

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 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

THE PERFECT ACCOMPANIMENT

★ SOFTCLOSE® DRAWER

SoftClose doors prevent slamming and ensure ultra smooth closing of the Warming Drawer.

★ CERAMIC SURFACE

Convection Warming Drawers boast a state-of-the-art glass-ceramic surface that uses a powerful element to ensure quick and even heating. It's easy-to-clean and 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.

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, and an automatic shut-off feature.

TELESCOPIC RAILS

These rails feature a telescoping ball-bearing design for smooth opening and closing that supports up to 40 lbs. on traditional models and 55 lbs. on convection models.

EASY ACCESS

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

EASY CUSTOM PANEL INSTALLATION

Our custom panel ready model lets you create a custom panel to match the warming drawer to existing cabinetry. The fully flush-mounted design lets you achieve a seamless appearance. Together, these features offer the ultimate in design flexibility.



WD27JS

27-INCH TRADITIONAL WARMING DRAWER

MASTERPIECE® SERIES HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
- Warming Mode with three convenient temperature settings
- Special Proof Mode
- Moisture selector controls humidity level in the drawer

GENERAL PROPERTIES

Power Levels	High, Low, Medium
Dough Proofing Mode	Yes
Plate Warming Mode (for multiple plates)	No
Warming Mode	Yes
Temperature Settings	F140 - F165 - F190 (Proof: F100)
Timer	Yes
Automatic Shut Off After 1 Hour	Yes
Door Opening	Pull Handle
Hinges	SoftClose®
Wattage Heating Element(s)	450 W
Easy-Clean Glass Ceramic Surface	No
Control Type	Touch Control With Blue Digital Display

CAPACITY

Cavity Capacity (cu. ft.)	2.3 cu. ft.
Holds Up To ___ Dinner Plates	20

TECHNICAL DETAILS

Watts (W)	450 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	84"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	11 1/4" x 26 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	11" x 25 1/2" x 23 3/8"
Net Weight (lbs)	85 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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WD30JS
30-INCH TRADITIONAL WARMING DRAWER
MASTERPIECE® SERIES HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
- Warming Mode with three convenient temperature settings
- Special Proof Mode
- Moisture selector controls humidity level in the drawer

GENERAL PROPERTIES

Power Levels	High, Low, Medium
Dough Proofing Mode	Yes
Plate Warming Mode (for multiple plates)	No
Warming Mode	Yes
Temperature Settings	F140 - F165 - F190 (Proof: F100)
Timer	Yes
Automatic Shut Off After 1 Hour	Yes
Door Opening	Pull Handle
Hinges	SoftClose®
Wattage Heating Element(s)	450 W
Easy-Clean Glass Ceramic Surface	No
Control Type	Touch Control With Blue Digital Display

CAPACITY

Cavity Capacity (cu. ft.)	2.6 cu. ft.
Holds Up To __ Dinner Plates	27

TECHNICAL DETAILS

Watts (W)	450 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	84"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	11 1/4" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	11" x 28 1/2" x 23 3/8"
Net Weight (lbs)	80 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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WD30JP

30-INCH TRADITIONAL WARMING DRAWER

PROFESSIONAL SERIES HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
- Warming Mode with three convenient temperature settings
- Special Proof Mode
- Moisture selector controls humidity level in the drawer

GENERAL PROPERTIES	
Power Levels	High, Low, Medium
Dough Proofing Mode	Yes
Plate Warming Mode (for multiple plates)	No
Warming Mode	Yes
Temperature Settings	F140 - F165 - F190 (Proof: F100)
Timer	Yes
Automatic Shut Off After 1 Hour	Yes
Door Opening	Pull Handle
Hinges	SoftClose®
Wattage Heating Element(s)	450 W
Easy-Clean Glass Ceramic Surface	No
Control Type	Touch Control With Blue Digital Display
CAPACITY	
Cavity Capacity (cu. ft.)	2.6 cu. ft.
Holds Up To ___ Dinner Plates	27
TECHNICAL DETAILS	
Watts (W)	450 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	84"
Plug Type	120V 3-Wire
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	11 1/4" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	11" x 28 1/2" x 23 3/8"
Net Weight (lbs)	80 lbs
WARRANTY	
Limited Warranty Parts and Labor	2 Year

