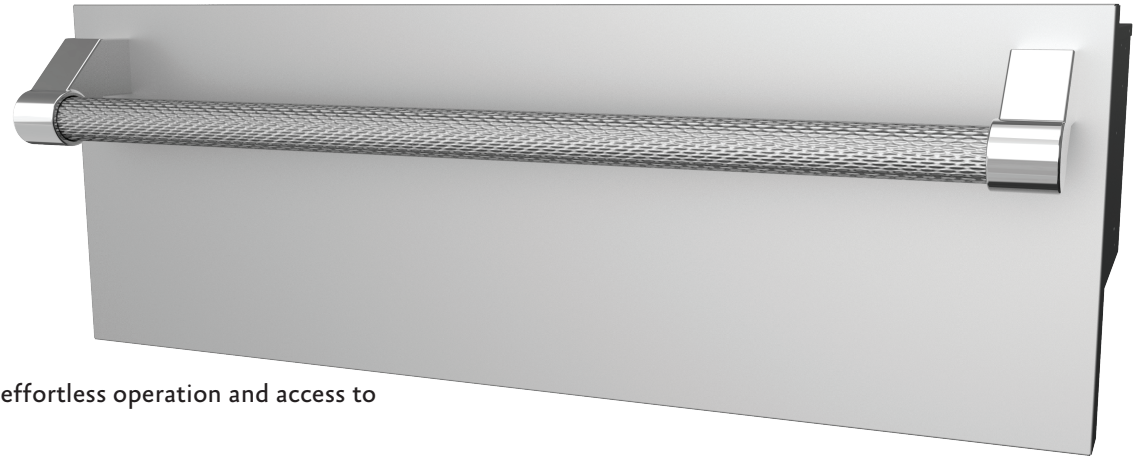


STANDARD FEATURES

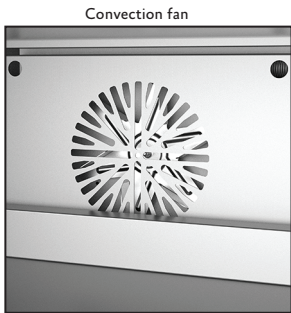


WARMING DRAWER

- Variable temperature settings allow food to be kept from proof to warm. (86° - 194°F)
- Convection fan for perfectly even temperature control.
- Proof mode allows for perfect rise of bread dough.
- Dehydrate mode provides the optimal environment for properly preserving a variety of food items.
- Stainless steel interior for bright finish, longevity and easy clean up.



