep dishes warm until it is time to serve
- ⑤ Room for 16 standard-sized place settings
- ⑥ Six tailored programmes for Warming, Proofing, Dehydrating, and Slow Cooking offer convenience and flexibility
- ⑦ Six tailored programmes for Warming, Proofing, Dehydrating, and Slow Cooking offer convenience and flexibility

**ACCESSORIES**

- ① Accessory rack for optimising space



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**OVERVIEW**

Designed to be distinctive and timeless, this Contemporary Vacuum Drawer matches with our Contemporary style family of appliances. A push-to-open mechanism and intuitive touch controls offer effortless use, while three vacuum and heat sealing levels support sous vide preparation, marinating, and food storage, using reusable and BPA-free food-grade bags.

**PRODUCTS**

**VB30SCX3**  
30" Series 9 Contemporary Vacuum Seal Drawer

**SERIES & STYLE**

Series 9  
Contemporary

**FEATURES**

- ① Contemporary style is distinctive and timeless. Designed to match with our Contemporary style family of appliances
- ② Push-to-open drawer, designed for added convenience
- ③ Simple and intuitive touch controls for effortless operation
- ④ Easy-to-clean glass base
- ⑤ Three levels of vacuum and heat sealing - for easy re-sealing, food portioning, marinating, storage and extending shelf life
- ⑥ Allows effortless preparation for sous vide cooking
- ⑦ Our food-grade, BPA-free bags are an excellent storage option — these can be re-used if sealed and cut appropriately

**ACCESSORIES**

- ① Large BPA-free Vacuum Bags - 50 bags (Part 793034)
- ② Small BPA-free Vacuum Bags - 50 bags (Part 793033)
- ③ External Vacuuming Accessory Kit



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**OVERVIEW**

Panel ready design allows for seamless integration and customisation of this Vacuum Seal Drawer with kitchen cabinetry for a cohesive kitchen look. A push-to-open mechanism and intuitive touch controls offer effortless use, while three vacuum and heat sealing levels support sous vide preparation, marinating, and food storage, using reusable and BPA-free food-grade bags.

**PRODUCTS**

**VB30SDEI3\***  
30" Series 9 Integrated Vacuum Seal Drawer

\*Panel ready.

**SERIES & STYLE**

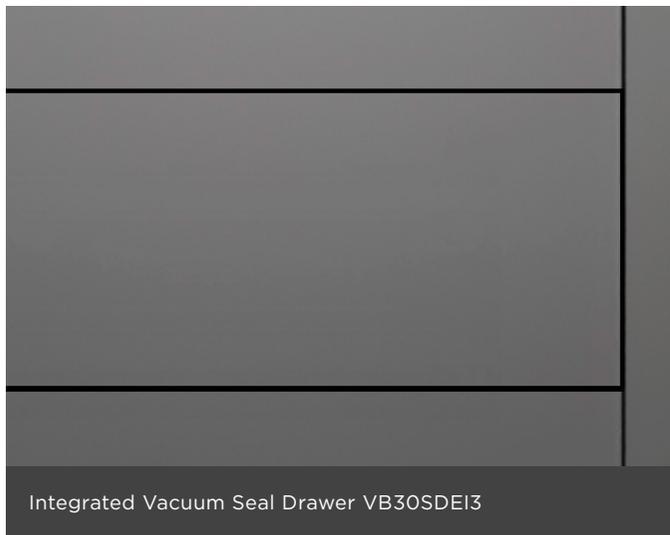
Series 9  
Integrated

**FEATURES**

- ① Panel ready design allows for seamless integration and customisation with kitchen cabinetry for a cohesive kitchen look
- ② Push-to-open drawer, designed for added convenience
- ③ Simple and intuitive touch controls for effortless operation
- ④ Three levels of vacuum and heat sealing - for easy re-sealing, food portioning, marinating, storage and extending shelf life
- ⑤ Allows effortless preparation for sous vide cooking
- ⑥ Our food-grade, BPA-free bags are an excellent storage option — these can be re-used if sealed and cut appropriately

