



FLE28D ~ 28 litre compact digital 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.

Versatility

The Clifton Food Range of sous vide baths has been expanded to include a variation on the popular 28 litre model. This 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. 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.

Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning. The product is supplied with a stainless steel lid which has an easy grab insulated handle. The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.

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 - 332w x 538d x 290h working - 300w x 500d x 200h
Electrical supply:	230v
Power consumption:	1.5kW
Safety	Visual 'FILL' message on low water level Run-dry protection

Supplied complete with drain tap, lid and stainless steel shelf.

Product shown with accessory P470 divider



Manufactured in UK

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