

# Vacuum Seal Drawer, 30"

Series 9 | Professional

Stainless Steel



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

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

## DIMENSIONS

Height	10 11/16"
Width	29 15/16"
Depth	22 1/2"

## FEATURES & BENEFITS

### Complementary design

Designed to match the Fisher & Paykel family of appliances, the Vacuum Seal Drawer is the ideal companion product for our Professional style ovens.

### Three levels of vacuum and heat sealing

Vacuum seal food to intensify flavors, infuse marinades and retain freshness. Effortlessly prepare food for sous vide cooking in optimal conditions.

### Fresher food for longer

Vacuum sealing creates ideal conditions for longer food shelf life and storage. Lack of air exposure hinders the growth of bacteria and mold, preventing freezer burn and protecting your food.

### Easy to use

Soft-close with intuitive touch controls, our Vacuum Seal Drawer comes with a built-in accessory drawer for easy storage of vacuum bags and more.

### Easy to clean

The stainless steel interior can be wiped down with a damp cloth, while anti-fingerprint coating protects the stainless steel door panel from water, oil, dust, and fingerprints.

### Reduce food waste

Our Vacuum Seal drawers 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.

## 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	9 7/16" x 13 3/4"
Storage drawer	•
Usable capacity	0.3cu ft
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	•
Sabbath mode	•
Standby mode	•

### Performance

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

Pump pressure	<b>10Bar</b>
Vacuum levels	<b>3</b>
Vacuum sealing levels	<b>3</b>

**Power requirements**

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

**Product dimensions**

Adjustable front door panel to	•
Depth	<b>22 1/2"</b>
Height	<b>10 11/16"</b>
Width	<b>29 15/16"</b>

**Safety**

BPA-free vacuum seal bags	<b>100 bags included</b>
Full extension slides	•

**Warranty**

Parts and labor	<b>2 years</b>
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SKU	82122
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**Other product downloads available at fisherpaykel.com**

- [↓](#) User Guide EN
- [↓](#) Guide d'utilisation FR
- [↓](#) Service & Warranty
- [↓](#) User Guide Vacuum Seal Drawer
- [↓](#) Installation Guide EN
- [↓](#) Guide d'installation FR
- [↓](#) Data Sheet Vacuum Seal Drawer
- [↓](#) Planning Guide - Professional 30" Built-in Ovens and Companions
- [↓](#) Planning Guide Professional Style Dial/Handle Accessories



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