



# 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

## FEATURES & BENEFITS



### 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.



### ★ SOFTCLOSE® DRAWER

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

### 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 CUSTOM PANEL INSTALLATION

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

(available on convection warming drawers)



### 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.

### ★ CERAMIC SURFACE

The state-of-the-art glass-ceramic 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. (available on convection warming drawers)

### EASY ACCESS

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



# 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. Additionally they are available with Masterpiece® or Professional design handle. 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 (2 year).

See page 310 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, 3-wire, grounded outlet.

MODEL	REQUIRED CIRCUIT BREAKER
	120V, 60Hz
WD27JS	15 Amp
WD30JS	15 Amp
WD30JP	15 Amp
WDC30JS	15 Amp
WDC30JP	15 Amp
WDC30J	15 Amp
WDC36JP	15 Amp
WDC36J	15 Amp

## ELECTRICAL LOCATION

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

# WARMING DRAWER

## 27-INCH TRADITIONAL

WD27JS



WD27JS

Stainless Steel Warming Drawer with Masterpiece® Handle

### SPECIFICATIONS

Product Width	24 13/16"
Product Height	10 5/8"
Product Depth	22 1/4"
Door Depth	1 5/8"
Overall Interior Capacity (cu. ft.)	2.3
Usable Interior Dimensions (W x H x D)	18 7/8" x 7 11/16" x 20 1/4"
Cutout Width	25 1/2"
Cutout Height	11"
Cutout Depth	23 3/8"
Front Panel Width	26 3/4"
Front Panel Height	11 1/4"
Front Panel Depth	1 5/8" (includes gasket)
Drawer Clearance	15 7/8"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	450
Power Cord Included	120V-3-Wire
Power Cord Length	84"
Shipping Weight (lbs.)	70

### WD27JS

#### INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer

#### PERFORMANCE

- 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
- Concealed 450 Watt heating element
- Spacious 2.3 cu. ft. cavity holds up to 20 dinner plates
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer
- Star-K certified

#### DESIGN

- Side supports and door liner feature a bold, stainless steel design
- Built-in Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display
- Chiseled Masterpiece® design

#### ★ THERMADOR EXCLUSIVE

# WARMING DRAWER 27-INCH TRADITIONAL

WD27JS

## INSTALLATION OPTIONS

### WALL-MOUNTED INSTALLATION

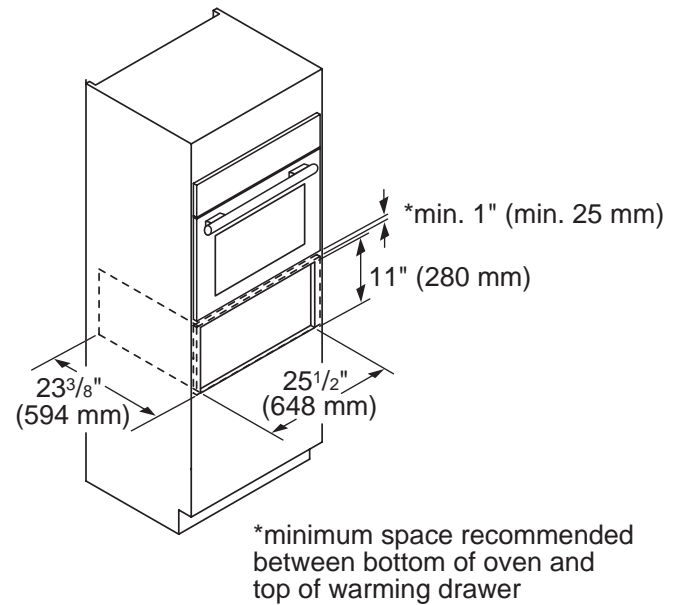
Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

### 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 <sup>3</sup>/<sub>4</sub>" 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.

