30" Series 9 Contemporary Vacuum Seal Drawer

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	10 11/16 "
Width	29 15/16 "
Depth	22 1/2 "

FEATURES & BENEFITS

Complementary Design

Designed to match the Fisher & Paykel family of appliances, the Vacuum Seal Drawer is the ideal companion product for our Contemporary style ovens.

Three Levels Of Vacuum And Heat Sealing

Vacuum seal food to intensify flavors, 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 mold, preventing freezer burn and protecting your food.

Easy To Use

Handle-free, push-to-open with intuitive touch controls, our Vacuum Seal Drawer comes with a built-in accessory drawer for easy storage of vacuum bags and more.

Easy To Clean

The stainless steel interior can be wiped down with a damp cloth, while anti-fingerprint coating protects the stainless steel door panel from water, oil, dust, and fingerprints.

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

9 7/16″ x 13 3/4″
•
0.3 cu ft
3 3/8 "

Cleaning

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

Controls

Audio feedback

QUICK REFERENCE GUIDE > VB30SDEX1

Electronic capacitive touch controls
Maintenance and moisture indicator
Push-to-open drawer
Sabbath mode
Standby mode

Performance

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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 1/2 "
Height	10 11/16 "
Width	29 15/16 "

Safety BPA-free vacuum seal bags 100 bags included Full extension slides SKU 82120

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 Archicad Vacuum Seal Drawer Data Sheet Vacuum Seal Drawer Guide d'installation FR Guide d'utilisation FR Service & Warranty Installation Guide EN Revit Vacuum Seal Drawer Rhino Vacuum Seal Drawer Sketchup Vacuum Seal Drawer User Guide EN

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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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