premium sous vide collection

fusion Chef™ by Julabo
“As a chef and restaurateur I am always striving for perfection with in my kitchen.”

Ryan Clift | 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 | Chef | El Poblet | 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 Miessner is described in our recipe database at [www.fusionchef.de](http://www.fusionchef.de)
**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* 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](http://www.fusionchef.de)
Pearl - Diamond

The solution for different requirements:
- Pearl, the basic circulator
- Diamond, the professional circulator

Direct comparison:

<table>
<thead>
<tr>
<th>Feature</th>
<th>Pearl</th>
<th>Diamond</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature stability</td>
<td>±0.03 °C</td>
<td>±0.01 °C</td>
</tr>
<tr>
<td>Heating capacity</td>
<td>2 kW</td>
<td>2 kW</td>
</tr>
<tr>
<td>Pump capacity</td>
<td>14 l/min</td>
<td>14 l/min</td>
</tr>
<tr>
<td>Temperature range</td>
<td>20-95 °C</td>
<td>20-95 °C</td>
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<tr>
<td>Early warning for low water level</td>
<td>+</td>
<td>+</td>
</tr>
<tr>
<td>Timer</td>
<td>1</td>
<td>3</td>
</tr>
<tr>
<td>Hygienic stainless steel hood</td>
<td>+</td>
<td>+</td>
</tr>
<tr>
<td>Splash-proof operating keypad</td>
<td>+</td>
<td>+</td>
</tr>
<tr>
<td>Display</td>
<td>LED</td>
<td>VFD</td>
</tr>
<tr>
<td>Temperature display in °C and °F</td>
<td>+</td>
<td>+</td>
</tr>
<tr>
<td>Vapor barrier protection</td>
<td>+</td>
<td>+</td>
</tr>
<tr>
<td>Protection grid</td>
<td>+</td>
<td>+</td>
</tr>
<tr>
<td>Connection for core temperature sensor</td>
<td></td>
<td>Pt100</td>
</tr>
<tr>
<td>Core temperature alarm</td>
<td>+</td>
<td></td>
</tr>
<tr>
<td>HACCP-compliant data storage</td>
<td>+</td>
<td></td>
</tr>
<tr>
<td>PC control and recording</td>
<td>+</td>
<td></td>
</tr>
<tr>
<td>Pre-programmed temperature memory keys</td>
<td>+</td>
<td></td>
</tr>
<tr>
<td>Simultaneous display of target and actual temperatures, core temperature and timer</td>
<td>+</td>
<td></td>
</tr>
<tr>
<td>User guided auto calibration</td>
<td>+</td>
<td></td>
</tr>
<tr>
<td>Model</td>
<td>Code</td>
<td>Features</td>
</tr>
<tr>
<td>-------</td>
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</tr>
<tr>
<td>Pearl</td>
<td>9FT1000</td>
<td>Easy mounting on any vessel with the mounting bracket (included). Easy set-up, quickly stowed. For mobile use.</td>
</tr>
<tr>
<td>Pearl Z</td>
<td>9FT1113</td>
<td>With its extendable bridge it can be mounted on any existing vessel. Rubber knobs prevent slipping. For mobile use.</td>
</tr>
<tr>
<td>Model</td>
<td>Code</td>
<td>Description</td>
</tr>
<tr>
<td>-----------</td>
<td>--------</td>
<td>-----------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Pearl XS</td>
<td>9FT1B13</td>
<td>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.</td>
</tr>
<tr>
<td>Pearl S</td>
<td>9FT1B20</td>
<td>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.</td>
</tr>
<tr>
<td>Pearl M</td>
<td>9FT1B27</td>
<td>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.</td>
</tr>
<tr>
<td>Pearl L</td>
<td>9FT1B44</td>
<td>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.</td>
</tr>
<tr>
<td>Pearl XL</td>
<td>9FT1B58</td>
<td>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.</td>
</tr>
</tbody>
</table>

**Dimensions and Weight**

<table>
<thead>
<tr>
<th>Model</th>
<th>Code</th>
<th>Dimensions</th>
<th>Weight (empty)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pearl XS</td>
<td>9FT1B13</td>
<td>332 x 398 x 374 mm</td>
<td>11.6 kg</td>
</tr>
<tr>
<td>Pearl S</td>
<td>9FT1B20</td>
<td>332 x 577 x 374 mm</td>
<td>13.8 kg</td>
</tr>
<tr>
<td>Pearl M</td>
<td>9FT1B27</td>
<td>332 x 577 x 424 mm</td>
<td>15.1 kg</td>
</tr>
<tr>
<td>Pearl L</td>
<td>9FT1B44</td>
<td>537 x 697 x 374 mm</td>
<td>20.8 kg</td>
</tr>
<tr>
<td>Pearl XL</td>
<td>9FT1B58</td>
<td>537 x 697 x 424 mm</td>
<td>22.3 kg</td>
</tr>
</tbody>
</table>
Diamond

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

9FT2000

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

Diamond Z

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

9FT2113

- 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
<table>
<thead>
<tr>
<th>Model</th>
<th>Code</th>
<th>Description</th>
<th>GN/Size</th>
<th>External Dimensions WxLxH</th>
<th>Weight (empty)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diamond XS</td>
<td>9FT2B13</td>
<td>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.</td>
<td>GN2/3, 150 mm deep</td>
<td>332 x 398 x 374 mm</td>
<td>11.8 kg</td>
</tr>
<tr>
<td>Diamond S</td>
<td>9FT2B20</td>
<td>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.</td>
<td>GN1/1, 150 mm deep</td>
<td>332 x 577 x 374 mm</td>
<td>14 kg</td>
</tr>
<tr>
<td>Diamond M</td>
<td>9FT2B27</td>
<td>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.</td>
<td>GN1/1, 200 mm deep</td>
<td>332 x 577 x 424 mm</td>
<td>15.3 kg</td>
</tr>
<tr>
<td>Diamond L</td>
<td>9FT2B44</td>
<td>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.</td>
<td>GN2/1, 150 mm deep</td>
<td>537 x 697 x 374 mm</td>
<td>21 kg</td>
</tr>
<tr>
<td>Diamond XL</td>
<td>9FT2B58</td>
<td>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.</td>
<td>GN2/1, 200 mm deep</td>
<td>537 x 697 x 424 mm</td>
<td>22.5 kg</td>
</tr>
</tbody>
</table>
Low-temperature cooking with vacuum bags allows for endless, creative possibilities.

Sven Elverfeld I Chef de Cuisine I Restaurant Aqua I Germany
**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 M: 9FX1122
- for Edition L: 9FX1123
- 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

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*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](http://www.fusionchef.de).
**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

**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

**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
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 | New Daring Cuisine Antoniewicz GmbH | 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.

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 | Chef | Mozaic | Bali
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.