premium sous vide
collection

fusion Chef™
by Julabo

ENGLISH

2 SOUS VIDE

"As a chef and restaurateur I am always striving for perfection with in my kitchen."

Ryan Clift I Tippling Club

The Sous Vide Process

Sir Benjamin Thompson, Count Rumford was the first to describe low-temperature cooking in 1799. The benefits of the procedure were recognized in France in the mid 1960s and used to reduce food shrinkage. Today, star chefs all over the world apply this technique because of its numerous advantages.

When applying Sous Vide, which translates as “under vacuum”, fresh food such as fish, meat or vegetables are vacuum-packed and then cooked in precisely temperature-controlled water.

Cooking Sous Vide yields healthy and nutritious dishes with high-quality taste, preserving aroma, flavor, and vitamins.

The Sous Vide technique facilitates the preparation of nutritionally healthy and vitamin-rich foods. When using conventional cooking methods vitamins and flavors are released into the water or the air. However, when using the Sous Vide method the fresh food is vacuumed and all vitamins, nutrients and flavors remain concentrated in the food. This ensures a more intense taste.

Freshness, color and appearance remain unaltered until consumption.

Advantages

- Consistent results
- Concentration of flavor
- Stress-free and efficient cooking
- Minimal shrinkage
- Reproducible and precise
- Overcooking virtually impossible
- The meals wait for the guest - not vice versa
- Extended shelf life without loss of quality
- Low energy costs
- More profitable

"We worked hard with the ***fusionchef*** immersion circulator and in doing so we were able to test its endurance and precision. Lots of chefs know the advantages of Sous Vide cooking: the anticipation during the cooking process, the reduction of costs, the saving of time, the rationalization of work and the extended storage life of foods under consideration of its organoleptic quality – the ***fusionchef*** circulator meets all requirements. The circulator can easily be transported and needs only limited space when used in the kitchen. For our kitchen the unit became an essential tool."

Quique Dacosta I Chef I El Poblet I Spain

Functionality

1) Preparation
Use only the freshest and best ingredients. Prepare the raw, uncooked food.

2) Vacuuming
Place the raw, chilled ingredients in bags suited for Sous Vide cooking and seal them using a vacuum packing machine.

3) Cooking
Fill the bath tank with hot water and heat it to the desired temperature using your ***fusionchef*** unit. When the desired temperature is reached, place the bag containing the product into the water bath. Always cook gently at low temperatures, but for a longer period of time. If you do not have experience regarding cooking times and temperatures, be sure to consult a Sous Vide cookbook.

4) Cool
If you do not serve the cooked product immediately after cooking, you can cool it and place it in chilled storage. Cool the pasteurized product after cooking to 3 °C within 90 minutes. This can be done in a bath of ice water or a shock freezer.

5) Chilled storage
Remove the cooled bag from the ice water or shock freezer and store the product at a maximum of 3 °C.

6) Regenerate
Heat the cooled bags in the water bath just before serving.

7) Searing
Sear the food just before serving. The food develops its fresh flavor once more (Maillard reaction).

8) Serve & enjoy

The pictured meal
Veal fillet with mango relish
by Andreas Miessmer
is described in our recipe database at
www.fusionchef.de

6 MODELS

Pearl

Pearl

Pearl guarantees a temperature stability of ±0.03 °C in vessels or cooking pots up to 58 liters. The integrated safety protection grid prevents the vacuum pouch from touching the heating coil, pump and float. The strong circulating pump ensures optimum temperature stability and even distribution of water in the bath. This expedites the heat-up times when chilled pouches of foods are put into the bath.

The integrated timer allows for easy monitoring of the remaining cooking time.

In addition *Pearl* features an integrated vapor barrier protection, a warning system for low water level and splash water protection according to IPX4, which ensures safe operation.

The hygienic smudge-proof stainless steel hood and the extra bright display provide a modern and suitable design for your kitchen.

