

# Grant

| sous vide

The only choice for  
sous vide baths ...

... A must have for the  
professional chef

[www.grantsousvide.com](http://www.grantsousvide.com)

## Sous vide benefits

Grant sous vide water baths and portable sous vide units 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 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 sous vide unit 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.
- 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.
- 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 our sous vide products are provided with a multiyear product guarantee as standard, giving you complete peace of mind.

## Sous vide water baths - Expert range



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

### SVE 5 litre (1/3 Gastro)

*Small size, ideal for warming  
sauces and where space  
is limited*



Overall Dimensions: 230 x 335 x 220 mm  
Working Volume: 150 x 300 x 120 mm

### SVE 12 litre (2/3 Gastro)

*Compact design, ideal for  
everyday use*



Overall Dimensions: 430 x 335 x 240 mm  
Working Volume: 330 x 300 x 120 mm

### SVE 26 litre (1/1 Gastro)

*Sizable bath, ideal for large or  
numerous portions*



Overall Dimensions: 585 x 325 x 275 mm  
Working Volume: 505 x 300 x 190 mm

## 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

## Accessories

### SV-TK Waterproof thermometer kit

Temperature range -100 to 1,372°C

Includes:

- 60mm and 120mm needle probes
- Uniwipes tub - 40 wipes per tubs
- Sous vide cell foam/tape

SVD S bath divider

Stainless steel, for 12L bath

SVD L bath divider

Stainless steel, for 26L bath

## Portable sous vide unit - SV200



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

- 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 litres
- Temperature range up to  $95^{\circ}\text{C}$
- Fast heat up
- Supplied with clamp and removable cage

A popular choice with chefs, the SV200 portable sous vide unit 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.

- Handy clamp for quick attachment
- Countdown timer with audible alarm
- Minimum immersion depth 90 mm
- Height above vessel 200 mm, depth below vessel 150 mm
- Intuitive dial and push button controls
- Program up to 3 commonly used temperatures

Overall Dimensions: 350 x 220 x 140 mm



**“**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, Head Chef

Alimentum

[www.restaurantalimentum.co.uk](http://www.restaurantalimentum.co.uk)

### Accessories

SV-PS20 Polypropylene Spheres

A pack of 300 polypropylene spheres is suitable for a 30cm diameter stock pot.



[www.grantsousvide.com](http://www.grantsousvide.com)

## Built-in sous vide bath range



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

- Integrates into kitchen work surface providing significant space saving
- Quick and easy installation
- Temperature range up to 95°C
- Countdown timer with audible alarm

- Maintains water temperature to within  $\pm 0.2^\circ\text{C}$
- 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

### 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

sous vide  
SVE 26  
63.5 °C Grant  
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[www.grantsousvide.com](http://www.grantsousvide.com)

## 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 - Marcus

[www.marcus-wareing.com](http://www.marcus-wareing.com)



“ At Wivenhoe House, we aim to use and demonstrate best practice in all that we do. To this end we use only the best produce, ingredients, and equipment. This is why I am thrilled with our Grant water baths, including our circulators. The ability to demonstrate their adaptability from cooking the perfect steak, slow cooking lamb shoulder over three days to effortless chocolate tempering is essential to the ethos of our role as home of the Edge Hotel School. As far as I am concerned the blue of Grant stands for practicality, accuracy, and durability. ”

Paul Boorman, MCGB - Executive Chef,  
Wivenhoe House

[www.wivenhoehouse.com](http://www.wivenhoehouse.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](http://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, Murano

[www.muranolondon.com](http://www.muranolondon.com)



[www.grantsousvide.com](http://www.grantsousvide.com)

## Sous vide community

### Sous vide showcase

Working with chefs from across the world, every month Grant sous vide will publish some of the best recipes from the sous vide cooking arena.

Each recipe will include:

- Ingredients list
- Detailed cooking method
- Short bio of the chef who created the dish
- Contact details of the chef's restaurant

Alternatively, you can submit your own recipes to us. Further information on our sous vide showcase can be found at [www.grantsousvide.com](http://www.grantsousvide.com).



### Young Chef of the Year Competition

Grant sous vide are delighted to announce a new UK competition open to chefs and trainee chefs under the age of 25.

The competition is looking for entrants to submit a novel and innovative dish made using the sous vide technique for a chance to demonstrate their skills at a live final.



