

SOUS VIDE cooking baths



"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

*a must have for
the professional kitchen*

Grant
SCIENTIFIC CUISINE

What the chefs say...

“Since starting to use Grant water baths we have been able to further develop the technique in our kitchen which has helped in the creation of some very exciting new dishes. We are using the baths in many different ways and we find that the more we use them, the more ideas we come up with. Cooking with such accurate control is a great help in achieving consistent end results.”

**Mark Askew,
Executive Chef,
Gordon Ramsay
Restaurant**

“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 heat, GENIUS!”

Richard Bainbridge & Galton Blackiston, Morston Hall

“Prue Leith Chefs Academy is of the opinion that graduated culinary students should know how to use specialised equipment before entering the industry. Sous vide has become a cooking method widely used in South African and international kitchens. Grant baths have made it possible for the Academy to offer curriculum based instruction and dishes on our restaurant menu that involve sous vide cooking. The students as well as the lecturers at the Academy love the results with regards to flavours and textures.”

**Lorraine Meaney, Executive Chef, Prue Leith
Chefs Academy**

“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**

“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,
The Berkeley and The Gilbert Scott**

“We've been using the Grant Water Bath for over a year now. The accuracy of this equipment gives us the ability to create exciting new dishes as well as giving us what every chef wants, consistency. We use the bath hours on end and it has proven extremely durable, something every kitchen shouldn't be without.”

**Lee Cowie, Executive Chef, Kasbah Tamadot, Sir Richard
Branson's Moroccan Retreat**

Grant water baths » for sous vide cooking

Grant offers a versatile and easy to use range of sous vide water baths with accurate temperature control and robust, high-quality build to withstand constant use. All Grant sous vide products are built and tested in the UK and backed by our global technical and service support network.

- » **Sous vide benefits and product range comparison** page 2
- » **Professional range:** basic value range of sous vide cooking baths page 4
- » **Expert range:** precision sous vide cooking baths with advanced features page 4
- » **Built-in range:** integrated sous vide cooking baths page 7
- » **Universal stirred heater:** for attachment onto virtually any cooking vessel. Create your own sous vide bath page 8

Consistent



Sous vide cooking » benefits

‘Do what you do now, only better with sous vide.’

Sous vide cooking is precision temperature cooking. Food (e.g. a cut of meat) is vacuum sealed in a pouch with/without an accompanying sauce or seasoning and then cooked in precision temperature controlled baths at comparatively low temperatures (typically around 70°C). Mainly used for cooking meat, fish, vegetables and fruit, this method offers a range of key benefits:







- » **Consistency:** every dish is the same, every time
- » **Flexibility:** no rush, leave in to cook for an extra hour with no effect on quality
- » **Lower energy:** less heat in the kitchen, less heat extraction, low energy consumption to maintain temperatures
- » **Quality:** achieve excellence in molecular gastronomy - experiment and invent new dishes
- » **Workflow:** 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
- » **Cheaper cuts:** transform cheaper cuts of meat into premium. Make same quality dishes, only cheaper

The implementation of sous vide method is simple and it offers real value not just for high-end restaurants but also schools, pubs, hotels, caterers and food manufacturers. Learn more about the benefits on www.grantsousvide.com.

