

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

Sous Vide Water Baths
and Sauce Bottlewarmers™

Product Brochure

Clifton  **food
range**®

the future of cooking

Contents

About Clifton Food Range		5
Size Selection Guide		6
Key Product Lines		7
Unstirred Digital Water Baths		
FL08D	8 litre Unstirred Digital Water Bath	8
FL14D	14 litre Unstirred Digital Water Bath	10
FL28D	28 litre Unstirred Digital Water Bath	12
FL56D	56 litre Unstirred Digital Water Bath	14
Unstirred Compact Digital Water Baths and Compact Duobaths™		
FLE28D	28 litre Unstirred Compact Digital Water Bath (end on controls)	16
FLE56D	56 litre Unstirred Compact Digital Water Bath (end on controls)	18
FLE-8/8	8 litre + 8 litre Unstirred Compact Digital Duobath™ (end on controls)	20
FLE-28/28	28 litre + 28 litre Unstirred Compact Digital Duobath™ (end on controls)	22
Unstirred Digital Duobaths™		
FLD-8/8	8 litre + 8 litre Unstirred Digital Duobath™	24
FLD-14/14	14 litre + 14 litre Unstirred Digital Duobath™	26
Stirred Digital Water Baths		
FL428D	28 litre Stirred Digital Water Bath with Flat Hinged Bi-fold Lid	28
FL456D	56 litre Stirred Digital Water Bath with Flat Hinged Bi-fold Lid	30
Portable Immersion Circulator		
FL4CA	Portable Immersion Circulator	32
FL4CC	Carry Case for Portable Immersion Circulator	34
FX Range - Integrated (drop in) Digital Baths		36
FX08D	8 litre Integrated (drop in) Digital Bath	
FX14D	14 litre Integrated (drop in) Digital Bath	
FX28D	28 litre Integrated (drop in) Digital Bath	
Sauce Bottlewarmers™		38
FLW4	4 litre Sauce Bottlewarmer™ complete with Bottle Holder and 8 x 230ml (8oz) Bottles	
FLW14	14 litre Sauce Bottlewarmer™ complete with Bottle Holder and 16 x 230ml (8oz) Bottles	
FLW22	22 litre Sauce Bottlewarmer™ complete with Bottle Holder and 24 x 230ml (8oz) Bottles	
FLWE28	28 litre Sauce Bottlewarmer™ complete with Bottle Holder and 10 x 1 litre (35oz) Bottles	

A range of sous vide accessories is available. Please visit www.cliftonfoodrange.co.uk for more information.



Clifton food range

888.5



TOAST

Clifton Food Range® Water Baths

Accurate temperature control for perfect slow cooking

Clifton Food Range® offers water baths for sous vide and low temperature cooking. This cutting edge equipment is developed and manufactured by Nickel-Electro Ltd. in the United Kingdom.

The company is an independent family business based in the South West of England and a brand leader in scientific temperature control equipment.

This expertise in producing technology which guarantees accurate temperature control is available for use in professional kitchens. More and more leading chefs worldwide have adopted the slow cooking approach by vacuum packing food products then poaching in a Clifton Food Range® water bath.



Taste & texture benefits

- Unique flavours
- Vibrant colours
- Consistent results
- New creative opportunities

Operational benefits

- Accurate portion control
- Extended shelf life
- Reduced wastage
- Increased yield
- Lower energy costs
- Increased profitability

Size Selection Guide - Which bath should I choose?

How many covers?

Trying sous vide for the first time?
Fish or pastry section?
Small volume?

FL08D - 8 litre Unstirred Bath

8

Want more capacity?

FL14D - 14 litre Unstirred Bath

14

20 - 35 Covers

FL14D - 14 litre Unstirred Bath

14

Want more flexibility?

FLD-8/8
8 litre Duobath™

8 8

OR

8 litre Compact Duobath™

8 8

Want more capacity?

FL4CA - Immersion Circulator



FL4CC - Carry Case for Immersion Circulator



FL28D - 28 litre Compact Unstirred Bath

28

Want more flexibility?

FLD-14/14
14 litre Duobath™

14 14

Want more capacity?

FL4CA - Immersion Circulator



FL4CC - Carry Case for Immersion Circulator



35 - 50 Covers

FL28D - 28 litre Unstirred Bath

28

FL28D - 28 litre Compact Unstirred Bath

28

Want more flexibility?