WDC30JS
30-INCH CONVECTION WARMING DRAWER
MASTERPIECE® SERIES HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - Easy to clean glass ceramic surface
 - Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
 - Warming Mode with three convenient temperature settings
 - Powerful 400 Watt convection heater

GENERAL PROPERTIES

Power Levels	High, Low, Medium, Plate
Dough Proofing Mode	No
Plate Warming Mode (for multiple plates)	Yes
Warming Mode	Yes
Temperature Settings	F100 - F120 - F155 (Plate Warming F165)
Timer	Yes
Automatic Shut Off After 1 Hour	Yes
Door Opening	Pull Handle
Hinges	SoftClose®
Wattage Heating Element(s)	930 W
Easy-Clean Glass Ceramic Surface	Yes
Control Type	Touch Control With Blue Digital Display

CAPACITY

Cavity Capacity (cu. ft.)	2.5 cu. ft.
Holds Up To __ Dinner Plates	32

TECHNICAL DETAILS

Watts (W)	930 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	72"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	11 1/4" x 29 3/4" x 23 3/8"
Required Cutout Size (HxWxD) (in)	10" x 28 1/2" x 23"
Net Weight (lbs)	72 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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WDC30JP
30-INCH CONVECTION WARMING DRAWER
PROFESSIONAL SERIES HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - Easy to clean glass ceramic surface
 - Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
 - Warming Mode with three convenient temperature settings
 - Powerful 400 Watt convection heater

GENERAL PROPERTIES

Power Levels	High, Low, Medium, Plate
Dough Proofing Mode	No
Plate Warming Mode (for multiple plates)	Yes
Warming Mode	Yes
Temperature Settings	F100 - F120 - F155 (Plate Warming F165)
Timer	Yes
Automatic Shut Off After 1 Hour	Yes
Door Opening	Pull Handle
Hinges	SoftClose®
Wattage Heating Element(s)	930 W
Easy-Clean Glass Ceramic Surface	Yes
Control Type	Touch Control With Blue Digital Display

CAPACITY

Cavity Capacity (cu. ft.)	2.5 cu. ft.
Holds Up To ___ Dinner Plates	32

TECHNICAL DETAILS

Watts (W)	930 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	72"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	11 1/4" x 29 3/4" x 23 3/8"
Required Cutout Size (HxWxD) (in)	10" x 28 1/2" x 23"
Net Weight (lbs)	72 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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WDC30J

30-INCH CONVECTION WARMING DRAWER

CUSTOM PANEL READY



FEATURES & BENEFITS

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - Easy to clean glass ceramic surface
 - Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
 - Warming Mode with three convenient temperature settings
 - Powerful 400 Watt convection heater

GENERAL PROPERTIES

Power Levels	High, Low, Medium, Plate
Dough Proofing Mode	Yes
Plate Warming Mode (for multiple plates)	Yes
Warming Mode	Yes
Temperature Settings	F100 - F120 - F155 (Plate Warming F165)
Timer	Yes
Automatic Shut Off After 1 Hour	Yes
Door Opening	Pull Handle
Hinges	SoftClose®
Wattage Heating Element(s)	930 W
Easy-Clean Glass Ceramic Surface	Yes
Control Type	Touch Control With Blue Digital Display

CAPACITY

Cavity Capacity (cu. ft.)	2.5 cu. ft.
Holds Up To ___ Dinner Plates	32

TECHNICAL DETAILS

Watts (W)	930 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	72"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	9 7/8" x 27 5/8" x 21 3/4"
Required Cutout Size (HxWxD) (in)	10" x 28 1/2" x 23"
Net Weight (lbs)	59 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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WDC36JP
36-INCH CONVECTION WARMING DRAWER
PROFESSIONAL SERIES HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - Easy to clean glass ceramic surface
 - Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
 - Warming Mode with three convenient temperature settings
 - Powerful 400 Watt convection heater

