QUICK REFERENCE GUIDE > VB60SDB1-SET

# Vacuum Seal Drawer, 60cm

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 | 140mm |
|--------|-------|
| Width  | 596mm |
| Depth  | 566mm |

#### **FEATURES & BENEFITS**

#### Complementary design

Our Vacuum Seal Drawer comes with the option of a stylish black glass panel or elegant grey glass panel, 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                     |

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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** 

Adjustable front door panel to

Depth 566mm

Height 140mm

Width 596mm

Safety

BPA-free vacuum seal bags 100 bags included

Full extension slides

SKU 83090

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

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Service & Warranty



User Guide Vacuum Seal Drawer



Installation Guide Vacuum Seal Drawer



Data Sheet Vacuum Seal Drawer



Preliminary Specification Guide Vacuum Seal Drawer



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