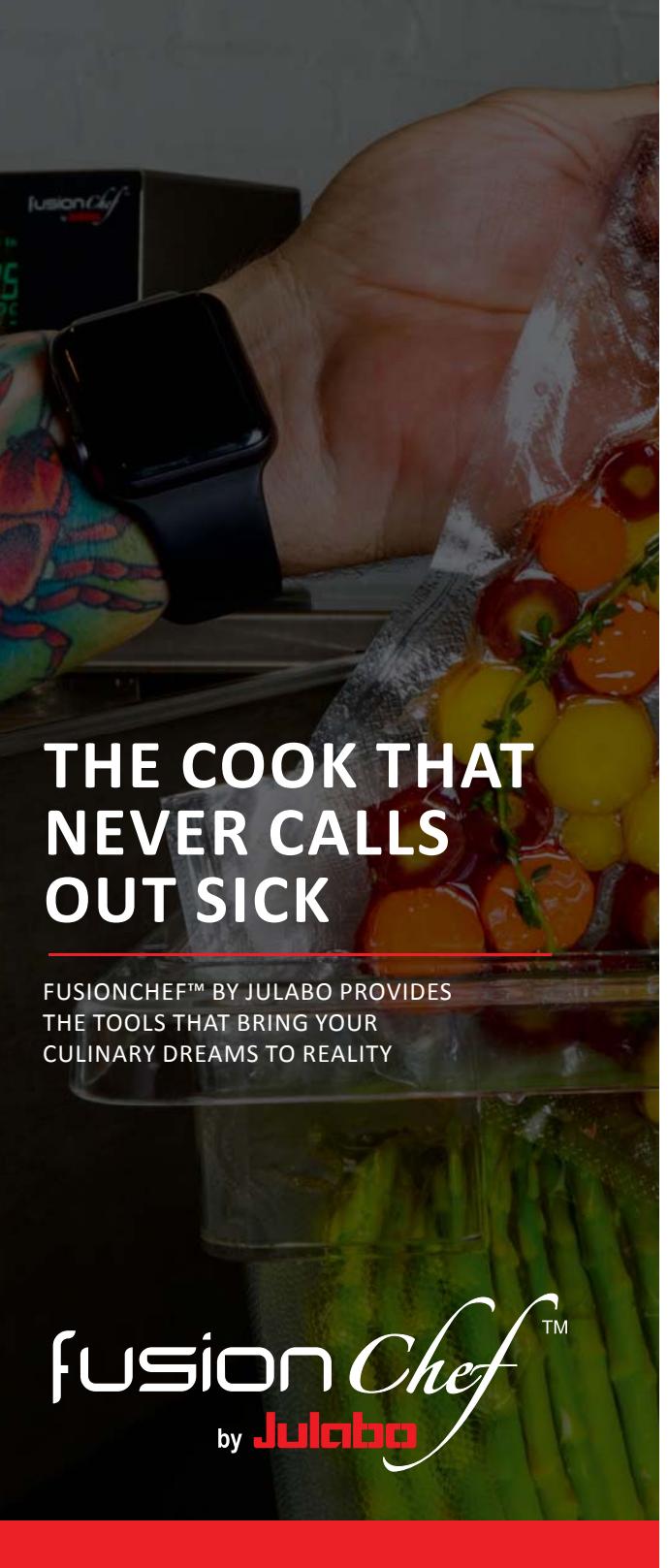




1-877-436-CHEF (2433)  
[info@fusionchef.us](mailto:info@fusionchef.us)  
[fusionchef.us](http://fusionchef.us)

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- [WWW.YOUTUBE.COM/USER/FUSIONCHEFPRO](https://www.youtube.com/user/fusionchefpro)
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**fusionchef™ by JULABO**  
JULABO USA, Inc.  
884 Marcon Boulevard  
Allentown, PA 18109



## THE COOK THAT NEVER CALLS OUT SICK

FUSIONCHEF™ BY JULABO PROVIDES  
THE TOOLS THAT BRING YOUR  
CULINARY DREAMS TO REALITY

**fusionChef™**  
by **Julabo**

Say HELLO to your new chef...

