

A must-have for all professional chefs with big plans for sous vide cooking. Recommended for caterers, public caterers, and butchers.

Pearl XL is delivered fully assembled on a robust stainless steel bridge with an insulated bath tank (58-liter filling volume), stainless steel bath lid, and drain tap. This system is highly stable and robust with handles for easy transport.

The integrated safety protection grid prevents the vacuum pouch from touching the heating coil, pump and the float. 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.

As a closed unit, it greatly reduces evaporation of water, especially when cooking for long periods. As a result, safety shutdowns caused by a low water level are effectively avoided. When it's time for cleanup, simply put the water bath and bath lid into a dishwasher.

We recommend cooking no more than half of the bath volume of food(s) in kg. This is necessary to facilitate sufficient water circulation to guarantee a consistent temperature inside the bath.

XL bath (58 liters): up to about 27 kg



At a glance

- Temperature stability of ± 0.03 °C
- Splash-proof operating keypad
- Bright LED temperature display
- Hygienic anti-fingerprint stainless hood
- Low-level water alarm
- Timer
- High-capacity pump (14l/min)
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display in °C and °F
- Stainless steel bridge
- Insulated bath tank
- Bath lid constructed of stainless steel
- Drain tap
- Robust handles
- Protection class IPX4: Protection against spray water from all directions

Technical data

Designation	Pearl XL
Order number	9FT1B58
Temperature range	20.00 °C to 95.00 °C
Temperature stability	±0.03 °C
Temperature display	LED-Display
Mains connection	230 V / 50-60 Hz
Current consumption	9.2 A
Heating capacity	2.0 kW
Flow rate at 0 bar	14 l/m
Pressure at 0 liter	0.3 bar
Voltage options	115 V / 60 Hz 230 V / 50-60 Hz
External dimensions (WxDxH)	537 x 697 x 424 mm
Weight	22 kg
Standards	CE RoHs
Low-level protection	Float switch
Alarm notification	Acoustic Optical
Permissible ambient temperature	5.00 °C to 40.00 °C

