

Clifton Sous Vide Water Bath FL56D CC859

Capacity: 56Ltr

Code : FL56D

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50% OFF Sale

£2,878.00

£1,438.99 / exc vat

£1,726.79 / 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.

The Clifton Sous Vide Machine opens up a world of possible recipes that are easy to prepare and delicious to taste.

By using precise temperature controls in this slow cooking water bath you can prepare a range of meals from steak to sea fish whilst retaining all their original flavour, succulence and nutrients.

Size

Unit	Height	Width	Depth
Mm	290	660	540
Cm	29	66	54
Inches (approx)	11	25	21

- 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 620(W)x 501(D)mm
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel
- Capacity : 56Ltr