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Clifton Sous Vide Water Bath FL56D CC859

Capacity: 56Ltr Code: FL56D **View Product**





£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 : 642Power Supply : 613Material : Stainless Steel

• Capacity : 56Ltr

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