FLD-14/14
14 litre Duobath™

14 14

Want more capacity?

FL4CA - Immersion Circulator



FL4CC - Carry Case for Immersion Circulator



50+ Covers

FL28D - 28 litre Unstirred Bath

28

OR

FL28D - 28 litre Compact Unstirred Bath

28

Want more flexibility?

FLD-14/14 - 14 litre Duobath™

14 14

OR

FL28/28 - 28 litre Duobath™

28 28

Want more capacity?

FL56D - 56 litre Unstirred Bath

56

Limited space kitchen?

FL4CA - Immersion Circulator



FL4CC - Carry Case for Immersion Circulator



FL56D - 56 litre Unstirred Bath

56

OR

FL28D - 28 litre Compact Unstirred Bath

28

Want more capacity?

FL56D - 56 litre Compact Unstirred Bath

56

Key

Unstirred Bath

8 14 28 56

Compact Unstirred Bath

28 56

Duobath™

8 8 14 14

Compact Duobath™

8 28 8 28

Immersion Circulator & Carry Case



Tips -

Flexibility ~ Use Duobath™ to cook at two temperatures simultaneously e.g. fish at 48°C and regen at 60°C.

Capacity ~ The ability to cook larger mise en place e.g. pork belly or the ability to cater for larger number of covers e.g. special event

Limited Space ~ Use immersion circulator then remove and store away when not in use, or consider the compact versions FL28D & FL56D (see website and brochure for details).

Stirred baths also available in 28 and 56 litres. Complete with rotating controller and flat hinged bi-fold lid.

Sous Vide Water Baths Key Product Lines

Unstirred Single Chamber Baths

Water is heated evenly throughout the chamber by convection, resulting in an accurately controlled environment ($\pm 0.2^{\circ}\text{C}$ around set point). The smaller volume baths are popular with smaller professional kitchens. The bigger capacity baths are used to prepare larger quantities of food portions, for subsequent chilling and storage. Reheating, (regeneration) for service can also be done in the larger capacity baths or with a series of smaller baths placed in the relevant section. The 56 litre water bath is ideal for banqueting, outside catering and food processing companies.



Unstirred Compact Baths

Compact baths are available as both single or duo chambered water baths. Controls are placed on the narrow end so that the whole unit can be run from 'front to back' on the counter top. This results in a saving where space is at a premium in busy kitchens. Drain tap(s) are located on the front panel making it easy to clean and use.



Unstirred Duobaths™

Two unstirred chambers in one counter top unit. Allows both chambers to be used simultaneously at two different temperatures and with two different liquids. Also available in compact style with end on controls.



Stirred Baths

The heater/stirrer unit sits at one end of a tank, heating the water by means of an immersed heating element and stirs the water by way of a stainless steel propeller. This method results in an accurately controlled environment, ($\pm 0.01^{\circ}\text{C}$ around set point). The immersion circulator controller can be rotated 360° to be viewed from any angle in kitchen. Integral hinged bi-fold lid included.



Portable Immersion Circulator

Can be attached to standard gastronorm tanks or a straight sided circular pot of 30cms diameter or more (minimum depth 150mm) and maximum volume of approximately 56 litres. The entire casing is manufactured in high quality stainless steel, as is the easily removable pouch guard and propeller. Ideal for limited space kitchens or chefs who want portability. Accessory Carry Case available.



Integrated (Drop In) Baths

Designed to be easily installed into the kitchen work surface, freeing counter top space where it is at a premium in a busy kitchen. A choice of 8 litre, 14 litre and 28 litre tanks are available and can be installed as single or double units of either size. Controller(s) and tank(s) are purchased separately and supplied pre-calibrated as a matched pair.



FL08D - 8 litre Digital 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	
Warranty: 2 years back to base	

FL14D - 14 litre Digital 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	
Warranty: 2 years back to base	

FL28D - 28 litre Digital 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
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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
Accessory bi-fold hinged lid available, to be ordered with water bath

Warranty: 2 years back to base

FL56D - 56 litre Digital 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
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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
Accessory bi-fold hinged lid available, to be ordered with water bath

Warranty: 2 years back to base

FLE28D - 28 litre Compact Digital Bath



For consistent controlled cooking, Clifton water baths allows 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 sous vide bath is a variation on the popular 28 litre model. It 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.

