

Unstirred Baths
FLD Series

Unstirred DuoBaths

Note: Always maintain adequate water/oil levels in Foodbath.
Periodically check there is sufficient water/oil in the bath at all times.

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About this Manual

This Manual contains instructions for unstirred baths which must be followed in order that the product is operated correctly - if you have a DuoBath, these instructions relate to each separate chamber.

Please ensure that each chamber has fluid in it before switching on the product.

General Notes

Please observe the following safety and operating precautions:

1. **Fill the tank with either water or oil prior to connection to power supply.**
2. Connect only to a power supply with the corresponding voltage to that specified on the rating label positioned on the rear of the unit.
3. Ensure that the power supply has a safety earth (ground) terminal.
4. Ensure that the mains switch and power supply connector are accessible during use.
5. The mains supply cord fitted to this product is a heat resistant type and should be replaced by an equivalent.
6. **DO NOT block or restrict ventilation slots; DO NOT place directly adjacent to or near hot heat sources. Ensure that there is sufficient space around the bath to allow it to provide optimum temperature control.**
7. Always follow good safe kitchen practice.
8. 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.
9. The bath 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 for a couple of times in order that the controller, re learns/adjusts its parameters for water and vice versa.
9. Use caution when topping up or draining the tank as the liquid in the tank may be very hot or cold.
10. Drain before moving the bath. Allow the liquid to cool to 40°C before draining.
11. 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. Take care when lifting the lid - steam and hot vapours can cause scalding.
12. **Always use a lid when operating at temperatures above 60°C for continued optimal temperature control.**

Amendments

Issue 2	October	2005	Updates on use and quick tips added.
Issue 3	June	2006	Opt function added.
Issue 4	July	2007	New rear mains switch added.
Issue 5	March	2007	Run back timer.
Issue 6	January	2008	Amendment to footnote.
Issue 7	June	2010	2010 model K30.
Issue 8	August	2010	2010 model 2P.

Symbols

“Always use”

At a glance tips on operating baths.



Caution refer to Instruction Book



Protective earth conductor terminal

Location

The product must be placed on a smooth, level and sturdy work surface, preferably near a sink or 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).

The product is designed for kitchen use.

DO NOT block or restrict ventilation slots; DO NOT place directly adjacent to or near hot heat sources. Ensure that there is sufficient space around the bath to allow it to provide optimum temperature control.

Unpacking

Remove the product from its packaging. If any damage is discovered please notify immediately. Retain the packaging over the warranty period. Supplied assembled complete ready for use (excludes cooking medium).

Safety



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

The FLD Series are Class 1 (IEC519 - Part 2) = low liquid level protection, reference to over temperature condition providing product over temperature protection.

Power Supply Lead and Connection to Electrical Supply

Before connecting the product to the electrical supply, check that the information on the rating label is compatible.



IF IN DOUBT CONSULT AN ELECTRICIAN. THE PRODUCT MUST BE EARTHED! Where the mains supply or plug connection differs refer to local regulations or qualified electrician.

Liquid Level

Fill the tank with water for sous vide method, or oil for direct cooking, prior to connection to power supply. **When using oil** there is an initial heating period where the over temperature alarm will sound and heaters cut in and out momentarily. This will cycle until the oil becomes homogenised when normal control will resume.

Minimum liquid level - **must cover the top of the shelf by 40mm.**
Maximum liquid level - **must not exceed the ridge in the tank.**



If the bath fails to maintain water temperature or heat up, please check to ensure that there is sufficient water/oil in the bath. We recommend that this is checked periodically when in use.

Before filling or emptying the bath disconnect the unit from the mains electrical supply.

Operating Instructions

Switching ON and OFF: Switching ON - the unit may be turned ON (I) at the mains switch located **at the rear**. When ON (I) the switch is illuminated and unit performs a self test where all segments of the 3 digit LED display and indicators illuminate.

Switching OFF: the unit may be turned OFF(O) at the mains switch located at the rear. All current temperature and time values remain in memory. The switch will automatically click **off** when the bath is **unplugged**. When the bath is subsequently plugged in, the unit must be **switched on** using the **mains switch at the rear**.

Keyboard Description



FUNCTION

- Press once "SP1" is displayed.
- Press twice "t" is displayed, timer setting.



DOWN ARROW

- Used to decrease a value. Hold continuously to scroll.
- When pressed for more than 1.5 seconds, "SP1" is displayed.



UP ARROW

- Used to increase a value. Hold continuously to scroll.



