30" BUILT-IN OVENS AND COMPANIONS PROFESSIONAL

PLANNING GUIDE

SERIES 9 & 11 DOUBLE OVEN | OB30DPPTX1 OVEN | OB30SPPTX1 STEAM OVEN | OS30SPTX1, OS30NPTX1 SPEED OVEN | OM30NPTX1 BUILT-IN COFFEE MAKER | EB30PSX1 WARMING DRAWER | WB30SPEX1 VACUUM SEAL DRAWER | VB30SPEX1

PLANNING GUIDE | OVENS AND COMPANIONS, 30"

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.

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DESIGN CHOICES



STACKED INSTALLATION



GRID INSTALLATION



ROW INSTALLATION



Stack Height 23 5/8″ (692mm)



CONSIDERATIONS

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

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



SPECIFICATION GUIDE

SERIES 9 & 11



Complete your Professional-style kitchen with this 30" Double Oven. It matches perfectly with any of our Professional kitchen appliances to deliver the feel of a commercial kitchen in the home. Intuitive controls and the performance to deliver perfect results make this double oven beautiful to use.

PRODUCTS

OB30DPPTX1

Double Oven, 30", 17 Function, 4.1cu ft + 4.1cu ft, Touchscreen, Stainless Steel

FEATURES

1	Designed to fit flush with cabinetry
2	Designed to match the rest of Fisher & Paykel's Professional style family of appliances
3	Generous 4.1cu ft total capacity per oven
4	High-resolution, user-friendly touch display
5	Guided cooking and recipes
6	Perfect results from a variety of oven functions
0	Even heat distribution throughout with AeroTech™ technology
8	Self-cleaning
(9)	CoolTouch door



SERIES & STYLE	
Series 9	
Professional	

ACCESSORIES

1	Full Extension Sliding Shelves*
2 9	Self-cleaning-proof side racks*
3	Roasting dish, tray and rack*
(4) V	Wired Temperature Sensor*

*Included with product



Complete your Professional-style kitchen with this 30" Oven. It matches perfectly with any of our Professional kitchen appliances to deliver the feel of a commercial kitchen in the home. With intuitive controls and the performance to deliver perfect results, this oven is beautiful to use.

FEATURES

1	Designed to match the rest of Fisher & Paykel's Professional style family of appliances
2	Generous 4.1cu ft total capacity
3	High-resolution intuitive touch display
4	Guided cooking and recipes
5	Perfect results from a variety of oven functions
6	Even heat distribution throughout with AeroTech™ technology
0	Self-cleaning
(8)	CoolTouch door

19:30

PRODUCTS

OB30SPPTX1

SERIES & STYLE

Series 9 Professional

Oven, 30", 17 Function, 4.1cu ft, Touchscreen, Stainless Steel

ACCESSORIES

1	Full Extension Sliding Shelves*
2	Self-cleaning-proof side racks*
3	Roasting dish, tray and rack*
4	Wired Temperature Sensor*

*Included with product





With striking Professional styling, the Combination Steam Oven fits seamlessly into any kitchen. As a companion product, this Steam Oven is designed to install easily and fit perfectly with other companion products. It features 23 functions, including steam-only, convection-only, or a combination of both. Reduce the need for oils and fats with six standalone steam functions, perfect for creating flavorful and healthy restaurant-quality meals at home. Beautiful to use, the large 5" touchscreen interface has simple and intuitive guided cooking, helping to ensure perfect results.

PRODUCTS

OS30SPTX1

Combination Steam Oven, 30", 23 Function

SERIES & STYLE

Series 11 Professional

ACCESSORIES

- 1) 2x Full Extension Sliding Shelves*
- ② Step Down Wire Shelf*
- ③ Broil Pan*
- Broil Rack*
- Is Broil Grid*

FEATURES

- Professional style for a bold statement
 Generous 3cu ft total capacity with six shelf positions
- ③ Intuitive, large 5" touchscreen display
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Guided touchscreen cooking makes it simple to cook by food, function or recipe
- ⑥ Moisture control and even heat distribution thanks to ActiveVent and AeroTech™ technology
- ⑦ 47.3 fl oz water tank
- ⑧ Wi-Fi enabled and works with the SmartHQ[™] app for remote control and notifications
- Steam Clean function ensures a spotless oven with minimal effort
- Soft open and close door

ACCESSORIES

6 F	Perforated Large Steam Dish*
7 F	Perforated Small Steam Dish*
8 L	_arge Steam Dish*
9 ۷	Wired Temperature Sensor*
10 (Catalytic Panel*
11 [Descale solution* - 2 sachets (Part 580925)
*Inclu	uded with product



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

Built-in Coffee Maker, 4.3" Touchscreen, Stainless Steel

SERIES & STYLE

Series 9 Professional

FEATURES

- Part of our suite of companion products, designed to match aesthetically for flexible configurations
- ② Pairs perfectly with the Professional style 30" Oven and Warming Drawer
- ③ Intuitive touch display for ease of use
- (4) 13 beverage options to suit individual taste and selection from Americano to Latte
- Personalized coffee and smart self-learning menu preferences
- Stainless steel conical burr grinder with 13 grind coarseness positions
- ② Self-cleaning function, with a removable drip tray and waste container
- (8) 84.5 fl oz water tank capacity
- Is bar pump pressure
- Adjustable coffee strength, temperature and coffee cup sizes