GENERAL PROPERTIES

Power Levels	High, Low, Medium, Plate
Dough Proofing Mode	Yes
Plate Warming Mode (for multiple plates)	Yes
Warming Mode	Yes
Temperature Settings	F100 - F120 - F155 (Plate Warming F165)
Timer	Yes
Automatic Shut Off After 1 Hour	Yes
Door Opening	Pull Handle
Hinges	SoftClose®
Wattage Heating Element(s)	1,080 W
Easy-Clean Glass Ceramic Surface	Yes
Control Type	Touch Control With Blue Digital Display

CAPACITY

Cavity Capacity (cu. ft.)	3.1 cu. ft.
Holds Up To ___ Dinner Plates	32

TECHNICAL DETAILS

Watts (W)	1,080 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	72"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	11 1/4" x 35 3/4" x 23 3/8"
Required Cutout Size (HxWxD) (in)	10" x 34 1/2" x 23"
Net Weight (lbs)	83 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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WDC36J

36-INCH CONVECTION WARMING DRAWER

CUSTOM PANEL READY



FEATURES & BENEFITS

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - Easy to clean glass ceramic surface
 - Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
 - Warming Mode with three convenient temperature settings
 - Powerful 400 Watt convection heater

GENERAL PROPERTIES

Power Levels	High, Low, Medium, Plate
Dough Proofing Mode	Yes
Plate Warming Mode (for multiple plates)	Yes
Warming Mode	Yes
Temperature Settings	F100 - F120 - F155 (Plate Warming F165)
Timer	Yes
Automatic Shut Off After 1 Hour	Yes
Door Opening	Pull Handle
Hinges	SoftClose®
Wattage Heating Element(s)	1,080 W
Easy-Clean Glass Ceramic Surface	Yes
Control Type	Touch Control With Blue Digital Display

CAPACITY

Cavity Capacity (cu. ft.)	3.1 cu. ft.
Holds Up To ___ Dinner Plates	32

TECHNICAL DETAILS

Watts (W)	1,080 W
Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Power Cord Length (in)	72"
Plug Type	120V 3-Wire

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	9 7/8" x 33 9/16" x 21 3/4"
Required Cutout Size (HxWxD) (in)	10" x 34 1/2" x 23"
Net Weight (lbs)	75 lbs

WARRANTY

Limited Warranty Parts and Labor	2 Year
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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. The warming drawers featured in this guide include the front panel—you no longer need to purchase front panels separately. Additionally, Thermador Convection Warming Drawer units may be installed with your own custom front panel and are available with Masterpiece® or Professional handles. 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.

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, 3-wire, grounded outlet with a 15 A circuit breaker.

ELECTRICAL LOCATION

The outlet can be installed in the back wall directly behind the 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.

