

premium sous vide
collection



US

fusion Chef™
by **Julabo**



“The *fusionchef* has been a crucial tool in many kitchens I’ve worked in. As the Chef de Cuisine at Maverick Restaurant, incorporating the *fusionchef* was a top priority for me since day one. We rely on *fusionchef*’s convenience and consistency when executing our dishes. Just as we take the time to source the highest quality ingredients, the *fusionchef* allows us to continue trying new things while ensuring the finished product will meet those same standards.”

Matt Brimer | Chef de Cuisine | Maverick Restaurant | USA

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

SOUS VIDE



“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 37.4 °F (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 37.4 °F (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.us

Pearl



Pearl

Pearl guarantees a temperature stability of ± 0.05 °F (± 0.03 °C) in vessels or cooking pots up to 15.3 gal (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.us



Pearl - Diamond

The solution for different requirements:

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

Direct comparison:

	Pearl	Diamond
Temperature stability	±0.05 °F (±0.03 °C)	±0.02 °F (±0.01 °C)
Heating capacity	1.2 kW	1.2 kW
Pump capacity	3.7 gal/min	3.7 gal/min
Temperature range	68-203 °F (20-95 °C)	68-203 °F (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



Pearl

9FT1000

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

External dimensions WxLxH 5.24 x 8.35 x 13 in.
Weight 10.6 lbs
Immersion depth 6.5 in.



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 13.2 x 7.5 x 13 in.
Weight 13.4 lbs
Dimensions extended WxLxH 26.77 x 7.5 x 13 in.
Immersion depth 5.91 in.

Pearl XS**9FT1B13**

The compact solution with a circulator on a robust bridge, bath tank with 3.4 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN2/3, 5.91 in. deep
External dimensions WxLxH 13.1 x 15.7 x 14.7 in.
Weight (empty) 25.6 lbs

**Pearl S****9FT1B20**

The compact solution with a circulator on a robust bridge, bath tank with 5 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN1/1, 5.91 in. deep
External dimensions WxLxH 13.1 x 22.7 x 14.7 in.
Weight (empty) 30.4 lbs

**Pearl M****9FT1B27**

The compact solution with a circulator on a robust bridge, bath tank with 7.1 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN1/1, 7.87 in. deep
External dimensions WxLxH 13.1 x 22.7 x 16.7 in.
Weight (empty) 33.3 lbs

**Pearl L****9FT1B44**

The compact solution with a circulator on a robust bridge, bath tank with 11.6 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN2/1, 5.91 in. deep
External dimensions WxLxH 21.1 x 27.4 x 14.7 in.
Weight (empty) 45.8 lbs

**Pearl XL****9FT1B58**

The compact solution with a circulator on a robust bridge, bath tank with 15.3 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN2/1, 7.87 in. deep
External dimensions WxLxH 21.1 x 27.4 x 16.7 in.
Weight (empty) 49.1 lbs





Diamond

9FT2000

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

External dimensions WxLxH	5.24 x 8.35 x 13 in.
Weight	11 lbs
Immersion depth	6.5 in.



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	13.2 x 7.5 x 13 in.
Weight	13.9 lbs
Dimensions extended WxLxH	26.77 x 7.5 x 13 in.
Immersion depth	5.91 in.

Diamond XS**9FT2B13**

The compact solution with a circulator on a robust bridge, bath tank with 3.4 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN2/3, 5.91 in. deep
External dimensions WxLxH 13.1 x 15.7 x 14.7 in.
Weight (empty) 26 lbs

**Diamond S****9FT2B20**

The compact solution with a circulator on a robust bridge, bath tank with 5 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN1/1, 5.91 in. deep
External dimensions WxLxH 13.1 x 22.7 x 14.7 in.
Weight (empty) 30.9 lbs

**Diamond M****9FT2B27**

The compact solution with a circulator on a robust bridge, bath tank with 7.1 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN1/1, 7.87 in. deep
External dimensions WxLxH 13.1 x 22.7 x 16.7 in.
Weight (empty) 33.7 lbs

**Diamond L****9FT2B44**

The compact solution with a circulator on a robust bridge, bath tank with 11.6 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN2/1, 5.91 in. deep
External dimensions WxLxH 21.1 x 27.4 x 14.7 in.
Weight (empty) 46.3 lbs

**Diamond XL****9FT2B58**

The compact solution with a circulator on a robust bridge, bath tank with 15.3 gal filling volume (insulated), durable handles, bath lid and drain tap.