**THEY'RE STRONG:**

crafted in Germany with stainless  
steel construction

**THEY'RE A HACCP\* PRO:**

data logging + a plug & play workbook =  
HACCP ready in no time

**THEY'RE RELIABLE:**

always on time, never calls out,  
cooks consistently

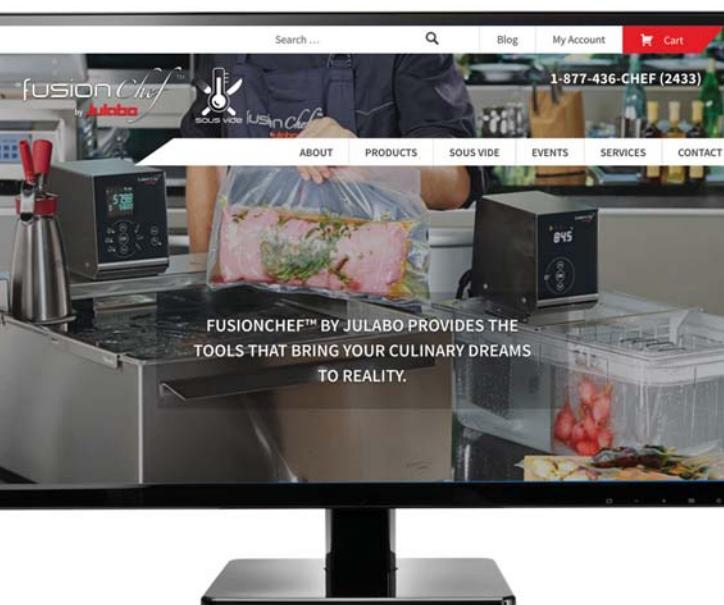
**THEY'VE GOT CONNECTIONS:**

one call and the problem is solved

**THEY'RE TALENTED:**

they can tackle your mise en place  
with a touch of a button

\*Hazard Analysis and Critical Control Points



## ARE YOU READY TO TAKE YOUR FOOD TO THE NEXT LEVEL?

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 put your soul on the plate.

Join us on [fusionchef.us](http://fusionchef.us) and become part of a culinary revolution.

## TIME/TEMP “CHEATSHEET”

Item	Vacuum Level	Temp. °C	Time
Poached Eggs	N/A	75 °C	13 min.
Lobster (Tail) Shelled	Medium/Low	54 °C	20 min.
Salmon	Medium	43 °C	25 min.
Beef (Brisket)	Medium/High	63 °C	72 hr.
Beef (Flank Steak)	Medium/High	55 °C	12 hr.
Beef (Short Ribs) Bone-in	Medium/Low	60 °C	72 hr.
Chicken (Breast) Pasteurized	Medium	62 °C	1 hr. 30min.
Chicken (Wing)	Medium	62 °C	12 hr.
Foie Gras (with fat)	Medium	54 °C	28 min.
Lamb (Whole Rack)	Medium/Low	57 °C	2 hr.
Pork (Belly)	Medium/High	65 °C	36 hr.
Asparagus (Green/ Medium)	Medium/High	85 °C	30 min.
Carrots (Buttons or Oblique)	Medium/High	85 °C	3 hr.
Potatoes	Medium/High	90 °C	0-45 min.



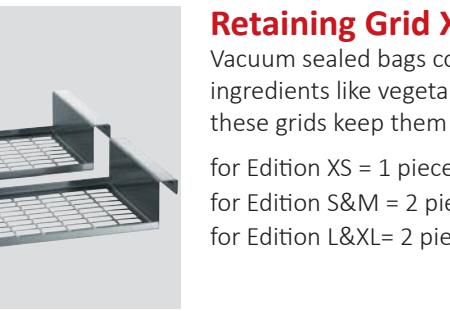
Find the full version of the time/temp guide (with tips)  
on our website at [fusionchef.us](http://fusionchef.us)



### 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	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 = 1 piece	9FX1127
for Edition S&M = 2 pieces	9FX1125
for Edition L&XL= 2 pieces	9FX1126



### Diamond Clarity Package 9FXDIAMOND.CLARITY

All of the accessories that make data tracking & HACCP compliance EASY!

- + Core temperature sensor
- + Adhesive sealing tape
- + RS232 + USB interface cable
- + Easy fusionchef™ software



### The Sous 9FCTHESOUS

All of the accessories that make data tracking & HACCP compliance EASY!