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

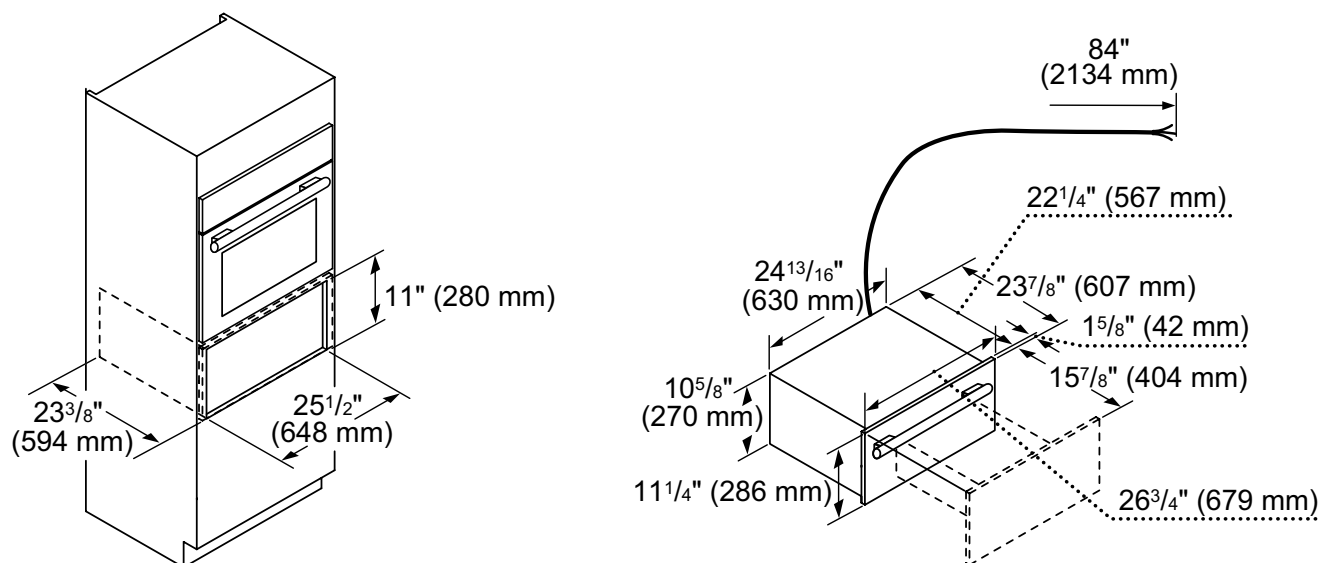
WDC30J, WDC36J CUSTOM FRONT PANEL

These Thermador Warming Drawers require a custom front panel. You may build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

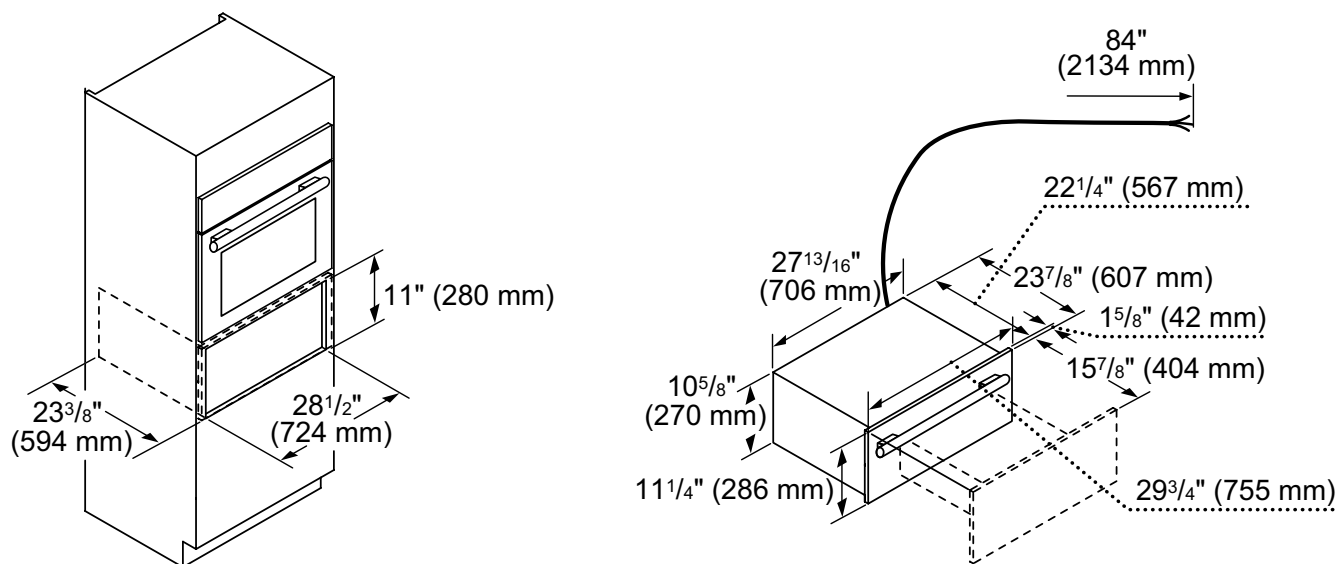
- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of 3/4" (19 mm)
- Have all edges finished
- Be capable of withstanding a temperature of 158°F (70° C)