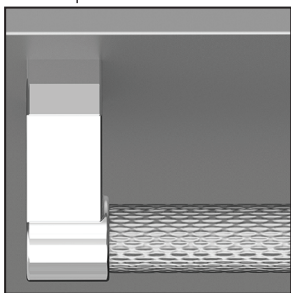
Model as shown
KWD30



Convection fan



Variable temp settings

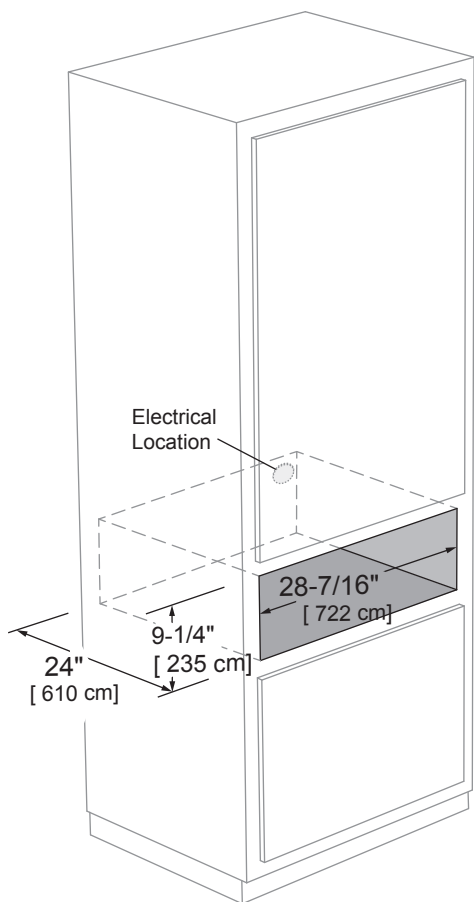
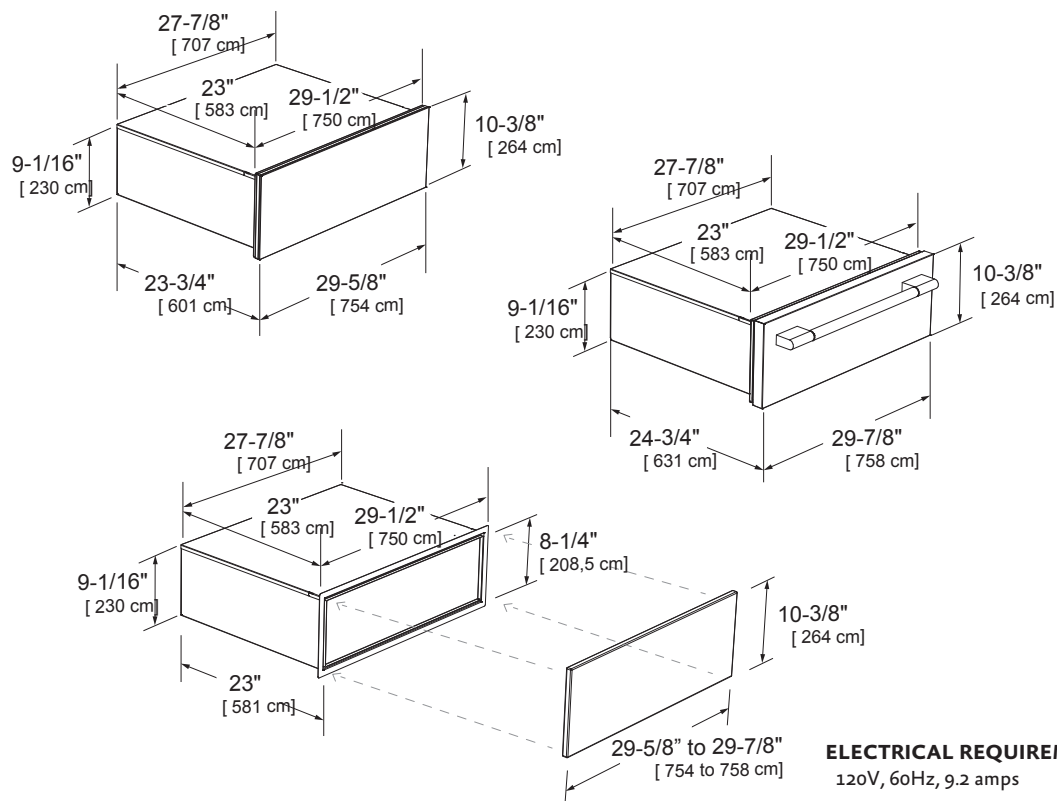


Marquise™ accented handle

- Soft-close drawer mechanism provides smooth, effortless operation and access to the interior without disturbing items inside.
- 2.1 Cu. Ft. of total interior space.
- Halogen lit interior provides better visibility to items.
- Textured mat (removable for cleaning) on base of interior warming drawer limits items from shifting when opening and closing the drawer while also protecting interior items from scratching.
- Marquise™ accented drawer handle with commercial grade end caps.
- Zamak die-cast interior control knob.
- Slow cooking function is ideal for cooking meats until tender.
- Perfect for defrosting frozen items.
- Full-extension drawer slides provide easy access to interior.

OPTIONS & ACCESSORIES

- Available in Twelve (12) Hestan signature color finishes
- Overlay Available

CABINET CUTOUT DIMENSIONS

OVERALL DIMENSIONS

ELECTRICAL REQUIREMENTS :
 120V, 60Hz, 9.2 amps


Hestan Indoor products are approved for indoor use only. Hestan Commercial Corporation reserves the right to change materials and specifications without notice.

Built - In Models	Description	Cutout Dimensions			Approx SHP WT (lbs)
		W (in.)	D (in.)	H (in.)	
KWD30	30" Warming Drawer	28-7/16	24	9-1/4	79


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