

premium sous vide collection



fusion Chef™
by **Julabo**

РУССКИЙ ПРОЕКТ
www.rp.ru



the sous vide technique

Sous Vide, widely known as low temperature cooking was developed by French scientist Dr. Bruno Goussault in the early 1970's. This newfound cooking method consistently and reproducibly delivers high quality meat, fish and vegetables.

He created this method to consistently and reproducibly cook high quality meat, fish and vegetables. In order to achieve these results Dr. Goussault used a standard laboratory circulator.

Sous Vide literally means 'under vacuum'. Vacuum-packed foods are virtually impossible to overcook when submersed in precisely temperature-controlled water. Fish, meat and vegetables turn out exactly as desired due to a temperature stability of ± 0.03 °C.

A study published at the 1974 'Association Internationale du Froid' convention in Strasbourg, France revealed that the Sous Vide method reduces food shrinkage from 40 % to an absolute minimum of 5 %. Additionally, vitamins, micronutrients and mineral salts are retained and fat compositions are not altered, resulting in a noticeable enhanced taste for Sous Vide prepared meals.

- Consistent Results
- Concentration of Flavors
- Stress-Free and Efficient Cooking
- Minimal Shrinkage
- Reproducible and Exact
- Overcooking Virtually Impossible
- The Meals Wait for the Guest not vice versa
- Extended Shelf Life without Loss of Quality

'I am a very demanding scientist. I need precision, reliability and a long shelf-life at a good price. Julabo effortlessly fulfilled my requirements. Thank you very much!'

Dr. Bruno Goussault
Chief Scientist Cuisine Solutions Inc.
and FiveLeaf CREA, USA



fusionchef by julabo

The fusion of high precision temperature control and innovative gourmet cuisine.

The German temperature control specialist has created the Premium Sous Vide Collection in cooperation with the world's best chefs to meet all of your requirements for Sous Vide cooking:

Easy to use.

Innovative and practical features.

Useful accessories.



- Circulating Pump
- Smudge-Proof Stainless Steel Hood
- Low-Level Water Alarm
- Timer
- Programmable Temperature Memory Keys (Fish, Meat, Vegetables)
- Core Temperature Setpoint Signal (audible and visual)
- Safety Protection Grid
- Vapor Barrier Protection
- Easy HACCP Data Logging
- Intuitive Automatic Calibration

Features vary by product



'The method is simple yet precise and with a touch of creativity we have been able to produce incredible results which were thought unattainable before.'

Emmanuel Stoobant
Director Group of Restaurant, Singapore

pearl

The *Pearl* model provides a temperature consistency of ± 0.03 °C in vessels or cooking pots up to 58 liters. The safety protection grid prevents the vacuum pouch from touching moving and heated parts. The circulating pump ensures optimal temperature stability and water distribution throughout the bath. *Pearl* can be mounted on any vessel or cooking pot by simply using its attachment clamp. The integrated timer allows for easy monitoring of the elapsed or remaining cooking time.

- *Smudge-Proof* Stainless Steel Hood
- Low-Level Water Alarm
- Timer
- Safety Protection Grid
- Vapor Barrier Protection
- Temperatures Displayed in °C or °F

Pearl No.: 9FT1000

Splash Proof Keypad,
Bright LED Temperature
Display



Timer



Safety Protection Grid





diamond

The *Diamond* model combines all of the unique features of *Pearl* with additional innovative functions including; pre-programmed memory keys for 3 different types of foods, easy HACCP data logging, and automatic calibration. Convenient and Professional.

- 3 Timers
- Preset Temperature Memory Keys (Fish, Meat, Vegetables)
- Core Temperature Detection (audible and visual)
- Easy HACCP Data Logging
- Intuitive Automatic Calibration
- Simultaneous Display of Setpoint, Current Temperature, Core Temperature/Timer
- PC Controlled

Diamond No.: 9FT2000

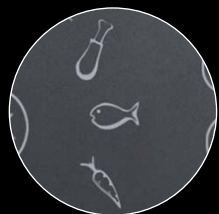
For detailed technical information, please refer to www.fusionchef.de



Display with Setpoint, Current Temperature, and Timer



3 Timers



Preprogrammed Temperature Memory Keys (Fish, Meat, Vegetables)



Core Temperature Sensor



'My Julabo circulators have paid for themselves over and over again through effecting labor cost, product consistency & shrinkage ...'

Richard Rosendale, CEC
The Greenbrier and
USA Olympic Culinary Team Captain

combinations

The *Pearl & Diamond* models can be combined with a variety of bath sizes from 19 to 58 liters. Just choose your circulator and your desired bath size - S, M, L, XL. Delivery includes a complete unit with your circulator mounted on a bridge, a protection grid, as well as a matching bath lid.



Edition S

19 liters

Pearl S No.: 9FT1B20
Diamond S No.: 9FT2B20



Edition L

44 liters

Pearl L No.: 9FT1B44
Diamond L No.: 9FT2B44



Edition M

27 liters

Pearl M No.: 9FT1B27
Diamond M No.: 9FT2B27



Edition XL

58 liters

Pearl XL No.: 9FT1B58
Diamond XL No.: 9FT2B58





accessories

fusionchef by Julabo offers an extensive array of accessories to enhance your Sous Vide cooking experience. For a complete listing of all available accessories, please visit: www.fusionchef.de

Core Temperature Sensor *

Diamond only

No. 9FX1150



Adhesive Sealing Tape *

seals punctured vacuum bags (4 m)

No. 9FX1141

Separation Grid

bath partitioning

Separation Grid Bath S No.: 9FX1121

Separation Grid Bath M No.: 9FX1122

Separation Grid Bath L No.: 9FX1123

Separation Grid Bath XL No.: 9FX1124

iSi Gourmet Clamp

conveniently and securely mounts *iSi* Gourmet Whips in the bath

iSi 0.5 liter Clamp

No.: 9FX1130

iSi 1.0 liter Clamp

No.: 9FX1131

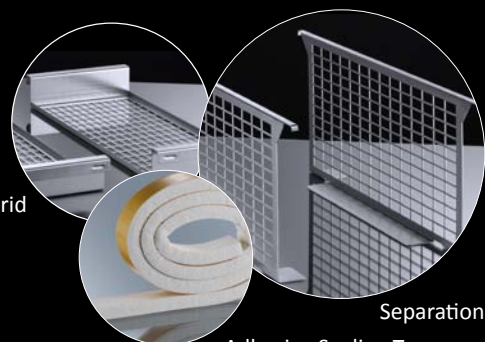


Retaining Grid

keeps the vacuum bags submerged

Retaining Grid (2) Bath S/M No.: 9FX1125

Retaining Grid (2) Bath L/XL No.: 9FX1126



Retaining Grid

Separation Grid

Adhesive Sealing Tape

A brand of

Julabo
THE TEMPERATURE CONTROL COMPANY



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