

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

Sous Vide Accessories Brochure

Clifton  **food
range**[®]

the future of cooking

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Please visit www.cliftonfoodrange.co.uk for details on the Clifton sous vide water baths.



Clifton Food Range®

Sous Vide Accessories for the Professional Chef

Clifton Food Range® offer a wide choice of accessories to compliment the sous vide water baths. The cutting edge equipment is developed and manufactured by Nickel-Electro Ltd. in the United Kingdom.

The company is an independent family business based in the South West of England and a brand leader in scientific temperature control equipment.



the future of cooking



Integral Bi-fold and Hinged Lids

Clifton Food Range® offer integral bi-fold lids to fit a range of unstirred and compact Clifton water baths. These lids will fit the 14 litre, 28 litre and 56 litre baths.

The clever design of the concertina lid on the 28 litre and 56 litre baths means it can be pushed open to reveal the chamber and as the lid is attached to the bath, there is no need to find a place to put it when removed.

The 14 litre bath has a smaller hinged lid attached, which covers the surface area of the bath and can easily be lifted up to remain in position when adding food item to the water bath.

Made from high quality stainless steel with an easy grip insulated handle, this lid is a registered design.



General

Bi-fold lids for use with unstirred baths:

- LDBF-14 Integral hinged lid for use with 14 litre unstirred water bath
- LDBF-28 Integral bi-fold lid for use with 22 or 28 litre unstirred water bath
- LDBF-56 Integral bi-fold lid for use with 56 litre unstirred water bath

Bi-fold lids for use with unstirred compact baths:

- LDBFE-28 Integral bi-fold lid for use with 28 litre unstirred compact water bath
- LDBFE-56 Integral bi-fold lid for use with 56 litre unstirred compact water bath

Made from high quality stainless steel



Bi-fold lid is a registered design that belongs to Nickel - Electro Ltd.
Design Reg No: 00203 3035-0002



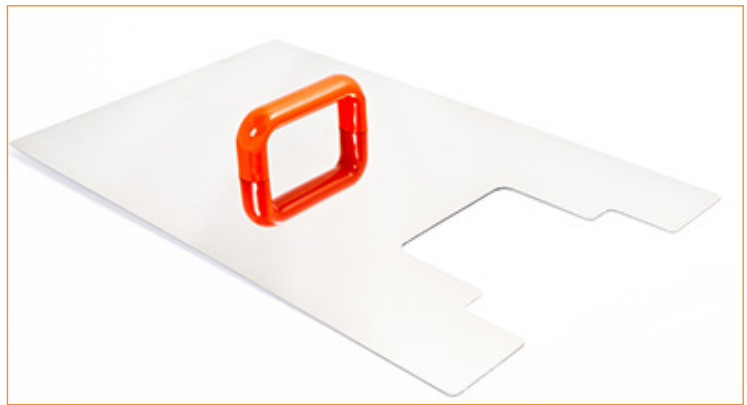
Lid for use with Portable Immersion Circulator

Accessory stainless steel lid to fit the gastronorm tank when using Clifton portable clip-on immersion circulator. To provide insulation when cooking sous vide to ensure water is not lost through evaporation when doing long slow cooks.

These accessory lids will fit a range of gastronorm containers for use with the Clifton portable clip-on immersion circulator.

Made from high quality stainless steel the lid has an insulated, easy grip handle and a cut away section where the immersion circulator will sit. The lid is easy to place over the tank and can be removed quickly and easily during a busy service.

The lid will provide insulation when cooking sous vide to ensure water is not lost through evaporation.



General

Lids for use with immersion circulator:

LDCA-8	Flat stainless steel lid with handle to suit 1/2 gastronorm container
LDCA-14	Flat stainless steel lid with handle to suit 2/3 gastronorm container
LDCA-22	Flat stainless steel lid with handle to suit 1/1 gastronorm container
LDCA-56	Flat stainless steel lid with handle to suit 2/1 gastronorm container

Made from high quality stainless steel with easy grip insulated handle.



FL4CC - Carry Case for Portable Immersion Circulator

This carry case is designed specifically to fit your Clifton portable immersion circulator. The sturdy flight case will protect your stirrer whilst in transit or stored away when not in use. Ideal for travelling chefs and demonstrators.