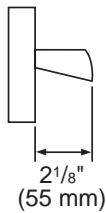
The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

## 27-INCH TRADITIONAL WARMING DRAWER AND CUTOUT DIMENSIONS

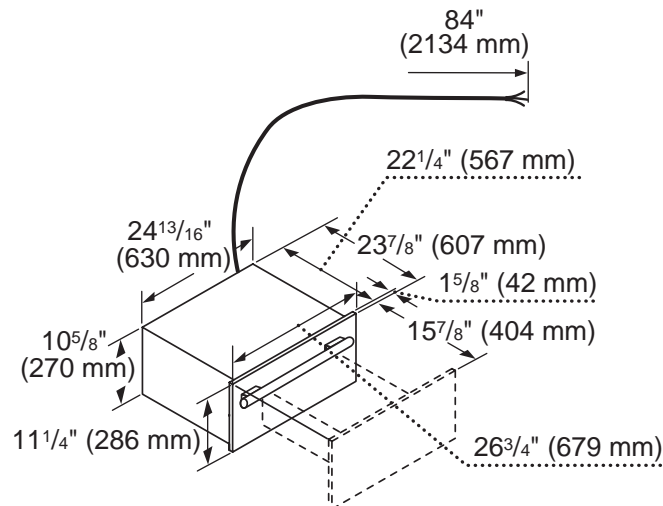


Door Handle Depth\*

Masterpiece  
Handle



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



# WARMING DRAWER 30-INCH TRADITIONAL

WD30JS / WD30JP



## WD30JS

Stainless Steel Warming Drawer with Masterpiece® Handle



## WD30JP

Stainless Steel Warming Drawer with Professional Handle

## SPECIFICATIONS

	WD30JS	WD30JP
Product Width	27 13/16"	
Product Height	10 5/8"	
Product Depth	22 1/4"	
Door Depth	1 5/8"	
Overall Interior Capacity (cu. ft.)	2.6	
Usable Interior Dimensions (W x H x D)	21 7/8" x 7 11/16" x 20 1/4"	
Cutout Width	28 1/2"	
Cutout Height	11"	
Cutout Depth	23 3/8"	
Front Panel Width	29 3/4"	
Front Panel Height	11 1/4"	
Front Panel Depth	1 5/8" (includes gasket)	
Drawer Clearance	15 7/8"	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Wattage	450	
Power Cord Included	120V-3-Wire	
Power Cord Length	84"	
Shipping Weight (lbs.)	72	80

## WD30JS / WD30JP

### INNOVATION

- ★ SoftClose® hinges for ultra smooth closing of the warming drawer

### PERFORMANCE

- 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
- Concealed 450 Watt heating element
- Spacious 2.6 cu. ft. cavity holds up to 27 dinner plates
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer
- Star-K certified

### DESIGN

- Side supports and door liner feature a bold, stainless steel design
- Built-in Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display
- WD30JS features a chiseled Masterpiece® design
- WD30JP features a bold Professional design

### ★ THERMADOR EXCLUSIVE

# WARMING DRAWER 30-INCH TRADITIONAL

WD30JS / WD30JP

## INSTALLATION OPTIONS

### WALL-MOUNTED INSTALLATION

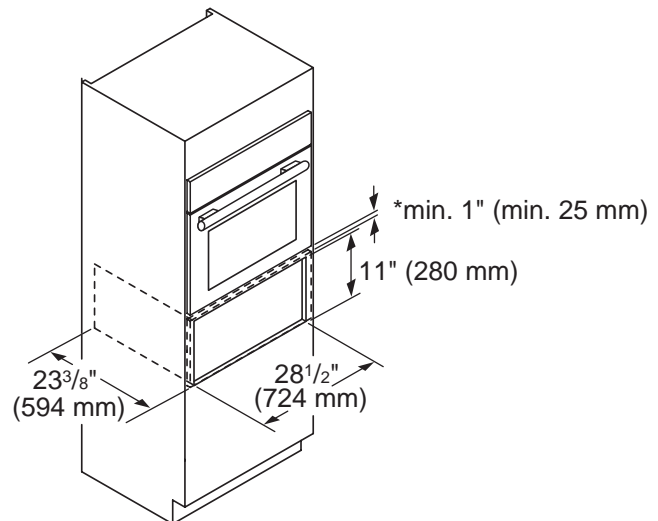
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### UNDER-COUNTER INSTALLATION

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).