WARMING DRAWERS INSTALLATION

27-INCH TRADITIONAL WARMING DRAWER AND CUTOUT DIMENSIONS

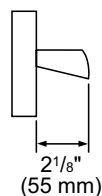


30-INCH TRADITIONAL WARMING DRAWER AND CUTOUT DIMENSIONS



Door Handle Depth*

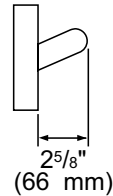
Masterpiece
Handle



*Protrusion of handle from outer part of drawer front. Does not include thickness of drawer front

Door Handle Depth*

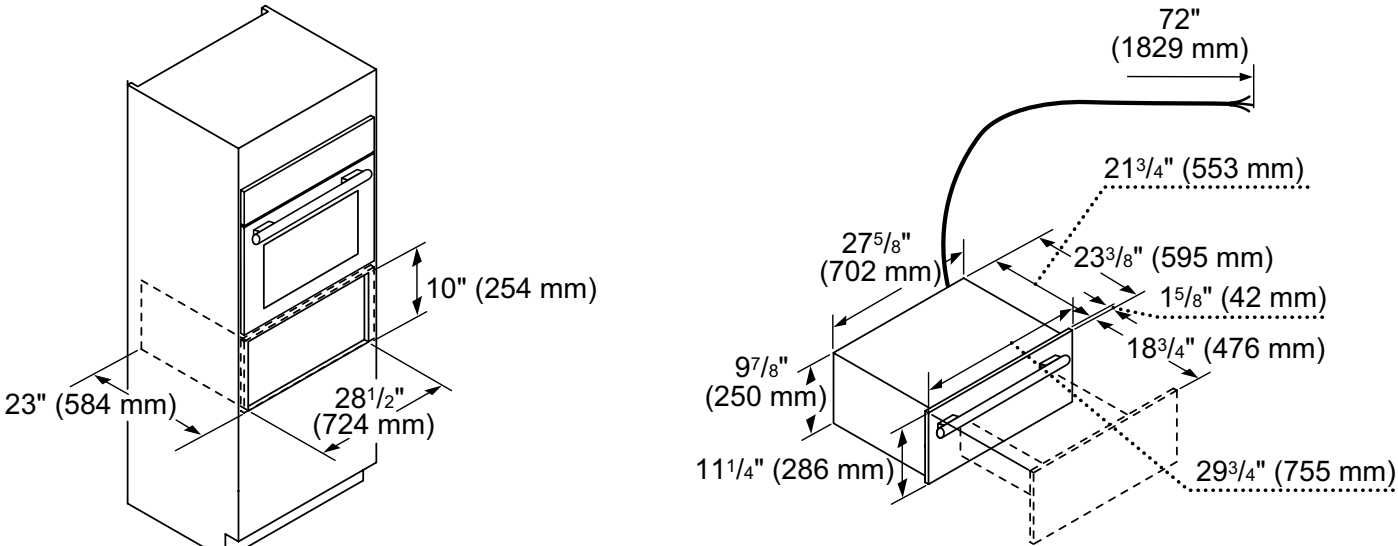
Professional
Handle



*Protrusion of handle from outer part of drawer front. Does not include thickness of drawer front

WARMING DRAWERS INSTALLATION

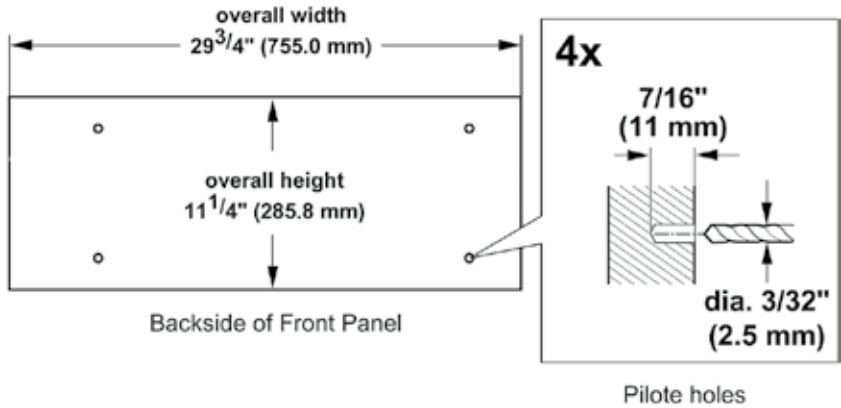
30-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



