fusionChef™ by Julabo

pearl z

product data sheet

Technical Data	
Name	*Pearl Z*
Order number	9FT1113
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	13.2 x 7.5 x 13 inches (335 x 190 x 330 mm)
Extendable length	26.77 inch (680 mm)
Weight	13.4 lbs (6.1 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 Z 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.

The integrated stainless steel bridge on *Pearl Z* extends to provide maximum stability on a wide range of containers. Robust, flexible, and versatile. Pearl Z adjusts to cover any desired support width from 13.78 to 26.77 inches (350 to 680 mm).

Pearl Z 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.

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pearl 2

product data sheet

At a glance:
- Temperature stability of ±0.05 °F (±0.03 °C)
- Splash-proof operating keypad
- Bright LED temperature display
- Hygienic smudge-proof stainless steel hood
- Low-level water alarm
- Timer
- High-capacity pump 3.7 gal/min (14 l / min)
- For vessels up to 15.32 gal (58 l)
- Variable stainless steel bridge from 13.78 to 26.77 inches (350 to 680 mm)
- Steam protection
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display switchable between °C and °F

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)

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