fusion Chef™ diamond z

product data sheet

Description
Diamond Z 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 Z* 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!

The integrated stainless steel bridge on *Diamond Z* extends to provide maximum stability on a wide range of containers. Robust, flexible, and versatile. Diamond Z adjusts to cover any desired support width from 35 to 68 cm.

Technical Data

Name	*Diamond Z*
Order Number	9FT2113
Temperature range	20 °C … 95 °C
Temperature stability	±0.01 °C
Temperature setting	Membrane keypad
Temperature display (0.01 °C display resolution)	VFD display
Connections	
Computer interface	RS232
Core temperature sensor	Pt100
Power supply	230 V/50-60 Hz
Current consumtion	9,2 A
Heating capacity	2,0 kW
Circulating pump	
Flow rat at 0 bar	14 l/min
Pressure at 0 Liter	0.3 bar
Voltage options	230 V / 50-60 Hz 115 V / 60 Hz
Overall dimensions (W*D*H) mm	339 x 190 x 335
Extendable length mm	680
Weight kg	6.5
Standards	CE compliant / RoHs compliant
Warning and safety equipment	
Low-level protection	float switch
Alarm notification	optical / accoustic
Permissible ambient temperature	+ 5 °C … + 40 °C

At a glance:
- Temperature stability of ±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 (14l/min)
- For container volumes up to 58 liters.
- Variable stainless steel bridge from 35 to 68 cm
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display in °C and °F

Technical changes reserved.
Pictures may differ from original.

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