

Pearl

Ideal for starting with sous vide cooking. Recommended for restaurants, hotel restaurants, caterers, public caterers, butchers, and bars. This mountable version of Pearl is particularly flexible, quickly assembled and ideal for use in catering. Its space-saving design allows for quick storage. Pearl guarantees a temperature stability of ± 0.03 °C in vessels or cooking pots up to 58 liters.

We recommend cooking no more than half of the bath volume of food(s) in kg. This is necessary to facilitate sufficient water circulation to guarantee a consistent temperature inside the bath. GN 1/2 200 mm (13 liters): up to about 5 kg GN 1/1 150 mm (19 liters): up to about 8 kg GN 1/1 200 mm (27 liters): up to about 12 kg GN 2/1 150 mm (44 liters): up to about 20 kg GN 2/1 200 mm (58 liters): up to about 27 kg

The integrated safety protection grid prevents the vacuum pouch from touching the heating coil, pump and the float. The strong circulating pump ensures optimum temperature stability and even distribution of water in the bath. This has a positive effect on the heat-up times when chilled pouches of foods are put into the bath.

The integrated timer allows for easy monitoring of the remaining cooking time.



Product features

- Low-level water alarm
- Stainless steel protection grid (included)
- Hygienic anti-fingerprint stainless hood
- Splash-proof operating keypad
- Standards: CE, RoHS, WEEE
- High-capacity pump (14l/min)
- Temperature display in °C and °F
- Vapor barrier protection
- Certification: NSF, UL
- For vessels up to 100 liters
- Easy installation with mounting bracket

Performance values

230V/50Hz (Schuko Plug - CEE 7/4 Plug Type F)

Heating capacity kW	2
Pump capacity flow pressure l/min	14
Pump capacity pressure bar	0.3
Power consumption A	9.2

Technical data

Available voltage versions

Order No. 9FT1000

Available voltage versions:

9FT1000.33 230V/50-60Hz (Schuko Plug - CEE 7/4 Plug Type F)

Other

IP Code IP X4

Electronics

Temperature display VFD

Dimensions and volumes

Weight kg 4.5
 Total dimensions cm (W × L × H) 13.3 x 21.2 x 33
 Filling volume l 58

Temperature values

Working temperature range °C +20 ... +95
 Temperature stability °C ±0.03
 Ambient temperature °C +5 ... +40