

Diamond L

The optimum solution for professional kitchens. Recommended for caterers, public caterers, and butchers. Diamond L is delivered fully assembled on a robust stainless steel bridge with an insulated bath tank (for 44-liter filling volume), stainless steel bath lid, and drain tap. This system is highly stable and robust with handles for easy transport.

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.

As a closed unit, it greatly reduces evaporation of water, especially when cooking for long periods. As a result, safety shutdowns caused by a low water level are effectively avoided. When it's time for cleanup, simply put the water bath and bath lid into a dishwasher.

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. L bath (44 liters): up to about 20 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
- Insulated bath tank
- Protection class IPX4: Protection against spray water from all directions
- Robust handles
- Drain tap
- Bath lid constructed of stainless steel

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.	9FT2B44
Available voltage versions:	
9FT2B44.33	230V/50-60Hz (Schuko Plug - CEE 7/4 Plug Type F)

Bath	
Bath tank	Stainless steel
Bath cover	integrated

Other	
IP Code	IP X4

Electronics	
Interfaces	RS232
External pt100 sensor connection	integrated
Temperature display	VFD

Dimensions and volumes	
Weight kg	21
Total dimensions cm (W × L × H)	53.7 x 69.7 x 37.4
Filling volume l	44

Temperature values	
Working temperature range °C	+20 ... +95
Temperature stability °C	± 0.01
Ambient temperature °C	+5 ... +40