Optional Accessories

Stainless steel partitions

Specification

- Two different sizes: SVD S for the Pasto 12 range; SVD L for the Pasto 26 range
- Easy to use, simply place in the centre of the sous vide water bath
- Easy to clean
- High quality stainless steel design
- Great for separating different ingredients in the same sous vide water bath



Color



Stainless Steel

Stainless Steel Partitions

Compatible with the Pasto 12 and 26

Stainless steel partitions are used in sous vide cooking so as to divide the working area of a water bath and accurately control portions.

Separating food into different sections using the partitions allows the easy identification of ingredients. For example, ingredients that have just been placed into the sous vide water bath can be separated from those which have been in and reached the correct serving temperature.

The SVD S is compatible with the Pasto 12 range of sous vide water baths, with the SVD L compatible with the 26. Both are made from high quality stainless steel and are incredibly easy to clean.



Optional Accessories

Polypropylene insulation spheres

Specification

- Apprximately 300 per pack
- Excellent alternative to a lid
- Compatible with both the Pasto and Vortice ranges
- Once pack of polypropylene spheres is recommended per 12 litres of water
- Easily transferable from one cooking vessel to another





Colour



Transparant

Polypropylene Insulation Spheres

Minimise evaporating during sous vide cooking

Introducing Grant Creative Cuisine, a complete range of high quality consumer and professional sous vide equipment including portable immersion circulators and water baths. Working with some of the world's leading chefs including Marcus Wareing, Angela Hartnett MBE and Ashley Palmer Watts, all Creative Cuisine products are manufactured in the United Kingdom.

With over 60 years experience in precision temperature control equipment, Grant has a worldwide reputation for the highest levels of quality, reliability, service and support.

Grant includes a range of tools, from the Primo water bath for the at-home cook to the Pasto water baths and Vortice portable immersion circulator for the professional chef. All Grant products are offered with full product warranties and are the preferred choice of leading chefs around the world due to their quality, reliability and durability.









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