

24" Series 9 Minimal Vacuum 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

Functions

Cups	•
Dehydrate	•
Number of functions	6
Plates	•
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
- ↓ Service & Warranty
- ↓ Planning Guide EN
- ↓ Planning Guide FR
- ↓ Planning Guide SP
- ↓ User Guide Vacuum Seal Drawer
- ↓ User Guide Vacuum Seal Drawer FR
- ↓ User Guide Vacuum Seal Drawer SP

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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