

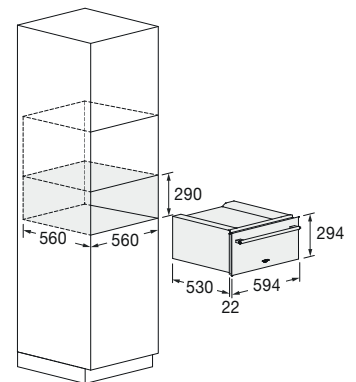


Vacuum sealing drawer 29

FVSD 2900 TC



- Overlay panels
- Touch control panel
- Sealing bar
- Glass lid
- Vacuum chamber container
- Energy-saving function
- Pump oil dehumidification cycle
- Draw capacity volume 7.65 l



Features

Thanks to specific bags, the vacuum sealing drawer allows you to use the sous-vide technique to cook your recipes. This low-temperature technique cooks food homogeneously without dispersing its natural moisture. This appliance is fitted with the Chef function for marinating, ripening, and cold infusion processes. Moreover, it's ideal for massaging fish and meat and preparing sauces, gravies and concentrates. The drawer increases the food's storage time. It runs a vacuum cycle for storing and cooking food in bags, short and long vacuum cycles in containers, and vacuum cycles for jars outside the draw container. This product can be combined with other products from the 45 cm and 60 cm range.

The vacuum sealing drawer's structure is made with panels. A stainless steel panel kit with a handle (code FT 29 X) is available on request.



STAINLESS STEEL
FVSD 2900 TC
EAN 8019801019496



STAINLESS STEEL PANEL + HANDLE
FT 29 X
EAN 8019801019502

DRAWER

VACUUM SEALING DRAWER 29



FVSD 2900 TC		
Type / Interiors: enamelled other	Vacuum sealing drawer / Stainless steel	
FEATURES		
	Push-to-open system	Programming Touch controls 4 total functions
	Max vacuum level 2 - 10 mbar (99.9%)	Container volume 7.65 l
	Chamber height 110 mm 65° degrees lid opening	Removable sealing bar (length 260 mm)
	Cooking cycle duration: 55"	3 storage cycles duration 70"
	Vacuum cycle in container	Max bag size 25 x 35 cm
	Oil replacement indicator	Oil de-humidification cycle
POWER RATING		
	Max electrical power 350 W	Voltage / Frequency (V - Hz) 230 - 50 / 60
	Power cord	Plug (Schuko)
DIMENSIONS		
Product (W x H x D) mm	Product (W x H x D) 594 x 294 x 552 mm	Built-In Cut Out (W x H x D) 560 x 290 x 560 mm