QUICK REFERENCE GUIDE > VB30SDB1-SET

# Vacuum Seal Drawer, 30"

Series 9 | Contemporary

Black 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	10 11/16′
Width	29 15/16"
Depth	22 1/2'

#### **FEATURES & BENEFITS**

#### **Complementary Design**

Our Vacuum Seal Drawer comes with the option of a stylish black glass panel or elegant gray glass panel, for seamless pairing with our Minimal or Contemporary style ovens.

# Three Levels Of Vacuum Heat And Sealing

Vacuum sealed food intensifies flavors, 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 mold, 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**

Prepare food for sous-vide

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	9 7/16" x 13 3/4
Storage drawer	•
Usable capacity	0.3cu f
Usable height	3 3/8'
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	
Sabbath mode	
Standby mode	
Performance	
External vacuuming	•
Droppro food for sous vide	

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Pump power	150
Pump pressure	10Bar
Vacuum levels	3
Vacuum sealing levels	3

# Power requirements

Amperage	10A
Power outlet	3-prong grounding-type
Supply frequency	60Hz
Supply voltage	110V

#### **Product dimensions**

Adjustable front do	oor panel to	•
Depth		22 1/2"
Height		10 11/16"
Width		29 15/16"

#### Safety

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

SKU 83095

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

#### 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.

# Other product downloads available at fisherpaykel.com

Service & Warranty



User Guide Vacuum Seal Drawer



Guide d'utilisation FR



Guía del usuario SP



User Guide Vacuum Seal Drawer FR



User Guide Vacuum Seal Drawer SP



Installation Guide Vacuum Seal Drawer EN



Data Sheet Vacuum Seal Drawer



Planning Guide - Minimal 30" Built-in Ovens and Companions



Planning Guide - Contemporary 30" Built-in Ovens and Companions

# 24/7

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