
WARMING DRAWER FIRST USE

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FISHER & PAYKEL

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WARMING DRAWER

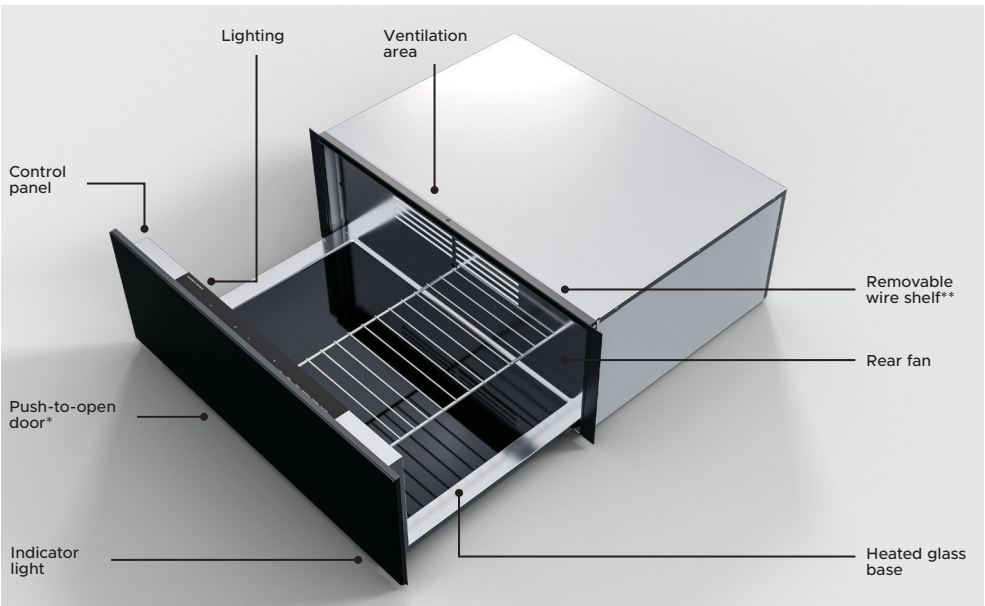
WB24SMG3, WB24SMB3, WB24SCX3, WB30SDEI3, WB30SMG3,
WB30SMB3, WB30SCX3, WB30SPEX3

GET TO KNOW YOUR APPLIANCE



How to get the best results from your warming drawer

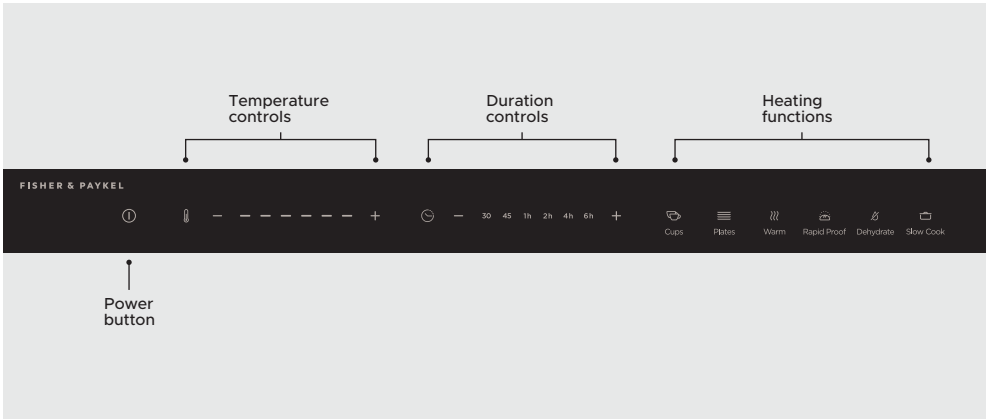
- Keep the control panel clean and dry.
- Use clean, dry hands to operate the controls.
- Leave dishes in the drawer until you need them as they can cool down quickly.
- Always use oven mitts or potholders when removing hot dishes.
- Register your product to get streamlined service support.



*Not available on professional models.

**76cm models only.

GET TO KNOW YOUR APPLIANCE



Power button

Press to turn the drawer on or to cancel heating. Press and hold to turn the drawer off.

