

## pearl I - with insulated bath & lid



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

The Pearl model provides a temperature consistency of  $\pm 0.03$  °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

Large bath, 44 L filling volume.

<b>Working temperature</b>	<b>20° to 95°C</b>	<b>Weight</b>	<b>21 kg</b>
<b>Operating temperature</b>	<b>0°C to 95°C</b>	<b>Standards</b>	<b>CE &amp; RoHs compliant</b>
<b>Temperature stability</b>	<b>+/- 0,03 K</b>	<b>Temperature cut-off</b>	<b>fixed at 105 °C</b>
<b>Temperature adjustment</b>	<b>Digital</b>	<b>Low fluid protection</b>	<b>Float switch</b>
<b>Temperature display</b>	<b>LED-Display</b>	<b>Error message</b>	<b>Visual and audible</b>
<b>Display resolution</b>	<b>0.1 °C</b>	<b>Permissible ambient temp</b>	<b>5 °C to 40 °C</b>
<b>Temperature control</b>	<b>PID</b>	<b>Mains connection</b>	<b>200 V/ 50-60 Hz</b>
<b>Flow rate 0 bar</b>	<b>14 L/min</b>	<b>Current consumption</b>	<b>8A</b>
<b>Pressure 0 liter</b>	<b>0.3 bar</b>	<b>Heating capacity</b>	<b>1.5 kW</b>
<b>Dimensions</b>	<b>W537 x D697 x H374 mm</b>		

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