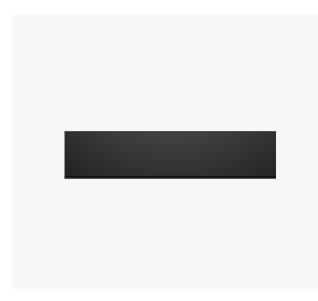
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# 24" Series 9 Minimal Vacuum Seal Drawer

Series 9 | Minimal

Black 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	5 1/2 "
Width	23 7/16 "
Depth	22 5/16 "

## **FEATURES & BENEFITS**

#### Complementary Design

Our Vacuum Seal Drawer comes with the option of a stylish black glass panel or elegant gray glass panel, for seamless pairing with our Minimal or Contemporary style ovens.

#### Three Levels Of Vacuum Heat And Sealing

Vacuum sealed food intensifies flavors, 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 mold, 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**

Capacity			
Cappuccino cups	20		
Espresso cups	42		
Maximum allowable weight	55 lbs		
Place settings	6		
Usable depth	16 1/16 "		
Usable height	3 7/8 "		
Usable width	21 1/16 "		

#### Cleaning

Easy clean smooth-glass base

#### Controls

Audio feedback	•
Automatic timers	30′, 45′, 1h, 2h, 4h, 6h
Electronic capacitive touch controls	•
On/Off indicator	•
Pre-set heating functions	•
Push-to-open drawer	•
Soft close drawer	•
Standby mode	•

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# Functions

Cups
Dehydrate
Number of functions
Flates
Rapid proof
Slow cook
Warm

#### Performance

Heated glass base and fan

Low temperature cooking

Temperature levels

6

Temperature range

95°F-185°F

## **Power Requirements**

Amperage 10 A

Power outlet 3-prong grounding-type

Supply frequency 60 Hz

Supply voltage 110 V

# **Product Dimensions**

Adjustable front door panel to align with surrounding cabinetry

Depth

22 5/16 "

Height

5 1/2 "

Width

23 7/16 "

#### Safety

Automatic turn off after 12 hours
Full extension slides

SKU 84239

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

#### Other product downloads available at fisherpaykel.com

2D-DWG Vacuum Seal Drawer

User Guide Vacuum Seal Drawer SP

→ 2D-DXF Vacuum Seal Drawer
 → Service & Warranty
 → Planning Guide - 24" Ovens and Companions - Minimal EN
 → Planning Guide EN - Handleless Ovens and Companions, 24"
 → Planning Guide FR - Handleless Ovens and Companions, 24"
 → Planning Guide SP - Handleless Ovens and Companions, 24"
 → Revit 20 Vacuum Seal Drawer
 → User Guide Vacuum Seal Drawer FR

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.



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