



WARMING DRAWER MODEL WDC30E SHOWN WITH
PROFESSIONAL SERIES DRAWER FRONT WDF30EP

WARMING DRAWERS

TRADITIONAL & CONVECTION

TRADITIONAL

For the ultimate in elegance, practicality and convenience, complete your Thermador kitchen with a spacious, built-in warming drawer. Keep food warm until every dish is ready to be served. It's the ultimate indulgence for the culinary enthusiast.

CONVECTION

Our convection warming drawer is the perfect combination of uncompromising performance and unique convenience features. Its exclusive ceramic warming surface not only heats faster and more evenly to keep food hot until it's ready to serve—it's also easier to clean. A special convection mode offers superior heat distribution, allowing you to warm tall stacks of dinner plates evenly and quickly. We've also added a unique touch-control panel with a digital display for easy activation and temperature monitoring and kept the sides of the drawer open for easy accessibility.

WARMING DRAWERS FEATURES & BENEFITS



EASY ACCESS

The open sides make it easier and more convenient to load and remove plates from the spacious drawer cavity.



CERAMIC SURFACE

The exclusive 600-watt glass-ceramic heating surface features numerous conducting paths to ensure quick and even heating and is so easy to clean, you can place food directly on the surface.



CONVECTION WARMING

The 400-watt convection heater allows you to evenly, quickly and effortlessly heat large stacks of plates and can even be used to dehydrate food, such as fruit.



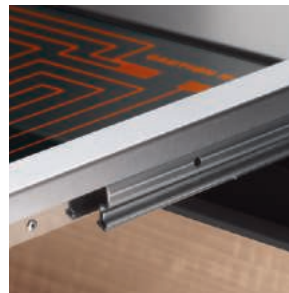
EASY CUSTOM PANEL INSTALLATION

Because the drawer and the door are separate units, it's easy to match the door to existing cabinetry, while the fully flush-mounted design lets you achieve a seamless appearance. Together, these features offer the ultimate in design flexibility.



TOUCH CONTROL

This convenient feature boasts a digital display to easily activate and monitor any one of the 4 temperature settings. It also includes an electronic timer, a hot-surface indicator, an automatic shut-off feature.



TELESCOPIC RAILS

These rails feature a telescoping ball-bearing design for smooth opening and closing that supports up to 55 lbs.

WARMING DRAWERS PLANNING INFORMATION

MODEL OPTIONS

Thermador Warming Drawers are available in 27-inch, 30-inch and 36-inch widths to fit your kitchen plans perfectly. There are two series to choose from—Professional and Masterpiece®. Each series features a distinctive style. You may choose from traditional warming drawers or convection warming drawers. Convection warming drawer units may be installed with your own custom front panel or with one of our coordinating front panels. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Warming Drawer, be sure to verify the cabinet dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional Rangetop, a minimum 2 3/4" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

WARRANTY

Limited warranty parts and labor (1 year)

See page 294 for additional warranty details.

ELECTRICAL SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All Thermador Warming Drawers are designed to be connected to a 120V AC, 60 Hz, three-prong, grounded outlet.

MODEL	REQUIRED CIRCUIT BREAKER
	120V, 60Hz
WD27ES	15 Amp
WD30ES	15 Amp
WD30EP	15 Amp
WDC30E	15 Amp
WDC36E	15 Amp

ELECTRICAL LOCATION

The outlet can be installed in the backwall directly behind the drawer.

WARMING DRAWER 27-INCH TRADITIONAL

Model: WD27ES



WD27ES

Stainless steel warming drawer with Masterpiece® handle

SPECIFICATIONS

Product Width	26 3/4"
Product Height	11 1/4"
Product Depth	22 1/4"
Overall Interior Capacity (cu. ft.)	2.3
Interior Dimensions (W x H x D)	18 7/8" x 7 11/16" x 20 1/4"
Cutout Width	25 3/8"
Cutout Height	10 7/8"
Cutout Depth	24"
Front Panel Width	26 3/4"
Front Panel Height	11 1/4"
Front Panel Depth	7/8"
Drawer Clearance	20 1/2"
Masterpiece Handle Clearance	3 11/16"
Professional Handle Clearance	NA
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	450
Power Cord Included	120V-3 prong
Power Cord Length	84"
Panel Shipping Weight (lbs.)	NA
Shipping Weight (lbs.)	70

