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Sous-Vide-Set XXL



Sous-Vide-Set XXL

Only valid for a short time!

Do not lose any time and get this great Sous Vide Set, consisting of:

[Lavide Sous-Vide-Stick LX.20](#)

[Sous-Vide-Basin](#)

[Sous-Vide-Rack](#)

[Sous Vide Insulation Cover](#)

In this attractive Sous-Vide-Set XXL, you **save more than 35 %** compared to the listprice.

The set contains everything you need for professional sous vide cooking. Indulge your family or friends with perfectly cooked meat, fish or vegetables. Also for the Christmas roast or the New Year's Eve menu you are perfectly equipped with this set and create cooking results like in the star kitchen - and without stress. Are you still looking for a suitable Christmas present for a hobby chef? With the Sous-Vide-Stick you are certainly right.

The Sous-Vide-Stick LX.20 impresses with its incredible power (1200 W) and high accuracy of +/- 0.1 °C. This guarantees perfect cooking results.

The sous vide basin (12 liters) made of heat-resistant, transparent plastic has a customized recess in the lid for the Sous-Vide-Stick LX.20. Thus, even with longer cooking times no water evaporates and the heat is retained much longer in the basin.

With the [Insulation Cover](#) made of high-quality neoprene you save 25 - 30 % energy during sous-vide cooking. In addition, the Sous Vide Insulation Cover helps to maintain the exact temperature during the cooking process - so you achieve even more perfect results

In order to achieve uniform cooking results when simultaneously preparing several bags, the cooking bags can be clamped in the practical sous vide bag holder. This prevents the floating of the bags.

Available as well:

[Sous Vide Insulation Balls](#) (Art. Nr. LX0025)

- 200 pieces in the net
- Diameter 20 mm
- Free from plasticizer or BPA
- Against heat and evaporation loss
- Can be practically dried in the net after use

[Sous Vide Insulation Cover \(Neoprene\)](#)

- Made of high quality neoprene
- Against heat loss
- Saves 25 - 30% energy