- + The only tool you'll ever need to automate your HACCP data logging process
- + "Green light" and validate low-temperature pasteurization
- + Monitors the temperature of your sous vide product until it is consumed by the guest



### PURA Bath 9FCT0410.22

The PURA water bath is great for cooking delicate products such as eggs, custard, and infusions. The PURA bath also offers a durable and precise vessel for holding product during service.

- + Lift-up bath cover included
- + Integrated timer to keep you on schedule
- + High-quality enamel coating makes for easy cleaning
- + Built-in drain tap for convenient draining



### Easy fusionchef™ Software 9FX1160

The Easy fusionchef™ software helps you control, visualize, and log your sous vide cooking processes with HACCP compliance.



## JAMIE SIMPSON

“

JULABO is constantly innovating new technology that offers flawless temperature control while simplifying the processes for cooks who care...

*The Chefs Garden* provides the world's most innovative chefs with an opportunity to share knowledge, to experiment, and to discover new techniques, which is why our relationship with JULABO is a perfect fit.

**Chef: Jamie Simpson****Restaurant:** *The Culinary Vegetable Institute at The Chef's Garden***Location:** Milan, Ohio

# ACCESSORIES

**fusionchef™** offers a wide range of accessories so you can get the most from your sous vide equipment. For more information on accessories and services, visit us online at [fusionchef.us](http://fusionchef.us)



## Soft Travel Case (Polyester) | 9FCX28301

Sturdy soft travel case made of polyester, with carrying straps and removable shoulder strap. Suitable for Diamond and Pearl units.

**DIMENSIONS WxLxH**

17 x 7.5 x 11.5 in.



## Adhesive Sealing Tape | 9FXC1141

Essential for sealing insertion points on vacuum bags when using a core temperature sensor. 3 feet per roll.



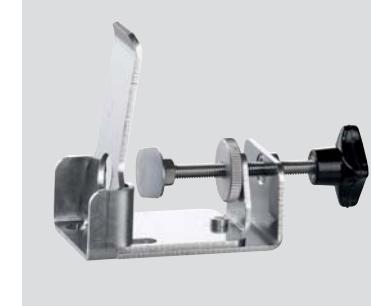
## iSi Gourmet Clamp

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 | 9FX1171

For gentle and sanitary removal of lime residue (1 liter).



## Bath Attachment Clamp | 9FX1118

Extra-wide bath attachment clamps make it easy to install the Diamond and Pearl units on large cooking pots (up to a wall thickness of 2.36 in).

*for Diamond and Pearl units***DIMENSIONS WxLxH**

12 x 9 x 6 in.



## Polycarbonate Container

Economical cooking vessel with cut-out lid. This bath pairs with the Diamond and Pearl units  
*\*Circulator not included*

**for Edition S (4.75-gallon) | 9FX2102**  
**for Edition L (17-gallon) | 9FX2101**

## Core Temperature Sensor (Pt100)

This core temperature sensor is designed for use with Diamond units for highly precise cooking.

**9FX1150**

# VACUUM COOKING & SONIC PROCESSING



## Heidolph Rotary Evaporator with Manual Vacuum Controller and Tubing 9FX.Heidolphcollege.F250.115V

The Heidolph G3 rotary evaporator, paired with the world-renowned JULABO F250 recirculating chiller, provides the modern chef with the means to create pristine concentrations, reductions, and aroma-laden hydrosols that ultimately take the guest experience further through the magic of low-temperature distillation.

### What's included:

- + Manual Vacuum Controller
- + Tubing
- + Rotavac Valve Tec 115V
- + Hei-Vap Tube set f/ 12ME
- + 3000-ml evaporating flask
- + 3000-ml receiving flask
- + JULABO F250 115V/60Hz Recirculating Cooler

**heidolph**  
research made easy



## Hielscher Sonicator System 9FCHielscher.UP200St

Ultrasonic homogenizer that can be stand mounted.  
Designed for samples up to 2000mL (1/2 gal).

### What's included:

- + Portable UP200St sonication system equipped with 3.14" Titanium Sonotrode (S26D14)
- + Includes Pt100 Probe
- + Ethernet
- + Pt100 sockets
- + Paired with ultrasonic transducer and sonotrode, making it a complete system with ample power to process larger quantities of product up to 2000mL or ½ gallon



# FUSIONCHEF™

Founded in 1967, JULABO is the global leader in precision temperature-control equipment. Because sous vide and other modern culinary techniques require precise control of temperature and timing, the next logical move was to create our premium line of durable kitchen circulators and pair them with the best laboratory equipment in the business to provide chefs with the tools they need to turn their food dreams into reality.

