

pearl z - fitted with bridge support



Sous Vide was developed by French scientist Dr. Bruno Goussault.

The Pearl model provides a temperature consistency of ± 0.03 °C in vessels or cooking pots up to 58 liters.

The safety protection grid prevents the vacuum pouch from touching, moving and heated parts.

The circulating pump ensures optimal temperature stability and water distribution throughout the bath.

Pearl can be mounted on any vessel or cooking pot by simply using its attachment clamp.

The integrated timer allows for easy monitoring of the elapsed or remaining cooking time.

Smudge-proof stainless steel hood.

Low-level water alarm.

Vapor barrier protection.

Temperatures displayed in °C or °F.

Splash proof keypad, bright LED temperature display

Working temperature	20° to 95°C	Weight	6 kg
Operating temperature	0°C to 95°C	Standards	CE & RoHs compliant
Temperature stability	+/- 0,03 K	Temperature cut-off	fixed at 105 °C
Temperature adjustment	Digital	Low fluid protection	Float switch
Temperature display	LED-Display	Error message	Visual and audible
Display resolution	0.1 °C	Permissible ambient temp	5 °C to 40 °C
Temperature control	PID	Mains connection	200 V/ 50-60 Hz
Flow rate 0 bar	14 L/min	Current consumption	8A
Pressure 0 liter	0.3 bar	Heating capacity	1.5 kW
Dimensions	W339(550) x D190 x H330 mm		

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