Diamond

Diamond

Diamond has all of the features that make *Pearl* so special plus additional innovative functions such as pre-programmed memory keys for meat, fish, and vegetables, as well as straightforward HACCP data logging and calibration functions.

When used in conjunction with the core temperature sensor, *Diamond* emits an alarm to indicate that the 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.

The technical data of *Pearl* & *Diamond,* images and functions can be found at **www.fusionchef.de**

Pearl - Diamond

The solution for different requirements:

- *Pearl,* the basic circulator
- *Diamond,* the professional circulator

Direct comparison:

	Pearl	Diamond
Temperature stability	±0.03 °C	±0.01 °C
Heating capacity	2 kW	2 kW
Pump capacity	14 l/min	14 l/min
Temperature range	20-95 °C	20-95 °C
Early warning for low water level	+	+
Timer	1	3
Hygienic stainless steel hood	+	+
Splash-proof operating keypad	+	+
Display	LED	VFD
Temperature display in °C and °F	+	+
Vapor barrier protection	+	+
Protection grid	+	+
Connection for core temperature sensor		Pt100
Core temperature alarm		+
HACCP-compliant data storage		+
PC control and recording		+
Pre-programmed temperature memory keys (fish, meat, vegetables)		+
Simultaneous display of target and actual temperatures, core temperature and timer		+
User guided auto calibration		+

Pearl 9FT1000

Easy mounting on any vessel with the mounting bracket (included).
Easy set-up, quickly stowed.
For mobile use.

External dimensions WxLxH	133 x 212 x 330 mm
Weight	4.8 kg
Immersion depth	165 mm

Pearl Z 9FT1113

With its extendable bridge it can be mounted on any existing vessel.
Rubber knobs prevent slipping.
For mobile use.

External dimensions WxLxH	335 x 190 x 330 mm
Weight	6.1 kg
Dimensions extended WxLxH	680 x 190 x 330 mm
Immersion depth	150 mm

Pearl XS 9FT1B13

The compact solution with a circulator on a robust bridge, bath tank with 13 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN2/3, 150 mm deep
External dimensions WxLxH 332 x 398 x 374 mm
Weight (empty) 11.6 kg

Pearl S 9FT1B20

The compact solution with a circulator on a robust bridge, bath tank with 19 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN1/1, 150 mm deep
External dimensions WxLxH 332 x 577 x 374 mm
Weight (empty) 13.8 kg

Pearl M 9FT1B27

The compact solution with a circulator on a robust bridge, bath tank with 27 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN1/1, 200 mm deep
External dimensions WxLxH 332 x 577 x 424 mm
Weight (empty) 15.1 kg

Pearl L 9FT1B44

The compact solution with a circulator on a robust bridge, bath tank with 44 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN2/1, 150 mm deep
External dimensions WxLxH 537 x 697 x 374 mm
Weight (empty) 20.8 kg

Pearl XL 9FT1B58

The compact solution with a circulator on a robust bridge, bath tank with 58 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN2/1, 200 mm deep
External dimensions WxLxH 537 x 697 x 424 mm
Weight (empty) 22.3 kg

Diamond

Diamond 9FT2000

Easy mounting on any vessel with the mounting bracket (included).
Easy set-up, quickly stowed.
For mobile use.

External dimensions WxLxH	133 x 212 x 330 mm
Weight	5 kg
Immersion depth	165 mm

Diamond Z 9FT2113

With its extendable bridge it can be mounted on any existing vessel.
Rubber knobs prevent slipping.
For mobile use.