WD27ES

PERFORMANCE

- Concealed 450-watt heating element
- Special Proof Mode

DESIGN

- Built-in Warming Drawer is the perfect companion for any Thermador Wall Oven
- Chiseled Masterpiece® design
- Easy custom panel installation
- Premium touch control
- Blue digital display

CAPACITY

- Spacious 2.3 cu. ft. cavity
- Drawer has open sides for easy and convenient access

CONVENIENCE

- Warming Mode with three convenient temperature settings
- Automatic shut-off timer
- Telescopic ball-bearing rails offer smooth handling and supports up to 55 lbs.
- Glass ceramic surface for easy cleaning
- Moisture selector controls humidity level in the drawer
- Sabbath Mode

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

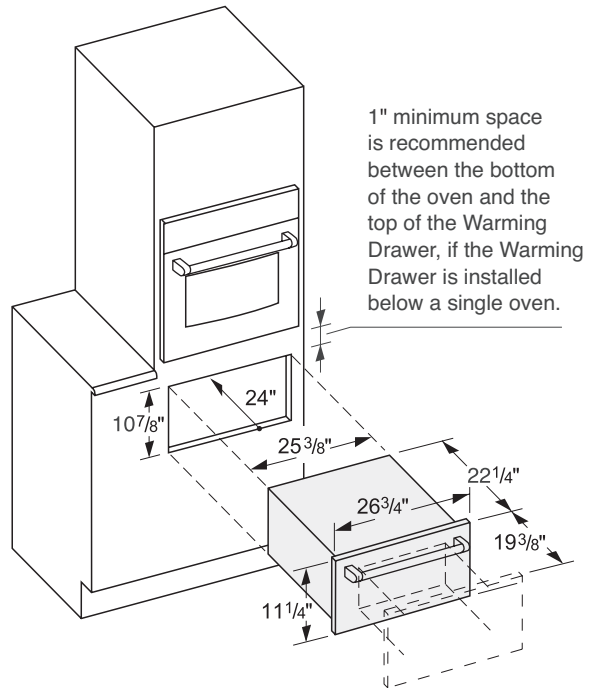
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CUSTOM FRONT PANEL (OPTIONAL)

This Thermador Warming Drawer may be installed with an optional custom front panel. The panel should be built to the specifications noted.

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

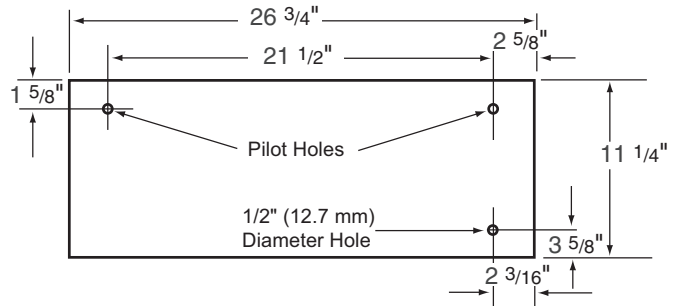
27-INCH TRADITIONAL WARMING DRAWER AND CUTOUT DIMENSIONS



CUSTOM FRONT PANEL (OPTIONAL)

Custom Drawer Front Dimensions

Build custom drawer front to the dimensions specified below. All four edges must be finished. If using wood, the back must be sealed to prevent moisture damage.



