

**30" BUILT-IN OVENS AND COMPANIONS  
PROFESSIONAL**

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PLANNING GUIDE

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**SERIES 9 & 11**

OB30DPPTX1 | OB30SPPTX1 | OS30SPTX1 | OS30NPTX1 | OM30NPTX1 |  
EB30PSX1 | WB30SPEX1 | VB30SPEX1

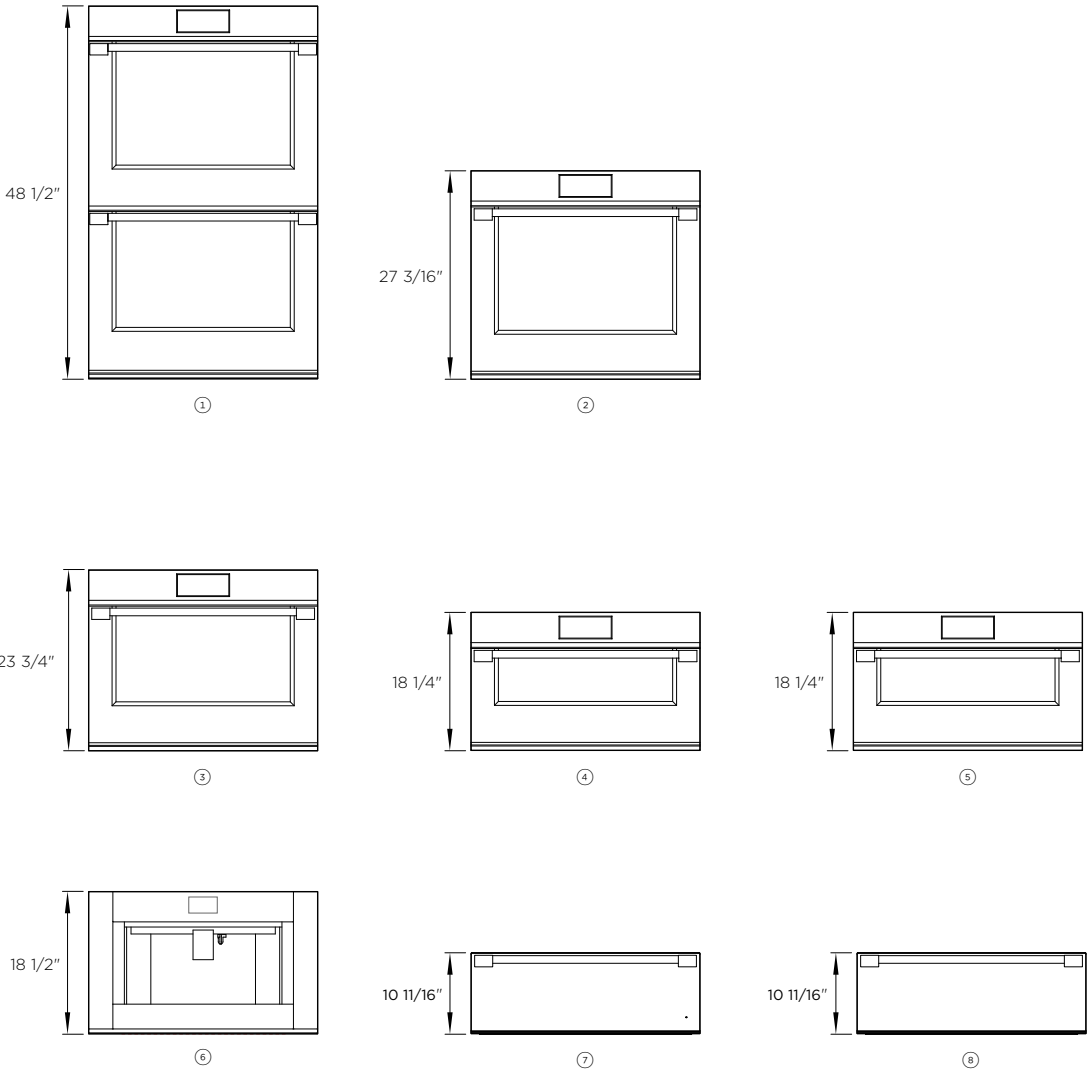
**FISHER & PAYKEL**

This comprehensive Planning Guide provides you with the framework and tools to achieve your desired design outcome with Fisher & Paykel appliances. In this guide, you will find a range of conceptual, detailed, and dimensional product information to bring your ideas to life and create spaces that truly reflect your vision.