Temperature controls

Press the plus + or minus - buttons to adjust the drawer temperature.

Duration controls

Press the plus + or minus - buttons to adjust the heating time.

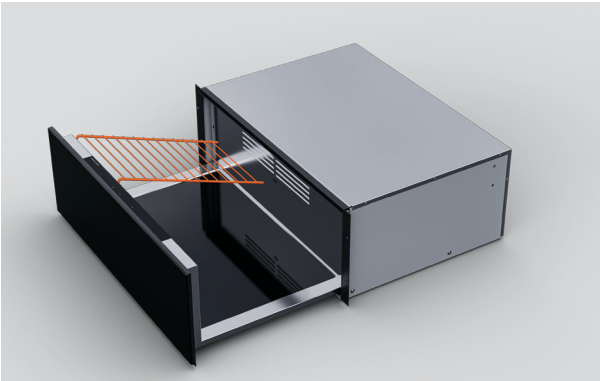
Heating functions

Press to select the required heating function.

LOAD THE DRAWER

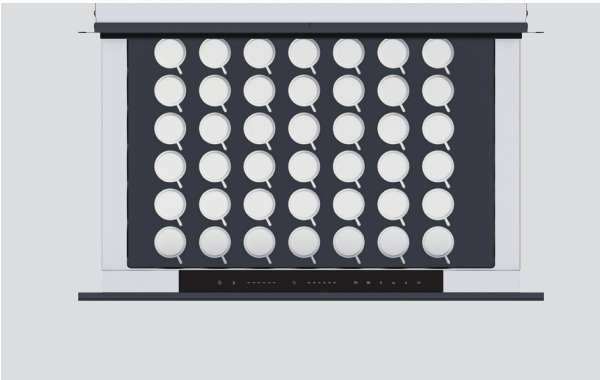
- Take care not to block the rear ventilation or overfill the drawer when loading. The maximum capacity is 55lb (25kg).
- Use the wire shelf to increase the available loading area. The shelf can be inserted on either the left or right side of the drawer.

..... INSERTING THE WIRE SHELF*



Slot the shelf into place at the rear and front of the drawer.

..... LOADING SUGGESTIONS



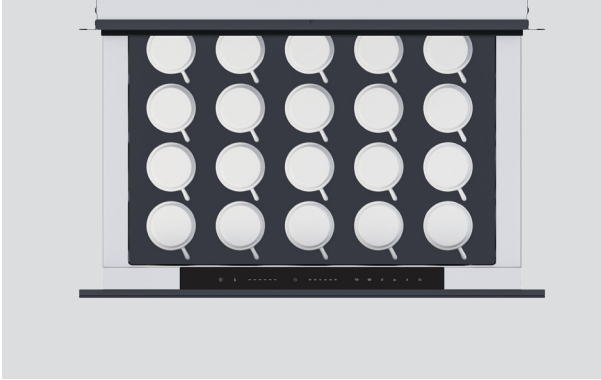
Espresso cups

60cm models:
Diameter guide
42x Ø58mm

76cm models:
Diameter guide
54x Ø58mm

*76cm models only.

LOAD THE DRAWER



Cappuccino cups

60cm models:
Diameter guide
20x Ø92 mm

76cm models:
Diameter guide
24x Ø92 mm



Plate settings

60cm standard height models:
Diameter guide
6x Ø250mm Dinner
6x Ø230mm Soup bowl
6x Ø180mm Bread & Butter
6x Ø165mm Saucer

60cm tall models:
Diameter guide
16x Ø250mm Dinner
16x Ø180mm Bread & Butter
20x Ø165mm Saucer

76cm models:
Diameter guide
16x Ø250mm Dinner
16x Ø230mm Soup bowl
16x Ø180mm Bread & Butter
16x Ø165mm Saucer

SET A FUNCTION

Each function has a default temperature and duration setting. These settings can be customised by manually adjusting the duration and temperature controls after selecting a function.