**ACCESSORIES**

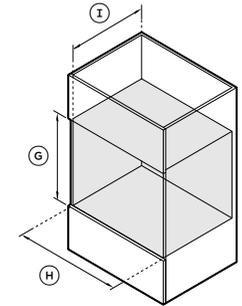
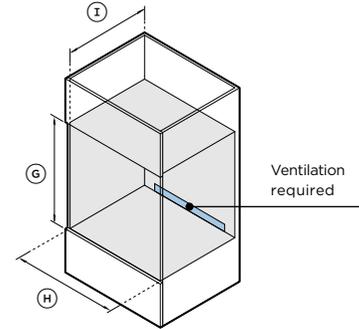
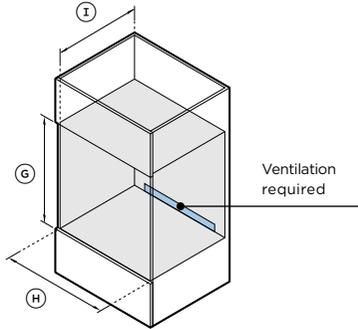
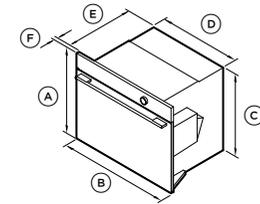
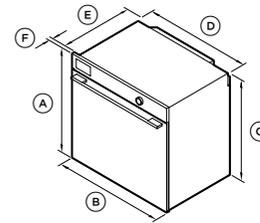
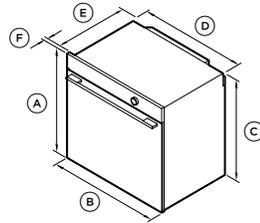
- ① Large BPA-free Vacuum Bags - 50 bags (Part 793034)
- ② Small BPA-free Vacuum Bags - 50 bags (Part 793033)
- ③ External Vacuuming Accessory Kit



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**PRODUCT DIMENSIONS**

**CAVITY DIMENSIONS**



PRODUCT DIMENSIONS	
(A) Overall height	28 11/16
(B) Overall width	29 7/8
(C) Chassis height	27 7/8
(D) Chassis width	28 3/8
(E) Chassis depth	22 5/8
(F) Control panel thickness	13/16
Depth with door fully open*	23 3/8

\*Measured from front of control panel.

CAVITY DIMENSIONS	
(G) Minimum inside height of cavity	28 1/32
(H) Minimum inside width of cavity	28 1/2
(I) Minimum inside depth of cavity*	23 1/2**
Recommended cabinet height	28 3/4
Recommended cabinet width	30

\*Measured from front of chassis.\*\*Requires ventilation at the rear of the cavity.

SELF-CLEANING OVEN OB30SCPUDX3		
	inch	mm
(A) Overall height	28 11/16	729
(B) Overall width	29 7/8	758
(C) Chassis height	27 7/8	708
(D) Chassis width	28 3/8	720
(E) Chassis depth	22 5/8	575
(F) Control panel thickness	13/16	20
Depth with door fully open*	23 3/8	594

	inch	mm
(G) Minimum inside height of cavity	28 1/32	712
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	23 1/2**	597**
Recommended cabinet height	28 3/4	731
Recommended cabinet width	30	762

SELF-CLEANING STEAM ASSIST OVEN OB30SCPSUDX3		
	inch	mm
(A) Overall height	28 11/16	729
(B) Overall width	29 7/8	758
(C) Chassis height	27 7/8	708
(D) Chassis width	28 3/8	720
(E) Chassis depth	22 5/8	575
(F) Control panel thickness	13/16	20
Depth with door fully open*	23 3/8	594

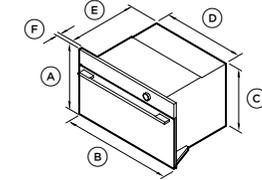
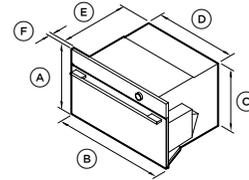
	inch	mm
(G) Minimum inside height of cavity	28 1/32	712
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	23 1/2**	597**
Recommended cabinet height	28 3/4	731
Recommended cabinet width	30	762

COMBI-STEAM OVEN OS30SCUDX3		
	inch	mm
(A) Overall height	23 9/16	598
(B) Overall width	29 7/8	758
(C) Chassis height	22 5/8	575
(D) Chassis width	28 3/8	720
(E) Chassis depth	22 7/16	545
(F) Control panel thickness	13/16	20
Depth with door fully open*	18 1/8	460

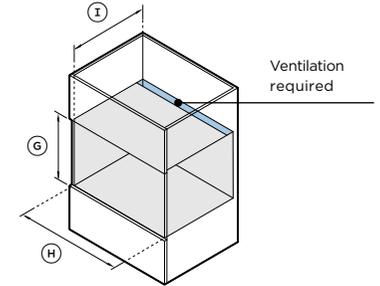
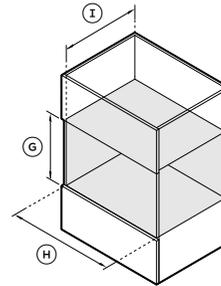
	inch	mm
(G) Minimum inside height of cavity	22 13/16	580
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	21 5/8	550
Recommended cabinet height	24	600
Recommended cabinet width	30	762

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PRODUCT DIMENSIONS



CAVITY DIMENSIONS



PRODUCT DIMENSIONS

(A) Overall height	
(B) Overall width	
(C) Chassis height	
(D) Chassis width	
(E) Chassis depth	
(F) Control panel thickness	
Depth with door fully open*	

\*Measured from front of control panel.