ACCESSORIES

1	Thermal milk jug*
2	Extractable steam outlet*
3	Coffee spoon*
4	Descaling agent and water filter*

*Included with product

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With striking Professional styling, the Combination Steam Oven fits seamlessly into any kitchen. As a companion product, this Steam Oven is designed to install easily and fit perfectly with other companion products. It features 23 functions, including steam-only, convection-only, or a combination of both. Reduce the need for oils and fats with six standalone steam functions, perfect for creating flavorful and healthy restaurant-quality meals at home. Beautiful to use, the large 5" touchscreen interface has simple and intuitive guided cooking, helping to ensure perfect results.

PRODUCTS

OS30NPTX1 Combination Steam Oven, 30", 23 Function

SERIES & STYLE

Series 9 Professional

ACCESSORIES

- (1) Full Extension Sliding Shelf*
- (2) Wire Shelf*
- ③ Broil Pan*
- ④ Broil Rack*
- S Perforated Large Steam Dish*

FEATURES

1	Professional style for a bold statement
2	Generous 1.9 cu ft total capacity with four shelf positions
3	Intuitive, large 5" touchscreen display
4	23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
5	Guided touchscreen cooking makes it simple to cook by food, function or recipe
6	Moisture control and even heat distribution thanks to ActiveVent and AeroTech™ technology
0	47.3 fl oz water tank
8	Wi-Fi enabled and works with the SmartHQ™ app for remote control and notifications
9	Steam Clean function ensures a spotless oven with minimal effort
10	Soft open and close door
AC 6	CESSORIES Perforated Large Steam Dish*
0	Perforated Small Steam Dish*
8	Large Steam Dish*
9	Wired Temperature Sensor*
10	Catalytic Panel*
11	Descale solution* - 2 sachets (Part 580925)

*Included with product

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With striking Professional styling, the Convection Speed Oven fits seamlessly into any kitchen. As a companion product, this Speed Oven is designed to install easily and fit perfectly with other companion products such as the Combination Steam Oven, or Vacuum Seal Drawer. A flexible appliance that pairs the speed of microwave cooking with oven technology, which can crisp and brown as it cooks. Featuring 22 cooking functions on an intuitive touch display for easy programming of desired cooking mode and duration.

PRODUCTS

OM30NPTX1

Convection Speed Oven, 30", 22 Function

FEATURES

1	Professional style for a bold statement
it ②	1.7cu ft total capacity
3	Intuitive, large 5" touchscreen display
4	Four microwave-only functions, 14 traditional oven functions, and four combination functions
5	A Wired Temperature Sensor precisely monitors cooking in real time
6	Guided cooking, with the option to access additional functionality via the SmartHQ™ app
	Wi-Fi/Connected capability through the SmartHQ™ app
(8)	Soft open and close door



SERIES & STYLE

Series 9 Professional

ACCESSORIES

1	Wire Shelf*
2	Chrome Shelf Runners*
3	Step Down Wire Shelf*
4	Broil Rack*
5	Glass Tray*
6	Wired Temperature Sensor*
*Inclu	uded with product

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Designed to complement our Professional style kitchen appliances, this warming drawer has a brushed stainless steel handle, and is soft-close for a coherent, considered look. Beautiful to use, with capacitive touch controls and six tailored functions for warming, proofing, dehydrating and slow cook. Pair with other companion products to create a kitchen suite for every need.

PRODUCTS

WB30SPEX1 Warming Drawer, 30", Stainless Steel

FEATURES

- Styled to perfectly match our Professional kitchen appliances
- ② Seamless pairing with other companion products in brushed stainless steel
- ③ Soft-close drawer
- ④ Easy-to-use capacitive touch controls
- (5) Automatic timing and switch-off functionality
- 6 Easy-to-clean, smooth-glass base
- ⑦ Room for 16 standard-sized place settings
- Versatile with six tailored programmes for warming, proofing, dehydrating and slow cook

SERIES & STYLE

Series 9 Professional

ACCESSORIES

Accessory rack for optimizing space*

*Included with product

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Designed to complement our Professional style Combination Steam Ovens, these vacuum seal drawers offer a bold, distinctive appearance with soft-close functionality. Beautiful to use, they feature capacitive touch controls and three levels of vacuuming and sealing to deliver perfect results. Pair them with other companion products to create a versatile kitchen suite for every need.

