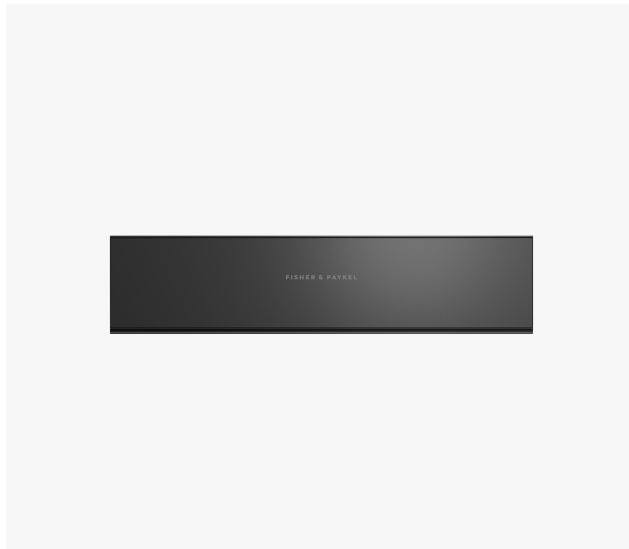


60cm Series 9 Minimal Vacuum Seal Drawer

Series 9 | Minimal

Black



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

- Effortless preparation for sous vide cooking in our Combination Steam Oven
- 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	140 mm
Width	596 mm
Depth	566 mm

FEATURES & BENEFITS

Complementary Design

Designed to match our Minimal 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 (included)

External vacuuming accessory kit	Adapter, stopper and tube
Large size BPA-free vacuum seal bags	50 bags, Part 793034
Small size BPA-free vacuum seal bags	50 bags, Part 793033

Capacity

Maximum vacuum seal bag size	240mm x 350mm
Usable capacity	7.8 L
Usable height	85 mm

Cleaning

- Easy clean glass lid
- Easy clean stainless steel interior
- Removable sealing bar and cover

Controls

- Audio feedback
- Electronic capacitive touch controls

Maintenance and moisture indicator	•
Push-to-open drawer	•
Standby mode	•

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

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.

Performance

External vacuuming	•
Prepare food for sous-vide cooking	•
Pump power	150
Pump pressure	10 Bar
Vacuum levels	3
Vacuum sealing levels	3

SKU **82193**

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

Power requirements

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

Other product downloads available at fisherpaykel.com

- [↓ 2D-DWG Vacuum Seal Drawer](#)
- [↓ 2D-DXF Vacuum Seal Drawer](#)
- [↓ Archicad Vacuum Seal Drawer](#)
- [↓ Data Sheet Vacuum Seal Drawer](#)
- [↓ Service & Warranty](#)
- [↓ Revit Vacuum Seal Drawer](#)
- [↓ Rhino Vacuum Seal Drawer](#)
- [↓ Sketchup Vacuum Seal Drawer](#)

Product dimensions

Adjustable front door panel to align with surrounding cabinetry	•
Depth	566 mm
Height	140 mm
Width	596 mm

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.

Safety