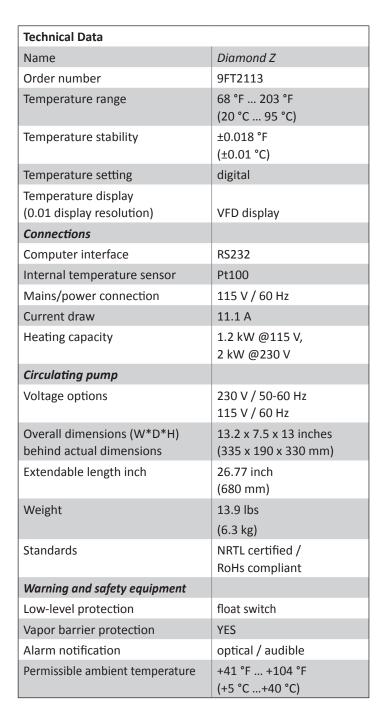


diamond a

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 13.78 to 26.77 inches (350 to 680 mm).







Technical changes reserved. Image may differ from original.



diamond a

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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	up to 13.2 lbs
(13 l)	(up to 6 kg)
S Bath Tank: 5 gal	up to 19.8 lbs
(19 I)	(up to 9 kg)
M Bath Tank: 7.1 gal	up to 28.7 lbs
(27 I)	(up to 13 kg)
L Bath Tank: 11.6 gal	up to 46.3 lbs
(44 l)	(up to 21 kg)
XL Bath Tank: 15.3 gal	up to 63.9 lbs
(58 I)	(up to 29 kg)



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)
- Variable stainless steel bridge from 13.78 to 26.77 inches (350 to 680 mm)
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display switchable between °C and °F

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