

PROF30WDEX

PROFESSIONAL SERIES
30" WARMING DRAWER



PRODUCT FEATURES

Oven type	Warming drawer
Oven Volume	2.3 cu.ft.
Temperature range	85 - 170° F
Cavity finishing	Tempered glass bottom

TECHNICAL SPECIFICATIONS

Electrical supply	120 V 60 HZ - 550 W 5 Amps
Power connection	NEMA 5-15P with 59" power cord
Certification	CETLUS
Warranty	2 years parts & labor
Packaging dimensions and weight	W 26 3/8" H 13 1/2" D 32 3/4" 87.3 lbs

Bring Italian design and precision into your kitchen with the Bertazzoni warming drawer, engineered to install proud or flush in any type of kitchen cabinet.

Keep food warm before or during the meal with the lateral convection system and variable temperature control up to 170F.

Pre-heat dishes and serving bowls to better enjoy food when served.

Load heavy items from the sides without lifting thanks to the open sides drawer construction.

Generate even heat across the entire surface with the tempered glass bottom finishing.

Designed with pride by Bertazzoni in Italy.

Industry leading 2 years parts and labor warranty.

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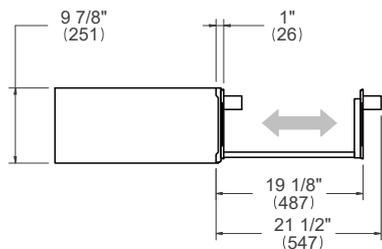
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30" WARMING DRAWER

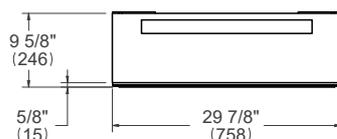


PRODUCT DIMENSIONS

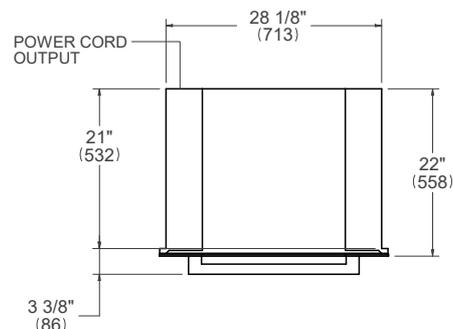
SIDE VIEW



FRONT VIEW

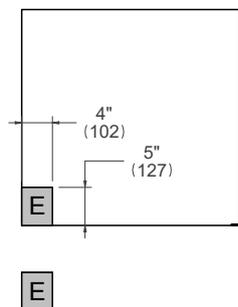


TOP VIEW



ELECTRICAL CONNECTION

FRONT VIEW



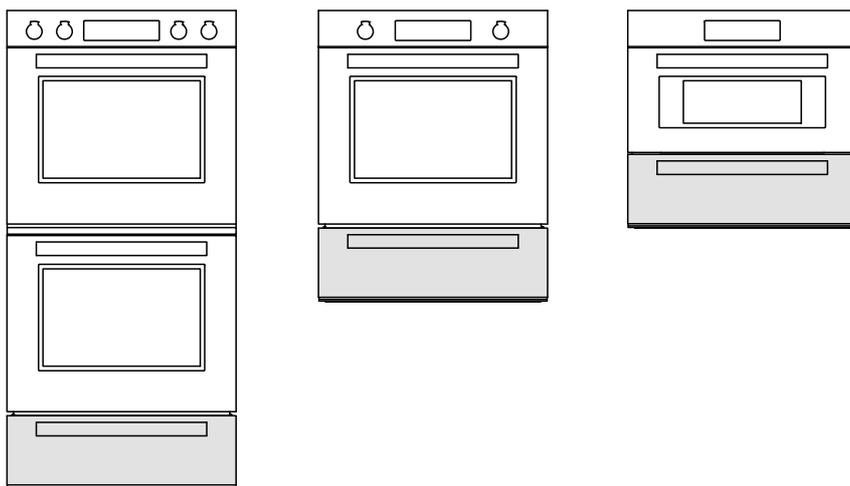
For single ovens installed into a wall cabinet, the electrical junction box may be located above, below to the left or right of the unit within reach of the power cord. Placement within the opening may require additional cabinet depth.

INSTALLATION REQUIREMENTS

See BERTAZZONI DESIGN GUIDE

INSTALLATION OPTIONS

This product is designed to be installed in combination with other Bertazzoni ovens. See several installation options shown in BERTAZZONI DESIGN GUIDE.



For installation of multiple products in combination, refer to the Design Guide at us.bertazzoni.com or ca.bertazzoni.com