

Grant

s o u s v i d e



“The Grant water baths are one of the most essential pieces of equipment in our kitchens.”
Ashley Palmer-Watts - Group Executive Chef, The Fat Duck Group

Why Grant Sous Vide?

Grant Sous Vide water baths and portable immersion circulators are used worldwide by chefs who insist on excellent temperature accuracy, reliability and flexibility. Our commitment to delivering the best has helped us develop strong relationships with well known chefs including Marcus Wareing, Ashley Palmer-Watts and Angela Hartnett, MBE, who see Grant water baths as invaluable in their kitchens.

The ever popular sous vide technique is a versatile cooking method used to prepare meat, fish, vegetables and fruit.

Using a Grant Sous Vide bath or portable immersion circulator provides chefs with a number of key benefits:

Consistency

With temperature control accurate to a fraction of a degree, our sous vide equipment helps chefs deliver dishes of the highest quality time after time.

Flexibility

Grant Sous Vide equipment is designed to be as compact and versatile as possible, delivering significant space saving in the kitchen.

Cost saving

Grant Sous Vide water baths help you deliver premium quality dishes using economical cuts of meat, saving you money.

Energy saving

Thoughtful design incorporates intelligent heating control, insulation and lids for baths to ensure energy efficiency.

Reliability

All Grant Sous Vide products are provided with a minimum one year product guarantee as standard, giving you complete peace of mind.

Customer service

We have dedicated technical support and service teams who are always available to answer your queries.

Quality

All our sous vide baths are built in the United Kingdom using premium materials and high grade stainless steel, meaning they are built to last and can be easily cleaned and maintained.

Sous vide water baths



A range of highly durable bench top sous vide baths for general kitchen use ...

Key features

- Maintains water temperature to within $\pm 0.2^{\circ}\text{C}$
- High grade stainless steel case and inner tank
- Countdown timer with audible alarm
- Temperature range up to 95°C
- Fast heat up
- Supplied with stainless steel lid

SVE 5 litre
(1/3 Gastro)



Overall Dims: 230 x 335 x 220 mm
Working Volume: 150 x 300 x 120 mm
Heater Power: 0.35kW

SVE 12 litre
(2/3 Gastro)



Overall Dims: 430 x 335 x 240 mm
Working Volume: 330 x 300 x 120 mm
Heater Power: 0.7kW

SVE 26 litre
(1/1 Gastro)



Overall Dims: 585 x 325 x 275 mm
Working Volume: 505 x 300 x 190 mm
Heater Power: 1.4kW

SVE 12 Dual litre
(2/3 Gastro) x 2



Overall Dims: 430 x 660 x 240 mm
Working Volume: 330 x 300 x 120 mm
Heater Power: 1.4kW

Accessories

SV-TK Waterproof thermometer kit

Temperature range -100 to $1,372^{\circ}\text{C}$

Includes:

- Waterproof thermometer
- Countdown timer
- 60 mm and 120 mm needle probe
- Uniwipes tub - 40 wipes per tubs
- Sous vide cell foam/tape

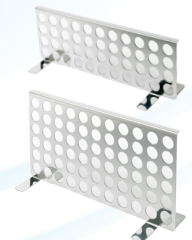


SVD S bath divider

Stainless steel, for 5 and 12 litre baths

SVD L bath divider

Stainless steel, for 26 litre baths



Portable immersion circulator - SV200



Our most flexible sous vide cooking unit which can be fitted to virtually any cooking vessel...

A popular choice with chefs, the SV200 portable immersion circulator converts virtually any cooking vessel into a sous vide bath. With its powerful heater and inbuilt stirrer the SV200 quickly reaches and maintains temperature giving consistent results every time.



- Maintains water temperature to within $\pm 0.05^{\circ}\text{C}$
- Compact, robust design, ideal for portability
- Fits on virtually any cooking vessel up to 50 litre
- Supplied with clamp and removable cage
- Temperature range up to 95°C
- Countdown timer with audible alarm
- Minimum immersion depth 90 mm
- Height above vessel 200 mm, depth below vessel 150 mm
- Program up to 3 commonly used temperatures

Overall Dimensions: (L x W x H) 220 x 140 x 350 mm
Heater power: 1.3kW

Accessories

SV-PS20 Polypropylene Spheres

Minimises evaporation and heat loss. A pack of 300 polypropylene spheres is suitable for a 30cm diameter stock pot.



"At Alimentum we have found the Grant SV200 to be a great asset to our kitchen and business. The versatility of the Grant Universal Stirred Heater has enabled us to enhance our sous vide cooking technique, whilst offering all the benefits of the Grant Sous Vide baths. I've been delighted with the superb, responsive service from Grant."

Mark Poynton, Chef Patron www.restaurantalimentum.co.uk

Built-in sous vide baths



A practical solution for new kitchen builds and refits ...

- Temperature range up to 95°C
- Maintains water temperature to within $\pm 0.2^{\circ}\text{C}$
- Integrates into kitchen work surface providing significant space saving
- Countdown timer with audible alarm
- Bath incorporates a flip top drain for connection to a standard waste outlet
- High grade stainless steel tank and fascia
- Simple to operate and easy to clean
- Quick and easy installation

SVE 12 DI (2/3 Gastro)

*Compact, solid workhorse
in the kitchen*

Working Volume: 325 x 300 x 140 mm



SVE 26 DI (1/1 Gastro)

*Sizable bath, ideal for large
or numerous portions*

Working Volume: 505 x 300 x 190 mm



What the chefs say...

I have been using Grant Water baths in my kitchen at The Berkeley for a number of years and continue to find them a great asset. They enhance traditional cookery methods and allow us to develop new ideas for menu changes. The water baths are highly reliable and withstand constant use whilst maintaining consistent temperatures. They are an invaluable addition to our kitchen.

Marcus Wareing, Chef Patron

www.marcus-wareing.com



The Grant water baths are one of the most essential pieces of equipment in our kitchens. They fit in well, and with their precise temperature control are great for both cooking and the development of new dishes. Equally important, they are also solid, reliable 'workhorses', helping us to produce dishes of consistently high quality day in day out and with minimum hassle in terms of operation and cleaning.

**Ashley Palmer-Watts, Executive chef of Dinner by
Heston Blumenthal in The Mandarin Oriental & Group
Executive Chef, The Fat Duck Group**

www.thefatduck.co.uk

I have been using Grant baths in the kitchen for many years and have found them to be extremely reliable and durable. They are an invaluable addition to our kitchen, both at Murano and during my involvement with 2012 Olympics.

**Angela Hartnett, MBE Executive Chef and Proprietor,
Murano London**

www.muranolondon.com



"Grant water baths are one of the best things to happen to our kitchen in a long time. There are lots of similar products coming on the market but the Grant bath is king for its easy use and as for the mobile stirred heater, GENIUS!"

**Richard Bainbridge, Owner, Benedicts
Winner of Great British Menu 2015**

www.restaurantbenedicts.com



Thank you for reading this data sheet.

For pricing or for further information, please contact us at our UK Office, using the details below.



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Please note - Product designs and specifications are subject to change without notice. The user is responsible for determining the suitability of this product.