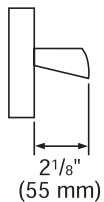
## 30-INCH TRADITIONAL WARMING DRAWER AND CUTOUT DIMENSIONS



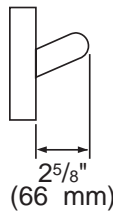
\*minimum space recommended between bottom of oven and top of warming drawer

Door Handle Depth\*

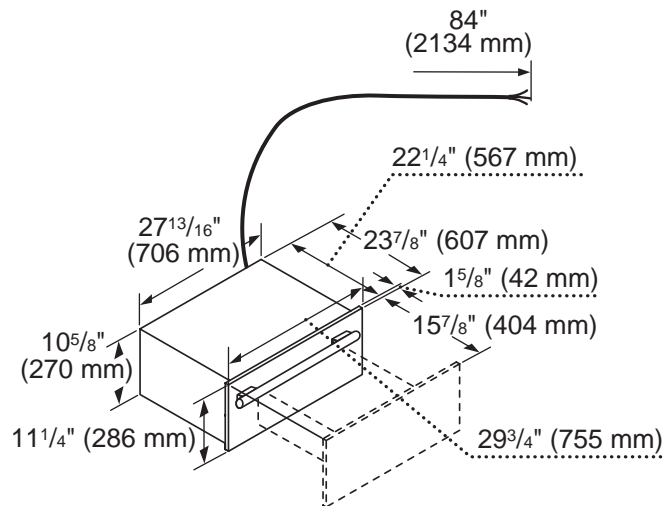
Masterpiece Handle



Professional Handle



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





# WARMING DRAWER 30-INCH CONVECTION

WDC30JS / WDC30JP



## WDC30JS

Stainless Steel Warming  
Drawer with Masterpiece®  
Handle



## WDC30JP

Stainless Steel Warming  
Drawer with Professional  
Handle

## SPECIFICATIONS

Product Width	27 5/8"
Product Height	9 7/8"
Product Depth	21 3/4"
Overall Interior Capacity (cu. ft.)	2.5
Usable Interior Dimensions (W x H x D)	23 3/8" x 7 3/8" x 18 5/8"
Cutout Width	28 1/2"
Cutout Height	10"
Cutout Depth	23"
Front Panel Width	29 3/4"
Front Panel Height	11 1/4"
Front Panel Depth	1 5/8" (includes gasket)
Drawer Clearance	18 3/4"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	930
Power Cord Included	120V-3-Wire
Power Cord Length	72"
Shipping Weight (lbs.)	80

## WDC30JS / WDC30JP

### INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - State-of-the-art glass ceramic heating surface with powerful 500 W element heats surface more evenly compared to standard warming drawer

### PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 55 lbs
- Warming Mode with three convenient temperature settings
- Powerful 400 Watt convection heater
- Spacious 2.5 cu. ft. cavity holds up to 32 dinner plates
- Glass ceramic surface features numerous conducting paths which ensure quick and even heating
- Heat large stacks of plates evenly, quickly and effortlessly
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer

### DESIGN

- Side supports, door liner and inner front face feature a bold, stainless steel design
- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display
- WDC30JS features a chiseled Masterpiece® design
- WDC30JP features a bold Professional design