**fusionchef™ by JULABO is the last sous vide solution you will ever need.**

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chef ambassador

YANN BERNARD LEJARD



# HOTMIXPRO

Europe's best kept secret is super versatile



3-Star Michelin winning chef Massimo Bottura



**Hotmix PRO**  
COOKING PLEASURE  
Made In Italy



**HotMixPRO Gastro**

9FCHotMixPRO.Gastro.120V

The HotMixPRO Gastro is a durable and extremely versatile tool capable of high-speed shearing, stirring, poaching, frying, steaming, and general heating set degree by degree. These features, paired with over 170 pre-programmed recipes, mean that everything from Hollandaise to caramel comes out perfectly every time with just the push of a button and mise en place.

**What's included:**

- + HotMixPRO Gastro
- + Stainless steel bowl with detachable blade and locking ring
- + Gasket-lined lid
- + SD card containing 170+ recipes
- + Mixing paddle
- + Spatula

**View prices and accessories online at [fusionchef.us](http://fusionchef.us)**



# BRA D KIL GORE

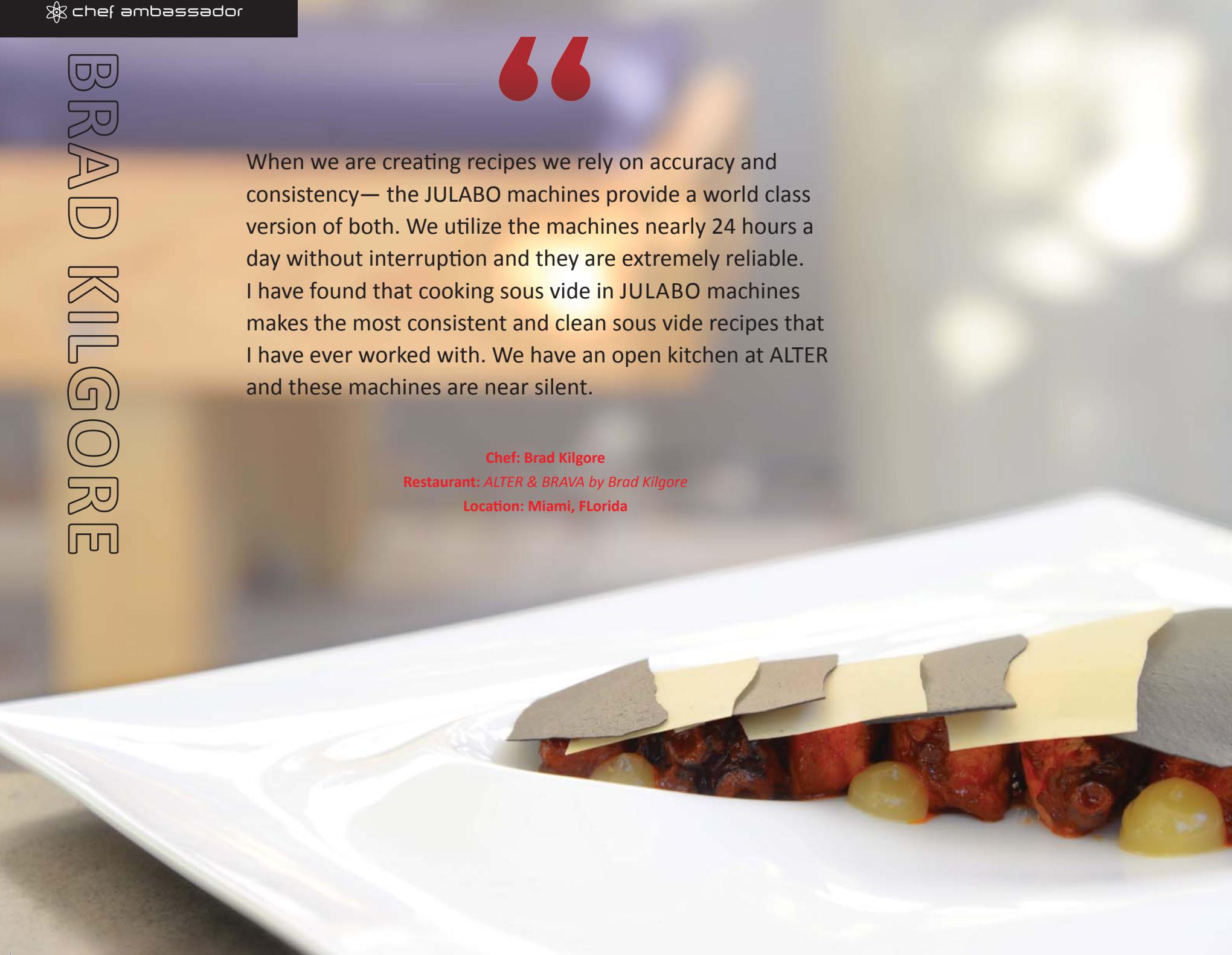
“

When we are creating recipes we rely on accuracy and consistency—the JULABO machines provide a world class version of both. We utilize the machines nearly 24 hours a day without interruption and they are extremely reliable. I have found that cooking sous vide in JULABO machines makes the most consistent and clean sous vide recipes that I have ever worked with. We have an open kitchen at ALTER and these machines are near silent.

Chef: Brad Kilgore

Restaurant: ALTER & BRAVA by Brad Kilgore

Location: Miami, Florida



“

I never compromise, wherever the wind brings me in the world, I ask for 2 things: a business class ticket and a Diamond sous vide cooker.

Chef: Yann Bernard Lejard

Restaurant: YBLinc

City: Kingdom of Bahrain

Image by: @thanooj Thamby

# FUNCTIONALITY

## 1 | DIAL IT IN

Dial the cooking time and target temperature into your fusionchef™ Pearl or Diamond Immersion Circulator and allow enough time for the bath to come up to temperature.

## 2 | PREP IT

Choose fresh, raw ingredients. The sous vide method is simple and requires little preparation other than safe food handling and portioning. Just add your favorite herbs, spices, and oil or butter as desired.

## 3 | SEAL IT

Vacuum seal the prepared food (below 38°F, 4°C) to lock in natural flavors, seasonings, nutrients, and juices.

