

If consistency is your aim...  
have you got the right equipment?

## Stirred Water Bath Range



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## FL414D - 14 litre multi-directional digital stirred sous vide bath

For consistent controlled cooking, Clifton water baths allow chefs to cook in a precise temperature controlled environment, to produce consistently perfect results. Ideal for sous vide and other low temperature cooking, these baths are an indispensable piece of equipment for all leading chefs worldwide.

### **Versatility**

This 14 litre stirred bath consists of an unheated stainless tank housed in an insulated stainless steel case. To one side is a bridge unit which has an immersion circulator fitted. This simultaneously heats and stirs the water creating a highly stable environment accurate to  $\pm 0.01^{\circ}\text{C}$ . Pouches are prevented from contacting the heater stirrer mechanism by a stainless steel guard. The stirring propeller is manufactured from stainless steel and therefore virtually unbreakable.

The controller can be rotated so that the bath can be used 'side to side' or end on to optimise 'left to right' counter top space. It can also be rotated so it can be viewed from virtually any angle. As the stirrer rotates through 3 main principle viewing angles, the chef can choose whether the lid opens on the left hand side of the tank, or the right.

### **Precise temperatures**

Using the same high precision controller found on all other Clifton Food Range<sup>®</sup> products, accuracy and repeatability are guaranteed. Actual temperature is clearly displayed to  $0.1^{\circ}\text{C}$ . If required, the integrated timer can be set between 1 minute and 99 hours. There is audio/visual notification at the end of the set period after which the bath still continues to operate at the set temperature.

Current time and temperature settings are retained in memory even after 'power off.'

## High quality build and features

Temperatures can be easily and rapidly set with the push button, wipe clean control panel. If the water drops below the recommended minimum level or the unit is inadvertently switched on without being immersed in water, 'FILL' appears on the display as a visual alert and both heater and stirrer are immobilised.

The product is supplied with an integral stainless steel hinged lid, with an easy grab insulated handle. The lid is an integral part of the construction, there is no need to find a place to put it when removed.

The heater/stirrer unit can be easily removed to assist cleaning.  
The tank is fitted with a drain tap to assist emptying.

Also supplied is a removable stainless steel tray with integral pouch guard.  
In common with all Clifton baths, the product is powered from a standard 13 amp wall socket.

## Temperature

Display/resolution:	Digital LED/0.1°C
Temp. range:	Ambient + 5°C - 95°C
Temp. setting:	Push button
Stability:	± 0.01°C

## Timer

Display/resolution:	Digital LED/1 minute increments
Duration:	1 minute - 99 hours
Cycle end:	Audio/visual alert

## General

Dimensions (mm)	Overall - 385w x 332d x 488h (lid fully open) Working - 300w x 200d x 150h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm tap end for tap & hose
Electrical supply:	230v
Power consumption:	1.25kW
Safety:	Visual 'FILL' message on low water level Run-dry protection Vapour barrier protection

Supplied complete with lid and drain tap

FL4CB is a registered design that belongs to Nickel-Electro Ltd.  
Design Reg No: 002033035-0002



## FL428D - 28 litre multi-directional digital stirred sous vide bath

For consistent controlled cooking, Clifton water baths allow chefs to cook in a precise temperature controlled environment, to produce consistently perfect results. Ideal for sous vide and other low temperature cooking, these baths are an indispensable piece of equipment for all leading chefs worldwide.

### **Versatility**

This 28 litre stirred bath consists of an unheated stainless tank housed in a stainless steel case. To one side is a bridge unit which has an immersion circulator fitted. This simultaneously heats and stirs the water creating a highly stable environment accurate to  $\pm 0.01^{\circ}\text{C}$ . Pouches are prevented from contacting the heater stirrer mechanism by a stainless steel guard. The stirring propeller is manufactured from stainless steel and therefore virtually unbreakable.

The controller can be rotated so that the bath can be used 'side to side' or end on to optimise 'left to right' counter top space. It can also be rotated so it can be viewed from virtually any angle. As the stirrer rotates through 3 main principle viewing angles, the chef can choose whether the lid opens on the left hand side of the tank, or the right.

### **Precise temperatures**

Using the same high precision controller found on all other Clifton Food Range<sup>®</sup> products, accuracy and repeatability are guaranteed. Actual temperature is clearly displayed to  $0.1^{\circ}\text{C}$ . If required, the integrated timer can be set between 1 minute and 99 hours. There is audio/visual notification at the end of the set period after which the bath still continues to operate at the set temperature.

