

the future of cooking



## Unstirred digital sous vide water baths

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<sup>®</sup> 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.

### Versatility

The Clifton Food Range® of sous vide baths has been expanded to include a variation on the popular 28 litre model. This product has the controls placed on the narrow end of the bath meaning that the whole unit can be run from 'front to back' on the counter top. This results in considerable saving where space is at a premium in a busy kitchen. The drain tap is located on the front panel making it easy to clean down after service.

### Temperature

|                       |                     |
|-----------------------|---------------------|
| Display/resolution:   | Digital LED/0.1°C   |
| Temp. range:          | Ambient + 5°C - 95° |
| Temp. setting:        | C Push button       |
| Stability/uniformity: | ± 0.2°C/± 0.1°C     |

### Timer

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

### General

|                    |  |
|--------------------|--|
| Dimensions (mm):   | 14 litre: overall - 365w x 332d x 290h<br>working - 330w x 300d x 150h<br>28 litre: overall - 336w x 537d x 290h<br>working - 300w x 505d x 200h<br>56 litre: overall - 658w x 533d x 290h<br>working - 620w x 501d x 200h<br>Allow 90mm at rear of unit for mains cable/ventilation<br>Allow 130mm at side of unit for tap & hose |
| Electrical supply: | 230v   |
| Power consumption: | 14L/28L/56L: 1kW/1.5kW/2.5kW   |
| Safety:            | Visual 'Fill' message on low water level<br>Run-dry protection   |

Supplied complete with drain tap, lids and stainless steel shelf