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## DESIGN CHOICES

DESIGN CHOICES | 30" BUILT-IN OVENS AND COMPANIONS, PROFESSIONAL



**PRODUCT OVERVIEW**

① **OB30DPPTX1**  
Built-In Double Oven, 5" Touchscreen

② **OB30SPPTX1**  
Built-In Oven, 5" Touchscreen

③ **OS30SPTX1** (AVAILABLE Q3, 2024)  
Combination Steam Oven, 5" Touchscreen

④ **OS30NPTX1** (AVAILABLE Q3, 2024)  
Combination Steam Oven, 5" Touchscreen

⑤ **OM30NPTX1** (AVAILABLE Q3, 2024)  
Convection Speed Oven, 5" Touchscreen

⑥ **EB30PSX1**  
Built-in Coffee Maker, 4.3" Touchscreen

⑦ **WB30SPEX1**  
Warming Drawer

⑧ **VB30SPEX1**  
Vacuum Seal Drawer

**CONSIDERATION**

Different configurations possible, consider product heights for side-by-side installation.

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# **SPECIFICATION GUIDE**

## SERIES 9 & 11



### OVERVIEW

Complete your Professional-style kitchen with this 30" Double Oven. It matches perfectly with any of our Professional kitchen appliances to deliver the feel of a commercial kitchen in the home. Intuitive controls and the performance to deliver perfect results make this double oven beautiful to use.

### PRODUCTS

#### OB30DPPTX1

Double Oven, 30", 17 Function, 4.1cu ft + 4.1cu ft, Touchscreen, Stainless Steel

### SERIES & STYLE

Series 9  
Professional

### FEATURES

- ① Designed to fit flush with cabinetry
- ② Designed to match the rest of Fisher & Paykel's Professional style family of appliances
- ③ Generous 4.1cu ft total capacity per oven
- ④ High-resolution, user-friendly touch display
- ⑤ Guided cooking and recipes
- ⑥ Perfect results from a variety of oven functions
- ⑦ Even heat distribution throughout with AeroTech™ technology
- ⑧ Self-cleaning
- ⑨ CoolTouch door

### ACCESSORIES

- ① Full-extension sliding shelves\*
- ② Self-cleaning-proof side racks\*
- ③ Roasting dish, tray and rack\*
- ④ Wired Temperature Sensor\*

\*Included with product

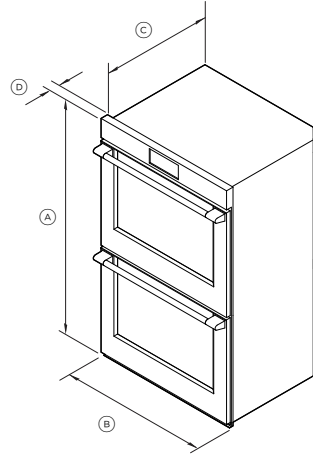


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**SPECIFICATIONS**

<b>Model No.</b>	OB30DPPTX1
<b>Dimensions</b>	<b>H</b> 48 1/2" <b>W</b> 29 13/16" <b>D</b> 23 15/16"
<b>Total Oven Capacity</b>	4.1cu ft (115L) per oven
<b>Weight</b>	
Packaged	405lb (184kg)
<b>Electrical</b>	
Supply	208 V or 240 V, 60 Hz
Service	40 A

**PRODUCT DIMENSIONS**

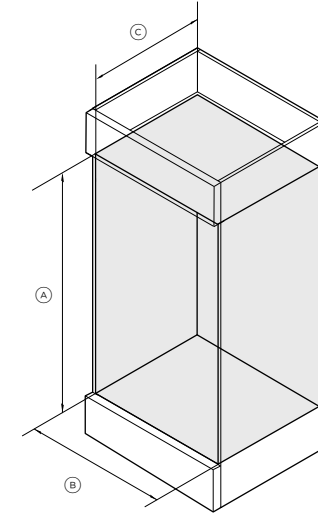


ISO VIEW

	inch	mm
Ⓐ Overall height	48 1/2	1232
Ⓑ Overall width	29 13/16	757
Ⓒ Depth of chassis	22 7/16	569
Ⓓ Thickness of oven front and control panel (excl. handle and dials)	1 9/16	40
Depth of upper door when fully open (measured from front of control panel)	21 11/16	550
Depth of lower door when fully open (measured from front of control panel)	20 7/8	530

Note: If installing with other professional products, consider trim front thickness.