PRODUCTS

VB30SPEX1 Vacuum Seal Drawer, 30", Stainless Steel

FEATURES

1	Styled to perfectly match our Professional kitchen appliances
2	Soft-close drawer
3	Three levels of vacuum and heat sealing
4	Easy-to-use capacitive touch controls
5	Easy-to-clean stainless steel interior
6	Vacuum sealing for easy food portioning, marinating, storage and extended food life
7	Sealing to capture and intensify flavors and retain nutrients
8	Effortless preparation for sous vide cooking
9	External vacuuming to remove air from glass jars and bottles
10	Additional storage drawer



SERIES & STYLE

Series 9 Professional

ACCESSORIES

- (1) Large vacuum bags 50 Bags, Part 793034
- ② Small vacuum bags 50 Bags, Part 793033

③ Adapter accessory kit for external vacuuming*

*Included with product

SPECIFICATION GUIDE | DIMENSIONS

ALL MODELS

PRODUCT DIMENSIONS								
CAVITY DIMENSIONS			0 (i) (i) (i) (i) (i) (i) (i) (i) (i) (i)	(e) (e) (f) (f) (f) (f) (f) (f) (f) (f) (f) (f	5/8" (16mm) additional panel and side walls required	0 0 0 0 0 0 0 0 0 0 0 0 0 0	e e	
ľ	VACUUM SEAL DRAWER VB30SPEX1	WARMING DRAWER WB30SPEX1	CONVECTION SPEED OVEN OM30NPTX1	COMBINATION STEAM OVEN OS30NPTX1	BUILT-IN COFFEE MAKER EB30PSX1	COMBINATION STEAM OVEN OS30SPTX1	OVEN OB30SPPTX1	DOUBLE OVEN OB30DPPTX1
PRODUCT DIMENSIONS			·					
Overall height	10 11/16" (271mm)	10 11/16" (271mm)	18" (458mm)	18" (458mm)	18 1/2" (470mm)	23 9/16" (598mm)	27 3/16" (690mm)	48 1/2" (1232mm)
Overall width	29 15/16" (760mm)	29 15/16" (760mm)	29 13/16" (757mm)	29 13/16" (757mm)	29 13/16" (757mm)	29 13/16" (757mm)	29 13/16" (757mm)	
© Chassis height	10 11/16" (271mm)	10 11/16" (271mm)	17 1/8" (435mm)	17 1/8" (435mm)	17 7/16" (442mm)	22 5/8" (575mm)	26 9/16" (674mm)	47 15/16" (1218mm)
O Chassis width	28 3/8″ (720mm) Includes side brackets	27 13/15" (707mm)	28 3/8" (720mm)	28 3/8" (720mm)	22 1/16" (560mm)	28 3/8" (720mm)	28 3/8" (720mm)	28 3/8" (720mm)
(E) Chassis depth	21 11/16" (551mm) Including power plug	21 9/16" (547mm) Including power plug	21 7/16" (545mm)	21 7/16" (545mm)	17 6/16" (445mm)	21 7/16" (545mm)	22 7/16" (569mm)	22 7/16″ (569mm)
🖲 Front panel thickness	13/16" (20mm)	13/16" (20mm)	1 3/16" (30mm)	1 3/16" (30mm)	1 9/16" (40mm)	1 3/16" (30mm)	1 9/16" (40mm)	1 9/16" (40mm)
Depth of oven door fully open	-	-	12 5/8" (320mm)*	12 5/8" (320mm)*	-	18 1/8" (460mm)*	21 11/16" (550mm)*	Upper door 21 11/16"(550mm) Lower door 20 7/8"(530mm)
* Mea	asured from front of contr	ol panel						
CAVITY DIMENSIONS								
 Minimum inside height of cavity 	10 3/4" (273mm)*	10 3/4" (273mm)*	17 9/16" (446mm) height includes spacer thickness	17 9/16″ (446mm) height includes spacer thickness	18 3/8" (466mm) height includes spacer thickness***	22 13/16" (586mm) height includes spacer thickness	26 13/16" (681mm)	48 3/16" (1224mm)
(H) Minimum inside width of cavity	28 1/2" (724mm)	28 1/2" (724mm)	28 1/2" (724mm)	28 1/2" (724mm)	22 1/16" (560mm)	28 1/2" (724mm)	28 1/2" (724mm)	28 1/2" (724mm)
 Minimum inside depth of cavity 	Proud 22 1/16" (560mm) Flush 22 13/16" (580mm)	Proud 22 1/16" (560mm) Flush 22 13/16" (580mm)	Proud 21 5/8" (550mm)** Flush 22 13/16" (580mm)**	Proud 21 5/8" (550mm) Flush 22 13/16" (580mm)	Proud 21 1/2" (545mm)** Flush 23" (585mm)**	Proud 21 5/8" (550mm) Flush 22 13/16" (580mm)	Proud 22 5/8" (575mm) Flush 24 3/16" (615mm)	Proud 22 5/8" (575mm) Flush 24 3/16" (615mm)
Recommened cabinet width	30 1/16″ (764mm)	30 1/16″ (764mm)	30 1/16" (764mm)	30 1/16" (764mm)	30 1/16" (764mm)	30 1/16" (764mm)	30 1/16″ (764mm)	30 1/16" (764mm)
*Drawers can fully s	upport 30inch Fisher & Pa adding shelf in betweer		**Require	es ventilation at the rear of	the cavity	***Spacer re	equired only for standalo	ne installation

