



Labec Sous Vide Water Bath



Signature Range

The *Labec* Sous Vide Water Bath

has been specifically built for commercial kitchens and for chefs who have embraced the process of Sous Vide cooking.

This proven process of slow cooking in a bath at low temperatures (usually around 60°C) in a sealed bag retains the textures and flavours of your favourite foods that is often destroyed with traditional cooking methods.

The Labec Sous Vide Water Bath has a powerful recirculating pump which circulates the water around the food at the preset temperatures with an accuracy of 0.1°C throughout the bath. This process allows the most even cooking methods and reduces the effect of heat on food during the cooking process often causing tough or dried out meat. Other quality features of the bath include stainless steel interior and exterior and a clear viewing gabled lid. It is an easy to use all in one bath with a digital controller which can easily be set to the required temperature and a temperature cutoff should the bath run dry, it is available in a range of sizes from 12, 16 and 25 litres capacity.



SPECIFICATIONS

Model	LVS12	LVS16	LVS25
Capacity (L)	12	16	25
Int. Dim. (cm) L x W x D	30 x 23 x 17	32 x 30 x 17	50 x 30 x 17
Ext. Dim. (cm) L x W x D	40 x 37 x 27	40 x 38 x 27	67 x 38 x 27
Temp. Controller	Digital PID Controller		
Temp. Min	Ambient +5°C		
Temp. Max	85°C		
Temp. Setting Accuracy	0.1°C		
Temp. Fluctuation	+/- 0.2°C		
Heating System	Electric Element		
Interior Material	Stainless Steel		
Safety Features	Over temperature alarm, temperature protection cut off, earth leakage breaker (ELB).		
Power (W)	750	1200	2000
Weight (kg)	15	20	22

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LABEC



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