NOTE: 1 5/8" is the depth of the standard front panel (includes gasket). Dimension is not valid for custom panel product.

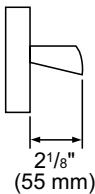
30-INCH CONVECTION WARMING DRAWER CUSTOM PANEL DIMENSIONS

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.



Door Handle Depth*

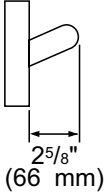
Masterpiece
Handle



*Protrusion of handle from outer part of drawer front. Does not include thickness of drawer front

Door Handle Depth*

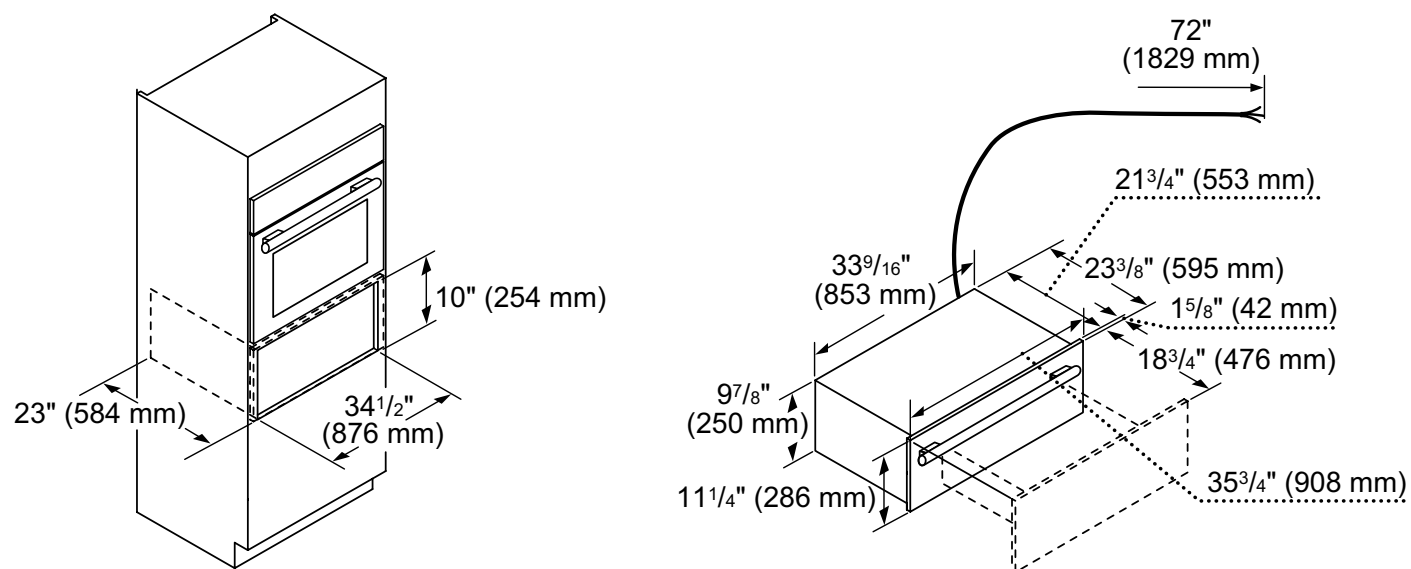
Professional
Handle



*Protrusion of handle from outer part of drawer front. Does not include thickness of drawer front

