

30" PROFESSIONAL OVENS AND COMPANIONS

PLANNING GUIDE

SERIES 9 & 11

SELF-CLEANING OVEN | OB30SPPUX3

SELF-CLEANING STEAM ASSIST OVEN | OB30SPPSUX3

COMBI-STEAM | OS30SPUX3

COMPACT COMBI-STEAM | OS30NPUX3

COMPACT CONVECTION-SPEED | OM30NPUX3

BUILT-IN COFFEE MAKER | EB30PSX1

WARMING DRAWER | WB30SPEX3, WB30SDEI3

VACUUM DRAWER | VB30SPEX3, 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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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 Professional 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

Stainless Steel

OVENS

SELF-CLEANING

SELF-CLEANING STEAM ASSIST

STEAM

SPEED

+

**

*

COMPANIONS

COFFEE MAKER

WARMING DRAWERS VACUUM SEAL DRAWERS

INSTALLATION OPTIONS

Installation in wall

Installation under-bench

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

**Built-In Coffee Maker measurements are different to other products. Configurations are possible, but consider installation requirements.

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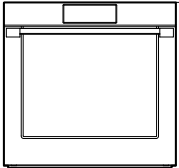
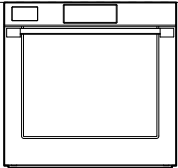
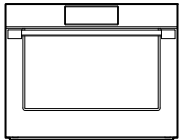
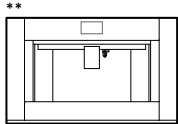


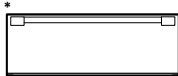
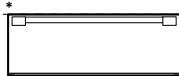
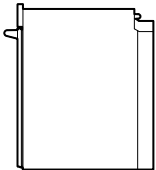
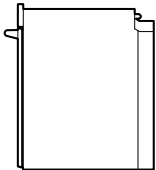
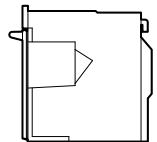
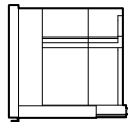
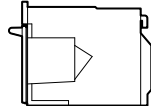
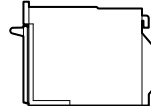
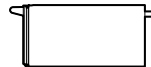


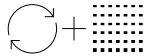

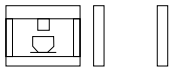
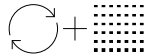
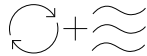


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FRONT ELEVATION								
								
*Integrated models available.								
	SELF-CLEANING OVEN	SELF-CLEANING STEAM ASSIST OVEN	COMBI-STEAM OVEN	BUILT-IN COFFEE MAKER	COMPACT COMBI- STEAM OVEN	COMPACT CONVECTION- SPEED OVEN	WARMING DRAWER	VACUUM SEAL DRAWER
Series	Series 9	Series 11	Series 11	Series 9	Series 9	Series 9	Series 9	Series 9
Models	OB30SPPUX3	OB30SPPSUX3	OS30SPUX3	EB30PSX1**	OS30NPUX3	OM30NPUX3	WB30SPEX3	VB30SPEX3
Integrated Models	-	-	-	-	-	-	WB30SDEI3	VB30SDEI3
Interface	6.8" Touchscreen	6.8" Touchscreen	6.8" Touchscreen	4.3" Touchscreen	6.8" Touchscreen	6.8" Touchscreen	-	-
Overall Height	28 11/16" (729mm)	28 11/16" (729mm)	23 9/16" (598mm)	18 1/2" (470mm)	18" (458mm)	18" (458mm)	10 11/16" (271mm)	10 11/16" (271mm)
Overall Width	29 7/8" (758mm)							
Front Panel Thickness*	15/16" (24mm)	15/16" (24mm)	15/16" (24mm)	1 9/16" (40mm)	15/16" (24mm)	15/16" (24mm)	15/16" (24mm)	15/16" (24mm)

*Flush, Semi-Flush, and Proud alignment is achievable. Head to the 'Cabinetry Alignment' section of this Planning Guide.

**Built-In Coffee Maker measurements are different to other products. Configurations are possible, but consider installation requirements.

