

pearl S

product data sheet



Technical Data	
Name	<i>Pearl S</i>
Order number	9FT1B20
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 14.7 inches (332 x 577 x 374 mm)
(Empty) Weight	30.86 lbs (14 kg)
Filling volume	5 gal (19 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 S 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 circulation 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 S* is delivered fully assembled on a robust stainless steel bridge with an insulated bath tank 5 gal (19 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.

T Equipment .NET
An Interworld Highway, LLC Company



Made
in Germany

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 5 gal (19 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.