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 are offset to ensure that the bath is balanced when carried around the kitchen. The bath 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 537d x 290h Working - 300w x 505d x 200h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at front of unit for tap & hose
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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
Accessory bi-fold hinged lid available, to be ordered with water bath

Warranty: 2 years back to base

FLE56D - 56 litre Compact Digital 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.

Versatility

This sous vide bath is a variation on the popular 56 litre model. It 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 a 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.

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 - 537w x 654d x 290h Working - 501w x 620d x 200h Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at front 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
Accessory bi-fold hinged lid available, to be ordered with water bath

Warranty: 2 years back to base

FLE-8/8 - 8 + 8 litre Compact Digital Duobath™



For consistent controlled cooking, Clifton water baths allows 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. The duobath™ range allows chefs to use each chamber simultaneously at two different temperatures.

Versatility

This sous vide bath is a variation on the popular 8 litre duobath™ model. It 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 a saving where space is at a premium in a busy kitchen. The drain taps are located on the front panel making it easy to clean down after service.

As with all Clifton duobaths™, each side can be operated at two different temperatures simultaneously and with two different liquids e.g. water in one side and oil in the other.

Precise temperatures

Using the same high precision controllers 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 on each controller 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. If desired it is possible to switch off one of the controllers to allow only one chamber of the duobath™ to be used.

The side lifting handles are offset to ensure that the bath is balanced when carried around the kitchen. The bath is supplied with two lids which have easy grab insulated handles, and two removable stainless steel perforated shelves, which provide effective distribution of heat uniformly throughout the chambers

Drain tap on each chamber. 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 537d x 332h Working - 300w x 242d x 150h (each chamber) Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at front of unit for tap & hose
Electrical supply:	230V
Power consumption:	1.6kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain taps, lids and removable shelves

Warranty: 2 years back to base

FLE-8/8 is a registered design that
belongs to Nickel-Electro Ltd.
Design Reg No: 00207 4609-0002

FLE-28/28 - 28 + 28 litre Compact Digital Duobath™



For consistent controlled cooking, Clifton water baths allows 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. The duobath™ range allows chefs to use each chamber simultaneously at two different temperatures.

Versatility

This large capacity bath is particularly suitable for bigger restaurants and those with a high level of sous vide items on the menu. The drain taps are located on the front panel making it easy to clean down after service. As with all Clifton duobaths™ each side can be operated at two different temperatures simultaneously and with two different liquids e.g. water in one side and oil in the other.

Precise temperatures

Using the same high precision controllers 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 on each controller 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. If desired it is possible to switch off one of the controllers to allow only one chamber of the duobath™ to be used.

Side lifting handles make it easy to carry the bath around the kitchen and the product is supplied with two lids which have easy grab insulated handles. The bath is also supplied with two removable stainless steel perforated shelves which provide effective distribution of heat uniformly throughout the chambers by convection.

Drain tap on each chamber. 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 537d x 290h Working - 300w x 505d x 200h (each chamber) Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at front of unit for tap & hose
Electrical supply:	230V
Power consumption:	2.4kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain taps, lids and removable shelves

Warranty: 2 years back to base

FLE-28/28 is a registered design that
belongs to Nickel-Electro Ltd.
Design Reg No: 00207 4609-0003

FLD-8/8 - 8 + 8 litre Digital Duobath™



For consistent controlled cooking, Clifton water baths allows 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. The duobath™ range allows chefs to use each chamber simultaneously at two different temperatures.

Versatility

As with all Clifton duobaths™, each side can be operated at two different temperatures simultaneously and with two different liquids e.g. water in one side and oil in the other.

Precise temperatures

Using the same high precision controllers 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 on each controller 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. If desired it is possible to switch off one of the controllers to allow only one side of the duobath™ to be used.

Side lifting handles make it easy to carry the bath around the kitchen and the product is supplied with two lids which have easy grab insulated handles. The bath is also supplied with two removable stainless steel perforated shelves which provide effective distribution of heat uniformly throughout the chamber by convection.

Drain tap on each chamber. 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 - 539w x 332d x 290h Working - 242w x 300d x 150h (each chamber) Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at side of unit for tap & hose
Electrical supply:	230V
Power consumption:	1.6kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain taps, lids and stainless steel shelves

Warranty: 2 years back to base

FLD-14/14 - 14 + 14 litre Digital Duobath™



For consistent controlled cooking, Clifton water baths allows 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. The duobath™ range allows chefs to use each chamber simultaneously at two different temperatures.