1. Open the drawer and press the power button to turn on the drawer.



Cups



Plates



Warm



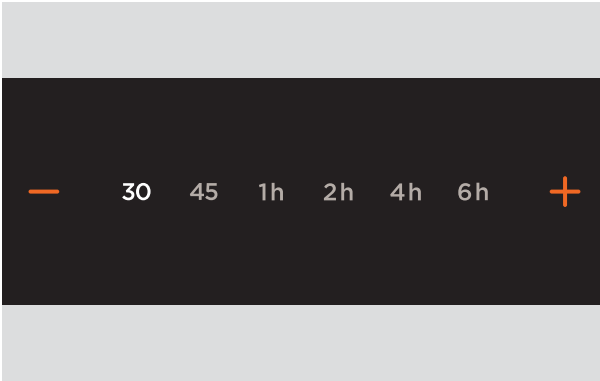
Rapid Proof

2. Select a heating function.



3. Use the temperature controls to adjust the temperature as required.

SET A FUNCTION



4. Use the duration controls to adjust the heating time as required.

The drawer will begin heating once it is closed.

At the end of the cycle

The drawer will heat for the set duration and then automatically turn off. Take care when unloading the drawer as the contents will be hot.

Pausing or cancelling

Opening the drawer at any point will pause heating. To cancel, press the power button.

Standby mode

After 12 hours of continuous use, the drawer will automatically switch to standby mode. Press the power button to resume using the drawer. We do not recommend leaving the drawer unattended for long periods of continuous use.

SET DELAYED START

Use Delayed Start to automatically turn on the drawer at a set time and turn off after the set duration. When Delayed Start is set the indicator light will flash until the drawer begins heating.



— 30 45 1h 2h 4h 6h +

1. After setting a function, temperature and duration, press and hold the duration plus + button for five seconds.



+ 30 45 1h 2h 4h 6h +

2. Press the plus + or minus - buttons to adjust the delay time. The countdown will start once the drawer is closed.

FUNCTIONS

Your warming drawer has a range of heating functions for food and dishes, with recommended default settings for optimal performance. Do not place any large plates or serveware directly in front of the ventilation area. This will block airflow and cause uneven heating.

CUPS

Generates heat from the base of the drawer. Provides a constant low heat warm cups and glasses. The time needed to heat items will vary depending on their material and size, how many items are in the drawer, and how they are arranged.

PLATES

Heat circulates from the base of the drawer and the rear fan. Provides a constant low heat to warm plates and serveware. The time needed to heat items will vary depending on their material and size, how many items are in the drawer, and how they are arranged.

WARM

Heat circulates from the base of the drawer and the rear fan. Provides a constant low heat to keep cooked food hot. Preheat the drawer for at least 15 minutes before use and cover food to prevent it drying out. Not suitable for reheating cold food.

RAPID PROOF

Generates gentle heat from the base of the drawer. Provides an optimal environment for proving bread or pizza dough.

DEHYDRATE

Heat circulates from the base of the drawer and the rear fan. Provides a constant low heat for drying food. Ideal for drying meat, fruit, vegetables and herbs. For best results, lay food flat on a wire shelf and make sure items are not overlapping. When drying meat, turn over halfway through to ensure even drying. Store dehydrated food in an airtight container once it's completely cooled.

SLOW COOK

Heat circulates from the base of the drawer and the rear fan. Ideal for slowcooked dishes such as casseroles, stews and braised meat.

CLEAN AND MAINTAIN YOUR APPLIANCE

Make these steps a regular part of your cleaning routine to get the best results from your appliance.

Clean the drawer after every use

Use a soft, damp cloth and mild detergent to clean inside and outside the drawer. Do not use steam or high pressure cleaners. For stainless steel models, rub in the direction of the polish lines when cleaning the door and dry immediately with a soft cloth.

Wipe up any spills immediately

Do not allow spills to sit in the drawer or to spill over the sides.

Ensure the drawer is turned off and allow to cool before cleaning



Care, maintenance and troubleshooting information

Scan the QR code or visit fisherpaykel.com and search for your model code.

WB24SMG3, WB24SMB3, WB24SCX3, WB30SDEI3,
WB30SMG3, WB30SMB3, WB30SCX3, WB30SPEX3

