

Product data sheet

Pearl L

The optimum solution for professional kitchens. Recommended for caterers, public caterers and butchers. Pearl L is delivered fully assembled on a robust stainless steel bridge with an insulated bath tank (44-liter filling volume), stainless steel bath lid, and drain tap. This system is highly stable and robust with handles for easy transport. 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. As a closed unit, it greatly reduces evaporation of water, especially when cooking for long periods. As a result, safety shutdowns caused by a low water level are effectively avoided. When it's time for cleanup, simply put the water bath and bath lid into a dishwasher. 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. L bath (44 liters): up to about 20 kg



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

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. 9FT1B44

Available voltage versions:

9FT1B44.33 230V 50/60Hz (Schuko Plug - CEE 7/4 Plug Type F)

Bath

Bath tank Stainless steel

Bath cover integrated

Electronics

Temperature display LED

Dimensions and volumes

Weight kg 21

Total dimensions cm (W × L × H) 53.7 x 69.7 x 37.4

Filling volume l 44

Temperature values

Working temperature range °C +20 ... +95

Temperature stability °C ±0.03

Ambient temperature °C +5 ... +40

Other

IP Code IP X4

Refer to www.fusionchef.de for more information regarding the entire Fusionchef product portfolio. Technical changes without prior notification. Images may deviate from the original. | Datasheet No.EN9FT1B44/250729