### ★ THERMADOR EXCLUSIVE

# WARMING DRAWER 30-INCH CONVECTION

WDC30JS / WDC30JP

## INSTALLATION OPTIONS

### WALL-MOUNTED INSTALLATION

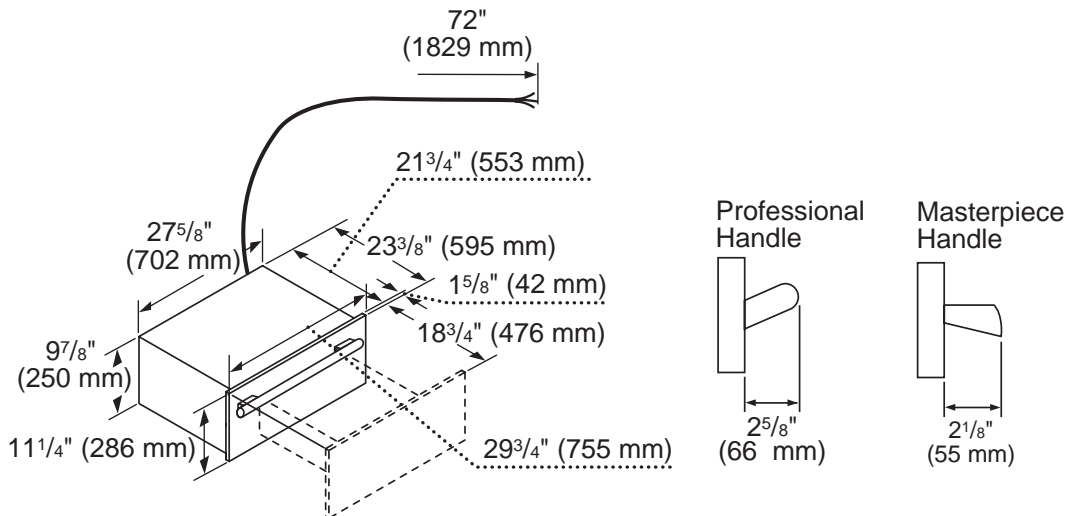
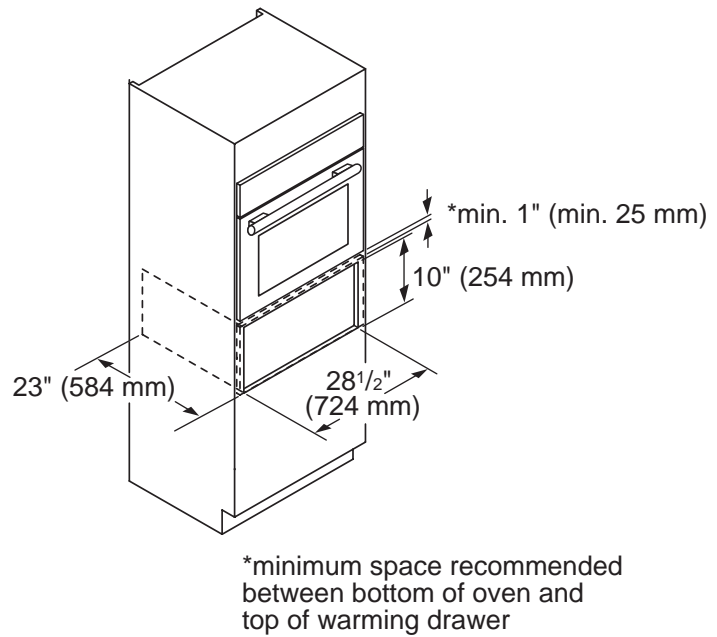
Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

### 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).

## 30-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



# WARMING DRAWER

## 30-INCH CONVECTION, CUSTOM PANEL

WDC30J



WDC30J

Custom Panel Ready Warming Drawer

### SPECIFICATIONS

Product Width	27 5/8"
Product Height	9 7/8"
Product Depth	24 3/4"
Overall Interior Capacity (cu. ft.)	2.5
Usable Interior Dimensions (W x H x D)	23 3/8" x 7 3/8" x 18 5/8"
Cutout Width	28 1/2"
Cutout Height	10"
Cutout Depth	23"
Drawer Clearance	18 3/4"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	930
Power Cord Included	120V-3-Wire
Power Cord Length	72"
Shipping Weight (lbs.)	70

### WDC30J

#### INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - State-of-the-art glass ceramic heating surface with powerful 500 W element heats surface more evenly compared to standard warming drawer

#### PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 55 lbs
- Warming Mode with three convenient temperature settings
- Powerful 400 Watt convection heater
- Spacious 2.5 cu. ft. cavity holds up to 32 dinner plates
- Glass ceramic surface features numerous conducting paths which ensure quick and even heating
- Heat large stacks of plates evenly, quickly and effortlessly
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer

#### DESIGN

- Side supports, door liner and inner front face feature a bold, stainless steel design
- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display

#### ★ THERMADOR EXCLUSIVE

# WARMING DRAWER 30-INCH CONVECTION, CUSTOM PANEL

WDC30J

## 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.

### CUSTOM FRONT PANEL

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

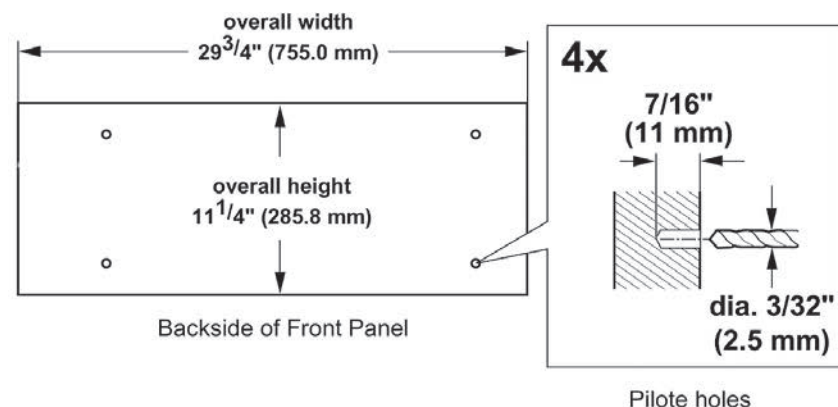
- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of 3/4" (19 mm)
- Have all edges finished
- Be capable of withstanding a temperature of 158°F (70° C)

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

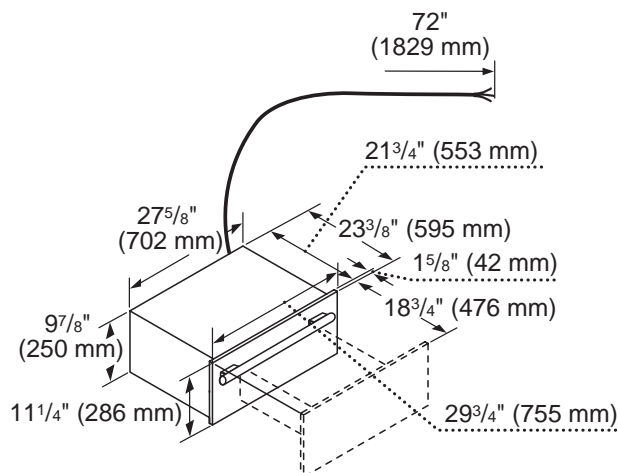
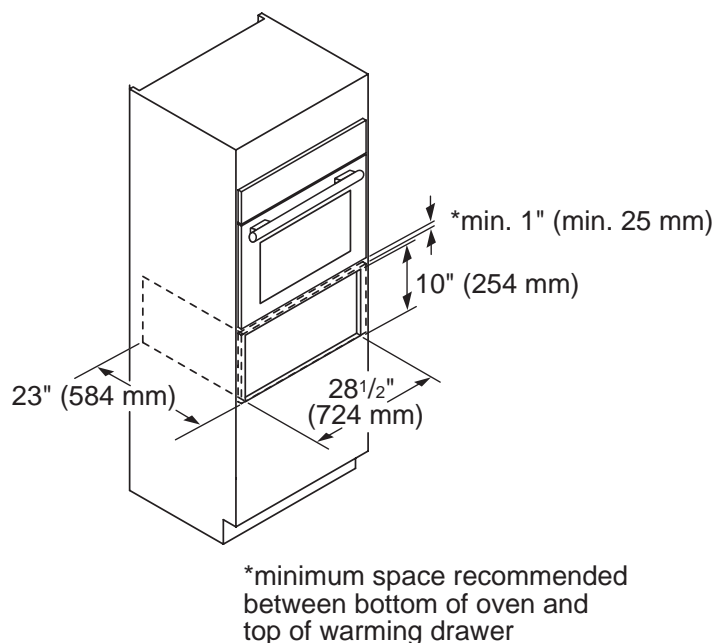
## CUSTOM FRONT PANEL

