

diamond S

product data sheet



Technical Data	
Name	<i>Diamond S</i>
Order number	9FT2B20
Temperature range	68 °F ... 203 °F (20 °C ... 95 °C)
Temperature stability	±0.018 °F (±0.01 °C)
Temperature setting	digital
Temperature display (0.01 display resolution)	VFD display
Connections	
Computer interface	RS232
Internal temperature sensor	Pt100
Mains/power connection	115 V / 60 Hz
Current draw	11.1 A
Heating capacity	1.2 kW @115 V, 2 kW @230 V
Circulating pump	
Voltage options	230 V / 50-60 Hz 115 V / 60 Hz
Overall dimensions (W*D*H) behind actual dimensions	13.1 x 22.7 x 14.7 inches (332 x 577 x 374 mm)
(Empty) Weight	30.86 lbs (14 kg)
Filling volume	5 gal (19 l)
Standards	NRTL certified / RoHs compliant
Warning and safety equipment	
Low-level protection	float switch
Vapor barrier protection	YES
Alarm notification	optical / audible
Permissible ambient temperature	+41 °F ... +104 °F (+5 °C ... +40 °C)

Description

Diamond S 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 S* 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 S is delivered fully assembled on a robust stainless steel bridge with an insulated bath tank 5 gal (19 l) filling volume, stainless steel bath lid, handles, and drain tap. When cooking for long periods of time our newly designed vapor barrier will block off the moisture that may cause damage to the control electronics. A common problem with most competitor units.

Should the water level drop below an acceptable level the circulator will first announce it's time to fill some more water. If no water is filled and the water level keeps dropping the unit will shut down as part of the safety feature.



Technical changes reserved. Image may differ from original.

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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-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 3.7 gal/min (14 l / min)
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperature display switchable between °C and °F
- Stainless steel bridge
- Insulated 5 gal (19 l) bath tank
- Bath lid constructed of stainless steel
- Drain tap
- Robust handles

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 (13 l)	up to 11 lbs (up to 5 kg)
S Bath Tank: 5 gal (19 l)	up to 17.6 lbs (up to 8 kg)
M Bath Tank: 7.1 gal (27 l)	up to 26.4 lbs (up to 12 kg)
L Bath Tank: 11.6 gal (44 l)	up to 44 lbs (up to 20 kg)
XL Bath Tank: 15.3 gal (58 l)	up to 59.5 lbs (up to 27 kg)

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