

diamond x l- 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.

Extra large bath, 58 L filling volume.

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|------------------------------------|--------------------|---------------------------------|--------------------------------|
| Working temperature | 20° to 95°C | Dimensions | W537 x D697 x H424 mm |
| Operating temperature | 0°C to 95°C | Weight | 22 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 | 230 V/ 50-60 Hz |
| Internal temperature sensor | Pt100 | Current consumption | 9A |
| Flow rate 0 bar | 14 L/min | Heating capacity | 2.0 kW |
| Pressure 0 liter | 0.3 bar | | |

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