

diamond m - with insulated bath & lid



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.

Medium bath, 27 L filling volume.

Working temperature	20° to 95°C	Dimensions	W332 x D577 x H424 mm
Operating temperature	0°C to 95°C	Weight	15 kg
Temperature stability	+/- 0.01K	Standards	CE & RoHs compliant
Temperature adjustment	Digital	Temperature cut-off	fixed at 105 °C
Temperature display	VFD display	Low fluid protection	Float switch
Display resolution	0.1 °C	Error message	Optical and audible
Temperature control	PID	Permissible ambient temp	5 °C to 40 °C
Computer interface	RS232	Mains connection	115 V / 60 Hz
Internal temperature sensor	Pt100	Current consumption	11A
Flow rate 0 bar	14 L/min	Heating capacity	1.2 kW
Pressure 0 liter	0.3 bar		

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