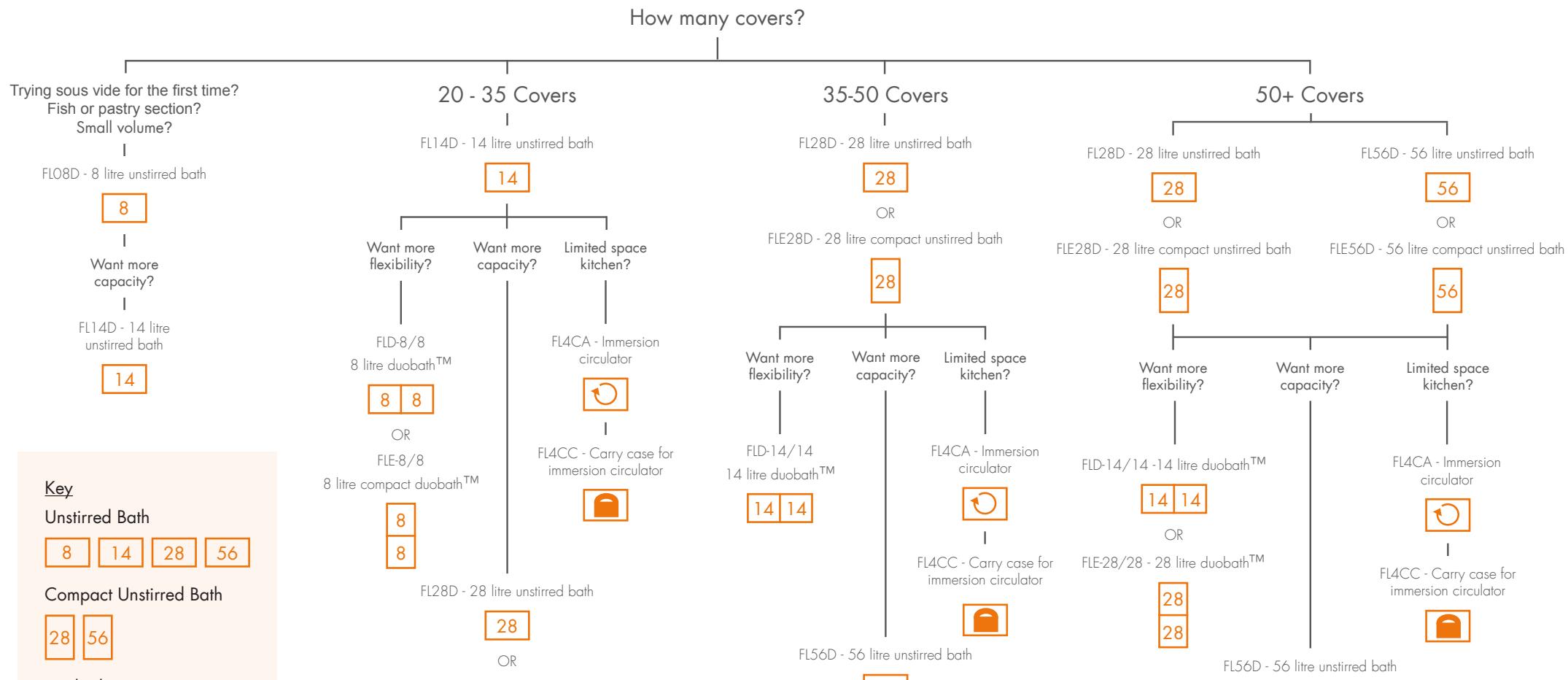


Size Selection Guide - Which bath should I choose?

Clifton  **food[®]** **range**



Tips -

Flexibility ~ Use Duobath™ to cook at two temperatures simultaneously e.g. fish at 48°C and regen at 60°C.

Capacity ~ This may mean the ability to cook larger mis en place e.g. pork belly or the ability to cater for larger number of covers e.g. special event

Limited Space ~ Use immersion circulator then remove and store away when not in use, or consider the compact versions FLE28D & FLE56D (see website and brochure for details.)

Stirred baths also available in 28 and 56 litres. Complete with rotating controller and flat hinged bi-fold lid.

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