

## New 200 Series Convection

### Warming Drawer

**Metal behind glass**

Width 30" (76 cm)



### WS 282-710\*

Height 10 1/2"

Stainless steel-backed glass front

### WS 282-730\*

Height 10 1/2"

aluminum-backed glass front

\*Available 3<sup>rd</sup> quarter 2007.

### WS 282-...\*

- Extra-wide 30" warming drawer, with stainless steel or aluminum-backed glass front. Perfect for combination with BO/BS 280.
- Large temperature range from 85°F - 570°F. It not only warms plates, but also reheats and keeps food and drinks warm or finishes a roast – a versatile addition to your kitchen.
- Integrated base plate heating. Maximum usable interior volume.

Net volume 2 cu.ft.

Timer functions: time remaining, Sabbath mode.

Four temperature levels. Temperature range from 85°F - 570°F. Convection fan for even heat distribution. Touch key operation. Stainless steel interior. Operation indicator. Residual heat indicator. Removable handle. Draw pull at the front bottom center of the drawer.

Volume capacity:  
Dinner set for 12 persons including 11" plates and soup plates.  
Additional bowls, soup bowls and serving dishes depending on size.  
Interior volume  
H 7 11/16" x W 23 5/8" x D 18 7/8".

**Max. load** 55 lbs.

### Planning notes:

The front of the appliance extends 1 7/8" from the cabinet front.

Always use an intermediate shelf when mounting BO/BS 200 above warming drawer. The shelf between WS and BO/BS has to be at least 3/4" thick. When mounting the drawer below BS 280/281, plan a recess of at least 1 3/8" between the wall and the warming drawer to allow for the inlet and outlet hose to be installed appropriately.

With a niche depth of 22 1/4", the electric outlet can be planned behind the appliance.

### Rating:

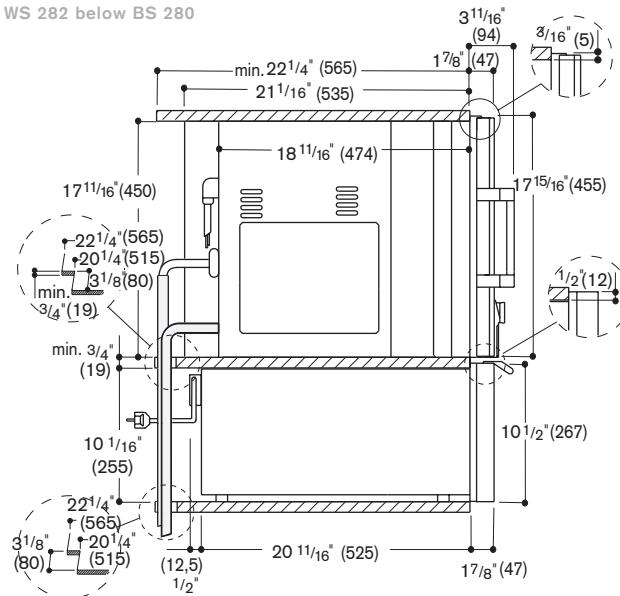
**Total rating:** 0.93 kW.

**Total Amps:** 7 Amps

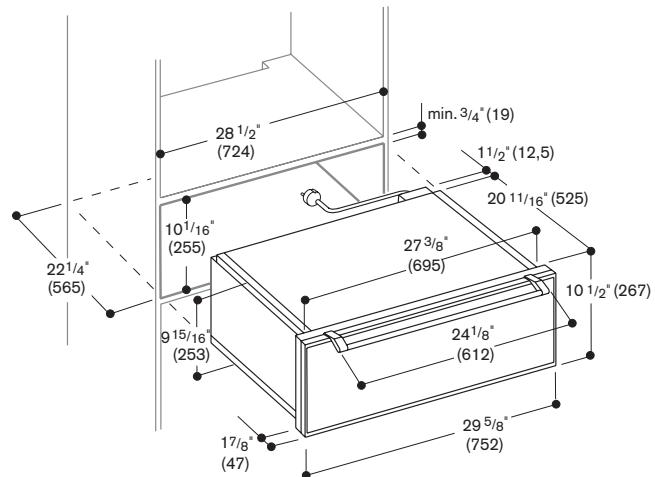
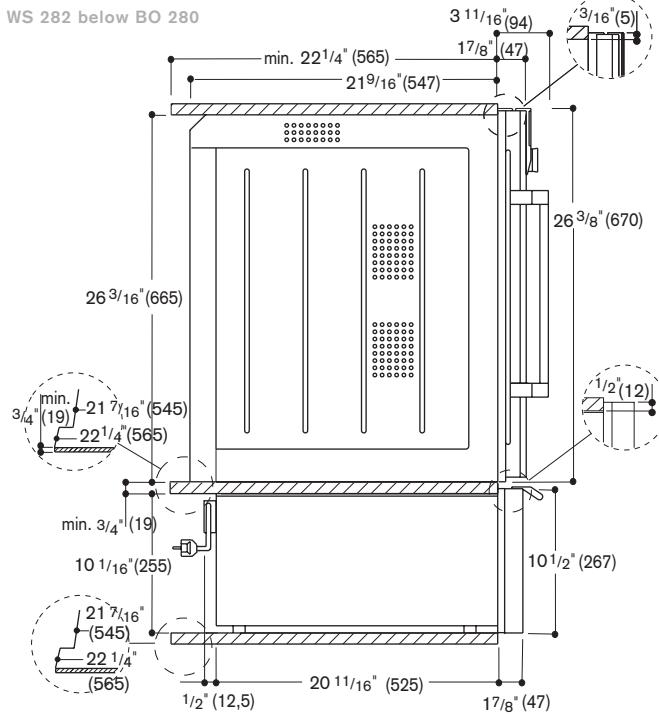
120V/60Hz

### Plan for a connecting cable.

### WS 282 below BS 280



### WS 282 below BO 280



Numbers indicated inside parenthesis ( ) = mm