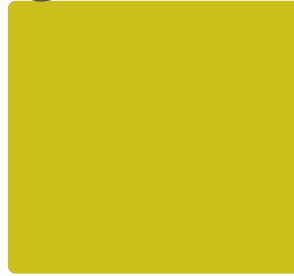


sous vide cooking baths



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

“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

“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

“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

“I have used many brands of sous vide baths and stirrers throughout my career, and have found Grant to be the easiest to use, most efficient and most durable out of them all. Grant Sous Vide Baths are in all three of our 5-star hotels because it gives us piece of mind knowing that our baths are never off by more than a fraction of a degree at all times, which ensures precision and consistency; even in the busiest kitchen.”

Peter Tempelhoff, Executive Chef, The Collection
By Liz McGrath

“The Grant bath has proved to be an incredibly flexible tool in the kitchen, both for routine cooking and for trying out new ways of cooking different foods. The accurate temperature control of the bath means that you can cook with great precision and reproduce dishes with great consistency, which is very important in a quality restaurant. It’s also very straightforward to use and easy to clean – essential in a busy, pressurised environment. Another benefit is the big working volume in relation to its footprint, so it’s easy to find a space for it on the worktop.”

Tom Aikens, Tom Aikens Restaurant

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 has revolutionised many top restaurant kitchens and is now catching on among chefs and gastronomy experts in mainstream restaurants, gastropubs, cooking schools and in contract catering. As well as the taste and consistency advantages, the technique also allows for food portions to be prepared in advance – and stored safely for comparatively long periods of time - to meet peaks and troughs in demand.



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 - SV200, 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

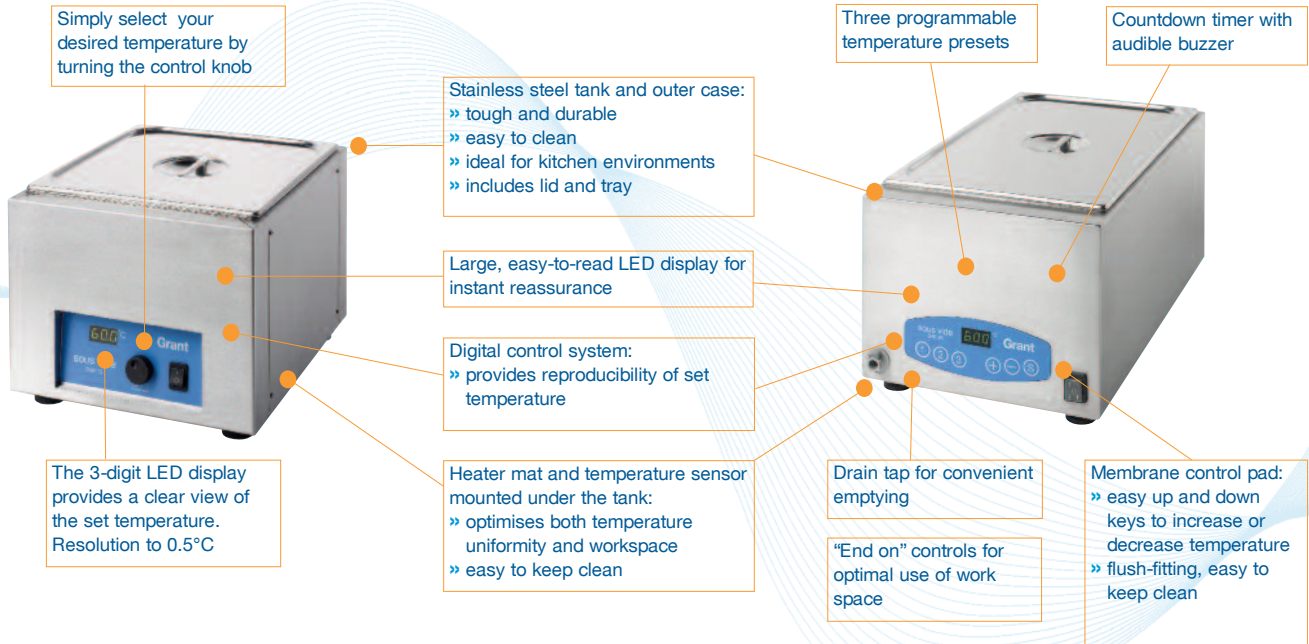
Grant sous vide baths » designed for you

- » 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


Common features

Expert range



Consistent

0.2°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

NEW!

Universal Stirred Heater SV200 » versatile solutions

The SV200 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 – 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 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 SV200.



Specifications

SV200 – Universal Stirred Heater

Temperature range	ambient plus 5 to 100°C
Temperature setting	via rotor dial
Stability	± 0.05°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 230V/120V	1.3kW / 1.4kW
Safety	Fluid level – float switch and alarm light
Height above tank rim	200 mm
Depth below tank rim	150 mm
No. of adjustable pre-set values	3
Countdown timer	1 to 9999 mins

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

- >> meet the requirements of IEC61010 parts 1 and 2
- >> SVE and SVP ranges 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. Models in the professional range 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 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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