

FUSIONCHEF PEARL 9FT1000 低溫慢煮機

MADE IN GERMANY 德國製造

- Ideal for starting with sous vide cooking. By cooking it in hermetic sealed plastic bags and immersed in water at precisely controlled and low temperature for a long time. The temperature and cooking time varies according to the product requirements. Recommended for restaurants, hotel restaurants, caterers, public caterers, butchers, and bars.
- 真空低溫烹調法 (sous vide) 源自於法國，是一種利用相對較低的溫度進行長時間加熱的烹飪方法。使用這種方法，不但可以保留食材原有的鮮美，也可以科學化的方式記錄溫度與時間，讓下一次的烹調可以保持相同風味或標準化，適用於各種餐廳食肆。
- This mountable version of Pearl is particularly flexible, quickly assembled and ideal for use in catering. Its space saving design allows for quick storage. Pearl guarantees a temperature stability of $\pm 0.03^{\circ}\text{C}$ in vessels or cooking pots up to 58 liters.
- Pearl系列低溫慢煮機全德國製造，4.5公斤簡單的懸掛式設置，易於安裝在任何多達58升及165毫米浸沒深度的器皿。配備大容量循環泵(3.7加侖/分鐘)，使溫差範圍保持於 $\pm 0.03^{\circ}\text{C}$ 。

fusion Chef™
by Julabo





TECHNICAL DATA 規格

Designation 系列	: Pearl
Order number 型號	: 9FT1000
Temperature range 溫度範圍	: 20.00°C to 95.00°C
Temperature stability 水溫穩定性	: ±0.03°C
Temperature display 溫度顯示屏	: LED Display
Mains connection 電壓	: 230 V / 50-60 Hz
Current consumption 電流消耗	: 9.2A
Heating capacity 熱容量	: 2.0kW
Flow rate 流速	: at 0 bar 14 l/min
Pressure 水壓	: at 0 liter 0.3 bar
Voltage options 電壓選項	: 115 V / 60 Hz, 230 V / 50-60 Hz
External dimensions (WxDxH) 機身體積	: 133 x 212 x 330 mm
Weight 機身重量	: 4.5kg
Standards 符合標準	: CE, RoHS
Low-level protection 低水位警報	: Float switch
Alarm notification 警報通知	: Acoustic / Optical
Permissible ambient temperature 機器操作溫度	: 5.00°C to 40.00°C

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At a glance

- Temperature stability of ±0.03°C
- Splash-proof operating keypad
- Bright VFD temperature display
- Hygienic anti-fingerprint stainless hood
- Low-level water alarm
- Timer
- High-capacity pump (14l/min)
- For vessels up to 58 liters
- Easy installation with mounting bracket
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display in°C and °F
- Protection class IPX4: Protection against spray water from all directions

實用設計

- 溫度穩定性維持在±0.03°C
- 防濺濕操作鍵盤
- 明亮的LED溫度顯示器
- 不銹鋼防指紋罩
- 低水位警報裝置
- 定時器
- 高性能泵 (14l/min)
- 適用於58升以下容器
- 簡易固定裝置
- 不銹鋼安全保護網格
- 蒸汽隔絕層
- “攝氏”和“華氏”兩種溫度製式
- IPX4 防護等級，即可阻擋所有角度的液體噴灑

Temperature inside the bath

以國際份數盤為例

GN 1/2 200 mm (13 liters) : up to about 5 kg	GN 1/2 200 mm (13升) : 建議食材包容量約 5 公斤
GN 1/1 150 mm (19 liters) : up to about 8 kg	GN 1/1 150 mm (19升) : 建議食材包容量約 8 公斤
GN 1/1 200 mm (27 liters) : up to about 12 kg	GN 1/1 200 mm (27升) : 建議食材包容量約 12 公斤
GN 2/1 150 mm (44 liters) : up to about 20 kg	GN 2/1 150 mm (44升) : 建議食材包容量約 22 公斤
GN 2/1 200 mm (58 liters) : up to about 27 kg	GN 2/1 200 mm (58升) : 建議食材包容量約 27 公斤

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.

安全保護網格使食物真空包不會與加熱結構接觸而被破壞，循環系統確保了較好的溫度穩定性和均勻性。

只需使用它的連接固定夾，就可以和任何容器和烹飪鍋匹配，集成的定時器功能可以輕鬆掌握連續烹調時間或剩餘烹調時間。

Scheduling a showroom appointment in advance gives you the privilege of receiving a personal consultation.

公司備有展示機，歡迎來電預約前來試機

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