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LV.50 Professional Sous-Vide Stirrer



LV.50 - Professional Sous-Vide Stirrer (Stainless-Steel)

The Sous-Vide Stirrer **LV.50** is the top product for the mobile professional Sous-Vide cooking. The Lavide **LV.50** can be used in water and oil for direct cooking. The device is characterized by its elegant design combined with the sophisticated, cutting-edge technology that enables high-precision temperature control. The LV.50 uses no pump like almost all other providers but a high-quality stainless steel propeller that is maintenance free.

GOOD TO KNOW

A Lavide Sous-Vide device is a ★★★★★ **quality-product** for a very long lifetime. Lavide delivers best quality that is powerful and accurate from the day of delivery until the last day of use, this is a promise you get. Expect best quality, nothing else!

THE ADVANTAGES of the Lavide LV.50

- High quality Sous-Vide technology for outstanding value for money
- Developed for the star cuisine - now finally affordable for the household and catering
- **Perfect for Sous-Vide with water and also for direct-cooking with oil**
- Temperature accuracy with PID-Regler: $\pm 0.05^{\circ}\text{C}^*$
- Complete stainless steel design, very robust and stable
- Water content: up to **50 liters**
- Temperature adjustment range: $+5$ to $+95^{\circ}\text{C}$
- Strong heating (especially rapid heating of the bath): 1250 W
- Compact size, therefore ideal for mobile use: Size 191 x 122 x 349 mm (L x W x H)
- Simply fix the thermostat to any standard GN-container with one click
- Without pump, with stainless steel propeller of durable, low maintenance
- Stainless steel cage of reliably prevents vacuum bags get into the heating region
- Standard water level sensor, automatic switch-off when the water level drops too much
- Programmable audible timer up to 99 hours / resolution 1 minutes
- Each bath is calibrated at the factory, which confirms the exact temperature accuracy
- Thermal protection: the Sous-Vide LV.50 can be turned on only when water filled
- Intuitive operation of the illuminated display with large buttons
- Splash-proof keypad
- The sturdy plastic handle on the top unit protects your hands from getting too much heat

* = Under optimum conditions, and the lid closed