Versatility

As with all Clifton duobaths™, each side can be operated at two different temperatures simultaneously and with two different liquids e.g. water in one side and oil in the other. To minimise counter top use, the drain taps are conveniently located at the rear of the bath.

Precise temperatures

Using the same high precision controllers 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 on each controller 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. If desired it is possible to switch off one of the controllers to allow only one side of the duobath™ to be used.

Side lifting handles make it easy to carry the bath around the kitchen and the product is supplied with two lids which have easy grab insulated handles. The bath is also supplied with two removable stainless steel perforated shelves which provide effective distribution of heat uniformly throughout the chamber by convection.

Drain tap on each chamber. 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 - 660w x 361d x 290h Working - 300w x 330d x 150h (each chamber) Allow 130mm at rear of unit for mains cable/ventilation/tap & hose
Electrical supply:	230V
Power consumption:	2kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain taps, lids and stainless steel shelves

Warranty: 2 years back to base

FL428D - 28 litre Multi-directional Digital Stirred 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 unit 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® 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. 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
Electrical supply:	230V
Power consumption:	1.25kW
Safety:	Visual 'FILL' message on low water level Run-dry protection Vapour barrier protection

Supplied complete with drain tap, lid and stainless steel shelf

Warranty: 2 years back to base

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

FL456D - 56 litre Multi-directional Digital Stirred 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.

Versatility

This 56 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 unit 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® 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. 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 - 658w x 533d x 530h (lid fully open) Working - 470w x 501d x 200h Allow 90mm 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 drain tap, lid and stainless steel shelf

Warranty: 2 years back to base

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

FL4CA - Portable Clip-on Digital Immersion Circulator



For consistent controlled cooking, Clifton water baths and circulators 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 and circulators 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.

When not in use, the immersion circulator 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
Accessory carry case available
Accessory lids available

Warranty: 2 years back to base

FL4CA is a registered design that
belongs to Nickel-Electro Ltd.
Design Reg No: 002033035-0001

FL4CC - Carry Case for Portable Immersion Circulator



This Carry Case is designed specifically to fit your Clifton portable immersion circulator. The sturdy flight case will protect your stirrer whilst in transit or stored away when not in use. Ideal for travelling chefs and demonstrators.

No need for carrier bags, ruck sacks, holdalls or crates! This new stylish flight case will give you complete confidence that your stirrer is fully protected when travelling. It will also keep your stirrer safe when stored away and not in use. Ideal for chefs on the move and those that regularly hold demonstrations at various locations.

Designed in Clifton signature orange, the case comes complete with a protective foam inside, which fits your stirrer unit, power lead and a section for your plating tweezers and accessories.

The case is easy to carry and has a sturdy, comfortable handle. There are two metal toggle catch clasps, which ensure your case is securely fastened and a hinged lid opening.

When not in use, the immersion circulator can be easily stored away taking up little space.



General

Dimensions of Case (mm): 470w x 240d x 280h

Padded foam inserts with space for portable stirrer, power lead and plating tweezers

High quality build with metal toggle catch clasps for secure fastening

Carry case is an accessory and does not come complete with FL4CA Portable Immersion Circulator

Warranty: 2 years back to base

FX Range - Integrated (drop in) Digital Baths



Clifton built-in Water Baths are designed to be installed into the kitchen work surface, freeing countertop space where it is at a premium in a busy kitchen.

Precise temperatures

Using the same high precision controller found on all other Clifton Food Range® products, accuracy and repeatability are guaranteed. Heaters and temperature sensors are concealed under the tank. Integrated timer with audio/visual notifications. Current time and temperature settings are retained in memory even after 'power off.'

High quality build and features

The space saving bath can be integrated into a new or existing kitchen and easily assembled using the clear, concise instructions. The unit consists of an under-mounted heater on the tank and large bore (38mm diameter) flip top drain, fitted into each tank, for connection to standard waste outlet. Control panel is brushed stainless steel, with fixing holes and graphic overlay.

Controller and tank are pre-calibrated as a matched pair. The underside of the drop-in tank is enclosed to prevent access to the wiring. Installation must be made by a qualified electrician and access should be made available for maintenance by qualified electrical personnel. To assist installation, all electrical and temperature probe connections are clearly marked and fitted with plugs and mating sockets.

