

If consistency is your aim...
have you got the right equipment?



Clifton  **food
range**

the science of gastronomy

Clifton Food Range Water Baths

accurate temperature control for perfect slow cooking



Unstirred Water Baths



Unstirred DuoBaths



Stirred Water Baths

The Clifton Food Range has been developed and manufactured by Nickel-Electro. A family firm based in the South West of England, Nickel-Electro is a brand leader in temperature control laboratory and science equipment.

This expertise in producing equipment which guarantees accurate temperature control is now available for use in professional kitchens.

Slow cooking at low temperatures has had a significant impact on the restaurant industry. More and more professional cooks who have tested this approach have become converted by the results - sublime textures and enhanced flavours.

Nickel-Electro has adapted its scientific application water baths to develop the Clifton Food Range, which offer users unparalleled specific temperature control to produce consistently perfect results.

For durability and ease of cleaning the range is made from stainless steel, and is available in a choice of different sizes:-

- 🔥 **FL04D** - 4 litre unstirred digital bath
- 🔥 **FL08D** - 8 litre unstirred digital bath
- 🔥 **FL14D** - 14 litre unstirred digital bath
- 🔥 **FL22D** - 22 litre unstirred digital bath
- 🔥 **FL28D** - 28 litre unstirred digital bath
- 🔥 **FL56D** - 56 litre unstirred digital bath
- 🔥 **FLD-4/4** - 4+4 litre unstirred digital duobath
- 🔥 **FLD-4/8** - 4+8 litre unstirred digital duobath
- 🔥 **FLD-8/8** - 8+8 litre unstirred digital duobath
- 🔥 **FLD-4/22** - 4+22 litre unstirred digital duobath
- 🔥 **FLD-8/22** - 8+22 litre unstirred digital duobath
- 🔥 **FL414D** - 14 litre stirred digital bath
- 🔥 **FL422D** - 22 litre stirred digital bath
- 🔥 **FL428D** - 28 litre stirred digital bath

Please see right for full details and specifications.

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Sous-vide Cooking

too good to be kept under wraps

Sous-vide literally translates from French as 'under vacuum'. It was developed in France in the early 1970's when a chef and a university food scientist joined forces to devise a method for perfect foie gras.

After numerous experiments, the best method proved to be sealing the food in a pouch under vacuum before cooking it very slowly at a controlled low temperature.



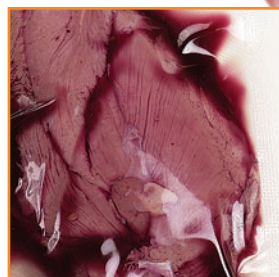
Sous-vide has become increasingly popular with both chefs and gourmets alike. Because it is a gentle cooking method, the cellular structure of food remains

intact, and retains its flavour and nutrients.

This creates enhanced texture and taste, and means that meats such as beef emerge tender enough to be cut with a fork. As the process results in minimal shrinkage, chefs also like the fact that wastage is reduced.

Accurate temperature control is a vital part of sous-vide cooking - fluctuations of as little as one degree can ruin the end result. The Clifton Food Range of Water Baths guarantee specific temperatures and produce consistently perfect results.

This is why so many of the best chefs worldwide - including many with coveted Michelin stars - rely on Clifton Food Range Water Baths.



Sous-vide photography
courtesy of The Vineyard at Stockcross.



4 Litre size available

Unstimulated Water Baths

FL08D

FL14D

FL22D

FL28D

FL56D

TEMPERATURE

Display	Digital LED / 0.1°C				
Range	Ambient +5°C - 99°C				
Control	PID - with adaptive /optimisation control				
Sensitivity / Uniformity @ 55°C	±0.2°C Sensitivity / ±0.1°C Uniformity				
Over temp. alarm	+4°C with heater cut-off indication				

TIMER

Display/resolution	1 minute				
Settings	Variable 0-999 minutes				
Cycle End	audible buzzer and 'end' message				

GENERAL

Capacity Litres / Voltage* / Watts	8L / 230V / 800W	14L / 230V / 1000W	22L / 230V / 1500W	28L / 230V / 1500W	56L / 230V / 2500W
Working Dimensions (mm)	300w x 240d x 150h	325w x 300d x 150h	500w x 300d x 150h	500w x 300d x 200h	620w x 500d x 200h
Overall Dimensions (mm)	332w x 270d x 290h	361w x 332d x 290h	538w x 332d x 290h	538w x 332d x 290h	660w x 540d x 290h
Drain Tap	Yes	Yes	Yes	Yes	Yes
Lid	Yes	Yes	Yes	Yes	Yes (2 Lids Supplied)

*120V Models Available



Other sizes available

Unstimulated DuoBaths

FLD-8/8

FLD-4/22

FLD-8/22

TEMPERATURE

Display	Digital LED / 0.1°C		
Range	Ambient +5°C - 99°C		
Control	PID - with adaptive /optimisation control		
Sensitivity / Uniformity @ 55°C	±0.2°C Sensitivity / ±0.1°C Uniformity		
Over temp. alarm	+4°C with heater cut-off indication		

TIMER

Display/resolution	1 minute		
Settings	Variable 0-999 minutes		
Cycle End	audible buzzer and 'end' message		

GENERAL

Capacity Litres / Voltage* / Watts	8+8L / 230V / 1600W	4+22L / 230V / 1900W	8+22L / 230V / 2300W
Working Dimensions (mm)	240w x 300d x 150h & 240w x 300d x 150h	150w x 300d x 150h & 500w x 300d x 150h	240w x 300d x 150h & 500w x 300d x 150h
Overall Dimensions (mm)	600w x 332d x 290h	710w x 332d x 290h	800w x 332d x 290h
Drain Tap	Yes (both chambers)	Yes (22 litre side only)	Yes (both chambers)
Lids	Yes	Yes	Yes