CAVITY DIMENSIONS

(G) Minimum inside height of cavity	
(H) Minimum inside width of cavity	
(I) Minimum inside depth of cavity*	
Recommended cabinet height	
Recommended cabinet width	

\*Measured from front of chassis. \*\*Requires ventilation at the rear of the cavity.

COMPACT COMBI-STEAM OVEN  
OS30NCUDX3

	inch	mm
(A) Overall height	18	458
(B) Overall width	29 7/8	758
(C) Chassis height	17 1/8	435
(D) Chassis width	28 3/8	720
(E) Chassis depth	21 7/16	545
(F) Control panel thickness	13/16	20
Depth with door fully open*	12 5/8	320

COMPACT CONVECTION-SPEED OVEN  
OM30NCUDX3

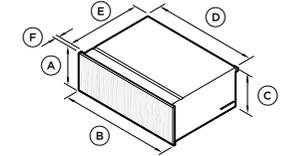
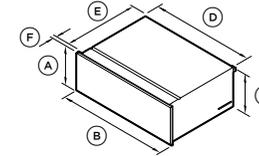
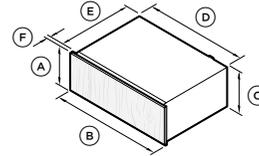
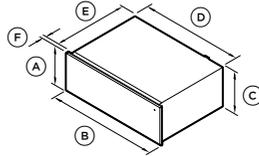
	inch	mm
(A) Overall height	18	458
(B) Overall width	29 7/8	758
(C) Chassis height	17 1/8	435
(D) Chassis width	28 3/8	720
(E) Chassis depth	21 7/16	545
(F) Control panel thickness	13/16	20
Depth with door fully open*	12 5/8	320

	inch	mm
(G) Minimum inside height of cavity	17 5/16	440
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	21 5/8	550
Recommended cabinet height	18 1/8	460
Recommended cabinet width	30	762

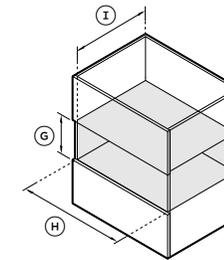
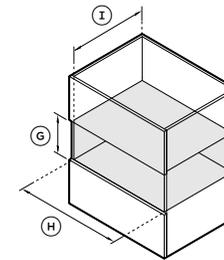
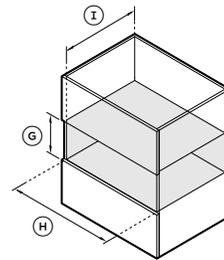
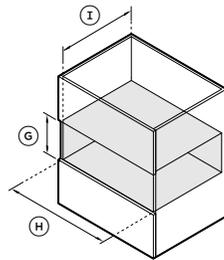
	inch	mm
(G) Minimum inside height of cavity	17 5/16	440
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	21 5/8**	550**
Recommended cabinet height	18 1/8	460
Recommended cabinet width	30	762

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PRODUCT DIMENSIONS



CAVITY DIMENSIONS



WARMING DRAWER  
WB30SCX3

PRODUCT DIMENSIONS

	inch	mm
(A) Overall height	10 11/16	271
(B) Overall width	29 7/8	758
(C) Chassis height	10 11/16	271
(D) Chassis width	27 3/4	704
(E) Chassis depth*	21 9/16	547
(F) Front panel thickness	13/16	20
Front panel height	10 1/2	267
Front panel width	29 7/8	758

INTEGRATED WARMING DRAWER  
WB30SDEI3

	inch	mm
(A) Overall height	10 11/16	271
(B) Overall width	29 7/8	758
(C) Chassis height	10 11/16	271
(D) Chassis width	27 3/4	704
(E) Chassis depth*	21 9/16	547
(F) Front panel thickness	min 5/8***	min 16***
Front panel height	10 1/2	267
Front panel width	29 7/8	758

VACUUM SEAL DRAWER  
VB30SDEI3

	inch	mm
(A) Overall height	10 11/16	271
(B) Overall width	29 7/8	758
(C) Chassis height	10 11/16	271
(D) Chassis width	28 1/2**	724**
(E) Chassis depth*	21 11/16	551
(F) Front panel thickness	13/16	20
Front panel height	10 1/2	267
Front panel width	29 7/8	758

