

Vacuum Seal Drawer, 60cm

Series 9 | Contemporary

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

FEATURES & BENEFITS

Complementary design

Designed to match our Contemporary style appliances, the Vacuum Seal Drawer is the ideal companion for our Combination Steam Oven.

Three levels of vacuum and heat sealing

Vacuum seal food to intensify flavours, 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 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.

Easy to clean

The stainless steel interior can be wiped down with a damp cloth for easy cleaning.

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 | 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 |
| 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

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

Safety

| | |
|---------------------------|-------------------|
| BPA-free vacuum seal bags | 100 bags included |
| Full extension slides | • |

Warranty

| | |
|------------------|---------|
| Parts and labour | 2 years |
|------------------|---------|

| | |
|-----|-------|
| SKU | 82116 |
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Other product downloads available at fisherpaykel.com

- [↓](#) Service & Warranty
- [↓](#) User Guide Vacuum Seal Drawer
- [↓](#) Installation Guide
- [↓](#) Data Sheet Vacuum Seal Drawer

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