



FL4CD - Removable immersion circulator with extendable arms

This removable, digital immersion circulator has extendable stainless steel arms which can be attached to any gastronorm container or built in tank up to 56 litres. Ideal for new kitchen installations, where sous vide can be built into the work surface. Designed for adapting bain maries from multi cookers, pasta cookers, to use as a water bath with precise temperature control.

Versatility

This Clifton Food Range[®] removable immersion circulator with extendable arms is designed to sit securely over an integrated tank or container and can be attached to a gastronorm up to 56 litres. Convert existing reservoirs in the cooking suite from pasta cooker, multi cooker into a sous vide water bath.

For chefs who want portability or have limited space in the kitchen this high quality immersion circulator can be easily fitted. It has extendable arms up which reach up to 640mm when in full extension. The stirrer will rotate through 360° so the controller can be viewed from any angle in the kitchen. When not in use, the immersion circulator can be easily stored away taking up little space.

Precise temperatures

Using the same high precision PID 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.

Extendable arms allow flexibility when attaching to a vessel or built in tank. 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 Arm extension ~ 640w
Rotating stirrer head:	360 ° rotation
Electrical supply:	230V
Power consumption:	1.25kW
Safety:	Visual 'FILL' message on low water level Vapour barrier protection

FL4CD is a registered design that belongs to Nickel-Electro Ltd.
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