**CAVITY DIMENSIONS: STANDARD INSTALLATION**



ISO VIEW

	inch	mm
Ⓐ Minimum inside height of cavity	48 3/16	1224
Ⓑ Minimum inside width of cavity	28 1/2	724
Ⓒ Minimum inside depth of cavity		
- Proud installation	22 5/8	575
- Flush installation	24 3/16	615

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### OVERVIEW

Complete your Professional-style kitchen with this 30" Oven. It matches perfectly with any of our Professional kitchen appliances to deliver the feel of a commercial kitchen in the home. With intuitive controls and the performance to deliver perfect results, this oven is beautiful to use.

### PRODUCTS

#### OB30SPPTX1

Built-In Oven, 30", 17 Function, 4.1cu ft, Touchscreen, Stainless Steel

### FEATURES

- ① Designed to match the rest of Fisher & Paykel's Professional style family of appliances
- ② Generous 4.1cu ft total capacity
- ③ High-resolution intuitive touch display
- ④ Guided cooking and recipes
- ⑤ Perfect results from a variety of oven functions
- ⑥ Even heat distribution throughout with AeroTech™ technology
- ⑦ Self-cleaning
- ⑧ CoolTouch door



### SERIES & STYLE

Series 9  
Professional

### ACCESSORIES

- ① Full-extension sliding shelves\*
- ② Self-cleaning-proof side racks\*
- ③ Roasting dish, tray and rack\*
- ④ Wired Temperature Sensor\*

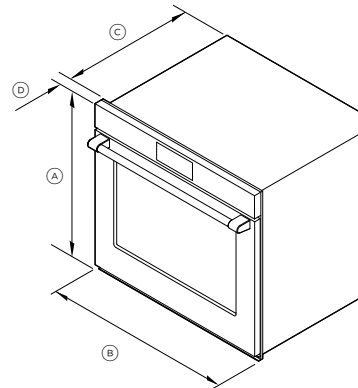
\*Included with product

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**SPECIFICATIONS**

<b>Model No.</b>	OB30SPPTX1
<b>Dimensions</b>	<b>H</b> 27 3/16" <b>W</b> 29 13/16" <b>D</b> 23 15/16"
<b>Total Oven Capacity</b>	4.1cu ft (115L)
<b>Weight</b>	
Packaged	242lb (110kg)
<b>Electrical</b>	
Supply	208 V or 240 V, 60 Hz
Service	20 A

**PRODUCT DIMENSIONS**

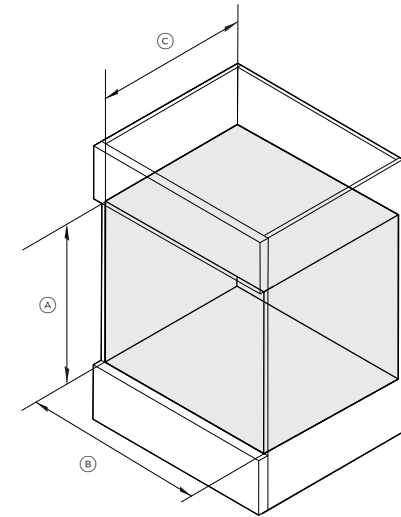


ISO VIEW

	inch	mm
Ⓐ Overall height	27 3/16	690
Ⓑ Overall width	29 13/16	757
Ⓒ Depth of chassis	22 7/16	569
Ⓓ Thickness of oven front and control panel (excl. handle and dials)	1 9/16	40
Depth of door when fully open (measured from front of control panel)	21 11/16	550

Note: If installing with other professional products, consider trim front thickness.

**CAVITY DIMENSIONS: STANDARD INSTALLATION**



ISO VIEW

	inch	mm
Ⓐ Minimum inside height of cavity	26 13/16	681
Ⓑ Minimum inside width of cavity	28 1/2	724
Ⓒ Minimum inside depth of cavity		
- Proud installation	22 5/8	575
- Flush installation	24 3/16	615

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## OVERVIEW

With striking Professional styling, the Combination Steam Oven fits seamlessly into any kitchen. As a companion product, this Steam Oven is designed to install easily and fit perfectly with other companion products. It features 23 functions, including steam-only, convection-only, or a combination of both. Reduce the need for oils and fats with six standalone steam functions, perfect for creating flavorful and healthy restaurant-quality meals at home. Beautiful to use, the large 5" touchscreen interface has simple and intuitive guided cooking, helping to ensure perfect results.