### 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.



## 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.

# WARMING DRAWER 36-INCH CONVECTION

WDC36JP



WDC36JP

Stainless steel warming drawer with Professional Handle

## SPECIFICATIONS

Product Width	33 <sup>9</sup> / <sub>16</sub> "
Product Height	9 <sup>7</sup> / <sub>8</sub> "
Product Depth	23 <sup>3</sup> / <sub>8</sub> "
Door Depth	1 <sup>5</sup> / <sub>8</sub> "
Overall Interior Capacity (cu. ft.)	3.1
Usable Interior Dimensions (W x H x D)	29 <sup>3</sup> / <sub>8</sub> " x 7 <sup>1</sup> / <sub>8</sub> " x 18 <sup>1</sup> / <sub>2</sub> "
Cutout Width	34 <sup>1</sup> / <sub>2</sub> "
Cutout Height	10"
Cutout Depth	23"
Front Panel Width	35 <sup>3</sup> / <sub>4</sub> "
Front Panel Height	11 <sup>1</sup> / <sub>4</sub> "
Front Panel Depth	1 <sup>5</sup> / <sub>8</sub> " (includes gasket)
Drawer Clearance	18 <sup>3</sup> / <sub>4</sub> "
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	1,080
Power Cord Included	120V-3-Wire
Power Cord Length	72"
Shipping Weight (lbs.)	92

## WDC36JP

### INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - State-of-the-art glass ceramic heating surface with powerful 650 W heats surface more evenly compared to standard warming drawer

### PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 55 lbs
- Warming Mode with three convenient temperature settings
- Powerful 400 Watt convection heater
- Spacious 3.1 cu. ft. cavity holds up to 32 dinner plates
- Glass ceramic surface features numerous conducting paths which ensure quick and even heating
- State-of-the-art glass ceramic heating surface
- Heat large stacks of plates evenly, quickly and effortlessly
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer

### DESIGN

- Side supports, door liner and inner front face feature a bold, stainless steel design
- Bold Professional design
- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display

### ★ THERMADOR EXCLUSIVE



# WARMING DRAWER 36-INCH CONVECTION

WDC36JP

## INSTALLATION OPTIONS

### WALL-MOUNTED INSTALLATION

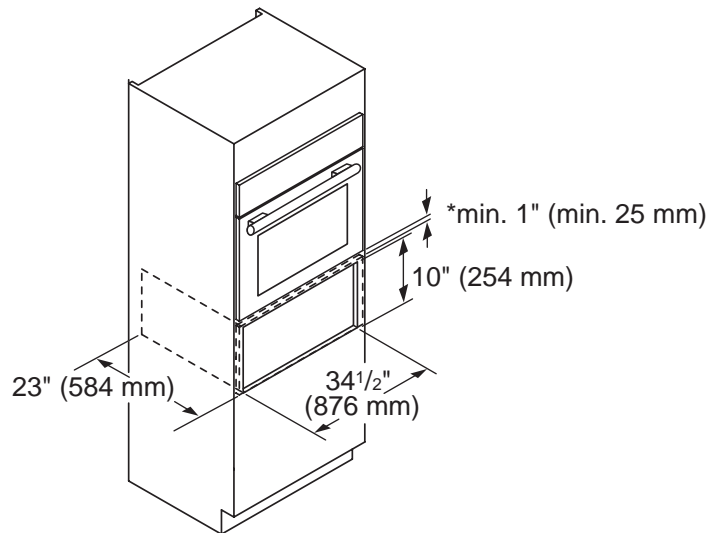
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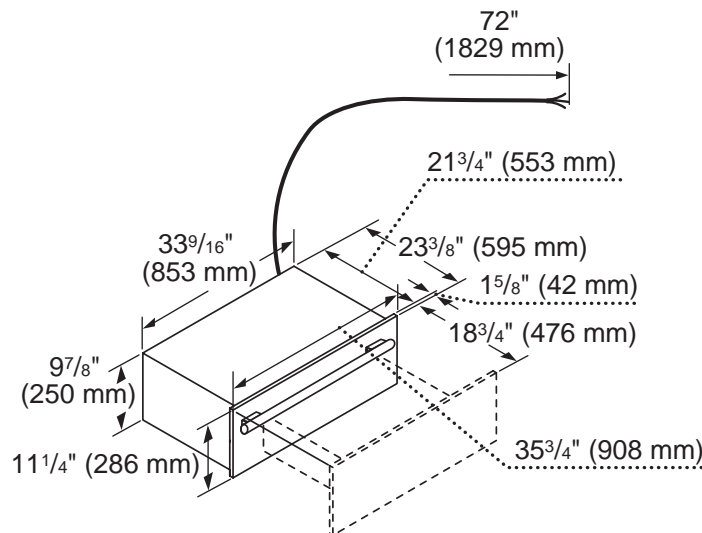
The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

