

Vacuum Seal Drawer, 60cm

Series 9 | Minimal

Grey Glass



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

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

DIMENSIONS

Height	140mm
Width	596mm
Depth	566mm

FEATURES & BENEFITS

Complementary Design

Our Vacuum Seal Drawer comes in a stylish black glass or elegant grey glass finish, for seamless pairing with our Minimal or Contemporary style ovens.

Three Levels Of Vacuum Heat And Sealing

Vacuum sealed food intensifies flavours, infuses marinades and retains freshness. Effortlessly prepare food for sous vide cooking in optimal conditions.

Preserve freshness

Vacuum sealing creates the ideal conditions for longer food shelf life and storage. Minimal 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.

Reduce Food Waste

Our Vacuum Seal drawers help to 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.

Easy To Clean

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

SPECIFICATIONS

Accessories

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

Capacity

Maximum vacuum seal bag	240mm x 350mm
Usable capacity	7.8L
Usable height	85mm

Cleaning

Easy clean glass lid	•
Easy clean stainless steel	•
Removable sealing bar and	•

Controls

Audio feedback	•
Electronic capacitive touch	•
Maintenance and moisture	•
Push-to-open drawer	•
Standby mode	•

Performance

External vacuuming	•
Prepare food for sous-vide	•
Pump power	150
Pump pressure	10Bar

Vacuum levels	3
Vacuum sealing levels	3

Power requirements

Amperage	10A
Power cord length	1800mm
Power outlet	3-prong grounding-type
Supply frequency	60Hz
Supply voltage	240V

Product dimensions

Depth	566mm
Height	140mm
Width	596mm

Safety





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


SKU	83089
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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.

Other product downloads available at fisherpaykel.com

-  Service & Warranty
-  User Guide Vacuum Seal Drawer
-  Installation Guide Vacuum Seal Drawer
-  Planning Guide - Handleless Ovens and Companions



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T 1300 650 590 **W**www.fisherpaykel.com

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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