## PRODUCTS

### OS30SPTX1

Combination Steam Oven, 30", 23 Function

## SERIES & STYLE

Series 11  
Professional

## FEATURES

- ① Professional style for a bold statement
- ② Generous 3cu ft total capacity with six shelf positions
- ③ Intuitive, large 5" touchscreen display
- ④ 23 oven functions including six steam-only functions
- ⑤ "Moisture control and even heat distribution thanks to ActiveVent and AeroTech™ technology"
- ⑥ Guided cooking, with the option to access additional functionality via the SmartHQ™ app
- ⑦ Water tank capacity of 50.7 fl oz
- ⑧ Wi-Fi/Connected capability through the SmartHQ™ app
- ⑨ Wireless Temperature Sensor precisely monitors cooking in real time. Purchased separately
- ⑩ Soft open and close door

## ACCESSORIES

- ① Full-extension sliding shelves\*
- ② Self-cleaning-proof side racks\*
- ③ Roasting dish, tray and rack\*
- ④ Wired Temperature Sensor\*
- ⑤ Descale solution, 2 sachets - Part 580925

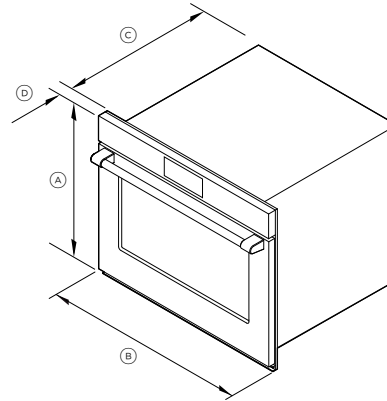
\*Included with product

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**SPECIFICATIONS**

<b>Model No.</b>	OS30SPTX1
<b>Dimensions</b>	<b>H</b> 23 3/4" <b>W</b> 29 13/16" <b>D</b> 22 5/8"
<b>Total Oven Capacity</b>	3cu ft (85L)
<b>Weight</b>	
Packaged	152lb (69kg)
Unpackaged	119lb (54kg)
<b>Electrical</b>	
Supply	208 V or 240 V, 60 Hz
Service	20 A

**PRODUCT DIMENSIONS**

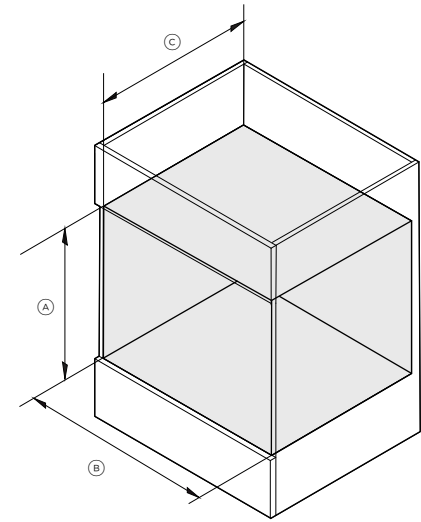


ISO VIEW

	inch	mm
(A) Overall height	23 3/4	603
(B) Overall width	29 13/16	757
(C) Depth of chassis	21 7/16	545
(D) Thickness of oven front and control panel (excl. handle and dials)	1 3/16	30
Depth of door when fully open (measured from front of control panel)	18 1/8	460

Note: If installing with other professional products, consider trim front thickness.

**CAVITY DIMENSIONS: STANDARD INSTALLATION**



ISO VIEW

	inch	mm
(A) Minimum inside height of cavity	23	585
(B) Minimum inside width of cavity	28 1/2	724
(C) Minimum inside depth of cavity		
- Proud installation	21 5/8	550
- Flush installation	22 13/16	580

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## OVERVIEW

With striking Professional styling, the Combination Steam Oven fits seamlessly into any kitchen. As a companion product, this Steam Oven is designed to install easily and fit perfectly with other companion products. It features 23 functions, including steam-only, convection-only, or a combination of both. Reduce the need for oils and fats with six standalone steam functions, perfect for creating flavorful and healthy restaurant-quality meals at home. Beautiful to use, the large 5" touchscreen interface has simple and intuitive guided cooking, helping to ensure perfect results.

