60cm Series 9 Contemporary Vacuum Seal Drawer

Series 9	Contemporary

Black Glass

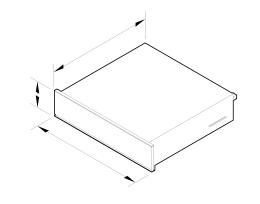
Prepares food for sous vides cooking, with vacuum sealing for marinating, storing, portioning and resealing.

- 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



SPECIFICATIONS

Accessories (included)

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

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	

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

793033

QUICK REFERENCE GUIDE > VB60SDB1-SET

Power cord length	1800 mm	$\overline{1}$	2D-[
Power outlet	3-prong grounding-type	<u>↓</u>	Plan Revi
Supply frequency	60 Hz	<u>↓</u>	Rhin
Supply voltage	240 V	$\overline{1}$	Sket

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

84251

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 $\mathbf{1}$

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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.