WARMING DRAWER 30-INCH TRADITIONAL

Models: WD30ES, WD30EP



WD30ES

Stainless steel warming drawer with Masterpiece® handle



WD30EP

Stainless steel warming drawer with Professional handle

WD30ES/P

PERFORMANCE

- Concealed 450-watt heating element
- Special Proof Mode

DESIGN

- Built-in Warming Drawer is the perfect companion for any Thermador Wall Oven
- Easy custom panel installation
- Premium touch control
- Blue digital display

CAPACITY

- Spacious 2.6 cu. ft. cavity
- Drawer has open sides for easy and convenient access

CONVENIENCE

- Warming Mode with three convenient temperature settings
- Automatic shut-off timer
- Telescopic ball-bearing rails offer smooth handling and supports up to 55 lbs.
- Moisture selector controls humidity level in the drawer
- Sabbath Mode

SPECIFICATIONS

Product Width	29 3/4"
Product Height	11 1/4"
Product Depth	22 1/4"
Overall Interior Capacity (cu. ft.)	2.6
Interior Dimensions (W x H x D)	21 7/8" x 7 11/16" x 20 1/4"
Cutout Width	28 3/8"
Cutout Height	10 7/8"
Cutout Depth	24"
Front Panel Width	29 3/4"
Front Panel Height	11 1/4"
Front Panel Depth	7/8"
Drawer Clearance	20 1/2"
Masterpiece Handle Clearance	WD30ES - 3 11/16"
Professional Handle Clearance	WD30EP - 4 1/16"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	450
Power Cord Included	120V-3 prong
Power Cord Length	84"
Panel Shipping Weight (lbs.)	NA
Shipping Weight (lbs.)	72

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

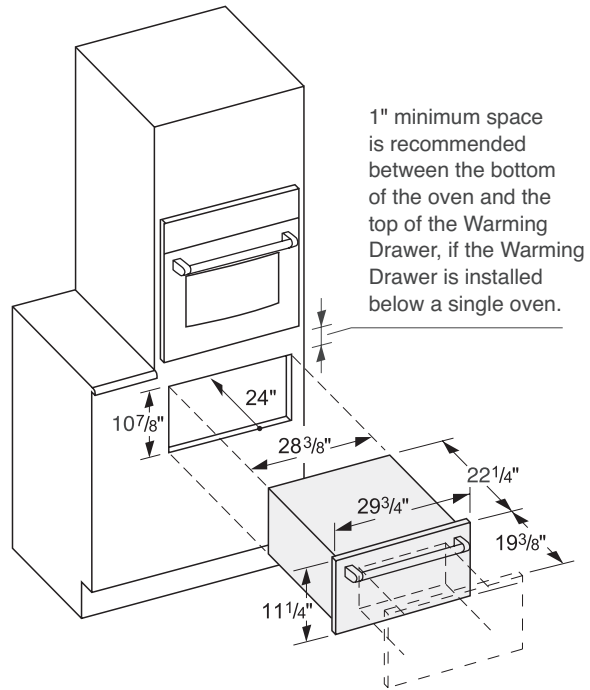
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CUSTOM FRONT PANEL (OPTIONAL)

This Thermador Warming Drawer may be installed with an optional custom front panel. The panel should be built to the specifications noted.

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

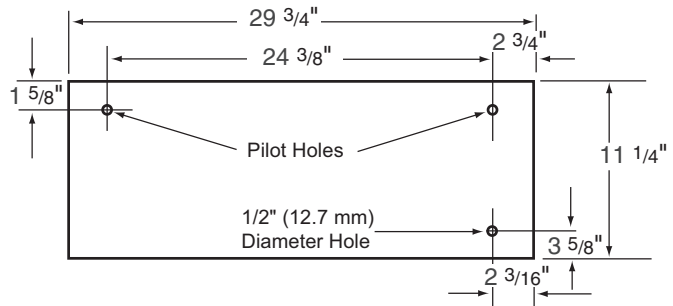
30-INCH TRADITIONAL WARMING DRAWER AND CUTOUT DIMENSIONS



CUSTOM FRONT PANEL (OPTIONAL)

Custom Drawer Front Dimensions

Build custom drawer front to the dimensions specified below. All four edges must be finished. If using wood, the back must be sealed to prevent moisture damage.



