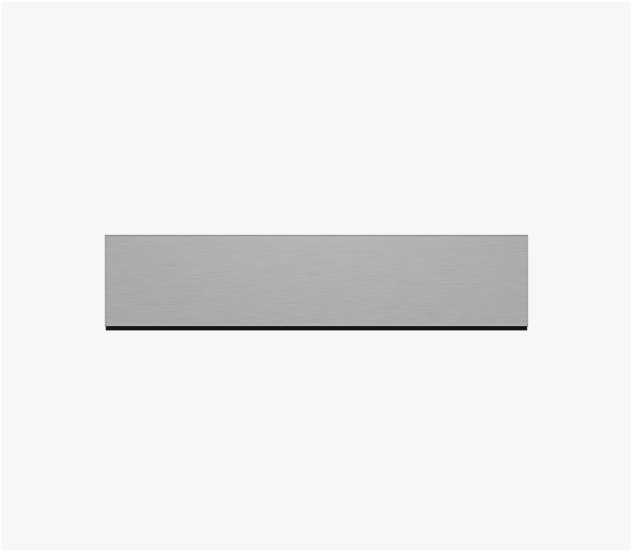
# 60cm Series 9 Contemporary Vacuum Seal Drawer

Series 9 | Contemporary

Brushed Silver Glass

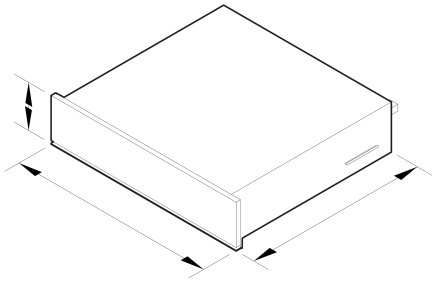


This timeless and expressive Vacuum Drawer can be used to prepare food for sous vide cooking, marinating and storage.

- Three levels of vacuum and heat sealing for food storage, marinating or portioning
- Effortless preparation for sous vide cooking
- Push-to-open drawer and intuitive touch controls for effortless operation
- Designed to match our Contemporary style appliances, for the ultimate kitchen solution

## DIMENSIONS

| | |
|---|---|
| Height | 140 mm |
| Width | 596 mm |
| Depth | 565 mm |



## FEATURES & BENEFITS

### PRESERVE FRESHNESS

Vacuum sealing removes excess air to create the ideal environment for longer-lasting freshness. By reducing air exposure, it helps prevent bacteria growth and freezer burn, keeping flavours and textures intact. Food-grade, BPA-free bags offer a safe and reusable storage solution.

### EFFORTLESS SOUS VIDE PREPARATION

Enhance flavour and texture with vacuum sealing that locks in marinades, natural juices, and nutrients. Create perfectly sealed portions ready for precise sous vide cooking, ensuring consistently tender and flavourful results.

### THREE LEVELS OF SEALING

Choose from three levels of vacuum sealing to suit a variety of foods, from delicate items such as soft fruits and herbs to hearty cuts of meat.

### PERFECT WINE PRESERVATION

Keep your wine tasting at its best with a simple vacuum seal. Using the included tube, adapters and stopper, air is gently removed to preserve flavour and aroma, so every pour stays fresh and perfectly balanced.

### EASY TO CLEAN

The stainless steel interior is designed for simple maintenance and can be easily wiped clean with a damp cloth.

## 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 | 400mm x 265mm |
| Usable height | 80 mm |

### Cleaning

| | |
|---|---|
| Easy clean glass lid | • |
| Easy clean stainless steel interior | • |
| Removable sealing bar and cover | • |

### Controls

| | |
|---|---|
| Audio feedback | • |
| Interface type | Touch button controls |
| Push-to-open drawer | • |
| Standby mode | • |

### Performance

| | |
|---|---|
| External vacuuming | • |
| Pump power | 150 W |
| Pump pressure | 10 bar |
| Vacuum levels | 3 |
| Vacuum sealing levels | 3 |

### Power requirements

| | |
|---|---|
| Connection type | Flex cord |
| Dedicated circuit | 10 A |
| Power cord length | 1800 mm |
| Rated power | 320 W |
| Supply frequency | 50 Hz |
| Supply voltage | 220-240 V |

### Product dimensions

| | |
|---|---|
| Adjustable front door panel to align with surrounding cabinetry | • |
| Depth | 565 mm |
| Height | 140 mm |
| Width | 596 mm |

### Safety

| | |
|---|---|
| BPA-free vacuum seal bags | 100 bags included |
| Full extension slides | • |

SKU 85977

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

### Other product downloads available at fisherpaykel.com

- DWG
- DXF
- Care & Maintenance (English)
- First Use (English)
- First Use (Chinese)
- Installation Considerations (Chinese)
- Installation Considerations (English)
- Installation Guide (English)
- Installation Guide (Chinese)
- Planning Guide - 60cm Series 9 & 11 Contemporary (English)
- Planning Guide - 60cm Series 7 & 9 Contemporary (English)
- Planning Guide - 60cm Series 9 & 11 Contemporary (Chinese)
- Planning Guide - 60cm Series 7 & 9 Contemporary (Chinese)
- Rhino
- Restriction of the Use of Hazardous Substances (Chinese)
- Safety & Warnings (English)
- Safety & Warnings (Chinese)
- Sketchup

### 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.