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	VACUUM SEAL DRAWER VB30SPEX1	WARMING DRAWER WB30SPEX1	CONVECTION SPEED OVEN OM30NPTX1	COMBINATION STEAM OVEN OS30NPTX1	BUILT-IN COFFEE MAKER EB30PSX1	COMBINATION STEAM OVEN OS30SPTX1	OVEN OB30SPPTX1	OB30DPPTX1
POWER REQUIREMENTS								
Supply	120 V, 60 Hz	120 V, 60 Hz	208 V or 240 V, 60 Hz	208 V or 240 V, 60 Hz	120 V, 60 Hz	208 V or 240 V, 60 Hz	208 V or 240 V, 60 Hz	208 V or 240 V, 60 Hz
Service	10 A	10 A	20 A	20 A	10 A	20 A	20 A	40 A
Connection	Flex cord 70 7/8" (1800mm)	Flex cord 70 7/8" (1800mm)	Hard wired	Hard wired	Flex cord 66 15/16" (1700mm)	Hard wired	Hard wired	Hard wired
WEIGHT								
Packaged	120lb (54kg)	82lb (37kg)	1211b (55kg)	121lb (55kg)	68lb (31kg)	152lb (69kg)	242lb (110kg)	405lb (184kg)
Unpackaged	110lb (50kg)	73lb (33kg)	101lb (46kg)	101lb (46kg)	60lb (27kg)	119lb (54kg)	168lb (76kg)	309lb (140kg)
CAPACITY								
Total oven	-	-	1.7cu ft (49L)	1.9cu ft (55L)	1.7cu ft (49L)	3cu ft (85L)	4.1cu ft (115L)	4.1cu ft (115L) per oven
Total water tank	-	-	-	47.3 fl oz (1.4L)	84.5 fl oz (2.5L)	47.3 fl oz (1.4L)	-	-

SERVICES

For more infomation on cord length, water supply and electrical requirements, refer to the 'Services' section of this Planning Guide.

WATER

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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DATA SHEETS

DATA SHEET | DOUBLE OVEN, 30"



Model no:		
Double Oven, 30" - OB30DPPTX1		
Product Dimensions	in	mm
Overall height of product	48 1/2	1232
Overall width of product	29 13/16	757
© Depth of control panel (excludes handle)	1 9/16	40
Depth of chassis and control panel (excludes handle)	24	609
E) Depth of chassis	22 7/16	569
🖻 Height of chassis	47 15/16	1218
Width of chassis	28 3/8	720
Height of control panel	3 15/16	100
) Height from bottom datum to top of upper oven door	44	1118
D Height from bottom datum to centerline upper of handle	43 1/8	1095
) Height from bottom datum to top of lower oven door	21 15/16	557
) Height from bottom datum to centerline of lower handle	21	533
) Height from bottom datum to bottom of lower door	1 1/9	28
) Height from bottom datum to bottom of upper door	22 1/2	57
Width of handle (including standoffs)	29 7/16	748
Depth of handle (including standoffs)	2 1/4	58
O Thickness of handle (not including standoffs)	1	25
B Depth of lower door when open (measured from front of door)	20 7/8	530
S Depth of upper door when open (measured from front of door)	21 11/16	550
Inimum Clearances- Proud Installation	in	mm
Minimum inside height of cavity	48 3/16	1224
Minimum inside width of cavity	28 1/2	724
Minimum inside depth of cavity	22 5/8	575
Minimum clearance above oven control panel to upper cabinetry front panel or appliance	1/16	2
Minimum clearance between bottom of oven chassis to	1/16	2

IMPORTANT NOTE: Throughout this guide, dimensions may vary by ±2mm (1/16"). Please read the Installation Guide for detailed information on installing the product. For full installation instructions visit fisherpaykel.com

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Model no:

Oven, 30" - OB30SPPTX1

Product D	imensions	in	mm
(A) Overall	height of product	27 3/16	690
Overall	width of product	29 13/16	757
© Depth o	of control panel (excludes handle)	1 9/16	40
Depth of the second	of chassis and control panel (excludes handle)	24	609
E Depth of	of chassis	22 7/16	569
F Height	of chassis	26 9/16	675
Width	of chassis	28 3/8	720
Height	of control panel	3 15/16	100
③ Height	from bottom datum to top of oven door	22 5/8	574
 Height 	from bottom datum to centerline of handle	21 11/16	551
🖲 Height	from bottom datum to bottom of door	1	26
U Width o	of handle (including standoffs)	28 15/16	735
🖲 Depth o	of handle (including standoffs)	2 5/16	58
N Thickne	ess of handle (excluding standoffs)	1	25
O Depth o door)	of door when open (measured from front of	21 11/16	550
Minimum (Clearances- Proud Installation	in	mm
Minimum i	nside height of cavity	26 13/16	681
Minimum i	nside width of cavity	28 1/2	724
Minimum i	nside depth of cavity*	22 5/8	575
	learance above oven control panel to upper ront panel or appliance	1/16	2
	learance between bottom of oven chassis to netry front panel or appliance	1/16	2
Ensure a 3/16	ling on cabinet panel thickness a rebate around control pan 5" (5mm) minimum clearance is maintained between the to tery. Ensure the oven is not bearing any weight from cabi ve.	p of the oven ch	nassis
	NOTE: For full installation and clearance details please refe	er to our installat	ion