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CONSIDERATIONS

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

STACK HEIGHT

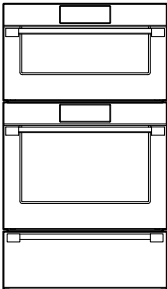
Stack Height is overall product height with minimum clearance above appliance front panel to upper cabinetry front panel or appliance.

BUILT-IN COFFEE MAKER

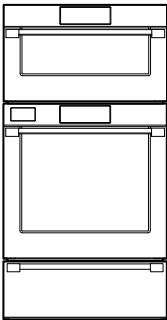
Built-In Coffee Maker measurements are different to other products. Configurations are possible, but consider installation options.

STACKED INSTALLATION

Stack Height
52 3/8" (1331mm)

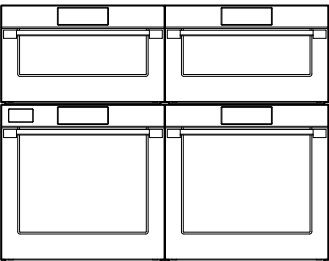


Stack Height
57 9/16" (1462mm)

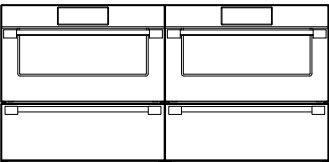


GRID INSTALLATION

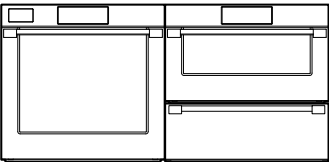
Stack Height
46 7/8" (1191mm)



Stack Height
28 3/4" (731mm)

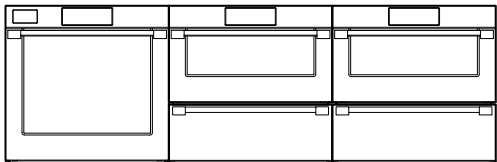


Stack Height
28 3/4" (731mm)



ROW INSTALLATION

Stack Height
28 3/4" (731mm)

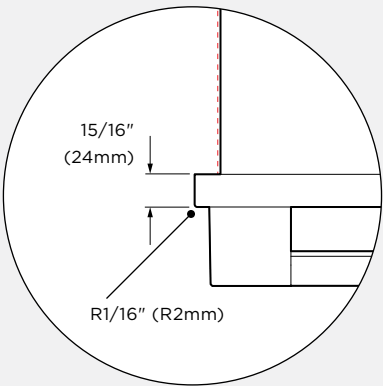


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PROFESSIONAL STYLE - CABINETRY ALIGNMENT

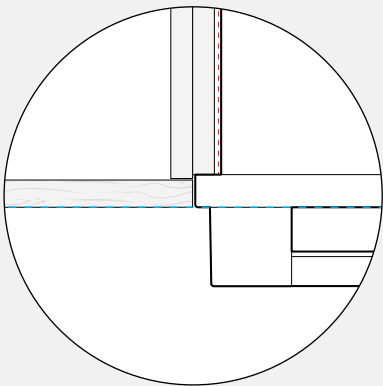
Professional Ovens and Companions have a control panel thickness of 15/16" (24mm), allowing for Flush, Semi-Flush, and Proud alignment. The drawing below illustrates 3/4" (19mm) cabinetry front panels. Built-In Coffee Maker has a control panel thickness of 1 9/16" (40mm).