Current time and temperature settings are retained in memory even after 'power off.'

## High quality build and features

Temperatures can be easily and rapidly set with the push button, wipe clean control panel. If the water drops below the recommended minimum level or the unit is inadvertently switched on without being immersed in water, 'FILL' appears on the display as a visual alert and both heater and stirrer are immobilised.

The product is supplied with an integral stainless steel bi-fold lid, (registered design) with an easy grab insulated handle. The clever design of the concertina lid can be pushed open to reveal the chamber and as the lid is an integral part of the construction, there is no need to find a place to put it when removed.

The heater/stirrer unit can be easily removed to assist cleaning.  
The tank is fitted with a drain tap to assist emptying.

Also supplied is a removable stainless steel tray with integral pouch guard.  
In common with all Clifton baths, the product is powered from a standard 13 amp wall socket.

## Temperature

Display/resolution:	Digital LED/0.1°C
Temp. range:	Ambient + 5°C - 95°C
Temp. setting:	Push button
Stability:	± 0.01°C

## Timer

Display/resolution:	Digital LED/1 minute increments
Duration:	1 minute - 99 hours
Cycle end:	Audio/visual alert

## General

Dimensions (mm)	Overall - 560w x 332d x 487h (lid fully open) Working - 365w x 300d x 200h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm tap end for tap & hose
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Electrical supply:	230v
Power consumption:	1.25kW
Safety:	Visual 'FILL' message on low water level Run-dry protection Vapour barrier protection

Supplied complete with lid and drain tap

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## FL4CA - Portable clip-on digital immersion circulator

For consistent controlled cooking, Clifton water baths allow chefs to cook in a precise temperature controlled environment, to produce consistently perfect results. Ideal for sous vide and other low temperature cooking, these baths are an indispensable piece of equipment for all leading chefs worldwide.

### **Versatility**

This Clifton Food Range® immersion circulator is a space saving clip on heater/stirrer unit. The design has been finalised with the input from several professional chefs.

For chefs who travel and want portability or have limited space in the kitchen this high quality immersion circulator can be fitted in seconds to a standard stainless or polycarbonate gastronorm tank or round, straight sided circular pot with a diameter of 30cms or more (minimum depth 15cms) and maximum volume of approximately 56 litres. This covers most common stock pot sizes.

It is also an ideal unit for chefs who only wish to cook sous vide occasionally. When not in use it can be easily stored away taking up little space.

### **Precise temperatures**

Using the same high precision controller found on all other Clifton Food Range® products, accuracy and repeatability are guaranteed. Actual temperature is clearly displayed to 0.1°C.

If required, the integrated timer can be set between 1 minute and 99 hours. There is audio/visual notification at the end of the set period after which the circulator still continues to operate at the set temperature.

Current time and temperature settings are retained in memory even after 'power off.'

## High quality build and features

Temperatures can be easily and rapidly set with the push button, wipe clean control panel. The entire case is constructed from high quality stainless steel. The heater and stirrer mechanism are completely surrounded by a stainless steel cage which prevents pouches coming into contact with them.

The stirring propeller is manufactured from stainless steel and therefore virtually unbreakable.

The cage can be quickly removed to assist cleaning.

If the water drops below the recommended minimum level or the unit is inadvertently switched on without being immersed in water, 'FILL' appears on the display as a visual alert and both heater and stirrer are immobilised.

The clever clamping method eliminates the risk of the unit being inadvertently dropped into water. The circulator can be easily carried around using the sturdy trade mark 'orange handle'.

## Temperature

Display/resolution:	Digital LED/0.1°C
Temp. range:	Ambient + 5°C - 95°C
Temp. setting:	Push button
Stability:	± 0.05°C

## Timer

Display/resolution:	Digital LED/1 minute increments
Duration:	1 minute - 99 hours
Cycle end:	Audio/visual alert

## General

Dimensions (mm)	Stirrer case ~ 122w x 153d x 200h (includes handle) Guard ~ 122w x 132d x 148h Allow 90mm at rear of unit for mains cable/ventilation
Electrical supply:	230v
Power consumption:	1.25kW
Safety:	Visual 'FILL' message on low water level Vapour barrier protection

Product shown on accessory MSP0014 gastronorm tank

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