## PRODUCTS

### OS30NPTX1

Combination Steam Oven, 30", 23 Function

## SERIES & STYLE

Series 9  
Professional

## FEATURES

- ① Professional style for a bold statement
- ② Generous 1.9cu ft total capacity with six shelf positions
- ③ Intuitive, large 5" touchscreen display
- ④ 26 oven functions including six steam-only functions
- ⑤ Moisture control and even heat distribution thanks to ActiveVent and AeroTech™ technology
- ⑥ Guided cooking, with the option to access additional functionality via the SmartHQ™ app
- ⑦ Water tank capacity of 50.7 fl oz
- ⑧ Wi-Fi/Connected capability through the SmartHQ™ app
- ⑨ Wireless Temperature Sensor precisely monitors cooking in real time. Purchased separately
- ⑩ Soft open and close door

## ACCESSORIES

- ① Full-extension sliding shelves\*
- ② Step down wire shelf\*
- ③ Roasting dish, tray and rack\*
- ④ Wired temperature sensor\*
- ⑤ Descale solution, 2 sachets - Part 580925

\*Included with product

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**OVERVIEW**

With striking Professional styling, the Convection Speed Oven fits seamlessly into any kitchen. As a companion product, this Speed Oven is designed to install easily and fit perfectly with other companion products such as the Combination Steam Oven, or Vacuum Seal Drawer. A flexible appliance that pairs the speed of microwave cooking with oven technology, which can crisp and brown as it cooks. Featuring 22 cooking functions on an intuitive touch display for easy programming of desired cooking mode and duration.

**PRODUCTS**

**OM30NPTX1**  
Convection Speed Oven, 30", 22 Function

**SERIES & STYLE**

Series 9  
Professional

**FEATURES**

- ① Professional style for a bold statement
- ② With 1.7cu ft total capacity
- ③ Intuitive, large 5" touchscreen display
- ④ With 22 functions: four microwave, 14 oven and four combination
- ⑤ A Wired Temperature Sensor precisely monitors cooking in real time
- ⑥ Guided cooking, with the option to access additional functionality via the SmartHQ™ app
- ⑦ Soft open and close door

**ACCESSORIES**

- ① Chromed shelf runners\*
- ② Glass tray\*
- ③ Wire shelf\*
- ④ Wired Temperature Sensor\*

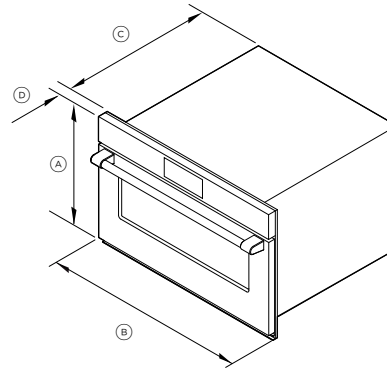
\*Included with product

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**SPECIFICATIONS**

<b>Model No.</b>	OS30NPTX1, Combination Steam Oven OM30NPTX1, Convection Speed Oven
<b>Dimensions</b>	<b>H</b> 18 1/4" <b>W</b> 29 13/16" <b>D</b> 22 5/8"
<b>Total Oven Capacity</b>	
OS30NPTX1	1.9cu ft (55L)
OM30NPTX1	1.7cu ft (49L)
<b>Weight</b>	
Packaged	121lb (55kg)
Unpackaged	101lb (46kg)
<b>Electrical</b>	
Supply	208 V or 240 V, 60 Hz
Service	20 A

**PRODUCT DIMENSIONS**

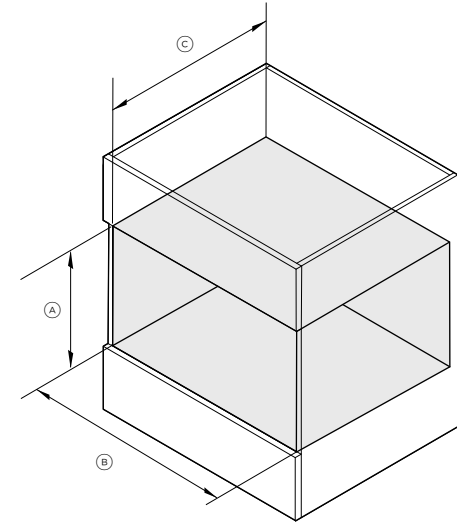


ISO VIEW

	inch	mm
(A) Overall height	18 1/4	463
(B) Overall width	29 13/16	757
(C) Depth of chassis	21 7/16	545
(D) Thickness of oven front and control panel (excl. handle and dials)	1 3/16	30
Depth of door when fully open (measured from front of control panel)	12 5/8	320

Note: If installing with other professional products, consider trim front thickness.

