

## Product data sheet

# 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  $\pm 0.01$  °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

## 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)

Electronics	
External pt100 sensor connection	integrated
Temperature display	VFD

Dimensions and volumes	
Weight kg	6.5
Total dimensions cm (W x L x 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

Other	
IP Code	IP X4

Refer to [www.fusionchef.de](http://www.fusionchef.de) for more information regarding the entire Fusionchef product portfolio. Technical changes without prior notification. Images may deviate from the original. | Datasheet No.EN9FT2113/240125