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Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

<https://lava.nt-rt.ru> || avu@nt-rt.ru

Sous-Vide-Set BEEF!



Sous-Vide-Set BEEF! edition

Limited set (4 pieces)

The compact BEEF! sous vide stick LX.20 allows you to create perfect cooking results - your guests will be delighted.

Thanks to the flexible retaining clip, you can attach the sous-vide stick to any heat-resistant container. The temperature and cooking time can be easily set via the intuitively operated display.

Thanks to its incredibly powerful 1200 W output, the stick heats the water particularly quickly and monitors the water temperature with an accuracy of ± 0.1 °C. An integrated circulating pump ensures a constant water temperature and provides consistent results.

In addition to the sous-vide stick, the exclusive BEEF! sous-vide set contains everything you need to start cooking right away.

The transparent **12-litre plastic basin** offers enough space to cook for several guests. Thanks to the tailor-made recess for the sous-vide stick in the lid, the heat stays much better in the basin and no water evaporates even during longer cooking times. To save even more energy, the set includes a **high-quality neoprene insulating cover** which additionally protects the container against heat loss. The practical stainless steel **sous-vide bag holder** can be easily attached to the edge of the basin. Up to five cooking bags can be fixed in the holder. How to achieve perfect cooking results when preparing several pouches simultaneously.