IMPORTANT NOTE: Throughout this guide, dimensions may vary by $\pm 2mm$ (1/16"). Please read the Installation Guide for detailed information on installing the product. For full installation instructions visit fisherpaykel.com

DATA SHEET | COMBINATION STEAM OVEN, 30"



Model no:

Combination Steam Oven, 30" - OS30SPTX1

Product Dimensions	in	mm
 Ø Overall height of product 	23 9/16	598
Overall width of product Overall	29 13/16	757
© Depth of control panel (excludes handle)	1 3/16	30
 Depth of chassis and control panel (excludes handle) 	22 5/8	575
Depth of chassis	22 7/16	545
F Height of chassis	22 5/8	575
⑧ Width of chassis	28 3/8	720
Height of control panel	3 15/16	100
① Height from bottom datum to top of oven door	19 3/16	487
④ Height from bottom datum to centerline of handle	18 11/16	474
Height from bottom datum to bottom of door A state of the	1/2	12
© Width of handle	29	737
Depth of handle	2 1/2	58
Thickness of handle (excluding standoffs)	1 1/2	38
 Depth of door when open (measured from front of door) 	18 1/8	477
Minimum Clearances - Proud Installation	 in	mm
Minimum inside height of cavity*	23 1/6	586
Minimum inside width of cavity	28 1/2	724
Minimum inside depth of cavity	21 5/8	550
Minimum clearance above oven control panel to upper cabinetry front panel or appliance	1/16	2
Minimum clearance between bottom of oven chassis to lower cabinetry front panel or appliance	1/16	2
Height includes a 1/4"(6mm) spacer in the base of the cavity (supplied Ensure a 3/16" (5mm) minimum clearance is maintained between the to and the cabinetry. Ensure the oven is not bearing any weight from cabi installed above.	p of the oven ch	

NOTE: For full installation and clearance details please refer to our installation manual.

IMPORTANT NOTE: Throughout this guide, dimensions may vary by ±2mm (1/16"). Please read the Installation Guide for detailed information on installing the product. For full installation instructions visit fisherpaykel.com

DATA SHEET | BUILT-IN COFFEE MAKER, 30"

in

18 1/2

29 13/16

19 1/16

17 7/16

22 1/16

17 6/16

1 9/16

3 15/16

3 7/8

5/8

1/2

in

2

17 3/4

22 1/16

21 7/16

22 1/16

1/16

1/16

17 1/8

mm

470

757

484

442

560

445

40

100

98

15

13

435

mm

450

560

545

50

560

2

2



DATA SHEET | COMBINATION STEAM OVEN, 30"



Model no:

Combination Steam Oven, 30" - OS30NPTX1

Product Dimensions	in	mm
Overall height of product	18	458
Overall width of product	29 13/16	757
© Depth of control panel (excludes handle)	1 3/16	30
Depth of chassis and control panel (excludes handle)	22 5/8	575
E Depth of chassis	21 1/16	545
F Height of chassis	17 1/8	435
Width of chassis	28 3/8	720
Height of control panel	3 15/16	100
① Height from bottom datum to top of oven door	13 11/16	347
④ Height from bottom datum to centerline of handle	12 3/4	324
Height from bottom datum to bottom of door A state of the	1/2	12
© Width of handle	29	737
Depth of handle	2 1/4	58
Thickness of handle	1 1/2	38
O Depth of door when open (measured from front of door)	13 1/4	336
Minimum Clearances - Proud Installation	in	mm
Minimum inside height of cavity*	17 9/16	446
Minimum inside width of cavity	28 1/2	724
Minimum inside depth of cavity	21 5/8	550
Minimum clearance above oven control panel to upper cabinetry front panel or appliance	1/16	2
Minimum clearance between bottom of oven chassis to lower cabinetry front panel or appliance	1/16	2
"Height includes a 1/4"(6mm) spacer in the base of the cavity (supplied Ensure a 3/16" (5mm) minimum clearance is maintained between the to and the cabinetry. Ensure the oven is not bearing any weight from cabi installed above.	p of the oven ch	
NOTE: For full installation and clearance details please refer to our insta	llation manual.	

IMPORTANT NOTE: Throughout this guide, dimensions may vary by $\pm 2mm$ (1/16"). Please read the Installation Guide for detailed information on installing the product. For full installation instructions visit fisherpaykel.com

DATA SHEET | CONVECTION SPEED OVEN, 30"



Model no:

