

If consistency is your aim...
you've bought the right equipment

PORTABLE CLIP ON DIGITAL IMMERSION CIRCULATOR
FL4CA for Consistent and Precise Slow Cooking

Clifton  **food**[®]
range

the future of cooking

Dear Customer,

Thank you for purchasing this piece of Clifton Food Range® equipment. To get the best performance from your equipment and for your own safety please read these instructions carefully before use.

GENERAL NOTES

1. This product is designed for kitchen use only. Always follow good kitchen practice.
2. Fill the tank with either water or oil prior to connection to electrical supply.
3. Use only water or food grade oils within their specified temperature range. If the alarm lamp is illuminated the liquid temperature may be above its recommended maximum.
4. The circulator is designed primarily for sous vide/low temperature method using water. If oil is used for direct cooking, the bath will self adjust to oil. If reverting to water you may need to run the bath a couple of times in order that the controller relearns/adjusts its parameters for water and vice versa.
5. Use caution when topping up/draining the tank.
6. In the event of the over or under temperature alarm being illuminated do not touch the liquid as it may be very hot or cold.
7. If this product is not used in accordance with these instructions then basic safety protection may be affected.
8. The mains supply cord fitted to this product is heat resistant and should be replaced with an equivalent type by a qualified electrician.
9. Ensure that the power supply has a safety earth (ground) terminal.
10. Ensure that the mains switch and power supply connector are accessible during use.
11. Before using any cleaning or decontamination method please refer to the Maintenance and Cleaning section to ensure the proposed method will not damage the unit.
12. Connect only to a power supply with the corresponding voltage to that specified on the rating label positioned on the rear of the unit.



Caution!

LOCATION

The product must be placed on a smooth, level and sturdy work surface, preferably near a drain for emptying. Use in a ventilated kitchen. Suitable for use in ambient temperatures 5°C to 40°C with a maximum humidity 80% (temperature 31°C) decreasing to 50% (temperature 40°C).

DO NOT block or restrict ventilation slots. DO NOT place directly next to hot heat surfaces. ENSURE that there is sufficient space around the circulator to allow it to provide optimum temperature control.

SAFETY



Do not touch any electrical contacts or open any closure panels.
RISK OF ELECTRIC SHOCK!!

POWER LEAD AND CONNECTION TO ELECTRICAL SUPPLY



Check the electrical supply is compatible with the rating label.
IF IN DOUBT CONSULT AN ELECTRICIAN. THE PRODUCT MUST BE EARTHED!

Where the mains supply or plug connection differs refer to local regulations or consult an electrician.

LIQUID LEVEL

Fill a tank or pot with water prior to connection to the power supply.

Minimum Liquid Level: at least half the height of the circulator must be immersed.



If the circulator fails to maintain water temperature or to heat up, please ensure there is sufficient water to meet minimum levels. We recommend this is checked regularly while the circulator is in use.

A "FILL" message will appear to indicate low liquid level.

Before filling/emptying the tank/pot disconnect the unit from the mains.

LOW LIQUID LEVEL

If the water drops below the recommended level, or the unit is inadvertently switched on without being immersed in water “FILL” appears on the display as a visual alert and both heating and stirring are immobilised.

To reset the low liquid level warning: top up liquid level, switch the unit off then on again.

CARE AND MAINTENANCE

Please ensure that the washing agent and sanitizing agent are BSI accredited and approved by the H&S department for use on kitchen equipment and stainless steel within your kitchen.



DISCONNECT THE CIRCULATOR FROM THE POWER SUPPLY PRIOR TO CLEANING

• WASH • RINSE • DRY • SANITIZE •

PORTABLE APPLIANCE TESTING

These tests should be conducted by a qualified person.



DO NOT PAT test the waterbath unless it contains water.

DO NOT Flash Test!!