*120V Models Available



Heater Stirrer available for use with stock pots
- more information provided upon request

Stirred Water Baths

FL414D

FL422D

FL428D

TEMPERATURE

Display	Digital LED / 0.1°C		
Range	Ambient +5°C - 99°C		
Control	PID - with adaptive /optimisation control		
Sensitivity / Uniformity @ 55°C	±0.1°C Sensitivity / ±0.01°C Uniformity		
Over temp. alarm	+4°C with heater cut-off indication		

TIMER

Display/resolution	1 minute		
Settings	Variable 0-999 minutes		
Cycle End	audible buzzer and 'end' message		

GENERAL

Capacity Litres / Voltage* / Watts	14L / 230V / 1250W	22L / 230V / 1250W	28L / 230V / 1250W
Working Dimensions (mm)	219w x 298d x 150h	395w x 298d x 150h	395w x 298d x 200h
Overall Dimensions (mm)	361w x 332d x 170h	537w x 332d x 170h	537w x 332d x 240h
Lid	Yes	Yes	Yes

*120V Models Available

“ Using a Clifton Food Range Water Bath has provided us with a new dimension to our methods of cooking. Not only can we achieve a more controlled method of preparation but also attain a higher level of consistency in our dishes. ”

Craig Harnden, Senior Sous Chef, Le Manoir aux Quat'Saisons



“ I have been using Clifton water baths for the last 4 years in our restaurant. They have become an essential part of our kitchen equipment, helping to maintain consistency in cooking with their pinpoint accuracy. Clifton's quality and reasonable pricing means they are a sensible option for every kitchen. ”

David Everitt-Matthias, Chef, Le Champignon Sauvage



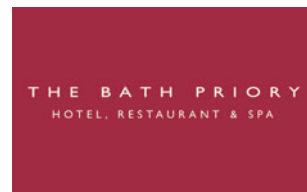
“ I use both the Stirred and Unstirred Clifton Food Range Water Baths. They are ideal for slow poaching fish with different flavourings and spices. When I cook pieces of meat in the Water Baths the end result is very tender and the taste is amazing because all the flavours are retained. They are also a cost effective cooking method as they minimise the amount of waste. ”

Tom Aikens, Tom Aikens Restaurant, London



“ Before being recommended the Clifton Food Range Water Bath we used a probe and a pan of hot water. Consistency? What consistency? I find the Clifton Food Range Water Bath incredibly accurate and user friendly. The company is willing to listen and respond to suggestions to improve what is fast becoming an indispensable piece of equipment for the modern kitchen. Many thanks Clifton. ”

Chris Horridge, Head Chef, The Bath Priory



“ I have been using Clifton Food Range Water Baths for 3 years, and they have become an essential piece of equipment. From braising to confit to poaching, they are so versatile, allowing us to experiment in ways that would have previously been virtually impossible. They are extremely hard wearing and are designed to withstand the day to day demands of a professional kitchen. ”

Aiden Byrne, The Dorchester

The Dorchester

“ The Clifton is a very reliable and incredibly accurate circulator bath. It allows us to achieve 'magical' textures on all our meat and fish, with great consistency. It is an absolutely essential tool in our kitchen. ”

Nuno Mendes, Bacchus

BACCHUS

“ I was first introduced to the Clifton Food Range by Tim Allen, our senior sous chef, when we opened in 2003. Without this modern cooking technique, operation and consistency would not have been achievable in the limited service space we had. I believe this versatile piece of equipment can be used anywhere, from pubs and to large hotels, and by chefs with any level of experience. ”

Martin Burge, Whatley Manor

whatley manor

“ Having the Clifton Range water bath has improved the way I create my menus - now my food is consistently cooked to perfection with locked in flavours & incredible textures. I would recommend this fantastic versatile equipment to any passionate chef. ”

Luciano Da Silva, The BlueFish Café & Restaurant, Portland, Dorset



NICKEL-ELECTRO Ltd.

Manufacturers of laboratory water baths for precise slow cooking.

Manufacturers of the Clifton Range.

Manufacturers of laboratory, medical and clinical equipment.

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Testimonials

“ The Clifton Food Range Water Bath enables us to be consistent and precise in the preparation and cooking of our product. It also allows us to reach maximum potential within our dishes. The Clifton water bath can be used in many different ways and I believe that in the near future it will be an integral part of any award-winning kitchen. ”

Peter Eaton, Head Chef, The Vineyard at Stockcross



“ I have been using Water Baths in the kitchen at Midsummer House for six years, and over this time I have found the Clifton Food Range to be the most suited to the harsh kitchen environment. Nickel-Electro has successfully created a range to suit the needs of chefs - they are so versatile working at different temperatures. The stirred baths are fantastic for confiting fish in oil at low temperature. The unstirred baths are so addictive that once you start using them, you can't stop. ”

Daniel Clifford, Midsummer House, Cambridge



“ I was introduced to The Clifton food range by Claude Bosi of Hibiscus. Knowing that we have been using the sous-vide method for several years he suggested I give Melvin a call. From the first telephone conversation I knew that Clifton Foods understood my needs. Discussing which baths would be suitable, through to delivery, on site demonstrations and their continued aftercare. Their service has been second to none. The baths allow us to maintain consistency, accuracy and has added a new piece of armour to our artillery. ”

Sat Bains, Restaurant Sat Bains with Rooms



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