Vacuum Seal Drawer, 60cm

Series 9 | All

Panel Ready



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
- Intuitive touch controls for ease of use
- Part of our suite of companion products, designed to match for flexible configurations

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.

Other product downloads available at fisherpaykel.com

Restriction of the Use of Hazardous Substances (Chinese)

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.