

Clifton Sous Vide Water Bath FL28D CC858

Capacity: 28Ltr

Code : FL28D

View Product



64% OFF Sale

£1,901.00

£683.99 / exc vat

£820.79 / inc vat

Select Shipping Method

- 2-3 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.

Retain all the flavour, smell and nutritional value of your foods when using a Clifton Sous Vide Machine.

Simple to operate and maintain, this machine makes meats, fish and vegetables as delicious and tender and possible whilst requiring minimal effort to use.

Size

Unit	Height	Width	Depth
Mm	290	538	332
Cm	29	53.8	33.2
Inches (approx)	11	21	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 200(H)x 500(W)x 300(D)mm
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel
- Capacity : 28Ltr