CONTROL PANEL



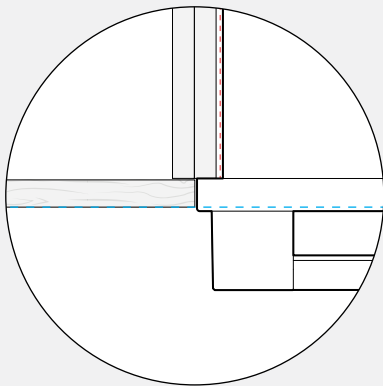
PLAN VIEW

FLUSH CABINETRY ALIGNMENT



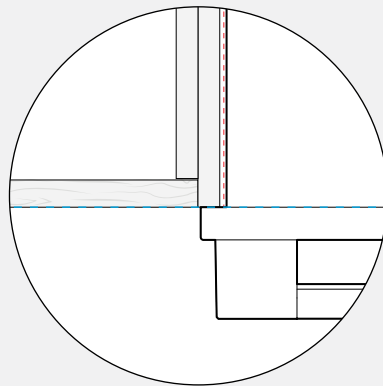
PLAN VIEW

SEMI-FLUSH ALIGNMENT



PLAN VIEW

PROUD ALIGNMENT



PLAN VIEW

----- INDICATES CABINETRY DATUM

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SPECIFICATION GUIDE

SERIES 11 & 9



OVERVIEW

Designed to make a bold statement in the kitchen space with a striking handle and brushed stainless steel finish, this oven matches seamlessly with our Professional 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

OB30SPPUX3
30" Series 9 Professional Self-Cleaning Oven

SERIES & STYLE

Series 9
Professional

FEATURES

- ① Professional style is designed to make a bold statement in the kitchen space. Matches with Professional 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 make a bold statement in the kitchen space with a striking handle and brushed stainless steel finish, this oven matches seamlessly with our Professional 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

OB30SPPSUX3
30" Series 11 Professional Self-Cleaning Steam Assist Oven

SERIES & STYLE

Series 11
Professional

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)

FEATURES

- ① Professional style is designed to make a bold statement in the kitchen space. Matches with Professional 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

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OVERVIEW

Designed to make a bold statement in the kitchen space with a striking handle and brushed stainless steel finish, this Combi-Steam oven matches seamlessly with our Professional 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

OS30SPUX3
30" Series 11 Professional Combi-Steam Oven

SERIES & STYLE

Series 11
Professional

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 Professional style is designed to make a bold statement in the kitchen space
- 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 complement our Professional style oven and warming drawer, this built-in coffee maker seamlessly integrates into any kitchen design with a stylish stainless steel finish. Beautiful to use, it has an intuitive touch display with 13 different beverage options to suit individual taste and selection – from Espresso to Latte. Pair with other companion products to create a kitchen suite for every need.

PRODUCTS

EB30PSX1
30" Series 9 Professional Built-in Coffee Maker

SERIES & STYLE

Series 9
Professional

FEATURES

- ① Professional style is designed to make a bold statement in the kitchen space. Matches with Professional style family of appliances
- ② Intuitive touch display brews a perfect cup of coffee at the touch of a button
- ③ Programmable timer turns on the Coffee Maker at the ideal time each day
- ④ Personalised coffee and smart self-learning menu preferences with 13 functions to suit any taste
- ⑤ Allows you to prepare hot milk or creamy froth in seconds
- ⑥ Stainless steel conical burr grinder with 13 coarseness positions
- ⑦ 15 bar pump pressure
- ⑧ Self-cleaning function and easy to empty coffee grounds container and drip tray
- ⑨ 81 fl oz (2.4L) water tank capacity

ACCESSORIES

- ① Milk Container (Auto-Froth)
- ② Steam Wand
- ③ Coffee Spoon
- ④ Cleaning Brush
- ⑤ Descaler Solution - 1 bottle
- ⑥ Water Hardness Indicator Paper
- ⑦ Water Filter

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OVERVIEW

Designed to make a bold statement in the kitchen space with a striking handle and brushed stainless steel finish, this Combi-Steam oven matches seamlessly with our Professional 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

OS30NPUX3
30" Series 9 Professional Compact Combi-Steam Oven

SERIES & STYLE

Series 9
Professional

ACCESSORIES

- ① Chrome Side Ladders
- ② Full Extension Sliding Shelf
- ③ Flat Wire Shelf
- ④ Flat Brushed Baking Tray
- ⑤ Roasting Dish
- ⑥ Broil Rack

FEATURES

- ① Professional style is designed to make a bold statement in the kitchen space
- 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

- 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 make a bold statement in the kitchen space with a striking handle and brushed stainless steel finish, this Convection-Speed oven matches seamlessly with our Professional 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