External dimensions WxLxH	335 x 190 x 330 mm
Weight	6.3 kg
Dimensions extended WxLxH	680 x 190 x 330 mm
Immersion depth	150 mm

Diamond XS **9FT2B13**

The compact solution with a circulator on a robust bridge, bath tank with 13 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN2/3, 150 mm deep	
External dimensions WxLxH	332 x 398 x 374 mm
Weight (empty)	11.8 kg

Diamond S **9FT2B20**

The compact solution with a circulator on a robust bridge, bath tank with 19 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN1/1, 150 mm deep	
External dimensions WxLxH	332 x 577 x 374 mm
Weight (empty)	14 kg

Diamond M **9FT2B27**

The compact solution with a circulator on a robust bridge, bath tank with 27 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN1/1, 200 mm deep	
External dimensions WxLxH	332 x 577 x 424 mm
Weight (empty)	15.3 kg

Diamond L **9FT2B44**

The compact solution with a circulator on a robust bridge, bath tank with 44 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN2/1, 150 mm deep	
External dimensions WxLxH	537 x 697 x 374 mm
Weight (empty)	21 kg

Diamond XL **9FT2B58**

The compact solution with a circulator on a robust bridge, bath tank with 58 liters filling volume (insulated), durable handles, bath lid and drain tap.

GN2/1, 200 mm deep	
External dimensions WxLxH	537 x 697 x 424 mm
Weight (empty)	22.5 kg

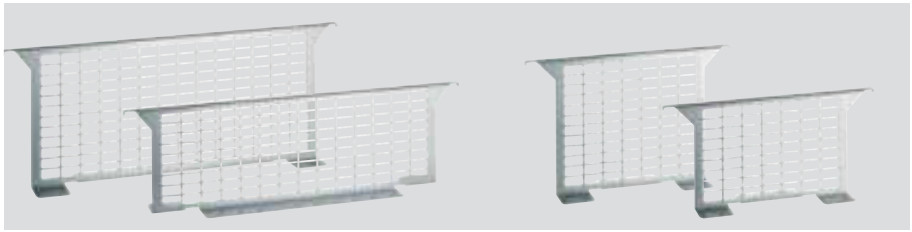
12 ACCESSORIES

"Low-temperature cooking with vacuum bags allows for endless, creative possibilities."

Sven Elverfeld I Chef de Cuisine I Restaurant Aqua I Germany

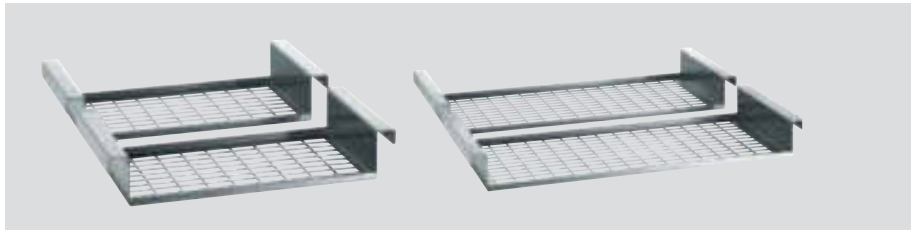
Accessories

fusionchef is available with a wide range of accessories so you can get the most from your Sous Vide equipment. Comprehensive, essential, practical.
For further information on accessories see **www.fusionchef.de**



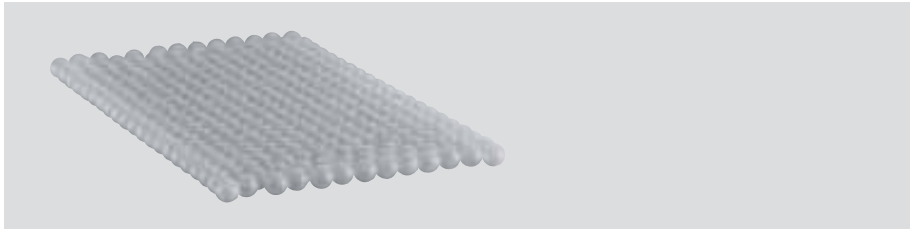
Separation Grid S-XL
Divide your bath into sections so it is easy to stay organized and keep track of items with different cooking times.

for Edition S	**9FX1121**	for Edition L	**9FX1123**
for Edition M	**9FX1122**	for Edition XL	**9FX1124**



