



SVE26 Sous Vide Bath

Product Images



Short Description

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Grant water baths are an excellent asset to any kitchen. There are many benefits of owning a sous vide: Ideal for long term cooking, Stationary baths, Temperature stability of $\pm 0.2^{\circ}\text{C}$ to enable precision cooking, Energy efficient as the tanks are insulated, Drain taps for easy emptying, They're robust and durable due to the stainless steel inner case and outer tank.

Features:

- Tank Capacity - 26 Litre
- Temp Range - ambient plus 5 to 95°C
- Display - 3 Digit LED 0.5°C resolution
- Count down timer with buzzer
- Working Volume - 505x300x190mm
- Overall Dimensions - 585x335x280mm
- Fixed over temperature cut-out

Additional Information

Brand	Grant
Maximum Temperature	+95
Range	5 Litre, 12 Litre, 26 Litre
Typical applications	Food Safety
Measurements	Temperature