WARMING DRAWERS INSTALLATION

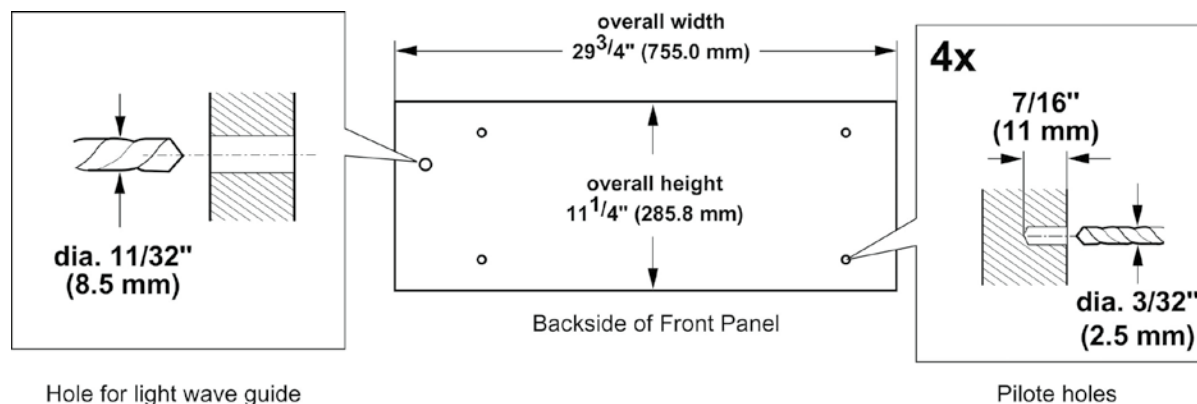
36-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



NOTE: 1 5/8" is the depth of the standard front panel (includes gasket). Dimension is not valid for custom panel product.

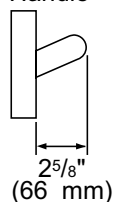
36-INCH CONVECTION WARMING DRAWER CUSTOM PANEL DIMENSIONS

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.



Door Handle Depth*

Professional
Handle









EXPERIENCE THERMADOR®

Thermador is committed to giving you an enjoyable, creative and rewarding cooking experience. Whether you would like to research our products, watch a video of our chef searing the perfect scallop, or have questions on the use and care of your product, simply browse our online resource library at thermador.com.



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CUSTOMER SERVICE

For dedicated customer service on any Thermador product, please call: 1-800-735-4328 or contact us at thermador.com

PRODUCT WARRANTY

PROFESSIONAL RANGES

Limited warranty, entire appliance, parts and labor (2 year)

PROFESSIONAL RANGETOPS

Limited warranty, entire appliance, parts and labor (2 year)

BUILT-IN OVENS

Limited warranty parts and labor (2 year)

INDUCTION COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface/electronic elements and switches; parts only (3rd to 5th year)

GAS COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

ELECTRIC COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface/electronic elements and switches; parts only (3rd to 5th year)

VENTILATION

Limited warranty, entire appliance, parts and labor (2 year)

WARMING DRAWERS

Limited warranty, entire appliance, parts and labor (2 year)

BUILT-IN MICROWAVES

Limited warranty, entire appliance, parts and labor (2 year)

REFRIGERATION

Limited two-year warranty, entire appliance, parts and labor on any part of the refrigerator that fails because of a manufacturing defect

Limited warranty for sealed refrigeration system*; parts and labor (3rd to 6th year)

Limited warranty for sealed refrigeration system*; parts only (7th to 12th year)

*Sealed refrigeration system includes compressor, evaporator, condenser, dryer/strainer and connection tubing

DISHWASHERS

Full warranty, entire appliance, parts and labor (2 year)

Limited warranty for microprocessor or printed circuit board; parts only (3rd to 5th year)

Limited warranty for racks (does not include rack components); parts only (3rd to 5th year)

Limited warranty for rust-through on inner tub liner; parts only (Lifetime)

BUILT-IN COFFEE MACHINES

Limited warranty, entire appliance, parts and labor (2 year)



These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited Warranty from Date of Purchase. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador® indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.

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Thermador ★

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