WARRANTY TERMS AND CONDITIONS

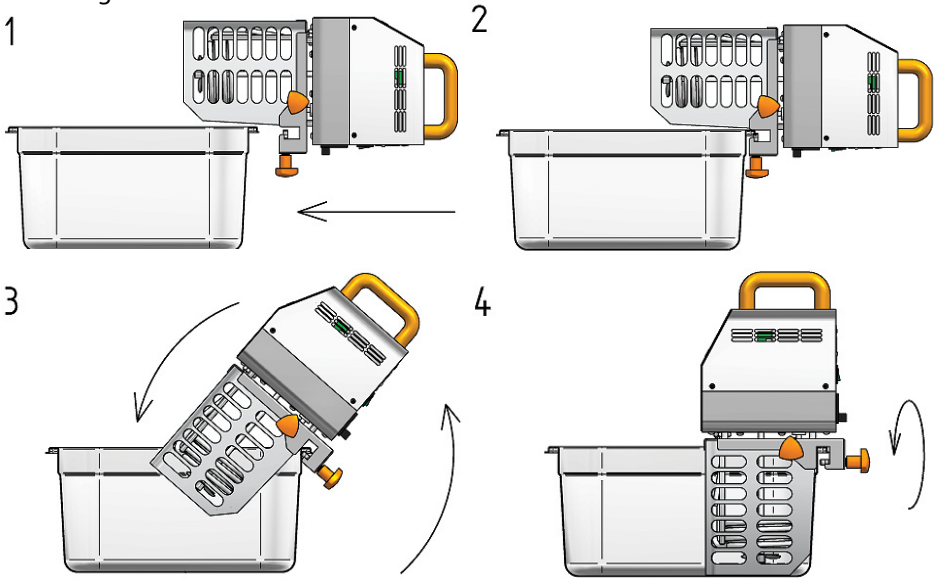
1. Provided the terms of payment are duly complied with, Nickel Electro Ltd undertakes for a period of two years from the date of delivery of the product ("the Product") to the Customer to repair or replace any defects in the Product which arise under proper and normal conditions of use and which are due to faulty materials or workmanship. Nickel Electro Ltd may, at its own discretion, opt to give the Customer a full refund of the price paid for the Product instead of a repair or replacement.
2. Subject to paragraph 8, Nickel Electro Ltd accepts no liability where in its reasonable opinion the defect is due to: a) the Customer's failure to follow operating instructions, b) incorrect installation, c) fair wear and tear, d) damage due to the use of spare parts other than those spare parts of Nickel Electro Ltd or which are recommended by Nickel Electro Ltd, e) alterations or repairs being undertaken by a person(s) other than an authorised representative of Nickel Electro Ltd.
3. Any claim under this warranty must be in writing, and must give the serial number and description of the Product, order number and date of delivery.
4. Any Products or parts thereof, which may require repair or replacement, shall be repaired or replaced (at the discretion of Nickel Electro Ltd) at the premises of Nickel Electro Ltd. The Product to be repaired shall be delivered carriage paid back to Nickel Electro Ltd by the customer at the Customer's risk and expense. It is the Customer's own responsibility to pack the Products securely and to ensure that they are not damaged in transit. Any such Products or parts will be redelivered by Nickel Electro Ltd to the Customer free within the United Kingdom. All faulty parts removed from the Product will become Nickel Electro Ltd's property. Any other repairs or work by Nickel Electro Ltd will be carried out under the terms and conditions for specialist engineers currently in force.
5. In the event of replacement of the Product with a new or reconditioned model, the replacement product will be covered by this warranty until two years after delivery of the original Product.
6. In no circumstances shall any of the Products be returned to Nickel Electro Ltd without its prior written consent. If any Products or parts thereof are returned unnecessarily all cost involved, including a charge for inspection, handling and the return carriage must be paid by the Customer.
7. This warranty does not affect the Customer's statutory rights.
8. Nothing in this warranty seeks to limit or exclude liability for a) death or personal injury arising out of Nickel-Electro's negligence, or b) any other liability that cannot be excluded or limited by law.

Non Warranty Information:

Spare parts shall be made available for a period of 3 years after a piece of equipment is discontinued.

ASSEMBLY INSTRUCTIONS

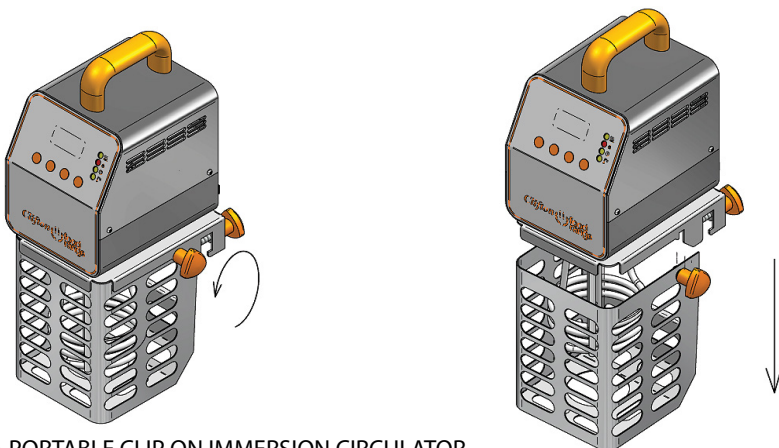
For fitting to standard gastronorm tanks or round straight sided vessels upto 50 litres (Ø 40cm). Disconnect the circulator from the mains electrical supply before fitting or removing.



GUARD

The heater and stirrer mechanism are completely surrounded by a stainless steel cage which prevents pouches coming into contact with them.

No tools are required to remove the cage easily and quickly.



