

## diamond - clamp on model



Sous Vide was developed by French scientist Dr. Bruno Goussault.

The Diamond model combines all of the unique features.

Pre-programmed temperature memory keys for fish, meat & vegetables.

Simultaneous display of setpoint, current temperature & core temperature/timer.

3 Timers

Core temperature detection (audible and visual).

Easy HACCP data logging. Intuitive automatic calibration. PC controlled.

The only Sous vide unit made specifically for the kitchen.

<b>Working temperature</b>	<b>20° to 95°C</b>	<b>Dimensions</b>	<b>W133 x D212 x H330 mm</b>
<b>Operating temperature</b>	<b>0°C to 95°C</b>	<b>Weight</b>	<b>5 kg</b>
<b>Temperature stability</b>	<b>+/- 0.01K</b>	<b>Standards</b>	<b>CE &amp; RoHs compliant</b>
<b>Temperature adjustment</b>	<b>Digital</b>	<b>Temperature cut-off</b>	<b>fixed at 105 °C</b>
<b>Temperature display</b>	<b>VFD display</b>	<b>Low fluid protection</b>	<b>Float switch</b>
<b>Display resolution</b>	<b>0.1 °C</b>	<b>Error message</b>	<b>Optical and audible</b>
<b>Temperature control</b>	<b>PID</b>	<b>Permissible ambient temp</b>	<b>5 °C to 40 °C</b>
<b>Computer interface</b>	<b>RS232</b>	<b>Mains connection</b>	<b>115 V / 60 Hz</b>
<b>Internal temperature sensor</b>	<b>Pt100</b>	<b>Current consumption</b>	<b>11A</b>
<b>Flow rate 0 bar</b>	<b>14 L/min</b>	<b>Heating capacity</b>	<b>1.2 kW</b>
<b>Pressure 0 liter</b>	<b>0.3 bar</b>		