

60cm Series 9 Contemporary Vacuum Seal Drawer

Series 9 | Contemporary

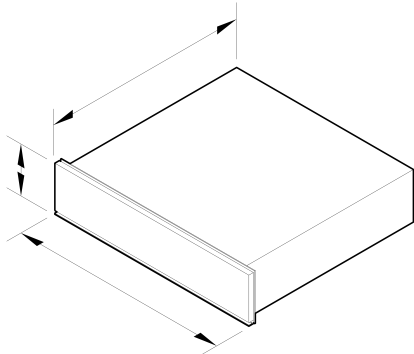


Prepares food for sous vides cooking, with vacuum sealing for marinating, food storage and portioning and resealing.

- Effortless preparation for sous vide cooking
- Three levels of vacuum and heat sealing for food storage, marinating or portioning
- Part of our suite of companion products, designed to match aesthetically for flexible configurations
- Intuitive touch controls for ease of use

DIMENSIONS

Height	140 mm
Width	596 mm
Depth	566 mm



FEATURES & BENEFITS

Complementary Design

Designed to match our Contemporary style appliances, the Vacuum Seal Drawer is the ideal companion for our Combination Steam Oven.

Three Levels Of Vacuum And Heat Sealing

Vaccum seal food to intensify flavours, infuse marinades and retain freshness. Effortlessly prepare food for sous vide cooking in optimal conditions.

Fresher Food For Longer

Vacuum sealing creates ideal conditions for longer food shelf life and storage. Lack of air exposure hinders the growth of bacteria and mould, preventing freezer burn and protecting your food.

Easy To Use

This Vacuum Seal Drawer is handle-free, push-to-open for effortless loading and operating. The touch controls are responsive and intuitive for ease of use.

Easy To Clean

The stainless steel interior can be wiped down with a damp cloth for easy cleaning.

Reduce Food Waste

Our Vacuum Seal drawers extend the lifespan of food by removing excess air, which is the prime reason for spoilage. Vacuum sealing allows you to buy food in bulk and safely seal it for longer shelf life. Our food-grade, BPA-free bags are an excellent storage option — these can be re-used if sealed and cut appropriately.

SPECIFICATIONS

Accessories (included)

External vacuuming accessory kit	Adapter, stopper and tube
Large size BPA-free vacuum seal bags	50 bags, Part 793034
Small size BPA-free vacuum seal bags	50 bags, Part 793033

Capacity

Maximum vacuum seal bag size	240mm x 350mm
Usable capacity	7.8 L

Usable height	85 mm	Supply voltage	240 V
Cleaning		Product dimensions	
Easy clean glass lid	•	Depth	566 mm
Easy clean stainless steel interior	•	Height	140 mm
Removable sealing bar and cover	•	Width	596 mm
Controls		Safety	
Audio feedback	•	BPA-free vacuum seal bags	100 bags included
Electronic capacitive touch controls	•	Full extension slides	•
Maintenance and moisture indicator	•		
Push-to-open drawer	•		
Standby mode	•		
Performance		The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020	
External vacuuming	•	Other product downloads available at fisherpaykel.com	
Prepare food for sous-vide cooking	•		
Pump power	150		
Pump pressure	10 Bar		
Vacuum levels	3		
Vacuum sealing levels	3	<div><div>↓</div>DWG</div> <div><div>↓</div>DXF</div> <div><div>↓</div>Archicad</div> <div><div>↓</div>Data Sheet (English)</div> <div><div>↓</div>Installation Guide</div> <div><div>↓</div>Revit</div> <div><div>↓</div>Rhino</div>	
Power requirements			
Amperage	10 A		
Power cord length	1800 mm		
Power outlet	3-prong grounding-type		
Supply frequency	60 Hz		

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 User Guide Vacuum Seal Drawer

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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