## 4 | COOK IT

Place the vacuum-sealed product into your fusionchef™ insulated stainless steel tank (or polycarbonate container) for the predetermined cooking time.

## 5 | WALK AWAY

The timer on your fusionchef™ Pearl Immersion Circulator or the temperature probe on your Diamond Immersion Circulator will alert you when the target internal temperature is reached or your cooking process is complete. While your immersion circulator is harnessing the laws of physics to cook your product, devote that extra time to plating and enhancing your guests' experience.

If you need to:

**CHILL IT**—If you don't plan on serving the product right away (and want to get ahead and gain control over your prep process), cool it in a bath of ice water or a commercial grade blast chiller and store it until service (HACCP variance required).

**REFRESH IT**—Just before serving, return your chilled bag to the water bath to heat the dish to your target serving temperature.

## 6 | FINISH IT

Once the food has reached the target doneness, remove the bag from your fusionchef™ water bath. Let it rest and then simply sear, grill, or sauté for additional texture.

## 7 | PLATE IT

With less time spent monitoring the cooking process and more freedom for creativity and presentation, you can really inspire your guests.



fusionchef™ has been a big turning point for our kitchen. We now have a lot more confidence in our tools, as well as much more precision in our techniques. The results have been night and day from what we used to use, and we look forward to watching the equipment stand up to the test of time going forward.

Chef: Tarver King

Restaurant: *The Restaurant at Patowmack Farm & Tangle Foot*

Location: Lovettsville, Virginia





# SOUS VIDE

Immersion Circulators



## Diamond

**The most advanced commercial circulator on the market**

Fifteen customizable presets and three separate timers provide your kitchen with a tool that is foolproof, accurate, and programmable to put your sous vide prep schedule on autopilot. This incredibly durable sous vide solution is compatible with easy fusionChef™ data logging software which takes the worry and work out of HACCP compliance and makes recipe development a breeze.



## Pearl

**The workhorse of our line**

This German-engineered immersion circulator is built to last with durability and accuracy in mind. It provides Michelin-starred kitchens, caterers, and high-volume operations the ability to cook multiple sous vide items at once, consistently and effortlessly.