OPERATING INSTRUCTIONS

Switch ON using the mains switch located at the rear . The switch is illuminated and the unit performs a self test. All segments of the 3 digit LED display and indicators illuminate. Switch OFF using the mains switch. All current temperature and time values remain in memory.

SETTING TEMPERATURE



Press and hold the down arrow to display temperature.



Use up and down arrows to select required temperature. Display flashes between set and actual temperature values, then reverts to actual water temperature.

The FL4CA is now set and will heat and control the water at the set temperature.

SETTING TIME



Press function button until "t" appears.



Use arrows to select time required. Time can be set between 00:01 and 99:59.



Press function button to confirm.

TIMER OPERATION



Press run button to start timer.



Press up arrow to view time remaining.



An audible beep and END message indicate timed period has finished. Press RUN to deactivate beep and clear the message.

If power is interrupted during the timer mode the display shows "P.OFF". Press and hold RUN button to clear. Timer mode will then continue. To deactivate timer press and hold RUN button.

CONTROLLER DISPLAY CODES

oooo	Out of Range - OVER	Decrease temperature and/or time setting to within range
uuuu	Out of Range - UNDER	Increase temperature and/or time setting to within range
----	Sensor break	Contact NE Service Engineer
ErAt	Fast auto tune unable to start	Measured value is too close to set point, press PAGE key to clear
NoAt	Auto tune not finished within 12 hours	Restart
ErEp	Possible problem with memory	Contact NE Service Engineer if error persists
OFFL	Display off line	Contact NE Service Engineer
P.oFF	Power interrupt during timer mode	Press and hold RUN key until display reverts to actual temperature
FiLL	Liquid level too low	Refill liquid to above minimum level
	Build Up of Limescale	Descale as per Maintenance Instructions

SOUS VIDE ACCESSORIES - AVAILABLE FROM CLIFTON FOOD RANGE®

Lids for FL4CA

- LDCA-8 Flat One Piece Stainless Steel Lid for use with 1/2 Gastronorm Container and FL4CA
- LDCA-14 Flat One Piece Stainless Steel Lid for use with 2/3 Gastronorm Container and FL4CA
- LDCA-22 Flat One Piece Stainless Steel Lid for use with 1/1 Gastonorm Container

Gastronorm Tanks

- MSP0475 1/2 St/Steel Gastro Container (8 Litre: 300 x 240 x 150mm deep)
- MSP0014 2/3 St/Steel Gastro Container (14 Litre: 325 x 300 x 150mm deep)
- MSP0403 1/1 St/Steel Gastro Container (22 Litre: 500 x 300 x 200mm deep)

Sous Vide Thermometer And Probe Kit

For measuring internal core temperature. The selected needle probe can be passed through the vacuum pouch and the vacuum is retained when carefully withdrawn.

CFR-860-035	Thermometer and Probe Kit
CFR-133-109	Needle Probe 60mm (1mm diameter)
CFR-133-110	Needle Probe 120mm (1mm diameter)
250544	Probe Foam Seal
836-022	Mini Tub of 70 Probe Wipes

Chef's Tweezers

Micro tweezers allow chef's to assemble intricate compositions on a plate. Tweezer tongs aid the turning of food and are ideal for removing items from the vac-packing bags when cooking sous vide.

7102	130mm Fine Tip Micro Tweezers
7104	160mm Fine Tip Micro Tweezers
7112	130mm Round Tip Micro Tweezers
7114	160mm Round Tip Micro Tweezers
7116	300mm Round Tip Micro Tweezers

Tasting Spoons

Double ended tasing spoons ideal for sampling sauces, glazes and purees. Made from high quality stainless steel.

936729015	150mm Pocket Size Tasting Spoon
936729018	180mm Pocket Size Tasting Spoon
936729021	210mm Large Tasting Spoon



EC Declaration of Conformity

We herewith confirm the following product:

FL4CA CIRCULATOR
Design Reg No: 002033035-0001

Conforms with the requirements outlined by the following European Directives:

Low Voltage Directive 2014/35/EU
EMC Directive 2014/30/EU

Conforms with the requirements of the following standards:

BS EN 61010-1: 2010
BS EN 61010-2-010: 2014
Safety requirements for electrical equipment for measurement, control and laboratory use

BS EN 61236-1: 2013

Electrical equipment for measurement control and laboratory use - EMC requirements

Designed and Manufactured in the UK by:

Nickel Electro Limited
Oldmixon Crescent
Weston super Mare
North Somerset BS24 9BL
t 01934 626691
f 01934 630300
w www.cliftonfoodrange.co.uk
e info@cliftonfoodrange.co.uk

FINAL INSPECTION AND ELECTRICAL SAFETY TEST REPORT
BX1048 Issue 4 April 2017