RUN

- When pressed for more than 1.5 seconds will activate/deactivate timer function.
- Used to turn off buzzer.

LED Indicators



HEATING INDICATOR

When LED is illuminated bath is being heated.



TIMER INDICATOR

- Continuous illumination indicates timer is set.
- Flashing illumination indicates timer is running back/counting down.



SET TEMPERATURE INDICATOR

- Continuous illumination indicates set point is shown on display.

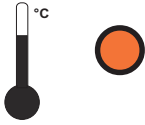
"FILL"

The Clifton Food Range bath features a low liquid level protection system. If the liquid level drops below the predetermined point the heating will cease and display will flash between "FILL" and actual bath temperature. To clear message and resume heating refill bath.

Setting Temperature



1. **Press** and hold **the down arrow** for more than **1.5 seconds** to display "SP1" the set temperature.



The 'set temperature' indicator will illuminate.



2. Use **up** and **down** arrow keys to **select required temperature**. If the page button is pressed at this time it is immediately acknowledged and the timer can be set.



3. After setting temperature the display flashes between "SP1" and set temperature and will automatically revert to show actual liquid temperature. Heater indicator will illuminate.

5. The Clifton Food range **bath is now set and will heat and control the liquid at set temperature**.

Setting Time



1. Repeatedly press FUNCTION button until "t" appears on the display. It will then alternate between showing "t" and time - displayed as hh.mm



2. Press either up or down arrow to select desired number of hours:minutes.
- Minimum time setting is 0 hours and 01 minutes - displayed as 00.01
- Maximum time setting is 99 hours and 59 minutes - displayed as 99.59

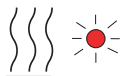


3. Once the desired time is entered press function button to confirm. Display reverts to actual liquid temperature.

Timer Operation



1. To start timer press and hold RUN button for more than 1.5 seconds.



2. Heating indicator will flash when set temperature has been reached and is being maintained.



3. The timer indicator starts to flash showing the timer is running.



4. To view time remaining, press UP ARROW button, "t" appears and time remaining is displayed as h:mm.



5. An audible beeping and "End" message indicates timed period has finished. Press RUN button to deactivate buzzer and clear "End" message.



If power is interrupted during Timer mode, the displays shows "P.OFF" when resumed. To clear, press and hold the RUN button until display reverts to actual temperature. Timer mode will then continue. To deactivate timer mode, press and hold RUN button.

Cleaning



Important - please follow these cleaning instructions to avoid possible damage to the unit which may affect its performance.

Disconnect the product from the electrical supply before cleaning.

The water bath must be cleaned at regular intervals:-

Casework: wipe with a cloth or sponge soaked in warm soapy water.

Stainless steel tank: descale regularly to ensure that the corrosion resistance and normal operating conditions are maintained throughout its working life. Descale by adding 1 litre of vinegar to normal volume of water and gently heating to 50°C for an hour, empty and brush the lime away. Rinse thoroughly afterwards.

Warranty

The water bath is covered by a 2 Year Warranty against defects in materials and workmanship. In the event of a problem contact our Service Department at Nickel-Electro Limited, Oldmixon Crescent, Weston super Mare, North Somerset BS24 9BL, England, Tel +44 1934 626691 Fax +44 1934 630300.

Portable Appliance Testing

These tests should be conducted by a qualified person.



DO NOT PAT TEST THE BATH UNLESS IT CONTAINS WATER.

THIS EQUIPMENT MUST NOT BE FLASH TESTED!

Duobaths

We recommend that both chambers have liquid in them in case the bath is inadvertently switched on when dry - otherwise this will damage the concealed heaters.

However, if desired, it is possible to immobilise one of the controllers:

To Immobilise Tank:

Press and hold both the



and



for 3 seconds.

“Stby” will appear on the display and it will remain in this state. All heating and control in this tank is immobilised.

To reinstate control in the tank, repeat above.



EC Declaration of Conformity

We herewith confirm the following product:

FLD Food Range

Conforms with the requirements outlined by the following European Directives:

Low Voltage Directive (2006/95/EEC)
EMC Directive (89/336/EEC)

Conforms with the requirements of following standards:

BS EN 61010:1:1993
BS EN 61010:2.010:1995
Safety requirements for electrical equipment for
measurement, control and laboratory use.

BS EN 61326:1997
Electrical equipment for measurement
control and laboratory use - EMC requirements.

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Final Inspection and Electrical Safety Test Report