	Diamond	Pearl
Temperature stability	±0.02 °F (±0.01 °C)	±0.05 °F (±0.03 °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	3	1
Hygienic stainless steel hood	+	+
Splash-proof operating keypad	+	+
Display	VFD	LED
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	+	

# DIAMOND + BATH COMBOS

Immersion Circulators



## Diamond 9FT2000

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



**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.



DIMENSIONS WxLxH  
13.2 x 7.5 x 13 in.  
Extended 26.77 x 7.5 x 13 in.

WEIGHT  
13.9 lbs.

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.



**DIMENSIONS WxLxH**  
13.1 x 15.7 x 14.7 in.



**WEIGHT**  
26 lbs.



**IMMERSION DEPTH**  
5.91 in.

## 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.



DIMENSIONS WxLxH  
13.1 x 22.7 x 14.7 in.

WEIGHT  
30.9 lbs.

IMMERSION DEPTH  
5.91 in.



## Diamond M 9FT2B27

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



**DIMENSIONS WxLxH**  
13.1 x 22.7 x 16.7 in.



**WEIGHT**  
33.7 lbs.



**IMMERSION DEPTH**  
7.87 in.

## Diamond L 9FT2B44

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



DIMENSIONS WxLxH  
21.1 x 27.4 x 14.7 in.

WEIGHT  
46.3 lbs.

IMMERSION DEPTH  
5.91 in.



## Diamond XL 9FT2B58

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



**DIMENSIONS WxLxH**  
21.1 x 27.4 x 16.7 in.



**WEIGHT**  
49.6 lbs.



**IMMERSION DEPTH**  
7.87 in.



## The Rocket 9FCROCKET.FL1701

The industry-coveted Rocket Synergy centrifugal evaporator paired with the world-class JULABO line of FL chillers makes it possible to extract and concentrate the most elusive of volatile organic compounds (VOCs), clarify, vacuum tumble, and flash ferment with the push of a button and turn of a dial. This is the most advanced and revolutionary tool to hit the culinary world since the oven was invented. Find out why kitchens like the Fat Duck, White House, and Mandarin Oriental properties rely on this tool for their boundary-pushing cuisine.



Genevac Rocket Centrifugal Evaporator with FL1701 Chiller. Equipped with 6-position flask rotor, flask stand, chiller connection kit, 5L waste container, and packaging.

Flasks sold separately.

### What's included:

- + Rocket Synergy equipped with flask rotor
- + Flask stand chiller connection kit
- + Julabo FL1701 Recirculating Chiller
- + 6 blanking plugs
- + 5L waste container and packaging



**DIMENSIONS WxLxH**

36.32 x 33.24 x 33.38 in



**WEIGHT**

413 lbs



**TEMPERATURE RANGE**  
44.6°F to 140°F

## CHRIS SAYEGH



“

I have been a brand ambassador for JULABO/fusionchef™ just over a year... It has been one of the most rewarding partnerships I've had the pleasure of including in our company. Not only has the machinery been top notch, the people who make up JULABO and fusionchef™ are one of a kind.

Chef: Chris Sayegh  
The Herbal Chef  
Location: Los Angeles, California



## Pearl | 9FT1000

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



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.



DIMENSIONS WxLxH  
13.2 x 7.5 x 13 in.  
Extended 26.77 x 7.5 x 13in.

WEIGHT  
13.4 lbs.

IMMERSION DEPTH  
5.91 in.

## 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.



DIMENSIONS WxLxH  
13.1 x 22.7 x 14.7 in.

WEIGHT  
30.4 lbs.

IMMERSION DEPTH  
5.91 in.

## Pearl L | 9FT1B44

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



DIMENSIONS WxLxH  
21.1 x 27.4 x 14.7 in.

WEIGHT  
45.8 lbs.

IMMERSION DEPTH  
5.91 in.

PEARL +  
BATH COMBOS

## Immersion Circulators

## 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.



DIMENSIONS WxLxH  
13.1 x 15.7 x 14.7 in.

WEIGHT  
25.6 lbs.

IMMERSION DEPTH  
5.91 in.

## Pearl M | 9FT1B27

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



DIMENSIONS WxLxH  
13.1 x 22.7 x 16.7 in.

WEIGHT  
33.3 lbs.

IMMERSION DEPTH  
7.87 in.

## Pearl XL | 9FT1B58

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



DIMENSIONS WxLxH  
21.1 x 27.4 x 16.7 in.

WEIGHT  
49.1 lbs.

