



## Technical Data

Name	<i>Diamond</i>
Order number	9FT2000
Working temperature range	20 °C ... 95 °C
Temperature stability	±0.01 °C
Temperature setting	Membrane keypad
Temperature display (0,01 °C display resolution)	VFD-display
<b>Connections</b>	
Computer interface	RS232
Core temperature sensor	Pt100
Mains connection	230 V/50-60 Hz
Current consumption	9.2 A
Heating capacity	2.0 kW
<b>Circulating pump</b>	
Flow rate at 0 bar	14 l/min
Pressure at 0 liter	0.3 bar
Voltage variation	230 V / 50-60 Hz 115 V / 60 Hz
Overall dimensions (W*D*H) mm	133 x 212 x 330
Weight kg	5
Standards	CE compliant / RoHs compliant
<b>Warning and safety equipment</b>	
Low-level protection	float switch
Alarm notification	optical / acoustic
Permissible ambient temperature	+ 5 °C ... + 40 °C

## Description

*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 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!

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

## At a glance:

- Temperature stability of ±0.01 °C
- Splash-proof operating keypad
- Bright VFD temperature display
- Hygienic anti-fingerprint stainless hood
- Low-level 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.
- Easy to install
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display in °C and °F

Technical changes reserved.  
Pictures may differ from original.