Convection Speed Oven, 30" - OM30NPTX1

Dimensions	in mm
all height of product	18 458
rall width of product 29 13	/16 757
h of control panel (excludes handle) 13	/16 30
th of chassis and control panel (excludes handle) 22	5/8 575
th of chassis 21 1	/16 545
ht of chassis 17	1/8 435
th of chassis 28 3	3/8 720
ht of control panel 3 15	/16 100
ht from bottom datum to top of oven door 13 11	/16 347
ht from bottom datum to centerline of handle 12 :	3/4 324
ht from bottom datum to bottom of door	1/2 12
h of handle	29 737
h of handle 2	1/4 58
kness of handle 1	1/2 38
h of door when open (measured from front of 13	1/4 336
m Clearances - Proud Installation	in mm
m inside height of cavity* 17 9	/16 446
m inside width of cavity 28	1/2 724
m inside depth of cavity 21	5/8 550
ntilation depth**	2 50
ntilation depth** 22 1	/16 560
n clearance above oven control panel to upper 1 ry front panel or appliance	/16 2
n clearance between bottom of oven chassis to abinetry front panel or appliance	/16 2
ncludes a 1/4"(6mm) spacer in the base of the cavity (supplied with proc ntilation totalling 43.4in2 (280cm2) is required. The air vent must be loc binet, it can be positioned at the base, sides, back or top of the cavity.	
3/16" (Smm) minimum clearance is maintained between the top of the o abinetry. Ensure the oven is not bearing any weight from cabinetry or pr above.	
abinetry. Ensure the oven is not bearing any weight from cabinetry or	pi

IMPORTANT NOTE: Throughout this guide, dimensions may vary by $\pm 2mm$ (1/16"). Please read the Installation Guide for detailed information on installing the product. For full installation instructions visit fisherpaykel.com



Model no:

Warming Drawer, 30" - WB30SPEX1

Proc	duct Dimensions	in	mm
A (Overall height of product	10 11/16	27
BC	Overall width of product	29 15/16	760
େ	Overall depth (incl. front panel & power plug)	22 5/16	567
⊚ ⊦	Height of chassis	10 11/16	27
εV	Width of chassis	27 13/16	707
FΓ	Depth of chassis (includes power plug)	21 9/16	547
@ E	Depth of drawer front panel and flange	13/16	20
ЮC	Distance from side of chassis to side of drawer front	1 1/16	27
٦ŀ	Height from bottom of product to centre of handle rail	9 13/16	249
۷ ن	Width of handle	29	736
K C	Depth of handle	2 1/4	58
υT	Thickness of handle	1	25
۳۲	Height of drawer front panel	10 1/2	267
N F	Height from bottom of chassis to bottom of front panel	1/16	2
	Depth of open drawer (measured from front of drawer oanel)	16 1/2	419
Mini	imum Clearances - Proud Installation	 in	mm
Mini	imum inside height of cavity	10 3/4	273
Mini	imum inside width of cavity	28 1/2	724
Mini	imum inside depth of cavity	22 1/16	560
	imum clearance above drawer front panel to upper inetry front panel or appliance*	5/32	2
	imum clearance between bottom of drawer chassis to er cabinetry front panel or appliance	1/16	2
Mini Iowe *Achi cabir	imum clearance between bottom of drawer chassis to	1/ ⁻	 16

IMPORTANT NOTE: Throughout this guide, dimensions may vary by $\pm 2mm$ (1/16"). Please read the Installation Guide for detailed information on installing the product. For full installation instructions visit fisherpaykel.com

DATA SHEET | VACUUM SEAL DRAWER, 30"



Model no:

Vacuum Seal Drawer, 30" - VB30SPEX1

Product Dimensions	in	mm
Overall height of product	10 11/16	271
B Overall width of product	29 15/16	760
\odot Overall depth (incl. front panel & power plug)	22 5/16	567
 Height of chassis 	10 11/16	271
Width of chassis	27 13/16	707
F Depth of chassis (includes power plug)	21 9/16	547
⑥ Depth of drawer front panel and flange	13/16	20
\oplus Distance from side of chassis to side of drawer front	1 1/16	27
① Distance from rear of flange to side bracket	15 5/16	389
④ Height from bottom of product to centre of handle rail	9 13/16	249
® Width of handle	29	736
© Depth of handle	2 1/4	58
Thickness of handle	1	25
 Height of drawer front panel 	10 1/2	267
 Height from bottom of chassis to bottom of front panel 	1/16	2
 Depth of open drawer (measured from front of drawer panel) 	16 1/2	419
Minimum Clearances - Proud Installation		mm
Minimum inside height of cavity	10 3/4	273
Minimum inside width of cavity	28 1/2	724
Minimum inside depth of cavity	22 1/16	560
Minimum clearance above drawer front panel to upper cabinetry front panel or appliance*	5/32	4
Minimum clearance between bottom of drawer chassis to lower cabinetry front panel or appliance	1/16	2

NOTE: For full installation and clearance details please refer to our installation manual.

IMPORTANT NOTE: Throughout this guide, dimensions may vary by $\pm 2mm$ (1/16"). Please read the Installation Guide for detailed information on installing the product. For full installation instructions visit fisherpaykel.com

PLANNING CONSIDERATIONS

PLANNING CONSIDERATIONS | CABINETRY PREPARATION



PLANNING CONSIDERATIONS | CONFIGURATIONS, 30"

ALL MODELS



PLANNING CONSIDERATIONS | DOUBLE OVEN, 30"



Model no:

Double Oven, 30" - OB30DPPTX1

Cabinetry Dimensions - Flush Installation	inch	mm
(A) Overall cabinet height	48 9/16	1234
Overall cabinet width	30 1/16	764
© Minimum inside width of cavity	28 1/2	724
Minimum inside height of cavity	48 3/16	1224
 Minimum inside depth of cavity 	22 5/8	575
Thickness of cabinetry front panel*	3/4	19
Thickness of rebate for control panel**	15/16	23

*Cabinetry shown in drawings 3/4" (19mm) panels **Oven requires 1/16" (2mm) spacers for screws (4x supplied)

Note: Overall cabinet height is overall product height with minimum clearance above oven control panel to upper cabinetry front panel.

