

60cm Series 9 Contemporary Vacuum Seal Drawer

Contemporary



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

SPECIFICATIONS

Product dimensions

Depth	565 mm
Height	140 mm
Width	596 mm

SKU 85973

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
- [↓](#) Planning Guide - 60cm Series 9 & 11 Contemporary (English)
- [↓](#) Planning Guide - 60cm Series 7 Contemporary (English)
- [↓](#) Rhino
- [↓](#)

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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