INTEGRATED VACUUM SEAL DRAWER  
VB30SCX3

	inch	mm
(A) Overall height	10 11/16	271
(B) Overall width	29 7/8	758
(C) Chassis height	10 11/16	271
(D) Chassis width	28 1/2**	724**
(E) Chassis depth*	21 11/16	551
(F) Front panel thickness	min 5/8***	min 16***
Front panel height	10 1/2	267
Front panel width	29 7/8	758

\*Including power plug. \*\*Including side brackets. \*\*\*A clearance of 1/16" (2mm) between the cabinet and the custom panel is required for the push-to-open mechanism (spacer included). Maximum custom panel weight 11 lb (5kg).

CAVITY DIMENSIONS

	inch	mm
(G) Minimum inside height of cavity	10 3/4	273
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	22 13/16	580
Recommended cabinet height	10 3/4	273
Recommended cabinet width	30	762

	inch	mm
(G) Minimum inside height of cavity	10 3/4	273
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	22 13/16	580
Recommended cabinet height	10 3/4	273
Recommended cabinet width	30	762

	inch	mm
(G) Minimum inside height of cavity	10 3/4	273
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	22 13/16	580
Recommended cabinet height	10 3/4	273
Recommended cabinet width	30	762

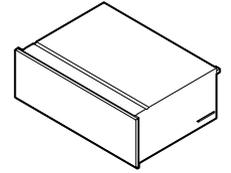
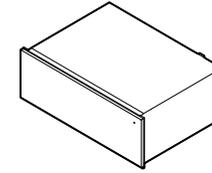
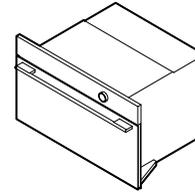
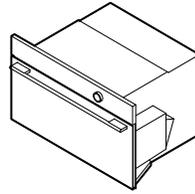
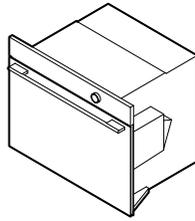
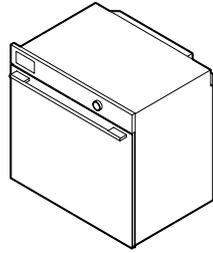
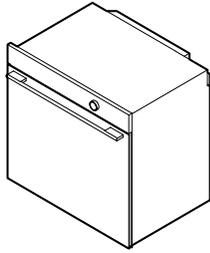
	inch	mm
(G) Minimum inside height of cavity	10 3/4	273
(H) Minimum inside width of cavity	28 1/2	724
(I) Minimum inside depth of cavity*	22 13/16	580
Recommended cabinet height	10 3/4	273
Recommended cabinet width	30	762

\*Measured from front of chassis.

Note: Drawers can fully support 30inch Fisher & Paykel ovens, without adding shelf in between.

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ISOMETRIC VIEW



	<b>SELF-CLEANING OVEN</b> OB30SCPUDX3	<b>SELF-CLEANING STEAM ASSIST OVEN</b> OB30SCPSUDX3	<b>COMBI-STEAM OVEN</b> OS30SCUDX3	<b>COMPACT COMBI-STEAM OVEN</b> OS30NCUDX3	<b>COMPACT CONVECTION-SPEED OVEN</b> OM30NCUDX3	<b>WARMING DRAWER</b> WB30SCX3, WB30SDEI3	<b>VACUUM SEAL DRAWER</b> VB30SCX3, VB30SDEI3
<b>PRODUCT REQUIREMENTS</b>							
Supply	208 or 240 V, 60 Hz	208 or 240 V, 60 Hz	208 or 240 V, 60 Hz	208 or 240 V, 60 Hz	208 or 240 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Service	20 A	20 A	20 A	20 A	20 A	10 A	10 A
Connection	Hard wired 78 3/4"(2000mm)	Hard wired 78 3/4"(2000mm)	Hard wired 78 3/4"(2000mm)	Hard wired 78 3/4"(2000mm)	Hard wired 78 3/4"(2000mm)	Plug with flex cord 70 7/8" (1800mm)	Plug with flex cord 70 7/8" (1800mm)
<b>CAPACITY</b>							
Total Oven capacity	4.9cu ft (137L)	4.9cu ft (137L)	3cu ft (85L)	1.9cu ft (55L)	1.7cu ft (49L)	-	-
Total water tank capacity	-	22.65fl oz (0.67L)	47.3fl oz (1.4L)	47.3fl oz (1.4L)	-	-	-

Note: Steam Ovens have internal water tanks which need to be filled manually. No external water supply is required.

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