



CFCIRC56 - Portable clip-on digital immersion circulator

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.

Versatility

This Clifton Food Range® immersion circulator is a space saving clip on heater/stirrer unit. The design has been finalised with the input from several professional chefs.

For chefs who travel and want portability or have limited space in the kitchen this high quality immersion circulator can be fitted in seconds to a standard stainless or polycarbonate gastronorm tank or round, straight sided circular pot with a diameter of 30cms or more (minimum depth 15cms) and maximum volume of approximately 56 litres. This covers most common stock pot sizes.

It is also an ideal unit for chefs who only wish to cook sous vide occasionally. When not in use, the immersion circulator can be easily stored away taking up little space.

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 circulator 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. The heater and stirrer mechanism are completely surrounded by a stainless steel cage which prevents pouches coming into contact with them.

The stirring propeller is manufactured from stainless steel and therefore virtually unbreakable.

The cage can be quickly removed to assist cleaning.

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 clever clamping method eliminates the risk of the unit being inadvertently dropped into water. The circulator can be easily carried around using the sturdy trade mark 'orange handle'.

Temperature

Display/resolution:	Digital LED/0.1°C
Temp. range:	Ambient + 5°C - 95°C
Temp. setting:	Push button
Stability:	± 0.05°C

Timer

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

General

Dimensions (mm)	Stirrer case ~ 122w x 153d x 200h (includes handle) Guard ~ 122w x 132d x 148h Allow 90mm at rear of unit for mains cable/ventilation
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Electrical supply:	230v
Power consumption:	1.25kW
Safety:	Visual 'FILL' message on low water level Vapour barrier protection

2 Year Warranty

Product shown on accessory MSP0014 gastronorm tank

FL4CA is a registered design that belongs to Nickel-Electro Ltd.
Design Reg No: 002033035-0001



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Published 2012

