



| Technical Data | |
|--|---|
| Name | <i>Pearl M</i> |
| Order number | 9FT1B27 |
| 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 | 13.1 x 22.7 x 16.7 inches (332 x 577 x 424 mm) |
| (Empty) Weight | 33.3 lbs (15 kg) |
| Filling volume | 7 gal (26.5 l) |
| 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 M keeps your Sous Vide bath stable to within ±0.05 °F (±0.03 °C). The included steel protection grid prevents the vacuum-sealed bags from contacting the heating coil, pump, or float switch.

A powerful circulating pump ensures optimal temperature stability and uniform distribution of water throughout the entire bath. As a result, the bath heats up faster and reacts quickly when chilled food items are inserted.

An integrated timer keeps you updated on the remaining cooking time. *Pearl M* is delivered fully assembled on a robust stainless steel bridge with an insulated bath tank 7.1 gal (27 l) filling volume, stainless steel bath lid, handles, and drain tap.

When cooking for long periods of time our newly designed vapor barrier will block off the moisture that may cause damage to the control electronics. A common problem with most competitor units.

Should the water level drop below an acceptable level the circulator will first announce it's time to fill some more water. If no water is filled and the water level keeps dropping the unit will shut down as part of the safety feature.



Technical changes reserved. Image may differ from original.



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
- Stainless steel bridge
- Insulated 7.1 gal (27 l) bath tank
- Bath lid constructed of stainless steel
- Drain tap
- Robust handles

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.