

Clifton Food Range[®] sous-vide cooking module

The cooking module for sous-vide cooking is designed to be easily slotted into a livecookintable[®] cooking furniture unit.



The sous-vide cooking module includes:

- Portable immersion circulator (FL4CA)
- 1/1 gastro tank 500 x 300 x 200mm deep (MSP0403)
- Flat lid with handle to suit 1/1 gastro tank (LDCA-22)
- 2/3 gastro tank 325 x 300 x 150mm deep (MSP0014)
- Immersion grid (IG-14)

The Clifton Food Range[®] Portable Immersion Circulator (model FL4CA) is fitted onto a 1/1 gastronorm tank 200mm deep plus lid. It creates a precise temperature controlled environment to 0.05°C.

The immersion grid on the 2/3 gastronorm tank allows vac-packed bags to be opened and drained.

The Immersion Circulator includes an integrated timer, audio/visual notifications and will retain current temperature settings in memory even after 'power off.' The notification 'FILL' will indicate low level water.

This cooking module works perfectly with the livecookintable[®] cooking furniture.

Thanks to the Clifton cooking module, chefs can prepare food in advance cooked to the perfect temperature while keeping all their flavours and texture and then finish the cooking process with the livecookintable[®] system or directly serve food from the water bath.



Clifton Food Range cooking module
fitted on a livecookintable® unit

