

# Vacuum Seal Drawer, 60cm

Series 9 | Minimal

Grey 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 in a stylish black glass or elegant grey glass finish, 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	<b>Adapter, stopper and tube</b>
Large size BPA-free vacuum	<b>50 bags, Part 793034</b>
Small size BPA-free vacuum	<b>50 bags, Part 793033</b>

### Capacity

Maximum vacuum seal bag	<b>240mm x 350mm</b>
Usable capacity	<b>7.8L</b>
Usable height	<b>85mm</b>

### 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	<b>150</b>
Pump pressure	<b>10Bar</b>

Vacuum levels	<b>3</b>
Vacuum sealing levels	<b>3</b>

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**Power requirements**

Amperage	<b>10A</b>
Power cord length	<b>1800mm</b>
Power outlet	<b>3-prong grounding-type</b>
Supply frequency	<b>60Hz</b>
Supply voltage	<b>240V</b>

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**Product dimensions**

Depth	<b>566mm</b>
Height	<b>140mm</b>
Width	<b>596mm</b>

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**Safety**

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

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**Warranty**

Parts and labour	<b>2 years</b>
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SKU	<b>83089</b>
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**Other product downloads available at fisherpaykel.com**

- [↓](#) Service & Warranty
- [↓](#) User Guide Vacuum Seal Drawer
- [↓](#) Installation Guide Vacuum Seal Drawer
- [↓](#) Planning Guide - Handleless Ovens and Companions



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