



FL428D ~ 28 litre digital stirred sous vide 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.

This 28 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 better than $\pm 0.1^{\circ}\text{C}$. Pouches are prevented from contacting the heater stirrer mechanism by a guard. The stirring propeller is manufactured from stainless steel and therefore virtually unbreakable.

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 a stainless steel lid which has an easy grab insulated handle. 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:	Pushbutton
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 - 537w x 332d x 365h (top of stirrer unit) working - 395w x 300d x 200h
Electrical supply:	230v
Power consumption:	1.25 kW
Safety:	Visual 'FILL' message on low water level Run-dry protection Vapour barrier protection

Supplied complete with lid



Manufactured in UK

Clifton Food Range equipment is developed and manufactured by NICKEL-ELECTRO Ltd.
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