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LX.20 Sous-Vide Stick



LX.20 Sous-Vide Stick

Low-temperature cooking in your home like a pro - with the LX.20 Sous-Vide Stick

Super precise Sous Vide Device with an accuracy of +/- 0,1 °C.

Higher performance with even more compact dimensions. Compatible with any round or square pot.

Everyone is talking about sous vide cooking or vacuum cooking. Using vacuum bags, foods such as meat, fish or vegetables are prepared at comparatively low temperatures in water basins. The water temperature is controlled by a Sous Vide Stick and should be as even as possible. The Sous Vide Stick LX.20 with its compact dimensions, highly efficient technology and modern design sets new standards in the field of Sous Vide cooking..

Operation is very easy and makes restaurant quality kitchen results the easiest thing in the world for everyone. Place the stick in any pot and start the program, thanks to the flexible clip. Thanks to sophisticated technology, the stick monitors the water temperature with an accuracy of +/- 0.1 °C and thus ensures perfect cooking results..

The integrated circulation propeller of the LX.20 ensures a constant temperature in the entire water basin and allows the food to be cooked evenly. Many comparable models only heat the water close to the rod, which results in different temperature zones. As a result, the food is heated to different degrees. Thanks to sophisticated technology, the Sous Vide Stick LX.20 has a clear advantage here.

BY THE WAY:

A Lavide Sous-Vide device is a sustainable ★★★★★ Quality product with a far above-average service life. Comparisons are therefore worthwhile before the purchase decision! Lava offers perfect customer service even after the purchase: In case of service the device will be picked up within one day and checked directly in the Lava Service Center.

Do you still need a suitable vacuum device or bag? Then simply click here:

[To the vacuum devices](#)

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