No need for carrier bags, ruck sacks, holdalls or crates! This new stylish flight case will give you complete confidence that your stirrer is fully protected when travelling. It will also keep your stirrer safe when stored away and not in use. Ideal for chefs on the move and those that regularly hold demonstrations at various locations.

Designed in Clifton signature orange, the case comes complete with a protective foam inside, which fits your stirrer unit, power lead and a section for your plating tweezers and accessories.

The case is easy to carry and has a sturdy, comfortable handle. There are two metal toggle catch clasps, which ensure your case is securely fastened and a hinged lid opening.

When not in use, the immersion circulator can be easily stored away taking up little space.



General

Dimensions of Case (mm) 470w x 240d x 280h

Padded foam inserts with space for portable stirrer, power lead and plating tweezers

High quality build with metal toggle catch clasps for secure fastening

Carry case is an accessory and does not come complete with FL4CA stirrer unit



Partition Dividers for Water Baths

These stainless steel partitions allow the working area of the bath to be divided for portion control. They separate the food into different sections for easy identification when cooking. They can also separate products that have just been placed into the bath (and therefore not regenerated) from those 'on hold' ready to go.

The zigzag divider (P570) is designed for stirred water baths but can also be used in the unstirred range. The zigzag rack can be adjusted by hand for the chefs' needs so that it can be made longer or shorter accordingly. The rack will fit all Clifton Food Range[®] water baths.

The P130, P270 and P470 dividers are only suitable for unstirred water baths.



P270



P470



P130



P570

The Range

Unstirred water bath dividers:

Three sizes available to suit 300mm and 500mm wide chamber.
By mixing sizes, various 'mini' chambers can be achieved.

- P130 ~ Mini Partition (130mm)
- P270 ~ Short Partition (270mm)
- P470 ~ Long Partition (470mm)

Zigzag rack:

Can be adjusted by hand to a size that suits the user on each occasion.

- P570 ~ 129mm x 198mm (adjustable)



Immersion Grids for Water Baths

The Clifton immersion grids are designed for use during the sous vide cooking process. The grids keep food items which may tend to float, immersed under water in the bath. Ideal for long slow cooks.

Light weight items in vacuum bags may tend to float. The immersion grid will ensure that the bags are immersed under water at all times. This results in consistent cooking throughout the whole sous vide process.

The grid simply sits in the water bath and clips over the edge of the bath. The stainless steel flat lids and bi-fold lids can still be used when using an immersion grid.

There are a variety of grid sizes available to suit the appropriate water bath.



General

Immersion grids for use with unstirred baths and the portable immersion circulator with tank:

- | | |
|--------|--|
| IG4 | Immersion grid for use with 4 litre unstirred water bath |
| IG8 | Immersion grid for use with 8 litre unstirred water bath |
| IG14 | Immersion grid for use with 14 litre unstirred water bath |
| IG28 | Immersion grid for use with 22 and 28 litre unstirred water bath
(For FL56D bath, use two IG28 grids) |
| IGE28 | Immersion grid for use with 28 litre unstirred compact water bath |
| IG14-4 | Immersion grid for use with portable immersion circulator and 2/3 gastronorm container (14 litres) |
| IG28-4 | Immersion grid for use with portable immersion circulator and 1/1 gastronorm container (28 litres) |
| IG56-4 | Immersion grid for use with portable immersion circulator and 2/1 gastronorm container (56 litres) |

Made from high quality stainless steel



Sous vide thermometer and probe kit

Clifton Food Range® offers a probe kit that allows chefs to monitor the core temperature of food in a sealed vacuum bag. This compact kit comes in a carry case in Clifton's signature orange. It's ideal for chefs on the move as everything is kept neatly together in the compact, sturdy box.

The kit contains a battery powered digital thermometer, with the temperature range from -99.9°C to $+299.9^{\circ}\text{C}$ and two needle probes, which are 1mm diameter and come in two lengths, 60mm and 120mm. The longer probe is designed to reach the centre of larger joints of meat. The kit contains a Traceable Calibration Certificate for the instrument and a waterproof countdown timer.

A section of the probe foam seal provided is placed on a dry area of the vacuum pouch before piercing with the needle probe. This ensures the vacuum is retained when the needle is carefully withdrawn through the foam seal. Using the digital thermometer will result in gaining a temperature reading of the food item to ensure it has reached the temperature required before serving or chilling for mise en place.

This kit is especially useful when developing and establishing specific times and temperatures for sous vide items.

