Clifton at home®

Sous Vide Water Bath

About the Clifton at Home® water bath

The Clifton at Home water bath allows you to cook at a precise temperature to produce consistently perfect results every time. Simply vacuum seal your food items in a food-grade pouch and drop them into the pre-heated water bath to begin cooking sous-vide. The touch screen controller walks you through the steps of the cooking method from heating the bath, setting the timer, right through to the end of the cooking process. **It couldn't be simpler!**

Prepare chef quality dishes with our premium sous-vide water baths

Transform mealtimes with a water bath from Clifton at Home. Prepare restaurant quality dishes in your own kitchen with tools the pros use. Our famous water baths are ideal for keen home chefs and lovers of good food.

Sous Vide chef

info@sousvidechef.co.nz
sousvidechef.co.nz

MADE IN BRITAIN

Product Details

- UK Manufactured
- 8 litre stainless steel tank, to hold approx 8-10 120g portions
- High precision controller to 0.2°C
- Choice of Celsius or Fahrenheit
- Temperature range: up to 95°C displayed to 0.1°C/F
- Integrated timer can be set between 1 minute and 99h
- Audible & visual notification when timer has finished,
- Audible & visual notification if bath has not been filled to correct level
- Audible & visual notification if power has accidently been switched off
- Tank dimensions (mm): 300w x 240d x 150h
- Overall dimensions (mm): 325w x 285d x 245h
- Stainless steel perforated tray to ensure even heat distribution
- Stainless steel immersion grid
- Instruction manual included
- 1 year parts and labour warranty – Domestic use
- 800w

Included

- Stainless steel lid with easy grip handle
- Perforated shelf for even heat distribution
- Immersion grid to ensure food items are kept below water level at all times
- Syringe vacuum sealer
- Vacuum sealer bags

"This bath has all the reliable quality as the professional version, is simple to use but has some excellent extra features for the home chef as well"

Emily Watkins *Owner and Executive Chef, Kingham Plough, Kingham **as seen on Great British Menu***

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