

Diamond Z

The flexible solution which fits various vessels. Recommended for restaurants, hotel restaurants, innovative chefs, caterers, public caterers, butchers. Diamond Z guarantees a temperature stability of ± 0.01 °C in vessels or cooking pots up to 58 liters.

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!

Diamond has extensive functionality that makes it an excellent addition to any professional kitchen.

To meet your needs the flexible stainless steel bridge can be adjusted to baths and vessels of various sizes from 35 to 68 cm. Special rubber knobs prevent the bridge from slipping, e.g. on stainless steel.

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. GN 1/2 200 mm (13 liters): up to about 5 kg GN 1/1 150 mm (19 liters): up to about 8 kg GN 1/1 200 mm (27 liters): up to about 12 kg GN 2/1 150 mm (44 liters): up to about 20 kg GN 2/1 200 mm (58 liters): up to about 27 kg



Product features

- 3 Timer
- Guided-user auto calibration
- Stainless steel protection grid (included)
- Straightforward HACCP-compliant data storage
- Simultaneous display of target and actual temperatures, core temperature and timer
- Hygienic anti-fingerprint stainless hood

- Core temperature alarm (acoustic and visual)
- Bright VFD temperature display
- PC control and recording
- Splash-proof operating keypad
- Standards: CE, RoHS, WEEE
- High-capacity pump (14l/min)
- Temperature display in °C and °F
- Temperature stability of ± 0.01 °C
- Pre-programmed temperature memory keys (fish, meat, vegetables)
- Low-level water alarm
- Vapor barrier protection
- For vessels up to 100 liters
- Variable stainless steel bridge from 35 to 68 cm
- Stainless steel bridge

Performance values

230V/50Hz (Schuko Plug - CEE 7/4 Plug Type F)

Heating capacity kW	2
Pump capacity flow pressure l/min	14
Pump capacity pressure bar	0.3
Power consumption A	9.2

Technical data

Available voltage versions

Order No. 9FT2113

Available voltage versions:

9FT2113.33 230V/50-60Hz (Schuko Plug - CEE 7/4 Plug Type F)

Other

IP Code IP X4

Electronics

External pt100 sensor connection integrated

Temperature display VFD

Dimensions and volumes

Weight kg	6.5
Total dimensions cm (W × L × H)	33.9 x 19 x 33.5
Filling volume l	58

Temperature values

Working temperature range °C	+20 ... +95
Temperature stability °C	± 0.03
Ambient temperature °C	+5 ... +40