

# BERTAZZONI PROFESSIONAL SERIES

## 30" WARMING DRAWER PRO WD30 X



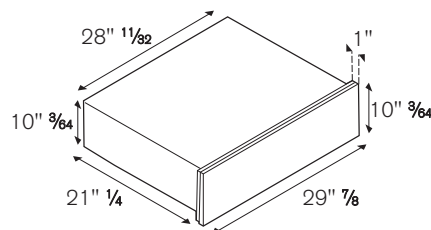
The Bertazzoni Professional Series Warming Drawer serves many functions, from warming up serving platters and dishes to keeping food warm prior or during the meal. Opening and closing the extra-large, ceramic-finished drawer is a snap thanks to the extra smooth glides and soft-motion closing mechanism.

### FEATURES

<b>Design</b>	stainless steel
<b>Handle</b>	professional handle
<b>Controls</b>	soft close operation
<b>Equipment</b>	lateral convection, thermostat light, glass bottom
<b>Loading Capacity</b>	185 lb
<b>Max Temperature</b>	185 °F

### TECHNICAL SPECIFICATIONS

<b>Electrical requirements</b>	120 V, 60 HZ, 10 A
<b>Power rating</b>	400 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor



For any combinations of built-in models, please see related installation drawings

### INSTALLATION INSTRUCTIONS

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

**Disclaimer:** while every effort has been made to insure the accuracy of the information contained in this brochure, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice.

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