

# Pasto

Premium sous vide water baths



Choice of two colours:



Stainless Steel Black

## Pasto premium sous vide water baths

### For the professional chef

A range of highly durable counter-top sous vide water baths, available in 5, 12 and 26 litre sizes. Indispensable in the busy professional kitchen, the Pasto range offers precision temperature control and stability (ideal for low temperature cooking in sous vide bags) together with a simple and intuitive design.

Equally important is the Pasto's economic footprint and easy to use controls, helping chefs deliver dishes of the highest quality time after time. All products in the Pasto range are extremely robust, manufactured in the United Kingdom and come with a 2 year product warranty as standard.

#### Heater power (kW):

**5 litre** 0.35kW

**12 litre** 0.8kW

**26 litre** 1.4kW

#### Overall dimensions (h x d x w):

**5 litre** 237mm x 197mm x 337mm

**12 litre** 237mm x 377mm x 337mm

**26 litre** 237mm x 553mm x 339mm

#### Working area (d x w):

**5 litre** 131mm x 281mm

**12 litre** 281mm x 306mm

**26 litre** 481mm x 278mm

## Specification

- Maintains water temperature to within  $\pm 0.2^{\circ}\text{C}$  ( $\pm 0.36^{\circ}\text{F}$ )
- Temperature range up to  $95^{\circ}\text{C}$  ( $203^{\circ}\text{F}$ )
- 5, 12 and 26 litre options
- Fast heat up
- Supplied with stainless steel lid
- Countdown timer 0 to 999 mins with audible alarm
- Two year warranty
- Available in Black and Stainless Steel

# Creative Cuisine

by Grant

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## Other products in the range

### For the Professional

- Vortice portable immersion circulator

### For the Home

- Uno sous vide controller
- Primo water bath
- Vuoto vacuum pump
- Paiolo heated pot
- Compagno - Uno and Paiolo
- Compagno Plus - Uno, Paiolo and Vuoto

## About Grant Creative Cuisine

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 Uno sous vide controller and 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.

### For further information on Grant's range of sous vide products:

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