fusion Chef™ by Julabo

pearl

product data sheet

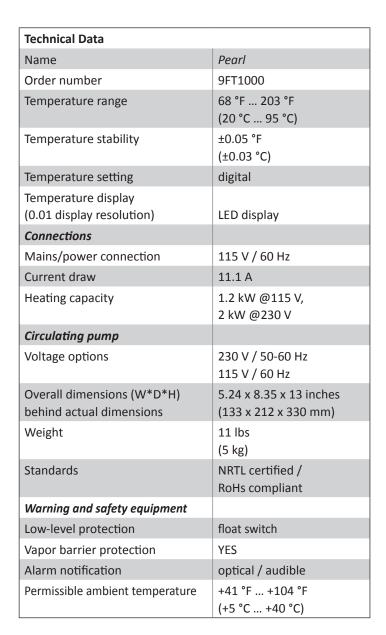| Technical Data	
Name	*Pearl*
Order number	9FT1000
Temperature range	68 °F … 203 °F (20 °C … 95 °C)
Temperature stability	±0.05 °F (±0.03 °C)
Temperature setting	digital
Temperature display (0.01 display resolution)	LED display
Connections	
Mains/power connection	115 V / 60 Hz
Current draw	11.1 A
Heating capacity	1.2 kW @115 V, 2 kW @230 V
Circulating pump	
Voltage options	230 V / 50-60 Hz 115 V / 60 Hz
Overall dimensions (W*D*H) behind actual dimensions	5.24 x 8.35 x 13 inches (133 x 212 x 330 mm)
Weight	11 lbs (5 kg)
Standards	NRTL certified / RoHs compliant
Warning and safety equipment	
Low-level protection	float switch
Vapor barrier protection	YES
Alarm notification	optical / audible
Permissible ambient temperature	+41 °F … +104 °F (+5 °C … +40 °C)

Description

Pearl guarantees a temperature stability of ±0.05 °F (±0.03 °C) in vessels or cooking pots up to 15.32 gal (58 l). The integrated safety protection grid prevents the vacuum pouch from touching the heating coil, pump or float switch.

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.

Pearl is particularly flexible, quickly assembled and ideal for use in catering. Its space-saving design allows for quick storage.

Technical changes reserved. Image may differ from original.

fusionchef™ by Julabo
JULABO USA, Inc. • Allentown, PA 18109 / USA • Phone 1-877-436-CHEF (2433)
info@fusionchefsousvide.com • www.fusionchefsousvide.com

Page 1 of 2

fusion Chef™
by Julabo

pearl

product data sheet

At a glance:
- Temperature stability of ±0.05 °F (±0.03 °C)
- Splash-proof operating keypad
- Bright LED temperature display
- Hygienic anti-fingerprint stainless hood
- Low-level water alarm
- Timer
- High-capacity pump 3.7 gal/min (14 l / min)
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display switchable between °C and °F
- Easy to install and clean
- For container volumes up to 15.32 gal (58 l)

How much food can be cooked in the different bath sizes?

To make sure the bath will maintain a uniform temperature please notice that the bath is not fully packed with food and that the water should always circulate. The weight in lbs/kg refer to beef tenderloin.

XS Bath Tank: 3.4 gal (13 l)	up to 13.2 lbs (up to 6 kg)
S Bath Tank: 5 gal (19 l)	up to 19.8 lbs (up to 9 kg)
M Bath Tank: 7.1 gal (27 l)	up to 28.7 lbs (up to 13 kg)
L Bath Tank: 11.6 gal (44 l)	up to 46.3 lbs (up to 21 kg)
XL Bath Tank: 15.3 gal (58 l)	up to 63.9 lbs (up to 29 kg)

Technical changes reserved. Image may differ from original.

fusionchef™ by Julabo
JULABO USA, Inc. • Allentown, PA 18109 / USA • Phone 1-877-436-CHEF (2433)
info@fusionchefsousvide.com • www.fusionchefsousvide.com

Page 2 of 2