OM30NPUX3
30" Series 9 Professional Compact Convection-Speed Oven

SERIES & STYLE

Series 9
Professional

FEATURES

- ① Professional style is designed to make a bold statement in the kitchen space. Matches with Professional 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 1.3 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 Includes a wired temperature sensor for real-time monitoring of cooking temperatures
- ⑧ 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 make a bold statement in the kitchen space with a striking handle and brushed stainless steel finish, this Warming Drawer matches seamlessly with our Professional style family of appliances. Featuring a soft-close 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

WB30SPEX3
30" Series 9 Professional Warming Drawer

SERIES & STYLE

Series 9
Professional

FEATURES

- ① Professional style is designed to make a bold statement in the kitchen space. Matches with Professional style family of appliances
- ② Soft-close drawer for a smooth closure
- ③ Simple and intuitive touch controls for effortless operation
- ④ Easy-to-clean stainless steel finish for a bold and durable look
- 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

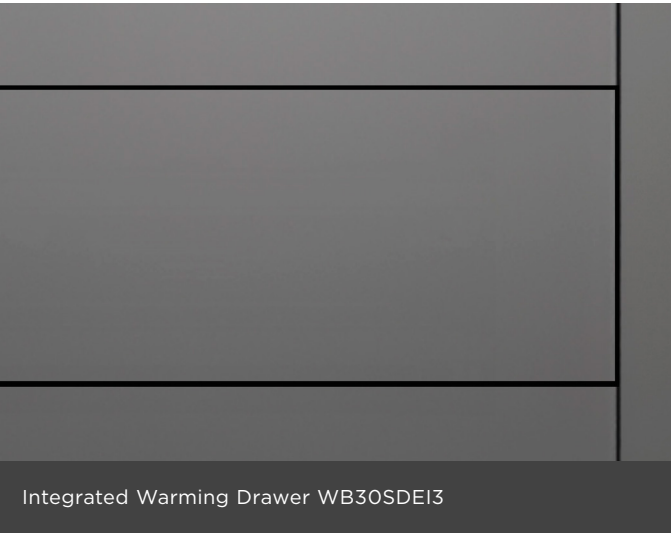
ACCESSORIES

- ① Accessory rack for optimising space

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Integrated Warming Drawer WB30SDEI3 with Compact Combi-Steam Oven OS30NPUX3



Integrated Warming Drawer WB30SDEI3

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 make a bold statement in the kitchen space with a striking handle and brushed stainless steel finish, this Vacuum Seal Drawer matches seamlessly with our Professional style family of appliances. A soft-close 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

VB30SPEX3
30" Series 9 Professional Vacuum Seal Drawer

SERIES & STYLE

Series 9
Professional

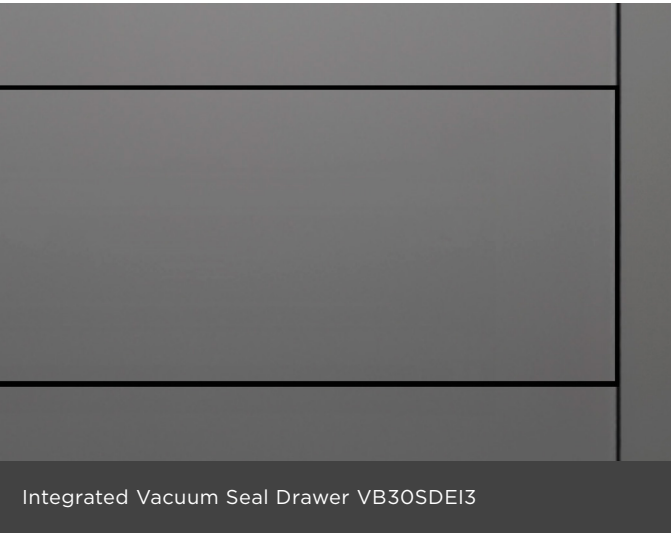
FEATURES

- ① Professional style is designed to make a bold statement in the kitchen space. Matches with Professional style family of appliances
- ② Soft-close drawer for a smooth closure
- ③ Simple and intuitive touch controls for effortless operation
- ④ Easy-to-clean stainless steel finish for a bold and durable look
- 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

