

FISHER PAYKEL WB60SMB1-SET Warming Drawer User Guide

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WB60SMB1-SET Warming Drawer

Product Information

The WB60SMB1-SET is a 60cm warming drawer from the Series 9 | Minimal Black Glass collection by Fisher & Paykel. This warming drawer is designed to seamlessly integrate with surrounding cabinetry, providing a stylish and cohesive look in your kitchen. It features a smooth-glass base that is easy to clean and can accommodate six standard-sized place settings.

The warming drawer offers six versatile tailored programs for various functions, including warming, proofing, dehydrating, and slow cooking. With the Rapid Proof function, you can easily proof dough, while the Dehydrate function allows you to dry foods like meat, fruit, and herbs. The Slow Cook function is perfect for finishing seared meats, casseroles, stews, and braises.

With precise control and even heating, the warming drawer keeps food warm and is also suitable for low-temperature cooking. It can be used to rest roasted meat or proof dough for bread or pizza bases. The intuitive touch controls and handle-free, push-to-open design provide convenience, allowing you to keep plates or cups warm while continuing to cook.

The warming drawer is designed for easy cleaning. After each use, simply wipe out the smooth glass interior with a damp cloth.

For added convenience and safety, the warming drawer features automatic switch-off and delayed start functionality. This ensures that dishes stay warm until it is time to serve the main meal.

The WB60SMB1-SET has dimensions of 529mm (depth), 140mm (height), and 596mm (width).

Product Usage Instructions

1. Ensure that the warming drawer is properly installed and integrated with the surrounding cabinetry.
2. Before use, wipe the smooth glass interior with a damp cloth to clean it.
3. To use the warming function, place the desired items, such as plates or cups, in the drawer and select the appropriate temperature setting.
4. For proofing dough, select the Rapid Proof function and place the dough inside the drawer.
5. To dehydrate food, such as meat, fruit, or herbs, choose the Dehydrate function and place the items in the drawer.
6. If you want to slow cook dishes like seared meats, casseroles, stews, or braises, select the Slow Cook function and follow the recommended cooking time and temperature.
7. After each use, clean the smooth glass interior by wiping it with a damp cloth.
8. The warming drawer features automatic switch-off and delayed start functionality for added safety and convenience.

Please refer to the user manual for more detailed instructions and safety precautions.

[View Fullscreen](#)



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Warming Drawer, 60cm

Series 9 | Minimal Black Glass

Serve meals hot and directly from a pre-heated plate thanks to our panel-ready, warming drawer.

Integrates with surrounding cabinetry for a seamless look Space to keep six standard-sized place settings evenly

warm Easy to clean smooth-glass base Six versatile tailored programmes for warming, proofing, dehydrating and

slow cooking

DIMENSIONS

Height Width Depth

FEATURES & BENEFITS

140mm 596mm 529mm

COMPLEMENTARY DESIGN This Warming Drawer comes in a stylish black reflective glass finish, for seamless pairing with our Minimal style ovens.

MULTI-FUNCTION FLEXIBILITY Choose from six tailored functions, including Rapid Proof for dough proofing and Dehydrate for drying foods like meat, fruit, and herbs. The Slow Cook function is ideal for finishing seared meats, casseroles, stews, and braises.

PRECISE CONTROL Our warming drawer delivers quick, even heating, ideal for keeping food warm and low-

temperature cooking. You can also use it for resting roasted meat and proofing dough for bread or pizza bases.

ADDED CONVENIENCE With intuitive touch controls and a handle-free, push-to-open design, our warming drawer gives you the freedom to keep plates or cups warm while you continue to cook.

EASY TO CLEAN Cleaning and care of the warming drawer is easy. After each use, simply wipe out the smooth glass interior with a damp cloth.

SAFE AND SOUND With automatic switch-off and delayed start functionality, our warming drawers help keep dishes warm until it is time to serve the main meal.

SIZED TO SUIT With enough room to gently heat six place settings, 20 cappuccino cups or 42 espresso cups, our 60cm warming drawer

is an ideal kitchen companion.

SPECIFICATIONS

Product dimensions Depth Height Width

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529mm 140mm 596mm

SKU

83076

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel’s Customer Care Centre to ensure this page correctly describes the model currently available. ? Fisher & Paykel Appliances Ltd 2020


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Other product downloads available at fisherpaykel.com Service & Warranty Data Sheet Warming Drawer

A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support T 0800 372 273 Wwww.fisherpaykel.com

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Documents / Resources

	<p>FISHER PAYKEL WB60SMB1-SET Warming Drawer [pdf] User Guide</p> <p>WB60SMB1-SET Warming Drawer, WB60SMB1-SET, Warming Drawer, Drawer</p>
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References

-  [Home Appliances | Fisher & Paykel USA](#)