

# sous vide cooking baths



# Grant water baths » for sous vide cooking

Sous vide is a long established but relatively little known cooking process in which food (e.g. a cut of meat) is vacuum sealed in a pouch with/without an accompanying sauce or seasoning and then cooked at comparatively low temperatures (typically around 70°C) for relatively long periods of time. Sous vide cooking methods, increasingly popular with professional and amateur chefs, have opened up a new culinary world of inventions and experiments. The exciting range of dishes cooking at precise temperature for the right amount of time give a perfect result in flavour and consistency.



## Advantages

- » **Enhanced taste and added nutritional value:** The juices and nutrients are 'locked in' the vacuum-sealed pouch. Flavour is amplified as food cooks in its own juices
- » **Consistency:** Every dish is the same, every time
- » **Advance preparation and storage life:** Food portions can be prepared in advance, vacuum sealed and stored in a refrigerator for comparatively long periods of time – ideal for coping with the peaks and troughs in activity and for master kitchens supplying 'satellite' kitchens
- » **Space saving:** Sous vide cooking takes up relatively little space, ideal for kitchens where space is at a premium
- » **Cost control:** Enables high-volume turnover with minimal labour resources. Great portion control and less wastage due to enhanced storage life

Grant sous vide baths are highly regarded for providing excellent temperature control, yet offering a solid, contemporary and versatile range of equipment. We have developed a Professional range for those just venturing into the world of sous vide cooking and Expert range for those at the cutting edge of sous vide and scientific cooking techniques. For busy, space conscious kitchens or for those looking for more flexibility, Grant offers the universal stirred heater - SV100, for attachment onto virtually any vertical sided vessel.



Professional range



Universal Stirred Heater



Expert range

# Grant sous vide baths » benefits

## » **Accurate temperature control with maximum working space – the best of both worlds**

Grant sous vide baths are designed so that the heater and temperature sensor are positioned under the inner tank. Accuracy and consistency of temperature control is assured by a digital control system, while effective liquid mixing is provided by convection. Finally, a removable lid minimises evaporation of water and helps maintain bath temperature.

## » **Clean simple lines – easy to clean and keep clean**

The simple contemporary design of Grant sous vide baths blends readily into any kitchen, combining clean lines with an economical footprint and optimum unobstructed working volume.

## » **Quick and simple to operate – more time for you to spend on the things that really matter**

Grant sous vide baths are quick and easy to set up. Simply select the desired temperature by turning the control knob or by operating the buttons on the 'positive feel' membrane control pad. A large illuminated digital display – readily visible from across the kitchen – gives you instant confirmation of the set temperature at all times.

## » **Comprehensive range of models – choose the one that is just right for you**

Grant sous vide baths come in varied convenient sizes based on standard gastronorm tanks – 12, 26 litres and dual 12+12 litre tank (SVE range only) – enabling you to choose the one that is just right for you, whether it's simply for cooking small packs of sauces or larger cuts of meat.

## » **Safe in operation – looking after you and your workplace**

Should you or a colleague accidentally leave the bath to operate with little or no water, the safety cut-out will ensure that you and your workplace remain safe and that the bath remains undamaged. After re-setting the cut-out and filling the bath with sufficient water, you can continue safely with your work.

## » **Legendary Grant reliability – helping to keep you going**

Grant has been making temperature-controlled water baths for nearly 60 years, with tens of thousands in operation around the world. Long lived and excellent value for money, Grant baths are renowned for their robust design, high quality build, reliable operation and unsurpassed technical support.



Reliable



# Grant sous vide baths » designed for you

- » Accurate and consistent temperature control to support the sous vide cooking process
- » Robust and reliable in demanding operating conditions
- » Simple to operate and easy to clean in busy kitchen environments

## Professional range



Simply select your desired temperature by turning the control knob

The 3-digit LED display provides a clear view of the set temperature. Resolution to 0.5°C

## Common features

Stainless steel tank and outer case:  
» tough and durable  
» easy to clean  
» ideal for kitchen environments  
» includes lid and tray

