

Compact digital Sous Vide Bath

MODEL FLE28D

Versatility~

The Clifton Range of sousvide baths has been expanded to include a variation on the popular 28 litre model. The new 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.

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.

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. Side lifting handles make it easy to carry the bath around the kitchen and the product is supplied with an easy grab insulated handle and removable stainless steel tray. In common with all Clifton Baths, the product is powered from a standard 13amp wall socket.

Specification~

Display/resolution:	Digital LED/ 0.1°C/1 min
Temp. range:	Ambient + 5°C ~ 95°C
Temp. setting:	Pushbutton
Stability/uniformity:	± 0.2°C
Timer Duration:	1 minute – 99 hours
Cycle end:	Audio/visual alert
Electrical supply:	230v
Power consumption:	1.5kW
Safety:	Visual 'FILL' message on low water level. Run dry protection
Dimensions (mm):	overall ~ 332w x 538d x 290h working ~ 300w x 500d x 200h

