

Clifton Sous Vide Water Bath FL14D CC857

Capacity: 14Ltr
Code : FL14D

View Product



50% OFF Sale

£1,566.00
£782.99 / exc vat
£939.59 / inc vat

Select Shipping Method
- 10 Working Days delivery

- Notes :
- Please check door entry sizes before ordering.
 - Delivery is made to kerbside only.
 - Drivers do not unpack or position goods.
 - A 25% restocking charge will apply for all returned goods.

Find new and delicious ways to prepare your best meals with the Clifton Sous Vide Machine, a delicate slow cooking device capable of cooking over several days to create the best results.

Complemented by run-dry functionality, this machine is designed to operate seamlessly in the background of your kitchen until your meal is prepared, leaving you and staff to attend to other dishes on your menu.

Size			
Unit	Height	Width	Depth
Mm	290	361	332
Cm	29	36.1	33.2
Inches (approx)	11	14	13

- Temperature accurate to 0.2°C
- Set temperature easily with the push-button, wipe clean control panel
- Integrated timer: 1min-99hrs
- Audio/visual notification at the end of timer, after which the bath continues to operate at set temperature
- Run dry protection, low water warning
- Side handles for easy movement
- Insulated lid handle
- Internal 150(H)x 325(W)x 300(D)mm
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel
- Capacity : 14Ltr