



FLD-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:	Pushbutton
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 - 655w x 450d x 290h working - 300w x 325d x 150h (each chamber)
Electrical supply:	230v
Power consumption:	2kW
Safety:	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain taps, lids and removable shelves

Product shown with accessory P270 divider



Manufactured in UK

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