GN2/1, 7.87 in. deep
External dimensions WxLxH 21.1 x 27.4 x 16.7 in.
Weight (empty) 49.6 lbs



12 ACCESSORIES



“In the SHO kitchen we only use the *fusionchef*. The equipment is of the highest quality and the service and support provided demonstrate why they are the leading manufacturers of temperature control solutions in the industry. *fusionchef* is also the company of choice for our circulators due to its ability to be recycled at the end of its lifecycle which is better for our environment.”

Shaun Hergatt | Executive Chef | SHO Shaun Hergatt | USA

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.us



Separation Grid XS-XL

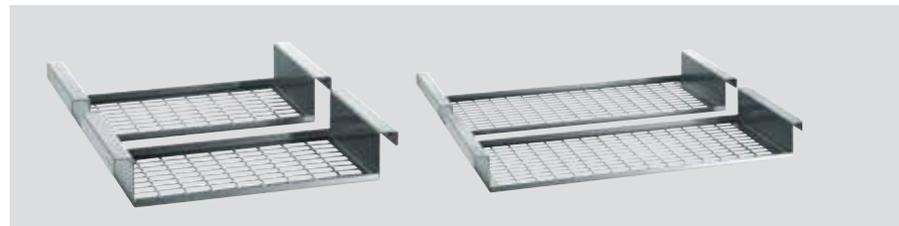
Divide your bath into sections so it is easy to stay organized and keep track of items with different cooking times.

for Edition XS/S
for Edition M

9FX1121
9FX1122

for Edition L
for Edition XL

9FX1123
9FX1124

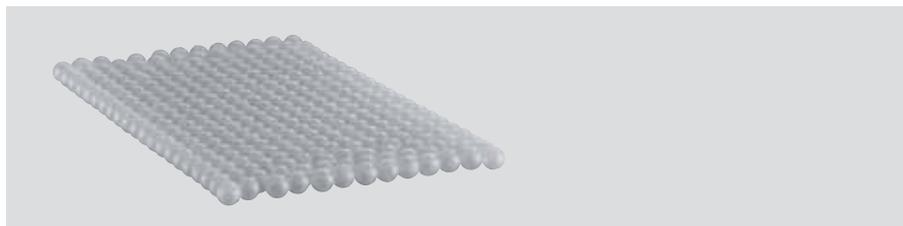


Retaining Grid XS-XL

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

for Edition XS (1 pcs.)
for Edition S/M (2 pcs.)
for Edition L/XL (2 pcs.)

9FX1127
9FX1125
9FX1126

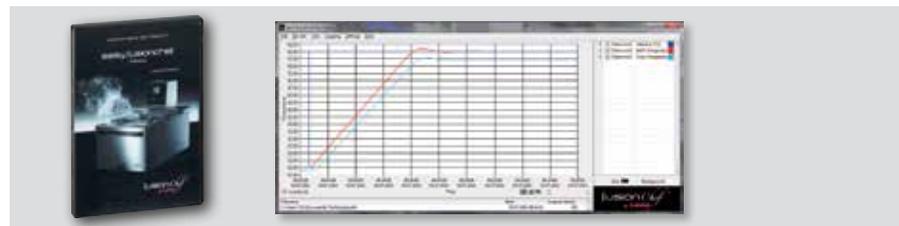


Steam Trapping Balls

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

1000 pcs., 0.79 in. 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 17,32 x 7,48 x 11,81 in.

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 20.47 x 17.13 x 9.06 in.

Travel Case **9FX1190**



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 2.36 in.).

