

# Sous Vide Water Baths Key Product Lines

## Unstirred Single Chamber Baths

Water is heated evenly throughout the chamber by convection, resulting in an accurately controlled environment ( $\pm 0.2^{\circ}\text{C}$  around set point). The smaller volume baths are popular with smaller professional kitchens. The bigger capacity baths are used to prepare larger quantities of food portions, for subsequent chilling and storage. Reheating, (regeneration) for service can also be done in the larger capacity baths or with a series of smaller baths placed in the relevant section. The 56 litre water bath is ideal for banqueting, outside catering and food processing companies.



## Unstirred Compact Baths

Compact baths are available as both single or duo chambered water baths. Controls are placed on the narrow end so that the whole unit can be run from 'front to back' on the counter top. This results in a saving where space is at a premium in busy kitchens. Drain tap(s) are located on the front panel making it easy to clean and use.



## Unstirred Duobaths™

Two unstirred chambers in one counter top unit. Allows both chambers to be used simultaneously at two different temperatures and with two different liquids. Also available in compact style with 'end on controls'.



## Stirred Baths

The heater/stirrer unit sits at one end of a tank, heating the water by means of an immersed heating element and stirs the water by way of a stainless steel propeller. This method results in an accurately controlled environment, ( $\pm 0.01^{\circ}\text{C}$  around set point). The immersion circulator controller can be rotated  $360^{\circ}$  to be viewed from any angle in kitchen. Integral hinged bi-fold lid included.



## Portable Immersion Circulator

Can be attached to standard gastronorm tanks or a straight sided circular pot of 30cms diameter or more (minimum depth 150mm) and maximum volume of approximately 56 litres. The entire casing is manufactured in high quality stainless steel, as is the easily removable pouch guard and propeller. Ideal for limited space kitchens or chefs who want portability. Accessory Carry Case available.



## Clifton Sauce Bottlewarmer™

Sauce Bottlewarmers™ are designed to keep sauces and liquids warm for dressing plates. Ideal for busy, fast working kitchens. They can also be used front of house and in cocktail bars, ideal for fluid gels and purées. The Sauce Bottlewarmer™ is available in three different sizes, 4, 14, 22 litres.