Each kit is supplied with a mini tub of probe wipes to ensure high quality hygiene standards can be met.

Kit Contents

- 1x Digital thermometer
- 1x Traceable calibration certificate
- 1x 60mm needle probe
- 1x 120mm needle probe
- 1x Waterproof countdown timer
- 1x Mini tub of 70 probe wipes
- 1x Probe foam seal sample

Digital Thermometer Specification

Range	0.1°C	-99°C to 299.9°C
Resolution		0.1°C
Accuracy		± 0.4°C
Display Type		LCD digital
Display Hold		Yes
Measurement Scale		Celsius
Power Saving		Auto-off
Power Source		Battery powered
Battery		3x 1.5 volt AAA
Battery Life		10000 hours/min 5 years
Certification		Traceable calibration certificate
Probe/Sensor Style		Plug mounted probe
Case Material		ABS Plastic with biomaster Anti-bacterial additive

Probe Specification (each)

Range	-75°C to 250°C
Probe Tip	1 mm diameter
PTFE Lead Length	1 metre

General

Product Reference	CFR-860-035
Thermometer Dimensions	120 x 55 x 25 (mm)
Box Dimensions	265 x 210 x 75 (mm)



Chefs' tweezers

Clifton Food Range® chefs' tweezers are designed for aiding the cooking, dressing and presentation of dishes. These tweezers are fast becoming an indispensable piece of equipment for chefs who rely on working quickly with precision. They allow the chef to assemble intricate compositions on the plate with ease and consistency every time.

The range from Clifton includes both fine and round tip micro tweezers in two different sizes and 300mm, round tip tweezers. Sushi tweezers in two different sizes, 140mm and 200mm are also available.

Tweezer tongs are much easier to handle than conventional tongs as they are more refined and give more control when in use. They aid the turning of food especially when hot spitting fat is produced, as they keep hands a good distance away from the pan. The tweezers are also ideal for removing items from the vacuum bags when cooking sous vide.

The micro tweezers with sharp tips are ideal for dressing plates with micro herbs and delicate leaves such as celery cress, asparagus shoots, cress leaves and radish and pea shoots. The tweezers allow the chef to add final touches to the plate which can almost be impossible to create by hand.

The micro tweezers are a great addition to the pastry section enabling the chef to handle tempered chocolate without touching it with their warm hands. They are ideal for intricate tasks such as sugar craft and hot sugar work.

Sushi tweezers are also ideal for dressing plates with fine herbs and delicate produce. The curve in the sushi tweezers allows the chef to get closer to the plate to allow greater accuracy and precision when plating up. They are comfortable to hold.

Clifton tweezers help control the look and presentation of the dish and also the way the dish tastes. Chefs can position stronger tasting herbs exactly where they want them to ensure the consumer gets the right flavours at the right time. All Clifton tweezers are made from high quality stainless steel and the micro tweezers will fit neatly into the sleeve pocket of the chef's jacket.



General

Made from high quality stainless steel

The Range

Micro Tweezers

- 7102/CFR – 130mm – Fine tip
- 7104/CFR – 160mm – Fine tip
- 7122/CFR – 130mm – Fine bent tip

- 7112/CFR – 130mm – Round tip
- 7114/CFR – 160mm – Round tip

Tweezer Tongs

- 7116/CFR – 300mm – Round tip

Sushi Tweezers

- 7142/CFR – 140mm – Round tip
- 7146/CFR – 200mm – Round tip



Chefs' double ended tasting spoons

Double ended chefs' tasting spoons from Clifton Food Range®, are ideal for sampling sauces, glazes and purees. The spoons are also ideal for stirring, saucing plates and forming quenelles out of purees and sorbets etc.

The small spoon is ideal for placing soft, delicate foods such as caviar eggs onto canapés and the modern false caviar made with sodium alginate, directly onto plates.

The spoons are available in three sizes 150mm, 180mm, 210mm and have a streamline handle with a deep, rounded bowl on both ends. All Clifton tasting spoons are made from high quality stainless steel.

The 150mm and 180mm spoons will fit neatly into the sleeve pocket of the chef's jacket giving the chef the comfort and convenience of having a spoon to hand when tasting.



General

Made from high quality stainless steel

The Range

Reference	Size	Style
9367 29015CFR	150mm	Pocket size tasting spoon
9367 29018CFR	180mm	Pocket size tasting spoon
9367 29021CFR	210mm	Large tasting spoon

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