**CAVITY DIMENSIONS: STANDARD INSTALLATION**



ISO VIEW

	inch	mm
(A) Minimum inside height of cavity	17 1/2	445
(B) Minimum inside width of cavity	28 1/2	724
(C) Minimum inside depth of cavity		
- Proud installation	21 5/8	550
- Flush installation	22 13/16	580

Note: Convection Speed Oven requires ventilation at the rear of the cavity.



### OVERVIEW

Designed to complement our Professional style oven and warming drawer, this built-in coffee maker seamlessly integrates into any kitchen design with a stylish stainless steel finish. Beautiful to use, it has an intuitive touch display with 13 different beverage options to suit individual taste and selection - from Espresso to Latte. Pair with other companion products to create a kitchen suite for every need.

### PRODUCTS

**EB30PSX1**  
Built-in Coffee Maker, 4.3" Touchscreen, Stainless Steel

### SERIES & STYLE

Series 9  
Professional

### FEATURES

- ① Part of our suite of companion products, designed to match aesthetically for flexible configurations
- ② Pairs perfectly with the Professional style 30" Oven and Warming Drawer
- ③ Intuitive touch display for ease of use
- ④ 13 beverage options to suit individual taste and selection - from Americano to Latte
- ⑤ Favorite coffee can be memorized and set to start at the same time each day
- ⑥ Stainless steel conical burr grinder with 13 grind coarseness positions
- ⑦ Self-cleaning function, with a removable drip tray and waste container
- ⑧ 84.5 fl oz water tank capacity
- ⑨ 15 bar pump pressure
- ⑩ Adjustable coffee strength, temperature and coffee cup sizes

### ACCESSORIES

- ① Thermal milk jug\*
- ② Extractable steam outlet\*
- ③ Coffee spoon\*
- ④ Descaling agent and water filter\*

\*Included with product

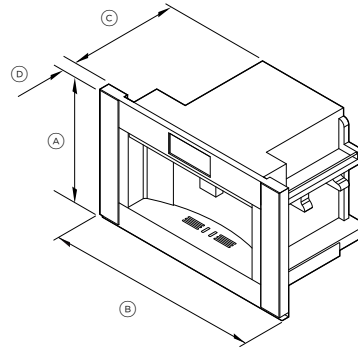


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**SPECIFICATIONS**

<b>Model No.</b>	EB30PSX1
<b>Dimensions</b>	<b>H</b> 18 1/2" <b>W</b> 29 13/16" <b>D</b> 19 1/16"
<b>Weight</b>	
Packaged	68lb (30kg)
<b>Electrical</b>	
Supply	120 V, 60 Hz
Service	10 A

**PRODUCT DIMENSIONS**

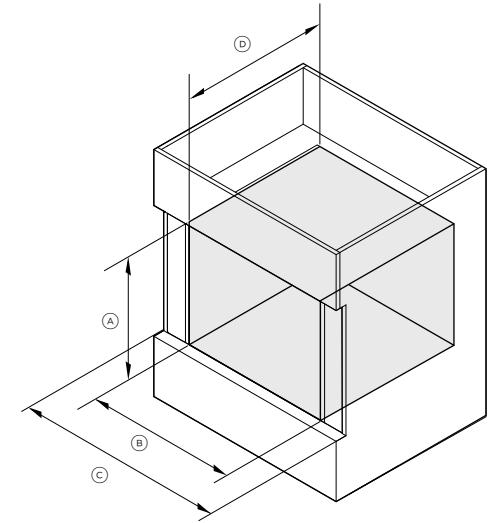


ISO VIEW

	inch	mm
Ⓐ Overall height	18 1/2	470
Ⓑ Overall width	29 13/16	757
Ⓒ Depth of chassis	17 1/2	445
Ⓓ Thickness of front and control panel	1 9/16	40

Note: If installing with other professional products, consider trim front thickness.

**CAVITY DIMENSIONS: STANDARD INSTALLATION**



ISO VIEW

	inch	mm
Ⓐ Height of cavity**	18 3/8	467
Ⓑ Minimum inside width of cavity*	22 1/16	560
Ⓒ Width needed to include trim	30	762
Ⓓ Minimum inside depth of cavity with trim		
- Proud installation	22 1/16	560
- Flush installation	23 5/8	600

\*Cabinetry requires additional vertical sidewalls to secure the product.

