

diamond

product data sheet



| Technical Data | |
|--|---|
| Name | <i>Diamond</i> |
| Order number | 9FT2000 |
| Temperature range | 68 °F ... 203 °F (20 °C ... 95 °C) |
| Temperature stability | ±0.018 °F (±0.01 °C) |
| Temperature setting | digital |
| Temperature display (0.01 display resolution) | VFD display |
| Connections | |
| Computer interface | RS232 |
| Internal temperature sensor | Pt100 |
| 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 | 5.24 x 8.35 x 13 inches (133 x 212 x 330 mm) |
| Weight | 11 lbs (5 kg) |
| 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

Diamond has all of the features that make *Pearl* so special plus additional innovative functions like pre-programmed memory keys for meat, fish, and vegetables, straightforward HACCP data logging, and calibration functions.

When used in conjunction with the core temperature sensor, *Diamond* emits an alarm to indicate that your selected core temperature has been reached. The *Easy fusionchef* software gives you the ability to control, visualize, and log HACCP-relevant data for up to 24 *Diamond* units simultaneously.

The timers can be started separately from each other so you always stay in control, even during hectic situations. The timer that will expire next is shown continuously. A visual and acoustic signal informs the chef when the desired time has passed. The timer then goes into the minus range so you always know the total time that the food has been cooking.

Each of the pre-programmed memory keys (fish, meat, and vegetables) is set by default to five practical temperature values. Of course, you can edit these values at any time. It doesn't get any easier than that!



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At a glance:

- Temperature stability of ± 0.018 °F (± 0.01 °C)
- Splash-proof operating keypad
- Bright VFD temperature display
- Hygienic anti-fingerprint stainless hood
- Low-water alarm
- Three timers
- Pre-programmed temperature memory keys (fish, meat, vegetables)
- Core temperature alarm (acoustic and visual)
- Straightforward HACCP-compliant data storage
- Guided-user auto calibration
- Simultaneous display of target and actual temperatures, core temperature, and timer
- PC control and recording
- High-capacity pump 3.7 gal/min (14 l / min)
- For container volumes up to 15.32 gal (58 l)
- Easy to install and clean
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display switchable between °C and °F

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) |

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