Reliable



Grant sous vide baths » Product comparison

	Professional range sous vide bath	Expert range sous vide bath	Built-in sous vide bath	Universal stirred heater
	SVP26 - 26 litre 	SVE26 - 26 litre 	SVE26DI - 26 litre 	SV200 
Benefits	<ul style="list-style-type: none"> • Great value for money • Reliable temperature control • Simple controls, robust construction • Ideal for longer cooking times • Insulated tank - energy efficient • Lid included 	<ul style="list-style-type: none"> • Excellent temperature control • Advanced features; timer, drain tap, programmable temperature • Robust and durable construction • Ideal for longer cooking times • Insulated tank - energy efficient • 2 year warranty • Lid included 	<ul style="list-style-type: none"> • Intergrated into kitchen worktop • Excellent temperature control • Advanced features; timer, drain tap, programmable temperatures • Robust and durable • Ideal for longer cooking times • Lid included 	<ul style="list-style-type: none"> • Flexible - attach to any cooking vessel to create a sous vide bath • Portable • Exceptional temperature performance • Simple to operate and clean • Space saving • Easy to store • Programmable temperatures, alarm, countdown timer
Range sizes	12 and 26 litre	5, 12, 26 and dual 12+12 litre tank	12 and 26 litre	NA
Temperature range	ambient +5 to 95°C			ambient +5 to 100°C
Stability at 70°C	±1.0°C	±0.2°C		±0.05°C
Drain outlet	–	drain tap	integrated into standard kitchen plumbing	–
Display	LED, 0.5°C resolution	LED, 0.1°C resolution	LED, 0.1°C resolution	LED, 0.1°C resolution
Temperature presets	–	3	3	3
Countdown timer with buzzer	–	1 to 999 minutes		1 to 9999 minutes
Working volume (l x w x d)	505x300x190 mm	505x300x190 mm	505x300x1190mm	depth below tank rim 150 mm / height above tank rim 200 mm (capacity of up to 50 litres)
Heater power and overall consumption 220-240V/110-120V	1.4kW/1.05kW			1.3kW/1.4kW
Safety	Fixed over temperature cut-out in case the bath is run dry or low water			
Warranty	1 year	2 years	1 year	1 year

Grant sous vide baths » benefits

±0.2°

» **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 dial 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 right for you**

Grant sous vide baths come in convenient sizes based on standard gastronorm tanks – 5, 12, 26 litres and a dual 12+12 litre tank (SVE range only) – enabling you to choose the one that is right for you, whether it's simply for cooking small packs of sauces or larger cuts of meat.

» **Safe 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 over 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.

Grant sous vide baths » designed for you

Professional range

Basic, value range with stable temperature control

Common features

Expert range

Advanced range with excellent temperature control

Simply select your desired temperature by turning the control dial

'End on' controls for optimal use of work space

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

Countdown timer with audible buzzer

Stainless steel tank and outer case:
» insulated - energy efficient
» robust and durable
» easy to clean
» designed for kitchen environments

Lid and tray included as standard. Lid reduces evaporation and helps maintain bath temperature

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









Three programmable temperature presets for rapid selection of commonly used temperatures

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

Drain tap for convenient emptying

LED display provides a clear view of the set temperature



	Professional Range		Expert Range			
	SVP12	SVP26	SVE5	SVE12	SVE26	SVE Dual
						
Tank capacity	12 litre	26 litre	5 litre	12 litre	26 litre	12 litre + 12 litre
Temperature range	ambient +5 to 95°C		ambient +5 to 95°C			
Temperature setting	via control dial		via 3-button membrane keypad, 3 programmable preset buttons			
Stability and uniformity at 70°C	±1.0°C		±0.2°C			
Display	LED, 0.5°C resolution		LED, 0.1°C resolution			
Drain tap	-	-	-	●	●	●
Temperature presets	-	-	3			
Countdown timer with buzzer	-	-	●			
Working volume (l x w x d)	325x300x140 mm	505x300x190 mm	150x300x140 mm	330x300x120 mm	505x300x165 mm	330x300x120 mm & 330x300x120 mm
Overall dimensions (l x w x d)	380x325x275 mm	555x325x275 mm	230x335x220 mm	430x335x240 mm	630x335x280 mm	430x660x240 mm
Heater power and overall consumption 220-240V/110-120V	0.7kW/0.7kW	1.4kW/1.05kW	0.35kW/0.32kW	0.7kW/0.7kW	1.4kW/1.05kW	1.4 kW/1.4kW
Safety	fixed over temperature cut-out for user and product safety					

Accessories

 SVD S bath divider Stainless steel, for 12L bath	●	-	-	●	-	●
 SVD L bath divider Stainless steel, for 26L bath	-	●	-	-	●	-



