

Clifton at home[®]

Simple home cooking; professional results



Clifton at Home sous vide water bath - for the home chef

Transform mealtimes with a Clifton at Home water bath. Prepare restaurant quality dishes in your own kitchen with tools the professionals use. Our famous British water baths are ideal for keen home chefs and lovers of good food. Perfect for cooking family meals or preparing a week's worth of food in advance.

Ideal for the home chef

When cooking sous vide, nothing produces such spectacular results as a temperature controlled water bath. That's why Clifton have adapted the professional water bath to create an affordable sous vide machine for the home, manufactured to the same high quality standards. The digital water bath comes complete with everything you need to cook sous vide. Simply vacuum seal your food items in a food-grade pouch and drop them into the pre-heated bath to begin cooking.

Highly accurate temperature cooking

The Clifton at Home digital bath is simple to use and cooks at a consistent accurate temperature. Using convection heating, the water heats up to the same temperature throughout the bath, leaving no cold spots. This ensures that food cooks evenly for sous vide perfection.



High quality, sleek and space-saving design

The Clifton bath fits in with its surroundings and doesn't dominate the kitchen. It's the size of a large toaster or small microwave and comes in a choice of six colours to match your other appliances.

Time and temperature can be easily set and monitored using the digital touch screen control panel, with step-by-step instructions to guide you through the simple cooking process.

The Clifton at Home bath has special features to ensure a smooth cooking process every time. The bath will display alerts in the case of low water level or a power cut in your home. Your settings will be saved even when the bath is switched off.

Low energy consumption means the bath will hardly affect your monthly bills, especially when taking into account the energy saved when not cooking with conventional equipment.



Included with every Clifton at Home bath

Stainless steel lid with easy grip handle

Perforated tray to ensure even heat distribution. - Sits at the bottom of the tank at all times

Immersion grid - to ensure food items are kept below water level at all times

Temperature

High precision controller giving accuracy to 0.2°C

Touch Screen digital control panel with choice of display colour

Choice of Celsius or Fahrenheit

Temperature range: up to 95°C displayed to 0.1°C/F

Timer

Integrated timer can be set between 1 minute and 99h

Audible & visual notification when timer has finished, if bath has not been filled to recommended water level or if power has accidentally been switched off

General

8 litre stainless steel tank, to hold approx 8-10 120g portions

Dimensions (mm) Overall - 325w x 285d x 245h

Inside tank - 300w x 240d x 150h

Powered from a standard 10 amp wall socket

Visit our website www.sousvideaustralia.com for more information