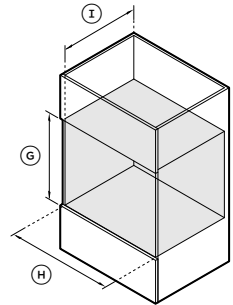
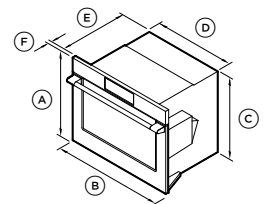
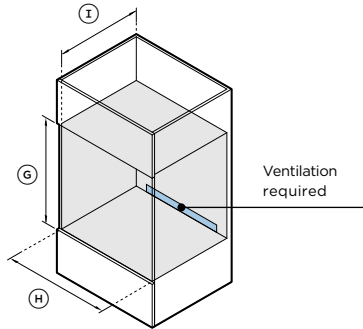
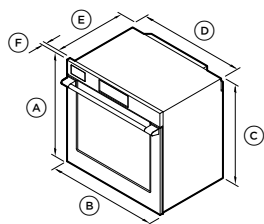
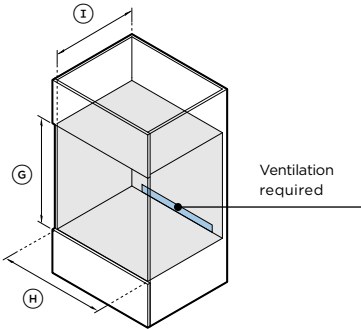
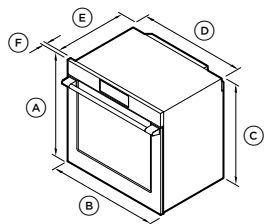
ACCESSORIES

- 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	
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.

SELF-CLEANING OVEN OB30SPPUX3		
	inch	mm
A	28 11/16	729
B	29 7/8	758
C	27 7/8	708
D	28 3/8	720
E	22 5/8	575
F	15/16	24
	23 1/4	590

	inch	mm
G	28 1/32	712
H	28 1/2	724
I	23 1/2**	597**
	28 3/4	731
	30	762

SELF-CLEANING STEAM ASSIST OVEN OB30SPPSUX3		
	inch	mm
A	28 11/16	729
B	29 7/8	758
C	27 7/8	708
D	28 3/8	720
E	22 5/8	575
F	15/16	24
	23 1/4	590

	inch	mm
G	28 1/32	712
H	28 1/2	724
I	23 1/2**	597**
	28 3/4	731
	30	762

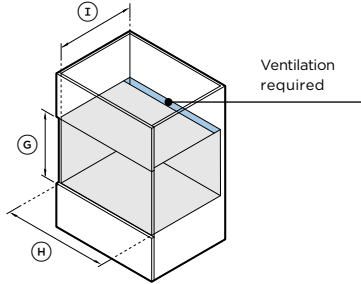
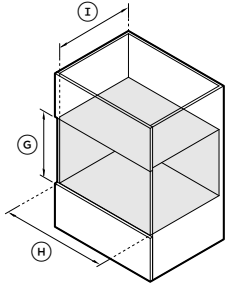
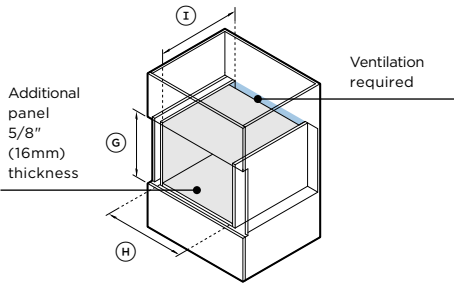
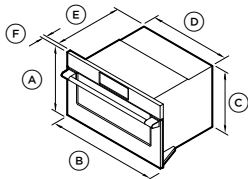
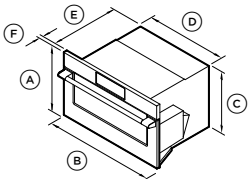
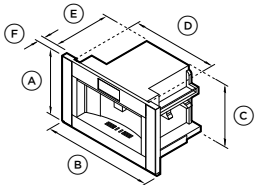
COMBI-STEAM OVEN OS30SPUX3		
	inch	mm
A	23 9/16	598
B	29 7/8	758
C	22 5/8	575
D	28 3/8	720
E	22 7/16	545
F	15/16	24
	18 1/8	460

	inch	mm
G	22 13/16	580
H	28 1/2	724
I	21 5/8	550
	23 5/8	600
	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**	