WARMING DRAWER 30-INCH CONVECTION

Model: WDC30E



WDC30E

Warming drawer unit

SPECIFICATIONS

Product Width	29 3/4"
Product Height	11 1/4"
Product Depth	22 3/4"
Overall Interior Capacity (cu. ft.)	2.0
Interior Dimensions (W x H x D)	23 9/16" x 7 1/2" x 18 3/4"
Cutout Width	28 1/2"
Cutout Height	10"
Cutout Depth	24"
Front Panel Width	29 3/4"
Front Panel Height	11 1/4"
Front Panel Depth	7/8"
Drawer Clearance	22"
Masterpiece Handle Clearance	3 11/16"
Professional Handle Clearance	4 1/16"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	930
Power Cord Included	120V-3 prong
Power Cord Length	71"
Panel Shipping Weight (lbs.)	14
Shipping Weight (lbs.)	62

WDC30E

PERFORMANCE

- Exclusive glass ceramic surface features numerous conducting paths which ensure quick and even heating
- State-of-the-art glass ceramic heating surface
- Powerful 400-watt convection heater
- Heat large stacks of plates evenly, quickly and effortlessly

DESIGN

- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Installs with custom panel or Thermador Warming Drawer Front Panel (sold separately)
- Premium touch control
- Blue digital display

CAPACITY

- Spacious 2.0 cu. ft. cavity
- Drawer has open sides for easy and convenient access

CONVENIENCE

- Warming Mode with three convenient temperature settings
- Automatic shut-off timer
- Telescopic ball-bearing rails offer smooth handling and supports up to 55 lbs.
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety

ACCESSORIES



PROFESSIONAL SERIES DRAWER FRONT
WDF30EP

Stainless steel with professional handle. For use with 30-inch convection warming drawer.



MASTERPIECE® SERIES DRAWER FRONT
WDF30ES

Stainless steel with masterpiece handle. For use with 30-inch convection warming drawer.

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional Rangetop, a minimum 2 3/4" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

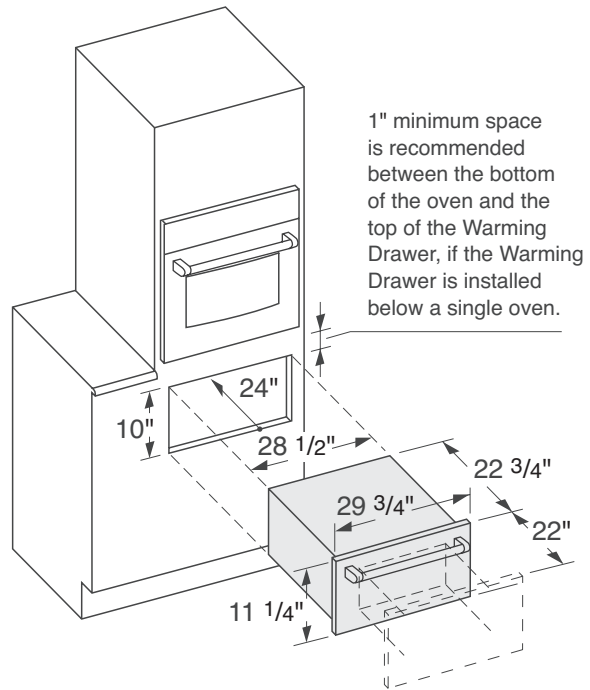
FRONT PANEL

This Thermador Warming Drawer requires a front panel. You may choose from one of our coordinating front panel accessories or build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

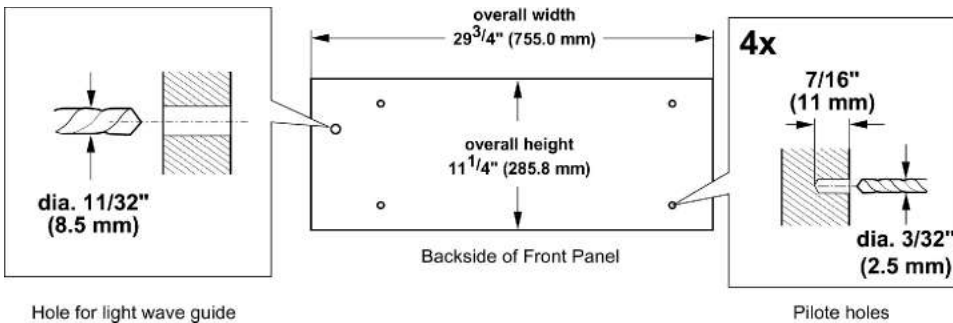
- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of 3/4" (19 mm)
- Have all edges finished
- Be capable of withstanding a temperature of 158°F (70° C)

The cabinet base must be flat and capable of supporting a weight of at least 150 lbs. (75 kg).

