60cm Series 9 Integrated Vacuum Seal Drawer

Series 9 | Integrated

Panel Ready

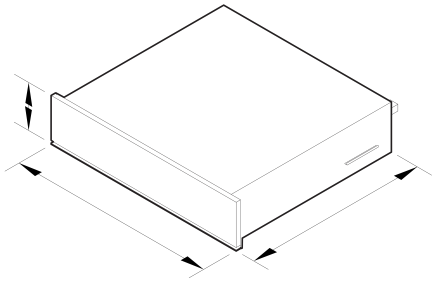


This panel-ready Vacuum Drawer can be used to prepare food for sous vide cooking, marinating and storage.

- 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 integrate seamlessly with cabinetry, for the ultimate kitchen solution

DIMENSIONS

Height	140 mm
Width	596 mm
Depth	563 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.

DESIGNED TO MATCH

Designed to blend seamlessly into any space, this Vacuum Drawer features a panel-ready finish. Able to be built in almost anywhere, our companion products are crafted to align beautifully and install at the height that best suits your kitchen and lifestyle.

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	563 mm
Height	140 mm
Width	596 mm

Safety

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

SKU	85970

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)
- Installation Considerations (English)
- Installation Guide (English)
- Planning Guide - 60cm Series 9 & 11 Contemporary (English)
- Planning Guide - 60cm Series 7 Contemporary (English)
- Planning Guide - 60cm Series 9 & 11 Minimal Handleless (English)
- Planning Guide - 60cm Series 9 & 11 Minimal Handleless (English)
- Planning Guide - 60cm Series 9 & 11 Minimal (English)
- Planning Guide - 60cm Series 7 & 9 Minimal (English)
- Revit
- Rhino
- Safety & Warnings (English)
- 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.

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