QUICK REFERENCE GUIDE > VB60SDB1-SET

60cm Series 9 Contemporary Vacuum Seal Drawer

Series 9 | Contemporary

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
 140 mm

 Width
 596 mm

 Depth
 566 mm

FEATURES & BENEFITS

Complementary design

Our Vacuum Seal Drawer comes with the option of a stylish black glass panel or elegant grey glass panel, 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 (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

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Audio feedback	•
Electronic capacitive touch controls	•
Maintenance and moisture indicator	•
Push-to-open drawer	•
Standby mode	•

Performance

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

Power requirements

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

Product dimensions

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

Safety

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

SKU 84238

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

2D-DXF Vacuum Seal Drawer

Service & Warranty

Planning Guide - Handleless Ovens and Companions

User Guide Vacuum Seal Drawer

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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