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

*Clifton* food range®

the future of cooking

Sous Vide

Sous vide literally translates from French as 'under vacuum.' It was developed in France in the early 1970s when George Pralus and a food scientist joined forces to devise the perfect method for producing foie gras. After numerous experiments the best method proved to be sealing the food in a pouch under vacuum before cooking it very slowly at a controlled temperature.
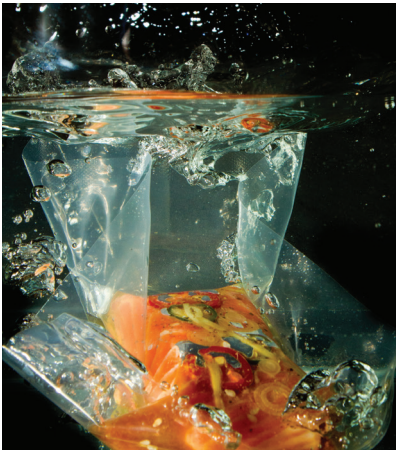
Sous vide today uses a water bath to accurately cook the vacuum packed item at a precise temperature. This creates enhanced texture and taste and means that meats such as beef emerge tender enough to be cut with a fork. This process results in minimal shrinkage, with greater yield and wastage can be virtually eliminated through accurate portion control at regeneration stage. This is why so many acclaimed chefs worldwide, including many with coveted Michelin stars rely on Clifton Food Range® water baths.

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

"I have been using water baths in the kitchen at Midsummer House for six years, and over this time I have found the Clifton Food Range® to be the most suited to the harsh kitchen environment. Nickel-Electro has successfully created a range to suit the needs of chefs – they are so versatile working at different temperatures. The stirred baths are fantastic for confiting fish in oil at low temperature. The unstirred baths are so addictive that once you start using them, you can't stop." *Daniel Clifford, Midsummer House, Cambridge*

"My four Clifton Food Range® water baths are some of the most important pieces of equipment in my kitchen. The precise temperature control enables us to deliver consistently excellent meals with reduced wastage and there's less stress during service." *Tom Kerridge, The Hand & Flowers, Marlow*

"I am very pleased with Clifton Food Range® products — an extremely experienced pair of hands that will never let you down." *Bryn Williams, Odette's Restaurant and Bar, Primrose Hill, London*

Unstirred Digital Water Baths

4 litre size available

	FL08D	FL14D	FL28D	FL56D
TEMPERATURE				
Display	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				
Tank Capacity	8 Litre	14 Litre	28 Litre	56 Litre
Overall Dimensions (mm)	336w x 271d x 290h	365w x 332d x 290h	541w x 332d x 290h	658w x 533d x 290h
Working Dimensions (mm)	300w x 242d x 150h	330w x 200d x 150h	505w x 300d x 200h	620w x 501d x 200h
Electrical Supply / Power	230v / 0.8kW	230v / 1kW	230v / 1.5kW	230v / 2.5kW
Safety	Visual 'Fill' message on low water level. Run dry protection			

Unstirred Digital Duobaths™

Other sizes available

	FLD-8/8	FLD-14/14	FLD-4/22	FLD-8/22
TEMPERATURE				
Display	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				
Tank Capacity	8+8 Litre	14+14 Litre	4+22 Litre	8+22 Litre
Overall Dimensions (mm)	539w x 332d x 290h	660w x 361d x 290h	716w x 332d x 290h	806w x 332d x 290h
Working Dimensions (mm)	242w x 300d x 150h 242w x 300d x 150h	300w x 330d x 150h 300w x 330d x 150h	152w x 300d x 150h 505w x 300d x 150h	242w x 300d x 150h 505w x 300d x 150h
Electrical Supply / Power	230v / 1.6kW	230v / 2kW	230v / 1.9kW	230v / 2.3kW
Safety	Visual 'Fill' message on low water level. Run dry protection			

Unstirred Digital Compact Baths

	FLE28D	FLE56D	FLE-8/8	FLE-28/28
TEMPERATURE				
Display	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				
Tank Capacity	28 Litre	56 Litre	8+8 Litre	28+28 Litre
Overall Dimensions (mm)	336w x 537d x 290h	537w x 654d x 290h	336w x 537d x 332h	658w x 537d x 290h
Working Dimensions (mm)	300w x 505d x 200h	501w x 620d x 200h	300w x 242d x 150h 300w x 242d x 150h	300w x 505d x 200h 300w x 505d x 200h
Electrical Supply / Power	230v / 1.5kW	230v / 2.5kW	230v / 1.6kW	230v / 2.4kW
Safety	Visual 'Fill' message on low water level. Run dry protection			

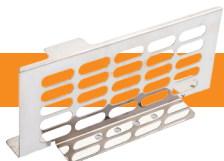## Digital Clip on Immersion Circulator

	FL4CA
TEMPERATURE	
Display	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	
Tank Capacity	Will work up to 50 litres
Stirrer Case Dimensions (mm)	122w x 153d x 200h
Guard Dimensions (mm)	122w x 132d x 148h
Electrical Supply / Power	230v / 1.25kW
Safety	Visual 'Fill' message on low water level. Run dry protection. Vapour barrier protection

Stirred Digital Water Baths

	FL414D	FL428D	FL456D
TEMPERATURE			
Display		Digital LED / 0.1°C	
Temp Range		Ambient +5°C - 95°C	
Temp Setting		Push Button	
Stability / Uniformity		± 0.01°C	
TIMER			
Display / Resolution		Digital LED / 1 Minute Increments	
Duration		1 Minute - 99 Hours	
Cycle end		Audio / Visual Alert	
GENERAL			
Tank Capacity	14 Litre	28 Litre	56 Litre
Overall Dimensions (mm)	385w x 332d x 488h	560w x 332d x 487h	540w x 660d x 290h
Working Dimensions (mm)	300w x 200d x 150h	365w x 300d x 200h	500w x 482d x 200h
Electrical Supply / Power	230v / 1.25kW	230v / 1.25kW	230v / 2.5kW
Safety		Visual 'Fill' message on low water level. Run dry protection. Vapour barrier protection	

Accessories

Other accessories available

Bath Partitions

P130 - Mini Partition 130mm
P270 - Short Partition 270mm
P470 - Long Partition 470mm
By mixing sizes mini chambers
can be achieved

Zig Zag 129x198mm

Sous Vide Thermometer & Probe Kit

Kit Includes:
Digital Thermometer
60mm Needle Probe
120mm Needle Probe
Waterproof Countdown Timer
Mini Tub of Probe Wipes
Probe Foam Seal

Immersion Grid

Ideal for use in long, slow cooks.
Light weight items in vacuum bags
may tend to float - these grids keep
the bags immersed

⟁ Sauce Bottlewarmers available in a range of sizes.

⟁ Allow 90mm at rear of unit for power inlet and where there are drain taps allow 130mm.

⟁ 120v products available.

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.

Certificate No. Q09820

INVESTOR IN PEOPLE

MADE IN BRITAIN

Clifton Food Range is a registered trade mark of **NICKEL-ELECTRO LTD.**