Product Dimensions	inch	mm
Overall height of product	48 1/2	1232
① Overall width of product	29 13/16	757
 Thickness of oven control panel 	1 9/16	40

Cabinetry Clearances	inch	m
Minimum clearance above oven control panel to upper cabinetry front panel	1/16	2
 Minimum clearance between bottom of oven chassis to lower cabinetry front panel 	1/16	2
 Minimum clearance between adjacent front panel or appliance 	1/8	3

PLANNING CONSIDERATIONS | OVEN, 30"

681

19

23

757

40

2

2

3



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PLANNING CONSIDERATIONS | COMBINATION STEAM OVEN, 30"

OS30SPTX1

mm

606

764

724

586

550

19

11

mm

598

757

30

mm

2

2

3



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PLANNING CONSIDERATIONS | BUILT-IN COFFEE MAKER, 30" - STANDALONE

2 3 1 Model no: VENTILATION Built-in Coffee Maker, 30" - EB30PSX1 (0)**Cabinetry Dimensions - Flush Installation** Ventilation of 2" x 22 1/16" (50mm x 560mm) (P) (Q) Overall cabinet height* or totalling 43.4in2 (280cm²) is required. The air vent must be located at the rear of B Overall cabinet width CLEARANCE ABOVE CLEARANCE BOTTOM ADJACENT CABINET cabinet, it can be positioned at the base, top, © Minimum inside width of cavity PROFILE VIEW PROFILE VIEW PLAN VIEW sides, or back. Minimum inside height of cavity* (E) Minimum inside depth of cavity 22 13/16 Ventilation gap (F) Minimum height of additional side walls (6) Width between additional side walls (I) (F) Minimum depth of additional side walls (K) (1) Thickness of cabinetry front panel** ③ Thickness of rebate for control panel FRONT BACK 𝔅 Ventilation gap^{***} (\circ) *Includes height for a 5/8" (16mm) additional panel at base of cavity **Cabinetry shown in drawings 3/4" (19mm) panels. ***A rear ventilation air vent totalling 43.4in² (280cm²) is required. The air vent must be located at the rear of the cabinet, it can be positioned at the base, (H) sides, back or top of the cavity. Note:Overall cabinet height is overall product height with minimum clearance above coffee maker control panel to upper cabinetry front panel. (A) Product Dimensions F Overall height of product Overall width of product (\mathbf{J}) N Thickness of built-in coffee maker front panel P (G) Additional panel (в 5/8" (16mm) Cabinetry Clearances thickness Minimum clearance above built-in coffee Additional sidewalls maker front panel to upper cabinetry front for securing Coffee panel (\mathbf{J}) (E) Maker, 5/8" - 13/16" (P) Minimum clearance between bottom of (16-20mm) thickness built-in coffee maker to lower cabinetry front panel Built-in Coffee Maker (M) CABINETRY (a) Minimum clearance between adjacent front **PROFILE VIEW** panel or appliance

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EB30PSX1

inch

18 5/8

30 1/16

22 1/16

18 3/8

18 3/8

22 1/16

22 7/16

3/4

13/16

2

inch

18 1/2

1 9/16

inch

1/16

1/16

1/8

29

mm

473

764

560

466

585

466

560

570

19

21

50

mm

470

757

40

mm

2

2

3

PLANNING CONSIDERATIONS | BUILT-IN COFFEE MAKER, 30" - STACKED

681

19

21

50

15

757

40

2

2

3



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PLANNING CONSIDERATIONS | COMBINATION STEAM OVEN, 30"

OS30NPTX1

mm

466

764

724

446

580

19

11

mm

757

30

mm

2

2

3

18 458



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PLANNING CONSIDERATIONS | CONVECTION SPEED OVEN, 30"

OM30NPTX1

mm

466

764

724

446

580

19

11

50

mm

757

30

mm

2

2

3

18 458

1/16

1/16

1/8

3/4

7/16

2



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PLANNING CONSIDERATIONS | WARMING DRAWER, 30"

WB30SPEX1



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PLANNING CONSIDERATIONS | VACUUM SEAL DRAWER, 30"

VB30SPEX1



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SERVICES

CONNECTION

Connections may be located in an adjacent cabinet to either side of the appliance. Ensure power will remain accessible following install to allow access for any future product maintenance.





BUILT-IN COFFEE MAKER

The power cable must be long enough to allow the appliance to be extracted from the cabinet to fill the coffee bean container. Fix the power cable with the clip.