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

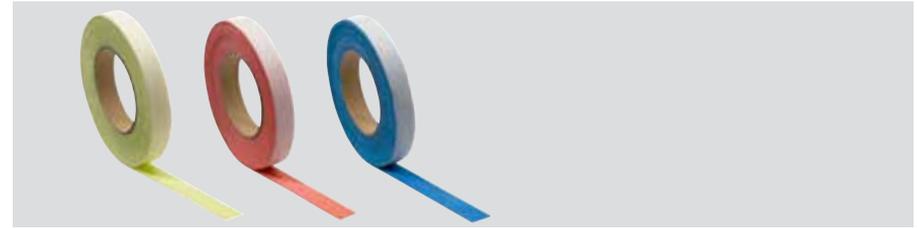


Adhesive Sealing Tape

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

Adhesive Sealing Tape, 13 feet.

9FX1141



Timer Tape

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

Tape red
Tape blue
Tape yellow

9FX1145

9FX1146

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

"My *fusionchef* circulators have paid for themselves over and over again through effecting labor cost, product consistency and shrinkage, and not to mention the huge return on investment through guest satisfaction in the product it produces; these are remarkable machines and indispensable in the modern kitchen.

You rarely come across a single piece of equipment that can have such a positive effect on your entire kitchen and everything in it, and have such a dramatic impact on the operation itself. That's why I prefer the quality of *fusionchef* brand products in my kitchen."

Richard Rosendale | CMC | The Greenbrier | Two Time USA Culinary Olympian | USA



Parmesan Consommé *from Richard Rosendale, CMC*

Break up all the parmesan rinds into 1 inch pieces. Place in a small sauce pot and cover with the chicken stock. Bring up to a simmer and cook for 15 minutes. Cover and set off to the side of the stove for 20 more minutes and then strain through a fine mesh strainer.

Next, chill the parmesan stock down over an ice bath. Whisk up the egg whites to very soft peaks.

Combine the stock, wine, and the whites. Whisk together and bring to a very slow simmer. As the eggs coagulate they will rise to the surface of the broth and leave a crystal clear consommé behind. Carefully ladle out the consommé leaving the egg whites in the pot. Strain the consommé through a coffee filter. For the garnish, slice the asparagus in bite sized pieces and blanch in boiling water for 2 minutes. Strain, and chill in ice water to stop the cooking process. Next slice the penne pasta, in bite sized pieces as well. Reserve the asparagus, and the pasta for garnish.

For the parmesan crackling, in a Teflon® skillet, simply sprinkle the parmesan over the skillet and melt until the cheese comes together and forms a thin layer on the surface of the pan. Remove the cheese from the pan and place it on a cutting board. Let the cheese set up for about 5 minutes and then cut it into smaller pieces. Use the cheese crackling as garnish for the soup. For the egg, set water bath at 147.2 °F and let it cook for 55 minutes exactly. Remove the egg from shell.

When ready to serve, place the warm egg in a soup bowl, being careful not to break it, and then add the asparagus, pasta, and the hot Parmesan consommé. Sprinkle some of the parmesan crackling, and place a truffle slice, chervil over each egg. Drizzle a little olive oil, sea salt and cracked pepper on each.

This recipe was generously provided by Richard Rosendale, CMC. For more recipes see www.fusionchef.us.



Ingredients

Serves 4

For the Consommé

2 lb Parmesan Rinds (broken up)
2 ½ qt Chicken Stock
8 Egg Whites
Splash White Wine

For the Garnish

8 Asparagus
1 Cup Cooked Pasta
4 Slices Black Truffle
1T Extra Virgin Olive Oil
TT Cracked Black Pepper
TT Sea Salt

For the Cheese Crackling

¼ Cup Grated Parmesan

For the Egg

1 Egg per person

Preparation time: 90 Min.

Cooking time: 20 Min.



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

"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



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.us and become part of a culinary revolution.



Helpful tips from experienced chefs as well as videos on YouTube





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Contact

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