

30" Series 9 Professional Vacuum Drawer

Series 9 | Professional



This bold and distinctive Vacuum Drawer can be used to prepare food for sous vide cooking, marinating and storage.

- Three levels of vacuum and heat sealing for food storage, marinating or portioning
- Effortless preparation for sous vide cooking
- Soft-close drawer and intuitive touch controls for effortless operation
- Designed to match our Professional style appliances, for the ultimate kitchen solution

DIMENSIONS

Height	10 11/16 "
Width	29 7/8 "
Depth	22 5/8 "

SPECIFICATIONS

Product Dimensions

Depth	22 5/8 "
Height	10 11/16 "
Width	29 7/8 "

SKU	84832
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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

- ↓ DWG
- ↓ DXF
- ↓ First Use (English, Canadian French, Mexican Spanish)
- ↓ Installation Guide (English, Canadian French, Mexican Spanish)
- ↓ Planning Guide - 30" Professional (English)
- ↓ Planning Guide - 30" Professional (Canadian French)

- ↓ Planning Guide - 30" Professional (Mexican Spanish)
- ↓ Right To Repair Declaration (English, Canadian French)
- ↓ Safety Warnings (English, Canadian French, Mexican Spanish)

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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