Power CableWater Tank	(1) VACUUM SEAL DRAWER VB3OSPEX1	(2) WARMING DRAWER WB30SPEX1	3 BUILT-IN COFFEE MAKER EB30PSX1
POWER CORD			
1aximum power cord ength*	70 7/8" (1800mm)	70 7/8″ (1800mm)	66 15/16" (1700mm)
ocation	Upper right	Upper right	Lower centered
Connection	Flex cord	Flex cord	Flex cord
Measured from power outlet			
VATER			
otal Capacity	-	-	84.5 fl oz (2.4L)
Location	-		Water tank (internal)
iupply	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
ervice	10 A	10 A	10 A

Note: Multiple product installation requires the design of power outlets according to local regulations.

	4		
	Minimum 59 1/16" (1500mm)	Minimum 59 1/16" (1500mm)	Minimum 59 1/16" (1500mm)
Power CableWater Tank	CONVECTION SPEED OVEN OM3ONPTX1	(5) COMBINATION STEAM OVEN OS30NPTX1	6 COMBINATION STEAM OVEN OSJOSPTX1
		(5) COMBINATION STEAM OVEN	6 COMBINATION STEAM OVEN
Water Tank		(5) COMBINATION STEAM OVEN	6 COMBINATION STEAM OVEN
Water Tank	(4) CONVECTION SPEED OVEN OM30NPTX1	(5) COMBINATION STEAM OVEN OS30NPTX1	6 COMBINATION STEAM OVEN OS30SPTX1
Water Tank POWER CORD Power cord free length	(d) CONVECTION SPEED OVEN OM3ONPTX1 Minimum 59 1/16" (1500mm)*	(5) COMBINATION STEAM OVEN OS30NPTX1 Minimum 59 1/16" (1500mm)*	6 COMBINATION STEAM OVEN OS30SPTX1 Minimum 59 1/16" (1500mm)*
Water Tank POWER CORD Power cord free length Location Connection *The electrician provides sufficient free length	(d) CONVECTION SPEED OVEN OM3ONPTX1 Minimum 59 1/16" (1500mm)* Upper right	(5) COMBINATION STEAM OVEN OS30NPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire**	6 COMBINATION STEAM OVEN OS3OSPTX1 Minimum 59 1/16" (1500mm)* Upper left
Water Tank POWER CORD Power cord free length Location Connection *The electrician provides sufficient free length	CONVECTION SPEED OVEN OM30NPTX1 Minimum 59 1/16" (1500mm)* Upper right Hard wire** angth of power supply cable to reach from the bottom rear of the cavity to at least 59 1/16" (150")	(5) COMBINATION STEAM OVEN OS30NPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire**	6 COMBINATION STEAM OVEN OS3OSPTX1 Minimum 59 1/16" (1500mm)* Upper left
Water Tank POWER CORD Power cord free length Location Connection *The electrician provides sufficient free ler **For more information, refer to the Install	CONVECTION SPEED OVEN OM30NPTX1 Minimum 59 1/16" (1500mm)* Upper right Hard wire** angth of power supply cable to reach from the bottom rear of the cavity to at least 59 1/16" (150")	(5) COMBINATION STEAM OVEN OS30NPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire**	6 COMBINATION STEAM OVEN OS3OSPTX1 Minimum 59 1/16" (1500mm)* Upper left
Water Tank POWER CORD Power cord free length Location Connection *The electrician provides sufficient free ler **For more information, refer to the Install WATER	CONVECTION SPEED OVEN OM30NPTX1 Minimum 59 1/16" (1500mm)* Upper right Hard wire** argth of power supply cable to reach from the bottom rear of the cavity to at least 59 1/16" (ation Guide. Ensure power will remain accessible following install to allow access for any fut	COMBINATION STEAM OVEN OS30NPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire** (1500mm) in front of the bottom edge of the opening ture product maintenance.	6 COMBINATION STEAM OVEN OSJOSPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire**
Water Tank POWER CORD Power cord free length Location Connection *The electrician provides sufficient free let *For more information, refer to the Install WATER Total Capacity	CONVECTION SPEED OVEN OM30NPTX1 Minimum 59 1/16" (1500mm)* Upper right Hard wire** ngth of power supply cable to reach from the bottom rear of the cavity to at least 59 1/16" (ation Guide. Ensure power will remain accessible following install to allow access for any fut .	COMBINATION STEAM OVEN OS30NPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire** (1500mm) in front of the bottom edge of the opening ture product maintenance. 47.3 fl oz (1.4L)	6 COMBINATION STEAM OVEN OS30SPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire** 47.3 fl oz (1.4L)
Water Tank POWER CORD Power cord free length Location Connection 'The electrician provides sufficient free len 'For more information, refer to the Install WATER Total Capacity Location	CONVECTION SPEED OVEN OM30NPTX1 Minimum 59 1/16" (1500mm)* Upper right Hard wire** ngth of power supply cable to reach from the bottom rear of the cavity to at least 59 1/16" (ation Guide. Ensure power will remain accessible following install to allow access for any fut .	COMBINATION STEAM OVEN OS30NPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire** (1500mm) in front of the bottom edge of the opening ture product maintenance. 47.3 fl oz (1.4L)	(6) COMBINATION STEAM OVEN OS30SPTX1 Minimum 59 1/16" (1500mm)* Upper left Hard wire** 47.3 fl oz (1.4L)

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