

## 30 Warming Drawer Master Series

\$ 1,599



### **MAST30WDEX**

The Bertazzoni warming drawer puts Italian design and precision at the heart of your kitchen. As beautiful as it is practical, it can be installed flush or proud in any style of kitchen cabinet.

A warming drawer is a practical and useful addition to your kitchen. It features an efficient lateral convection system with variable temperature control up to 170° F.

Set it to keep food at the perfect temperature while you finish preparing the meal or enjoy the first course. Or pre-heat dishes and bowls to keep food piping hot when it is served. The smart open-sided drawer construction makes it simple to slide heavy dishes in and out safely.

Bertazzoni warming drawers are designed with pride in Italy and covered by an industry-leading 2-year parts and labor warranty.

[Guarda online](#)

# Specifications

## Features

### Specialty oven features

|                   |                       |
|-------------------|-----------------------|
| Size              | 30 in                 |
| Design            | stainless steel       |
| Total volume      | 2.3 cu.ft.            |
| Cavity finishing  | tempered glass bottom |
| Temperature range | 85 - 170 °F           |

### Technical specifications

|                   |   |
|-------------------|---|
| Electrical supply | 120 V - 60 Hz - 550 W / 5 Amps                                  |
| Power connection  | NEMA 5-15P with 59" power cord / NEMA 6-20P with 71" power cord |
| Certification     | CETLUS  |

## Dimensions