IMMERSION DEPTH  
7.87 in.

# RICHARD ROSENDALE



# HACCP SOLUTIONS



## HACCP Solutions Package 9FXHACCP

The days of rolling your vacuum sealer into the mop closet and acting like your tanks are towel storage are over! Partnered with the Seven Principles HACCP firm, fusionchef™ has put together the only solution needed to get the health department off your back. Now you can walk with your inspector in confidence, instead of scrambling to prepare for your next inspection.\*

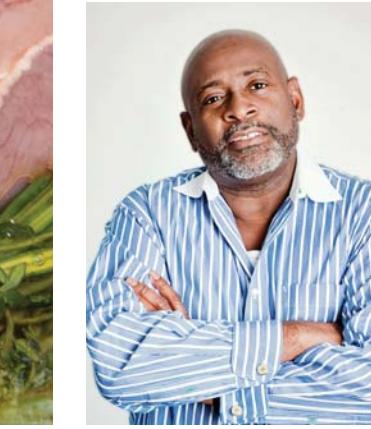
**Use these tools to make obtaining a variance effortless!**  
**Perfect for: sous vide, curing, fermenting, pickling, preserving**



### What's Included:

- + Plug & play flowcharts
- + Data logs
- + CCP explanation (with examples)
- + Easy-to-use fusionchef™ software
- + Reference materials/links
- + Phone consultation with Seven Principles

Dave-Roger Grosvenor has conducted food safety and plant sanitation audits on Coca-Cola, Pepsi, DANONE, Nestle, San Pellegrino, Aurrichio, and all food commodities – i.e. cattle, fish, poultry, confectionery and dairy. VIIIP has received plan review and HACCP plan approval for his clients in Philadelphia, New York City, Chicago, Washington, DC, Baltimore, and throughout Maryland, Florida, California, and New Jersey. Some of VIIIP clients include some prominent hospitality organizations, James Beard Award winners, well renowned restaurateurs, celebrity chefs (Iron Chef and Top Chef recipients), universities, and wineries.



# MATHEW PETERS



“

The quality of fusionchef™ is what sets the brand apart. Sous vide is an integral part of the commercial kitchen that allows my entire team to cook with precision. Competing in the Bocuse d'Or requires such precision and the ability to produce consistent results, and that is exactly what we did when we took Gold in 2017.

Chef: Mathew Peters  
Gold Medal Winner Bocuse d'Or 2017  
Location: Austin, Texas



“

I have found fusionchef™ by JULABO circulators to be the most dependable and accurate brand on the market. We use them in both our restaurant operations and for our popular Rosendale classes.

Chef: Richard Rosendale CMC  
Rosendale Collective  
Location: Leesburg, Virginia

PETER BARLOW

We've been using JULABO since day one. The products hold to the wear and tear of a six-days-a-week AM to PM service without interruption—streamlining our productivity and performance. The support and direct line to the company has allowed us to get the tools we need faster than other brands I've previously used. We're proud to be a part of the JULABO team.

Chef: Peter Barlow

Restaurant: Stephan Pyles Flora Street Café

Location: Dallas, Texas



# CHAMBER SEALERS

**Lynx 42** 9FXLYNX42

Experience all that a vacuum packaging machine can possibly offer with HACCP compliance through traceability and controllability, and automatic storage of operator, packed product, amount of cycles, settings, time, and date.

DIMENSIONS WxLxH  
21 x 19.6 x 15.6 in.WEIGHT  
121 lbs.**Jumbo 42** 9FXJUMBO42

Often bought by companies with low to medium intensity packaging needs, these base models are equipped for professional usage, for the best available price.

DIMENSIONS WxLxH  
20.8 x 19.4 x 17.3 in.WEIGHT  
128 lbs.**Boxer 35** 9FXBOXER35.ACS.LIQ

w/ ACS Control Panel and Liquid Control Features  
This fully equipped series provides easy and fast packaging of products of all shapes and dimensions thanks to Sensor Control, Soft Air, and big capacity pumps.

DIMENSIONS WxLxH  
21.8 x 17.7 x 15.9 in.WEIGHT  
115 lbs.**Orved Sous Vide Bags – Smooth or Channeled**

High-quality sous vide cooking bags designed for long-term high-heat exposure, low-temperature storage, and rethermalization.

View size variations and prices online at [fusionchef.us](http://fusionchef.us)