

the future of cooking



FL28D - 28 litre Digital 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.

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: Push button Stability/uniformity: $\pm 0.2^{\circ}\text{C}/\pm 0.1^{\circ}\text{C}$

Timer

Display/resolution: Digital LED/1 minute increments

Duration: 1 minute - 99 hours Cycle end: Audio/visual alert

General

Dimensions (mm): Overall - 541w x 332d x 290h

Working - 505w x 300d x 200h

Allow 90mm at rear of unit for mains cable/ventilation

Allow 130mm at side of unit for tap & hose

Weight (Kilos) 13.2

Box size per unit $470 \times 450 \times 710$

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
Accessory bi-fold hinged lid available, to be ordered with water bath

Warranty: 2 years back to base