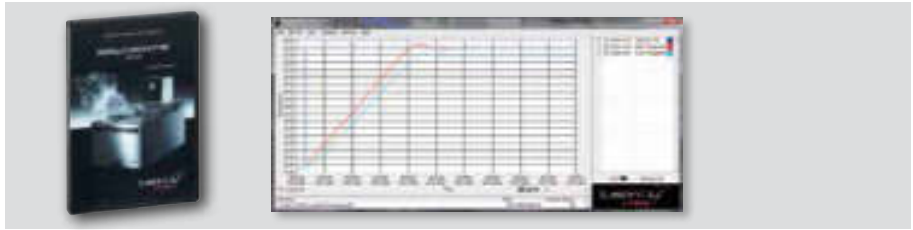
Retaining Grid XS-XL
Vacuum sealed bags containing lightweight ingredients like vegetables tend to float, but these grids keep them fully immersed.

for Edition XS	**9FX1127**
for Edition S&M	**9FX1125**
for Edition L&XL	**9FX1126**



Steam Trapping Balls
These balls reduce heat and water loss when using existing cooking vessels without a lid.

1000 pcs., 20 mm dia.	**9FX1142**



Software *Easy fusionchef*
The *Easy fusionchef* software helps you control, visualize, and log your Sous Vide cooking processes with HACCP compliance.

for *Diamond*	**9FX1160**

Soft Travel Case (Polyester)
Sturdy soft travel case made of polyester, with carrying straps and removable shoulder strap. Suitable for *Pearl* (9FT1000) and *Diamond* (9FT2000).

External dimensions:
WxLxH 440 x 190 x 300 mm

Soft Travel Case (Polyester) **9FX1191**

Travel Case
This case lets you take a *Pearl* or *Diamond* on the road with additional accessories.

External dimensions:
WxLxH 520 x 435 x 230 mm

Travel Case **9FX1190**

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iSi Gourmet Clamp
Quickly secure your iSi Gourmet Whip bottles and keep them stable in the water bath.

iSi 0.5 liter Clamp **9FX1130**
iSi 1 liter Clamp **9FX1131**

Lime scale remover
For gentle and sanitary removal of lime residue.

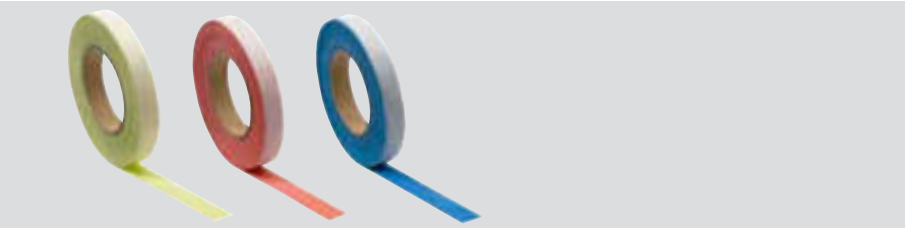
Lime scale remover (1 liter) **9FX1171**

Bath Attachment Clamp
Extra-wide bath attachment clamps make it easy to install *Pearl* and *Diamond* on large cooking pots (up to a wall thickness of 60 mm).

for *Pearl* and *Diamond* **9FX1119**

Adhesive Sealing Tape
Essential for sealing insertion points on vacuum bags when using a core temperature sensor.

Adhesive Sealing Tape, 4 m	**9FX1141**



Timer Tape
Identify and label your vacuum sealed bags according to the color-coded timer setting on *Diamond.*

Tape red	**9FX1145**
Tape blue	**9FX1146**
Tape yellow	**9FX1147**

Core Temperature Sensor (Pt100)
This core temperature sensor is designed for use with *Diamond* units for highly precise cooking.

for *Diamond*	**9FX1150**

Handheld Digital Thermometer
Monitor the exact core temperature of the items you are cooking.