SV-TK Waterproof thermometer kit, includes:

- Waterproof thermometer, temperature range -100 to 1372 °C
- Countdown timer
- 2 x sous vide needle probes (Ø1 x 60mm and Ø1 x 120 mm, excludes handle)
- Uniwipes tub - 40 wipes per tub
- Sous vide closed cell foam/tape
- Carry case



Grant built-in baths » integrated solutions

- » Integrates seamlessly into the kitchen design - hidden away in the work surface when not in use
- » Robust and reliable with accurate and consistent temperature control
- » Two models - 12 litre and 26 litre
- » Simple to operate and easy to clean

Built-in baths

	SVE12DI	SVE26DI
Tank capacity	12 litre	26 litre
Temperature range	ambient +5 to 95°C	
Stability and uniformity at 70°C	±0.2°C	
Drain outlet	intergrated into standard kitchen plumbing	
Temperature presets	program 3 commonly used temperatures for quick selection	
Countdown timer with buzzer	●	
Working volume (l x w x d)	325x300x140 mm	505x300x190 mm
Heater power and overall consumption 220-240V /110-120V	0.7kW/0.7kW	1.4kW/1.05kW
Safety	fixed over temperature cut-out for user and product safety	
Warranty	1 year	

Accessories

	SVD S bath divider Stainless steel, for 12L bath	●	-
	SVD L bath divider Stainless steel, for 26L bath	-	●



Universal Stirred Heater SV200 » versatile solutions

The SV200 stirred heater offers flexibility and convenience for those wishing to convert their own cooking vessel into a sous vide cooking bath.

Small, easy to store away when not in use, simple to set up and use. Grant's modern technology ensures outstanding temperature control.

Benefits

- » **Versatile – providing flexibility and convenience**
Simply attach the SV200 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 SV200 offers exceptional temperature control. 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 SV200.

Floating lid minimises evaporation and heat loss. A pack of 300 polypropelene spheres (SV-PS20) is suitable for a 30cm diameter stock pot

Clamp to attach SV200 to any vertical sided vessel



Universal Stirred Heater SV200

Temperature range	ambient +5 to 100°C
Temperature setting	via rotor dial
Temperature stability	± 0.05°C
Display	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 230V/120V	1.3kW / 1.4kW
Safety	Fixed over-temperature cut-out
Height above tank rim	200 mm
Depth below tank rim	150 mm
Temperature presets	3
Countdown timer	1 to 9999 mins

Accessories



SV-PS20
A pack of 300 polypropelene spheres (SV-PS20) is suitable for a 30cm diameter stock pot

About Grant

Founded in the 1950s Grant has a long and distinguished history as a successful manufacturer of high quality scientific water baths and data loggers. Grant temperature controlled water baths are synonymous with accuracy, longevity and ease of operation. Designed and manufactured at Grant's plant in Cambridgeshire, UK, they are used throughout the world by prestigious scientific institutions as well as industrial research and quality assurance laboratories.

With the introduction of the Grant range of sous vide baths, Grant's expertise in high precision temperature control is now available to chefs working with the sous vide cooking process.

Grant sous vide baths and stirred heater

- >> meet the requirements of IEC61010 parts 1 and 2
- >> CSA approved
- >> Australian C-Tick – complies with Australian Radio Communications Act 1992
- >> bear the CE mark – meet the requirements of the Low Voltage and EMC Directives

Grant Instruments (Cambridge) Ltd operates an approved Quality Management System which complies with the requirements of BS EN ISO 9001:2008 for the activities detailed in the scope of registration.

Models in the Expert range of sous vide baths are guaranteed for two years against faulty materials and workmanship. Built-in baths, professional range sous vide baths and the SV200 are guaranteed for one year. No charge is made for labour or materials for repairs carried out under guarantee.

Contact us

To find out more or to order Grant sous vide equipment, visit our website www.grantsousvide.com, email us at sousvide@grantinstruments.com or call +44 (0)1763 264 723.

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