*Measurements with trim kit. **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	

BUILT-IN COFFEE MAKER EB30PSX1		
	inch	mm
A Overall height	18 1/2*	470*
B Overall width	29 13/16*	757*
C Chassis height	17 7/16	442
D Chassis width	22 1/16	560
E Chassis depth	17 6/16	445
F Control panel thickness	1 9/16*	40*
Depth with door fully open**	-	-

	inch	mm
G Minimum inside height of cavity	18 3/8****	466****
H Minimum inside width of cavity	22 1/16***	560***
I Minimum inside depth of cavity*	21 1/2**	545**
Recommended cabinet height	18 9/16	472
Recommended cabinet width	30 1/16	764

COMPACT COMBI-STEAM OVEN OS30NPUX3		
	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	15/16	24
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

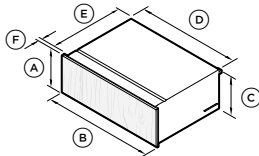
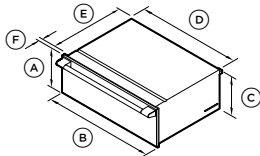
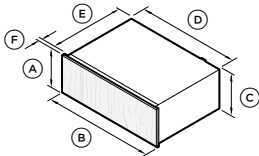
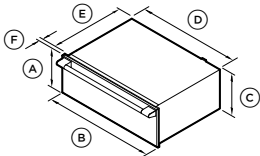
COMPACT CONVECTION-SPEED OVEN OM30NPUX3		
	inch	mm
A Overall height	18	458
B Overall width	29 7/8	758
C Chassis height	17 1/8	435
D Chassis width	28 3/8	720
E Chassis depth	21 7/16	545
F Control panel thickness	15/16	24
Depth with door fully open**	12 5/8	320

	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

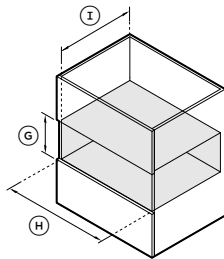
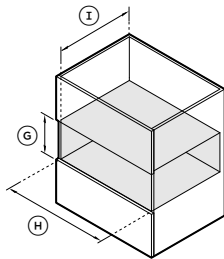
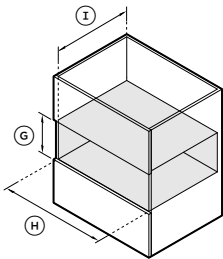
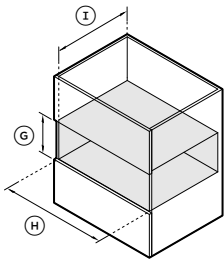
*Measured from front of chassis. **Requires ventilation at the rear of the cavity. ***Cabinetry requires additional vertical sidewalls to secure the product. ****Includes spacer thickness, Spacer required only for standalone installation.
Note: Built-In Coffee Maker measurements are different to other products. Configurations are possible, but consider installation requirements.

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PRODUCT DIMENSIONS



CAVITY DIMENSIONS



PRODUCT DIMENSIONS	
(A) Overall height	10 11/16
(B) Overall width	29 7/8
(C) Chassis height	10 11/16
(D) Chassis width	27 3/4
(E) Chassis depth*	21 9/16
(F) Front panel thickness	15/16
Front panel height	10 1/2
Front panel width	29 7/8

WARMING DRAWER WB30SPEX3	
inch	mm
(A) Overall height	271
(B) Overall width	758
(C) Chassis height	271
(D) Chassis width	704
(E) Chassis depth*	547
(F) Front panel thickness	24
Front panel height	267
Front panel width	758

