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.

Easv 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

QUICK REFERENCE GUIDE > VB30SPEX1

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 door 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

Warranty

Parts and labor	2 years
SKU	82122

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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<u> </u>	Service & Warranty
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<u>+</u>	User Guide Vacuum Seal Drawer SP
<u>+</u>	Installation Guide EN
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<u> </u>	Data Sheet Vacuum Seal Drawer
<u>↓</u>	Planning Guide - Professional 30" Built-in Ovens and Companions
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24 Hours 7 Days a Week Customer Support

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