

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

Unstirred Water Bath Range



This document and its contents are copyright Nickel-Electro Ltd - © Nickel-Electro Ltd 2012. All rights reserved.



FLO4D - 4 litre digital 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. This small 'shoe box' size bath is perfect for the travelling chef doing demonstrations and presentations.

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 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. The entire case is constructed from high quality stainless steel.

If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.

Side lifting handles make it easy to carry the bath around the kitchen. The product is supplied with a stainless steel lid which has an easy grab insulated handle. The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.

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/uniformity:	± 0.2°C/± 0.1°C

Timer

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

General

Dimensions (mm)	Overall - 336w x 181d x 290h Working - 300w x 152d x 150h Allow 90mm at rear of unit for mains cable/ventilation
Electrical supply:	230v
Power consumption:	0.4kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with lid and stainless steel shelf



FL08D - 8 litre digital 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. Ideal for the keen home chef aspiring to achieve professional results.

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 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. The entire case is constructed from high quality stainless steel.

If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.

Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning. The product is supplied with a stainless steel lid which has an easy grab insulated handle. The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.

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/uniformity:	± 0.2°C/± 0.1°C

Timer

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

General

Dimensions (mm)	Overall - 336w x 271d x 290h Working - 300w x 242d x 150h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at side of unit for tap & hose
Electrical supply:	230v
Power consumption:	0.8kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain tap, lid and stainless steel shelf



FL14D - 14 litre digital 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.

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 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. The entire case is constructed from high quality stainless steel.

If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.

Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning. The product is supplied with a stainless steel lid which has an easy grab insulated handle. The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.

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/uniformity:	± 0.2°C/± 0.1°C

Timer

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

General

Dimensions (mm)	Overall - 365w x 332d x 290h Working - 330w x 300d x 150h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at side of unit for tap & hose
Electrical supply:	230v
Power consumption:	1kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain tap, lid and stainless steel shelf



FL22D - 22 litre digital 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.

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 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. The entire case is constructed from high quality stainless steel.

If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.

Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning. The product is supplied with a stainless steel lid which has an easy grab insulated handle. The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.

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/uniformity:	± 0.2°C/± 0.1°C

Timer

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

General

Dimensions (mm)	Overall - 538w x 332d x 290h Working - 500w x 300d x 150h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at side of unit for tap & hose
Electrical supply:	230v
Power consumption:	1.5kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain tap, lid and stainless steel shelf



FL28D - 28 litre digital 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.

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 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. The entire case is constructed from high quality stainless steel.

If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.

Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning. The product is supplied with a stainless steel lid which has an easy grab insulated handle. The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.

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/uniformity:	± 0.2°C/± 0.1°C

Timer

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

General

Dimensions (mm)	Overall - 541w x 332d x 290h Working - 505w x 300d x 200h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at side of unit for tap & hose
Electrical supply:	230v
Power consumption:	1.5kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain tap, lid and stainless steel shelf



FL56D - 56 litre digital 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. This large bath is particularly suitable for banqueting, outside catering and other high volume operations.

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 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. The entire case is constructed from high quality stainless steel.

If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.

Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning. The product is supplied with two stainless steel lids which have easy grab insulated handles. The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.

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/uniformity:	± 0.2°C/± 0.1°C

Timer

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

General

Dimensions (mm)	Overall - 658w x 533d x 290h Working - 620w x 501d x 200h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at side of unit for tap & hose
Electrical supply:	230v
Power consumption:	2.5kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain tap, lids and stainless steel shelf