



Immersion Grids

The Clifton immersion grids are designed for use during the sous vide cooking process. The grids keep food items which may tend to float, immersed under water in the bath. Ideal for long slow cooks.

The immersion grid is used to keep the food items immersed under water in the water bath. Ideal for long slow cooks. Light weight items in vacuum bags may tend to float. The immersion grid will ensure that the bags are immersed under water at all times. This results in consistent cooking throughout the whole sous vide process.

The grid simply sits in the water bath and clips over the edge of the bath. The stainless steel flat lids and bi-fold lids can still be used when using an immersion grid.

There are a variety of grid sizes available to suit the appropriate water bath.



General

Immersion grids for use with unstirred baths and the portable immersion circulator with tank:

- IG4 Immersion grid for use with 4 litre unstirred water bath
- IG8 Immersion grid for use with 8 litre unstirred water bath
- IG14 Immersion grid for use with 14 litre unstirred water bath
- IG28 Immersion grid for use with 22 and 28 litre unstirred water bath
(For FL56D bath, use two IG28 grids.)

- IGE28 Immersion grid for use with 28 litre unstirred compact water bath

- IG14-4 Immersion grid for use with the portable immersion circulator and 14 litre gastro tank
- IG28-4 Immersion grid for use with the portable immersion circulator and 28 litre gastro tank
- IG56-4 Immersion grid for use with the portable immersion circulator and 56 litre gastro tank

Made from high quality stainless steel



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