Large, easy-to-read LED display for instant reassurance

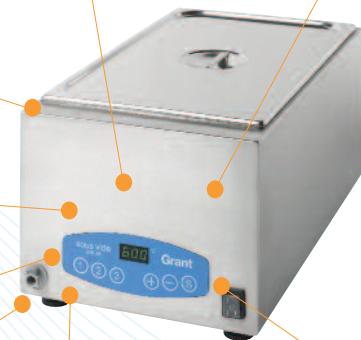
Digital control system:  
» provides reproducibility of set temperature

Heater mat and temperature sensor mounted under the tank:  
» optimises both temperature uniformity and workspace  
» easy to keep clean

## Expert range

Three programmable temperature presets

Countdown timer with audible buzzer



Drain tap for convenient emptying

"End on" controls for optimal use of work space






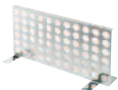

Membrane control pad:  
» easy up and down keys to increase or decrease temperature  
» flush-fitting, easy to keep clean



Consistent

0.2°C

2°C

	Professional range		Expert range		
	SVP12	SVP26	SVE12	SVE26	SVE Dual
					
Tank capacity	12 litre	26 litre	12 litre	26 litre	12 litre + 12 litre
Temperature range	ambient plus 5 to 95°C		ambient plus 5 to 95°C		
Temperature setting	via control knob		via 3-button membrane keypad, 3 programmable preset buttons		
Stability and uniformity at 70°C	±1.0°C		±0.2°C		
Display	3 digit LED, 0.5°C resolution		3 digit LED, 0.1°C resolution		
Drain tap	—	—	●	●	●
Temperature presets	—	—	3 included		
Countdown timer with buzzer	—	—	included		
Working volume (l x w x d)	325x300x140 mm	505x300x190 mm	325x300x140 mm	505x300x190 mm	325x300x140 mm & 325x300x140 mm
Overall dimensions (l x w x d)	380x325x275 mm	555x325x275 mm	405x335x240 mm	585x335x280 mm	405x660x240 mm
Heater power and overall consumption 220-240V/110-120V	0.7kW/0.7kW	1.4kW/1.05kW	0.7kW/0.7kW	1.4kW/1.05kW	1.4 kW/1.4kW
Safety	Fixed over temperature cut-out		Fixed over temperature cut-out		
Accessories					
 SVD S bath divider Stainless steel, for 12L bath	●	—	●	—	●
 SVD L bath divider Stainless steel, for 26L bath	—	●	—	●	—



Accurate

# Grant universal stirred heater » versatile solutions

The SV100 universal stirred heater offers flexibility and convenience for those who wish to convert their own cooking vessel into a sous vide cooking bath.

Ideal for a busy and space conscious kitchen, it provides precision and consistency in traditional cooking or gives an opportunity to enhance existing sous vide cooking techniques.

Cook confident in the knowledge that Grant's technology ensures outstanding water temperature stability and uniformity, for excellent results, every time.

## Benefits

### » Versatile immersion stirred heater – providing flexibility and convenience

Simply attach the SV100 using the rear mounted clamp to virtually any vertical sided vessel, to create a convenient, cost effective solution.

### » Precision heating – for repeatable cooking conditions

The Grant SV100 offers exceptional temperature stability and uniformity. Set the desired cooking temperature using the intelligent rotor dial, or programme up to three, adjustable pre-set temperatures.

### » Safe operation – providing peace of mind in the busy kitchen

With safety in mind, all submersed parts are encased in a stainless steel cage, preventing snagging and allowing safe retrieval of sous vide packs. An automatic safety cut-out ensures that operation is prevented should water levels fall below the recommended minimum level. These features are supplied as standard with the Grant SV100.



## Specifications

### SV100 – universal stirred heater

Temperature range	ambient plus 5 to 100°C
Temperature setting	via rotor dial
Stability	± 0.02°C
Display	4 digit bright LED, 0.1°C resolution
Vessel requirements	Vertical sided tank with a maximum wall thickness of 35mm for rectangular tanks, 30mm for circular tanks and a capacity of up to 50 litres.
Minimum immersion depth	90 mm
Electrical supply	120V or 230V
Heater power and overall consumption 220-240/110-120V	1.5 kW/1.4kW
Safety	Fluid level – float switch and alarm light
Height above tank rim	180 mm
Depth below tank rim	150 mm
No. of adjustable pre-set values	3