30-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



CUSTOM FRONT PANEL



WARMING DRAWER 36-INCH CONVECTION

Model: WDC36E



WDC36E

Warming drawer unit

SPECIFICATIONS

Product Width	35 3/4"
Product Height	11 1/4"
Product Depth	22 3/4"
Overall Interior Capacity (cu. ft.)	2.4
Interior Dimensions (W x H x D)	29 9/16" x 7 1/2" x 18 3/4"
Cutout Width	34 1/2"
Cutout Height	10"
Cutout Depth	24"
Front Panel Width	35 3/4"
Front Panel Height	11 1/4"
Front Panel Depth	7/8"
Drawer Clearance	22"
Masterpiece Handle Clearance	NA
Professional Handle Clearance	4 1/16"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	930
Power Cord Included	120V-3 prong
Power Cord Length	71"
Panel Shipping Weight (lbs.)	14
Shipping Weight (lbs.)	64

WDC36E

PERFORMANCE

- Exclusive glass ceramic surface features numerous conducting paths which ensure quick and even heating
- State-of-the-art glass ceramic heating surface
- Powerful 400-watt convection heater
- Heat large stacks of plates evenly, quickly and effortlessly

DESIGN

- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Installs with custom panel or Thermador Warming Drawer Front Panel (sold separately)
- Premium touch control
- Blue digital display

CAPACITY

- Spacious 2.4 cu. ft. cavity
- Drawer has open sides for easy and convenient access

CONVENIENCE

- Warming Mode with three convenient temperature settings
- Automatic shut-off timer
- Telescopic ball-bearing rails offer smooth handling and supports up to 55 lbs.
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety

ACCESSORIES



PROFESSIONAL SERIES DRAWER FRONT
WDF36EP

Stainless steel with professional handle. For use with 36-inch convection warming drawer.

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional Rangetop, a minimum 2 3/4" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

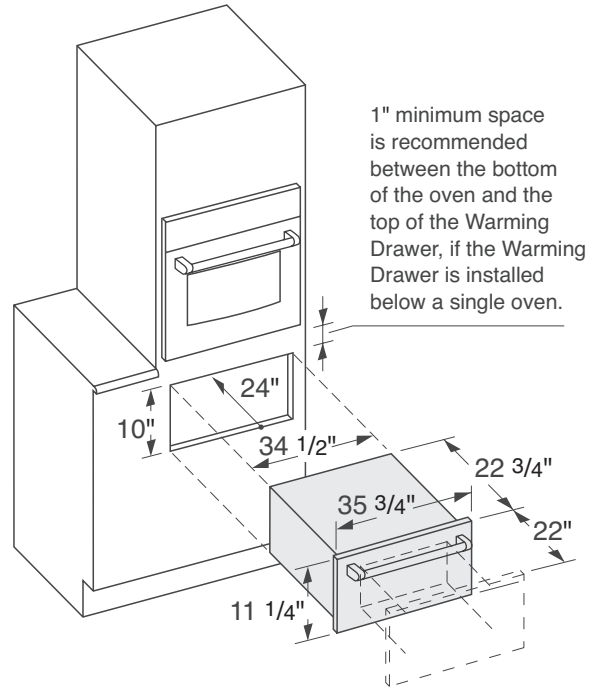
FRONT PANEL

This Thermador Warming Drawer requires a front panel. You may choose from one of our coordinating front panel accessories or build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of 3/4" (19 mm)
- Have all edges finished
- Be capable of withstanding a temperature of 158°F (70° C)

The cabinet base must be flat and capable of supporting a weight of at least 150 lbs. (75 kg).

36-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



CUSTOM FRONT PANEL