Temperature can be easily and rapidly set with the push button, wipe clean control panel mounted on the front of the work surface. If the water in the tank 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.

Each bath is supplied with a stainless steel lid(s) with insulated handle. Constructed from high quality stainless steel. The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the bath by convection.

Tank Choice

FX08D - 8 litre bath

Chamber Dims (mm): Working - 300w x 240d x 150h
 Watts: 1kW
 Electrical supply: 230V

Can be selected as a single chamber or duobath™

FX14D - 14 litre bath

Chamber Dims (mm): Working - 300w x 240d x 150h
 Watts: 1kW
 Electrical supply: 230V

Can be selected as a single chamber or duobath™

FX28D - 28 litre bath

Chamber Dims (mm): Working - 500w x 300d x 200h
 Watts: 2kW
 Electrical supply: 230V

Can be selected as a single chamber or duobath™

Can mix and match chambers to create a duobath™

Select the tank(s) required - for single tank order FXC1 controller. For duobath™ order FXC2 controller (regardless of tank size).

For duobath™, mix and match tank size according to your requirements. Controller(s) and tank(s) are purchased separately and supplied pre-calibrated as a matched pair.



Controller Choice

	FXC1 - Single Chamber Controller	FXC2 - Dual Chamber Controller
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		
Control panel dims (mm)	357w x 136h	460w x 136h
Control panel choice	Single tank control	Dual tank control
Material	Brushed stainless steel	
Safety	Visual 'Fill' message on low water level. Run dry protection	



The Clifton Food Range® Sauce Bottlewarmer™ is designed to keep sauces and liquids warm for dressing plates and comes complete with holder and sauce bottles. Ideal for busy, fast working kitchens. The Clifton Sauce Bottlewarmer™ can also be used front of house and in cocktail bars, ideal for fluid gels and purées.

The Sauce Bottlewarmer™ is available in four different sizes. The units can be placed on the pass to keep the sauces warm and to hand.

The dial on the front of the Sauce Bottlewarmer™ can be easily adjusted to the desired temperature and to a maximum of 70°C.

The Sauce Bottlewarmer™ can also be used in the pastry section for chocolate sauce etc. Bars and front of house staff can also use this product for fluid gels, purées etc. for cocktails.

The bottles will stay upright in the stainless steel holder inside the unit. When not in use, the stainless steel bottle holder can be removed for easy cleaning.

The Sauce Bottlewarmer™ is powered from a standard 13 amp wall socket.

General

FLW4 - 4 litre Sauce Bottlewarmer™

Product part number: FLW4
Dimensions (mm): Overall - 336w x 181d x 290h
Allow 90mm at rear of unit for mains cable

Electrical supply: 230V
Power consumption: 0.4kW
Max temperature: 70°C

1 x Stainless steel removable bottle holder
Hole diameter: 50mm
8 x clear bottles, size: 230ml / 8oz

FLW14 - 14 litre Sauce Bottlewarmer™

Product part number: FLW14
Dimensions (mm): Overall - 361w x 322d x 290h
Allow 90mm at rear of unit for mains cable

Electrical supply: 230V
Power consumption: 0.8kW
Max temperature: 70°C

2 x Stainless steel removable bottle holder
Hole diameter: 50mm
16 x clear bottles, size: 230ml / 8oz

FLW22 - 22 litre Sauce Bottlewarmer™

Product part number: FLW22
Dimensions (mm): Overall - 332w x 537d x 290h
Allow 90mm at rear of unit for mains cable

Electrical supply: 230V
Power consumption: 1.2kW
Max temperature: 70°C

3 x Stainless steel removable bottle holder
Hole diameter: 50mm
24 x clear bottles, size: 230ml / 8oz

FLWE28 - 28 litre Sauce Bottlewarmer™

Product part number: FLWE28
Dimensions (mm): Overall - 332w x 537d x 290h
Allow 90mm at rear of unit for mains cable

Electrical supply: 230V
Power consumption: 1.2kW
Max temperature: 70°C

1 x Stainless steel removable bottle holder
Hole diameter: 80mm
10 x clear bottles, size: 1litre / 35oz

Other size Sauce Bottlewarmers™
and racks available upon request

Issue: 8102



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