The winner will receive:

- A £1,000 cash prize
- A top of the range Grant SV200 cooking unit
- A cooking master class with an award winning chef
- Two runners up will each receive a Grant SV200

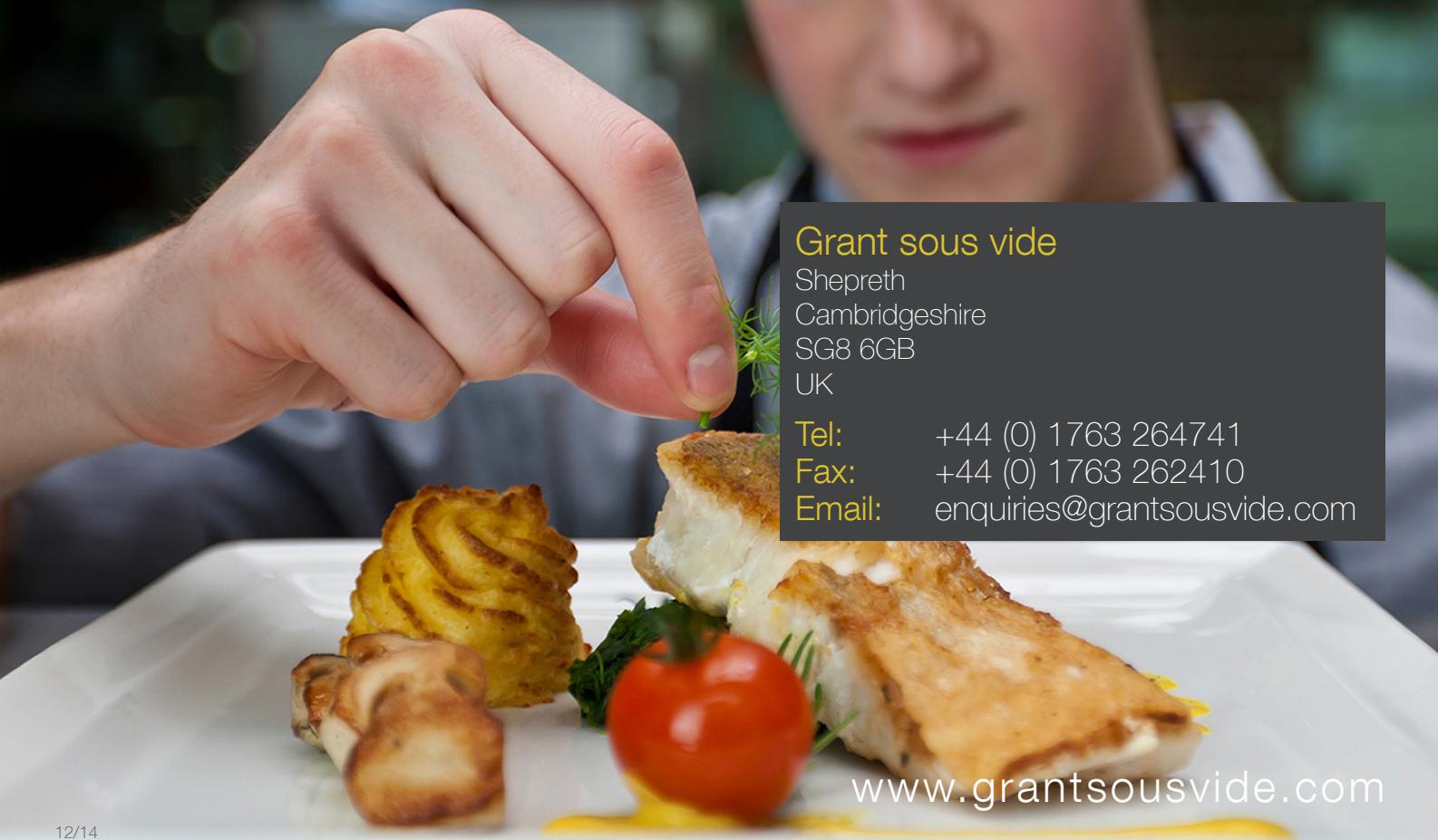
For further information and to enter, visit [www.grantsousvide.com](http://www.grantsousvide.com).

### Partner Scheme

Our partner scheme is centred around restaurants who actively use the sous vide method and our equipment. Each of our partner restaurants are provided with a unique listing which includes restaurant name as well as contact details.

Diners interested in finding restaurants that use the sous vide cooking technique can simply enter their postcode into our search to discover restaurants local to them. For further information on our partner scheme, visit us at [www.grantsousvide.com](http://www.grantsousvide.com).





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