## 36-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



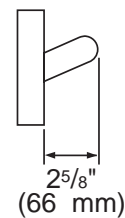
\*minimum space recommended between bottom of oven and top of warming drawer

Note: this warming drawer is only offered in a Professional Handle



Door Handle Depth\*

Professional Handle



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

# WARMING DRAWER

## 36-INCH CONVECTION, CUSTOM PANEL

WDC36J



WDC36J

Custom Panel Ready Warming Drawer

### SPECIFICATIONS

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Product Height	9 7/8"
Product Depth	21 3/4"
Overall Interior Capacity (cu. ft.)	3.1
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# WARMING DRAWER

## 36-INCH CONVECTION, CUSTOM PANEL

WDC36J

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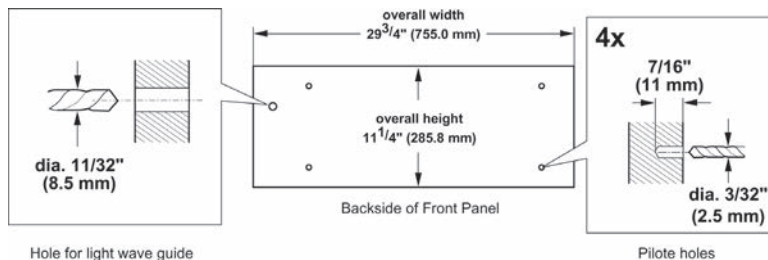
- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of <sup>3</sup>/<sub>4</sub>" (19 mm)
- Have all edges finished
- Be capable of withstanding a temperature of 158°F (70° C)