\*\*A 5/8" (16mm) spacer must be installed in the base of the cavity, see installation guide for details.

Note: Ventilation required at the rear of the cavity.

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### OVERVIEW

Designed to complement our Professional style kitchen appliances, this warming drawer has a brushed stainless steel handle, and is soft-close for a coherent, considered look. Beautiful to use, with capacitive touch controls and six tailored functions for warming, proofing, dehydrating and slow cook. Pair with other companion products to create a kitchen suite for every need.

### PRODUCTS

**WB30SPEX1**  
Warming Drawer, 30", Stainless Steel

### SERIES & STYLE

Series 9  
Professional

### FEATURES

- ① Styled to perfectly match our Professional kitchen appliances
- ② Seamless pairing with other companion products in brushed stainless steel
- ③ Soft-close drawer
- ④ Easy-to-use capacitive touch controls
- ⑤ Automatic timing and switch-off functionality
- ⑥ Easy-to-clean, smooth-glass base
- ⑦ Room for 16 standard-sized place settings
- ⑧ Versatile with six tailored programmes for warming, proofing, dehydrating and slow cook

### ACCESSORIES

- ① Accessory rack for optimizing space\*

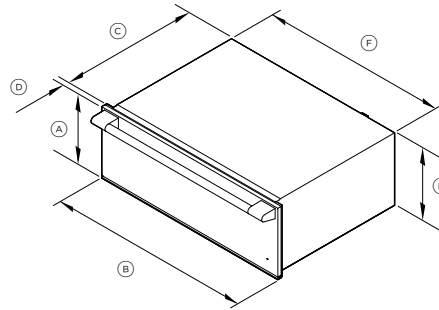
\*Included with product



**SPECIFICATIONS**

<b>Model No.</b>	WB30SPEX1
<b>Dimensions</b>	<b>H</b> 10 11/16" <b>W</b> 29 15/16" <b>D</b> 22 3/8"
<b>Weight</b>	
Packaged	82lb (37kg)
<b>Electrical</b>	
Supply	120 V, 60 Hz
Service	10 A
Connection	Flex cord
Power cord length	70 7/8" (1800mm)

**PRODUCT DIMENSIONS**



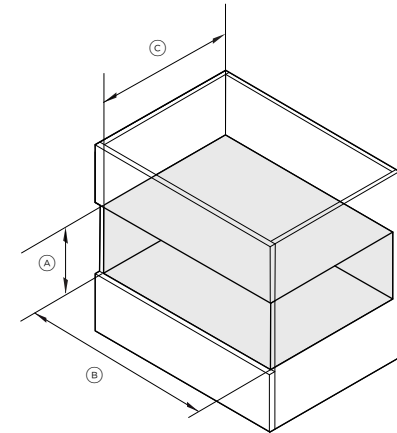
ISO VIEW

	inch	mm
(A) Overall height	10 11/16	271
(B) Overall width	29 15/16	760
(C) Depth of chassis*	21 9/16	547
(D) Thickness of front panel	13/16	20
(E) Height of chassis	10 11/16	271
(F) Width of chassis	27 13/15	707

\* Including power plug

Note: If installing with other professional products, consider trim front thickness.

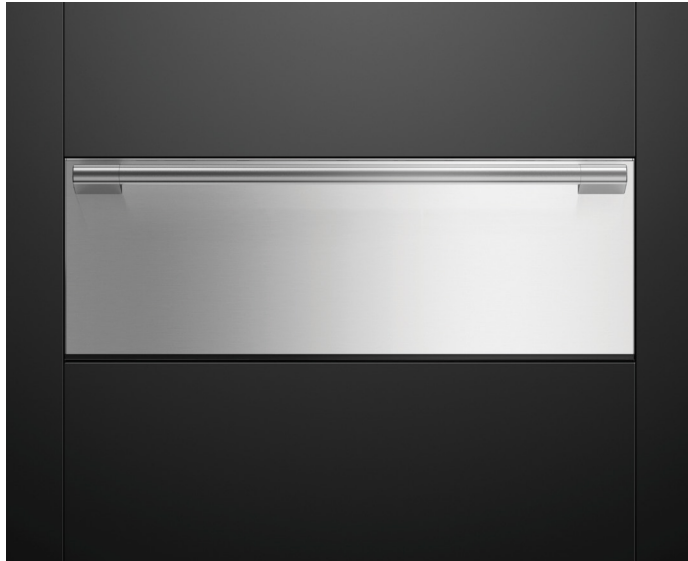
**CAVITY DIMENSIONS: STANDARD INSTALLATION**



