



FL456D - 56 litre Multi-directional Digital Stirred Bath

For consistent controlled cooking, Clifton water baths allow 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. This large bath is particularly suitable for banqueting, outside catering and other high volume operations.

Versatility

This 56 litre stirred bath consists of an unheated stainless tank housed in a stainless steel case. To one side is a bridge unit which has an immersion circulator fitted. This simultaneously heats and stirs the water creating a highly stable environment accurate to $\pm 0.01^{\circ}\text{C}$. Pouches are prevented from contacting the heater/stirrer unit by a stainless steel guard. The stirring propeller is manufactured from stainless steel and therefore virtually unbreakable.

The controller can be rotated so that the bath can be used side to side or end on, to optimise left to right counter top space. It can also be rotated so it can be viewed from virtually any angle. As the stirrer rotates through 3 main principle viewing angles, the chef can choose whether the lid opens on the left hand side of the tank, or the right.

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. 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.

The product is supplied with an integral stainless steel bi-fold lid, (registered design) with an easy grab insulated handle. The clever design of the concertina lid can be pushed open to reveal the chamber and as the lid is an integral part of the construction, there is no need to find a place to put it when removed. The heater/stirrer unit can be easily removed to assist cleaning. The tank is fitted with a drain tap to assist emptying. Also supplied is a removable stainless steel tray with integral pouch guard. 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:	Push button
Stability:	± 0.01°C

Timer

Display/resolution:	Digital LED/1 minute increments
Duration:	1 minute - 99 hours
Cycle end:	Audio/visual alert

General

Dimensions (mm):	Overall - 658w x 533d x 530h (lid fully open) Working - 470w x 501d x 200h Allow 90mm for mains cable/ventilation Allow 130mm tap end for tap & hose
Weight (Kilos)	25
Box size per unit	580 x 660 x 830
Electrical supply:	230V
Power consumption:	1.25kW
Safety:	Visual 'FILL' message on low water level Run-dry protection Vapour barrier protection

Supplied complete with drain tap, lid and stainless steel shelf

Warranty: 2 years back to base

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