INTEGRATED WARMING DRAWER WB30SDEI3	
inch	mm
(A) Overall height	271
(B) Overall width	758
(C) Chassis height	271
(D) Chassis width	704
(E) Chassis depth*	547
(F) Front panel thickness	min 5/8***
Front panel height	267
Front panel width	758

VACUUM SEAL DRAWER VB30SPEX3	
inch	mm
(A) Overall height	271
(B) Overall width	758
(C) Chassis height	271
(D) Chassis width	28 1/2**
(E) Chassis depth*	21 11/16
(F) Front panel thickness	15/16*
Front panel height	267
Front panel width	29 7/8

INTEGRATED VACUUM SEAL DRAWER VB30SDEI3	
inch	mm
(A) Overall height	271
(B) Overall width	758
(C) Chassis height	271
(D) Chassis width	28 1/2**
(E) Chassis depth*	21 11/16
(F) Front panel thickness	min 5/8***
Front panel height	267
Front panel width	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	
(G) Minimum inside height of cavity	10 3/4
(H) Minimum inside width of cavity	28 1/2
(I) Minimum inside depth of cavity*	22 13/16
Recommended cabinet height	10 3/4
Recommended cabinet width	30

inch	mm
(G) Minimum inside height of cavity	273
(H) Minimum inside width of cavity	724
(I) Minimum inside depth of cavity*	580
Recommended cabinet height	273
Recommended cabinet width	762

inch	mm
(G) Minimum inside height of cavity	273
(H) Minimum inside width of cavity	724
(I) Minimum inside depth of cavity*	580
Recommended cabinet height	273
Recommended cabinet width	762

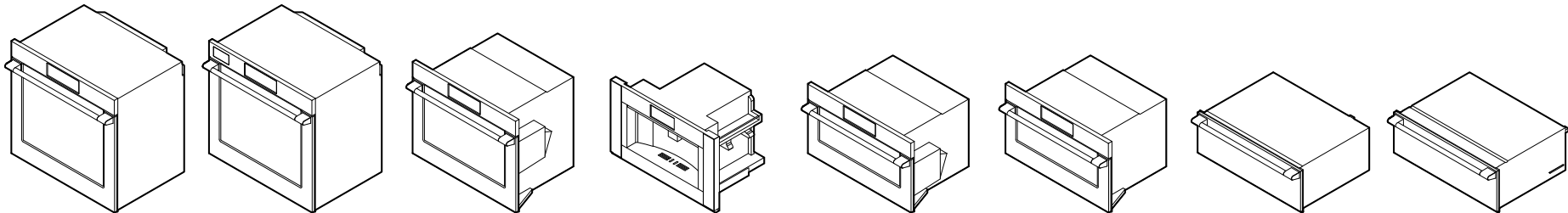
inch	mm
(G) Minimum inside height of cavity	273
(H) Minimum inside width of cavity	724
(I) Minimum inside depth of cavity*	580
Recommended cabinet height	273
Recommended cabinet width	762

inch	mm
(G) Minimum inside height of cavity	273
(H) Minimum inside width of cavity	724
(I) Minimum inside depth of cavity*	580
Recommended cabinet height	273
Recommended cabinet width	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



	SELF-CLEANING OVEN OB30SPPUX3	SELF-CLEANING STEAM ASSIST OVEN OB30SPPSUX3	COMBI-STEAM OVEN OS30SPUX3	BUILT-IN COFFEE MAKER EB30PSX1	COMPACT COMBI-STEAM OVEN OS30NPUX3	COMPACT CONVECTION- SPEED OVEN OM30NPUX3	WARMING DRAWER WB30SPEX3, WB30SDEI3	VACUUM SEAL DRAWER VB30SPEX3, VB30SDEI3
PRODUCT REQUIREMENTS								
Supply	208 or 240 V, 60 Hz	208 or 240 V, 60 Hz	208 or 240 V, 60 Hz	120 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	10 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)	Plug with flex cord 66 15/16" (1700mm)	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)
CAPACITY								
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)	81 fl oz (2.4L)	47.3fl oz (1.4L)	-	-	-

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

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