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

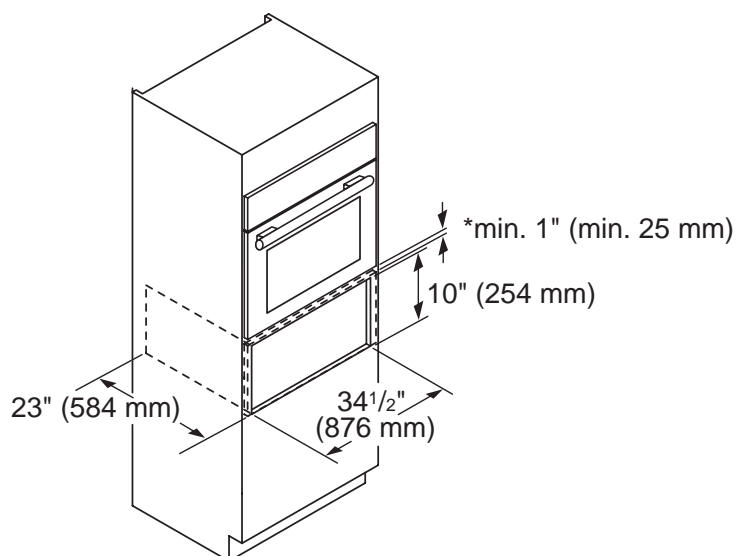
### CUSTOM FRONT PANEL

#### CUSTOM DRAWER FRONT DIMENSIONS

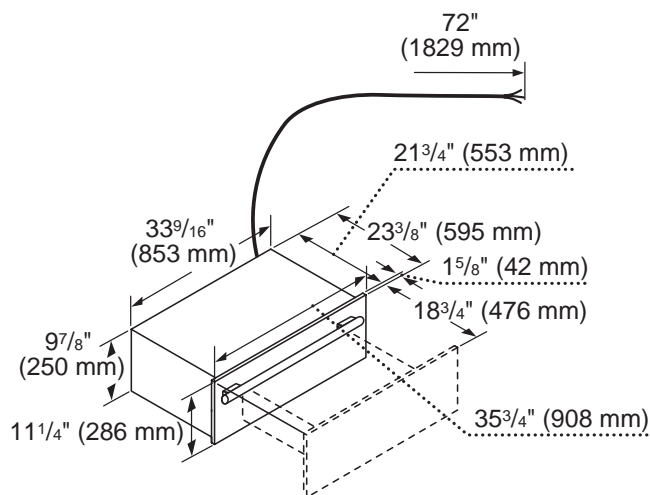
Build custom drawer front to the dimensions specified below. All four edges must be finished. If using wood, the back must be sealed to prevent moisture damage.



### 36-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



\*minimum space recommended between bottom of oven and top of warming drawer



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

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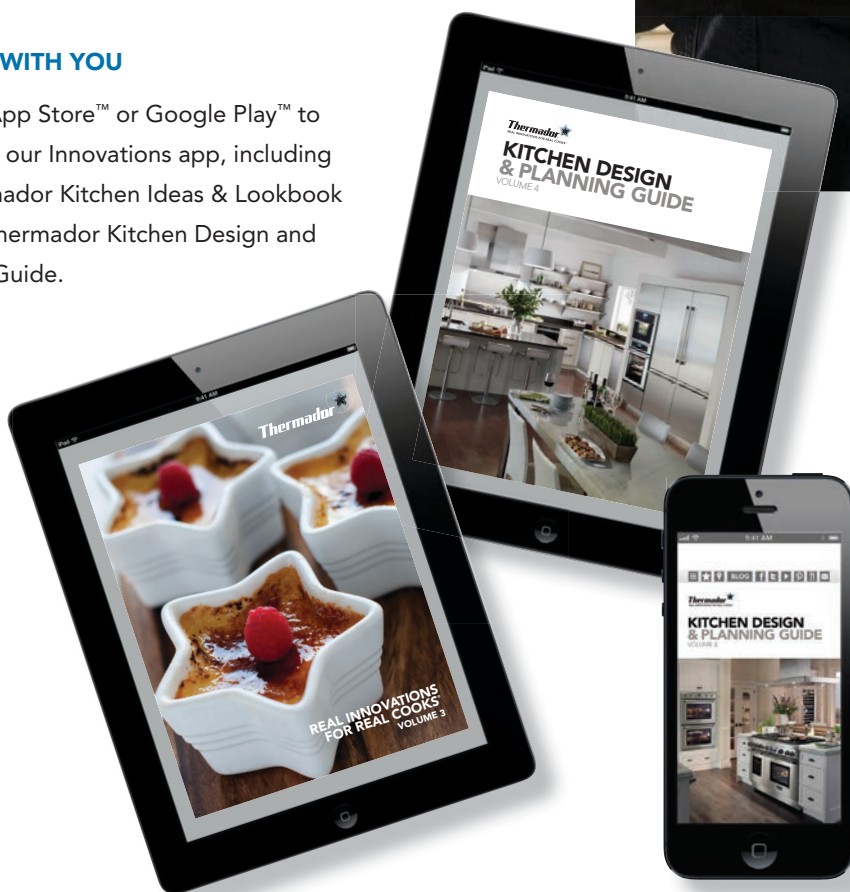
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