ISO VIEW

	inch	mm
(A) Minimum inside height	10 3/4	273
(B) Minimum inside width	28 3/8	724
(C) Minimum inside depth of cavity		
- Proud installation	22 1/16	560
- Flush installation	22 13/16	580

Note: The drawer can fully support 30inch Fisher & Paykel wall oven, without adding shelf in between.



### OVERVIEW

Designed to complement our Combination Steam Ovens, these vacuum seal drawers are handle-free, and soft-close for a coherent, considered look. Beautiful to use, with capacitive touch controls and three levels of vacuuming and sealing to deliver perfect results. Pair with other companion products to create a kitchen suite for every need.

### PRODUCTS

#### VB30SPEX1

Vacuum Seal Drawer, 30", Stainless Steel

### SERIES & STYLE

Series 9  
Professional

### FEATURES

- ① Styled to perfectly match our Professional kitchen appliances
- ② Soft-close drawer
- ③ Three levels of vacuum and heat sealing
- ④ Easy-to-use capacitive touch controls
- ⑤ Easy-to-clean stainless steel interior
- ⑥ Vacuum sealing for easy food portioning, marinating, storage and extended food life
- ⑦ Sealing to capture and intensify flavors and retain nutrients
- ⑧ Effortless preparation for sous vide cooking
- ⑨ External vacuuming to remove air from glass jars and bottles
- ⑩ Additional storage drawer

### ACCESSORIES

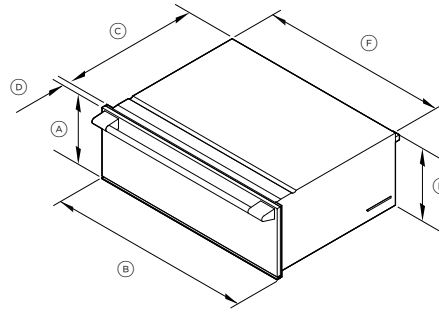
- ① Large vacuum bags, 50 Bags - Part 793034
- ② Small vacuum bags, 50 Bags - Part 793033
- ③ Adapter accessory kit for external vacuuming\*

\*Included with product

**SPECIFICATIONS**

<b>Model No.</b>	VB30SPEX1
<b>Dimensions</b>	<b>H</b> 10 11/16" <b>W</b> 29 15/16" <b>D</b> 22 1/2"
<b>Weight</b>	
Packaged	118lb (53kg)
<b>Electrical</b>	
Supply	120 V, 60 Hz
Service	10 A
Connection	Flex cord
Power cord length	70 7/8" (1800mm)

**PRODUCT DIMENSIONS**



ISO VIEW

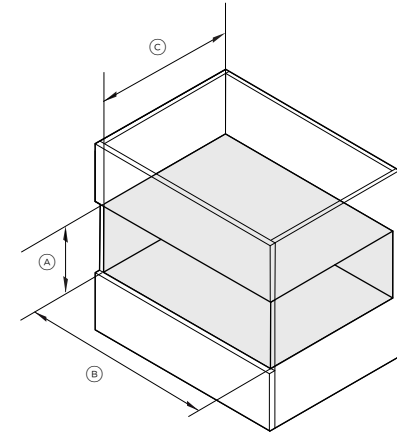
	inch	mm
(A) Overall height	10 11/16	271
(B) Overall width	29 15/16	760
(C) Depth of chassis*	21 11/16	551
(D) Thickness of front panel	13/16	20
(E) Height of chassis	10 11/16	271
(F) Width of chassis**	28 3/8	720

\* Including power plug

\*\*Including side brackets

Note: If installing with other professional products, consider trim front thickness.

**CAVITY DIMENSIONS: STANDARD INSTALLATION**



ISO VIEW

	inch	mm
(A) Minimum inside height	10 3/4	273
(B) Minimum inside width	28 1/2	724
(C) Minimum inside depth of cavity		
- Proud installation	22 1/16	560
- Flush installation	22 13/16	580

Note: The drawer can fully support 30inch Fisher & Paykel wall oven, without adding shelf in between.