Handheld Digital Thermometer	**9FX1151**

USB Interface Adapter Cable
Connect your *Diamond* to a PC via the USB interface when using the *Easy fusionchef* software.

for *Diamond*	**9FX1161**

RS232 Interface Cable
Connect *Diamond* to a PC when using the *Easy fusionchef* software.

for *Diamond*	**9FX1162**

„The Julabo circulator is an all-rounder suitable for multi-purpose use in the sous-vide kitchen to conserve the structure of fish, meat, fruit and vegetable."

Heiko Antoniewicz I New Daring Cuisine Antoniewicz GmbH I Germany

Miral Duck Breast with Purree of Beetroot, Pear and Chard

from *Heiko Antoniewicz*

Seal the duck breast together with the mugwort and poach at 62 °C for 20 minutes in the ***fusionchef*** water bath, remove and sear skin until crisp. Cut into equal pieces. Reduce jus to desired consistency and let the coffee beans steep for 5 minutes, strain and thicken with a bit of arrowroot flour.

Boil the beetroot in strongly salted water with cumin and vinegar until soft, peel while warm and cut into 3 mm dice. If desired, glaze in butter. Finely puree the warm trimmings of the beetroot with poultry stock in a mixer and season well.

Bring the white wine together with sugar and spices to a boil, set aside for a while and bring it to a boil once more. Thicken slightly with Xanthazoon. Cut the pear into equal slices, pit and turn into decorative shapes and poach them in the boiling. Steam the chard in the butter and season well.

Cut and arrange the duck breast. Arrange the beetroot dice. Apply the puree and place the pear slices. Garnish with flaked almonds and plate the chard. Crown with coffee jus and serve.

This recipe was generously provided by Heiko Antoniewicz. For further recipes see **www.fusionchef.de.**

Get this or any of the numerous recipes onto your mobile and the shopping list is always available.

Ingredients

2 Miral duck breast

1 Sprig mugwort

100 ml Non thickened duck jus

10 g Arabica/Robusta beans

Arrowroot flour

50 ml Poultry stock

100 g Beetroot

Cumin

1 Dash of white wine vinegar

20 g Butter

1 Williams pear

150 ml White wine

40 g Sugar

1 Piece of star anise

1 Cardamom seed

½ Vanilla bean

½ Measuring spoon Xanthazoon

100 g Chard salad

20 g Butter

Flaked almonds for garnish

Preparation time: 90 Min.
Cooking time: 20 Min.

"I have worked with several different models and suppliers for circulators and I am shopping no more! This circulator is perfectly adapted for the type of dishes I need to produce at Mozaic and it is also perfect for the demos we conduct in our cooking school. It is small enough to offer mobility yet extremely powerful. The major difference with other products for me resides in the precision and sensitivity of the thermostat. A crucial element if perfection wants to be achieved. I highly recommend the *Diamond M* by ***fusionchef*** and I will not use any other brand."

Chris Salans l Chef l Mozaic l Bali

Internet

Are you looking for more information on Sous Vide? Visit our website and benefit from up-to-date topics related to Sous Vide cooking.

Care for some inspiration?

Application videos, recommendations for books, and cookery courses will make you want to use your ***fusionchef*** equipment every day. Read up and watch the videos so you can cook Sous Vide flawlessly.

Why not save money?

Our equipment produces sensational results in terms of taste as well as profitability. The “FAQ” section features explanations of details which are not recognizable at first sight. Did you know that working with our equipment saves electricity? That efficient planning will considerably reduce shrinkage and wastage? Read up on how you can save money in your kitchen.

Don’t feel like cooking?

You don’t feel like cooking today? Are you on vacation looking for a restaurant serving Sous Vide dishes?
No problem! The ***fusionchef*** list of restaurants provides the perfect solution. Dine out and enjoy culinary delicacies all around the world.

Join us on **www.fusionchef.de**
and become part of a culinary revolution.

Helpful tips from experienced chefs as well as videos on YouTube

Information, Service & Support worldwide

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