



# CONTENTS

Cautions	1
Introduction	3
Setup(clamp & pot)	4
Setup (temp./timer)	4
Maintenance	6
Install the stainless steel sleeve	6
Uninstall the stainless steel sleeve	6
Maintenance (cleaning)	7
The cleaning of machine	7
Common problems and malfunction	7
Preparation before cooking	8
Reference time of cooking	9
How to seal food without sealing machine	10
Trouble Shooting FAQ	11
Technical Specifications	12

Thank you for choosing Sous Vide Circulator. Our product is becoming more and more popular because you can cook delicious food like top professional cooks. Using our product, you still have time to chat with friends while you are preparing for the dishes.

# Cautions

The potential dangers and some important measures are written in the manual.

1. Please place the cooking container in a place that can withhold more than 120 °C to avoid damage.
2. Please don't change the original power line of the product and don't use damaged power lines and sockets. Please make sure to use qualified sockets.
3. The water line should be below the sign of the maximum water level of stainless steel sleeve. Only stainless steel sleeve and transparency cover can be cleaned with dish-washing machine. Please pull the plug in time or before cleaning.
4. Burn danger: cooking container, stainless steel sleeve and food sack can heat. Please be sure to use oven gloves or clamps to take any foods from cooking container.
5. The product is not a toy but an electric appliance used indoors.
6. Please follow all caution labels. And please don't disassemble the body of the machine and don't remove the caution labels.
7. Don't use the product with other purposes.
8. The clamp of our product should be fixed in the rim and kept vertical to avoid overflow and overturning. Please don't put the clamp on the stove or oven.
9. Don't use DI water to cook
10. Please make sure the voltage is in accord with the tag of the product.
11. Please don't let children use and touch the product and the power line. Place them out of reach of the children.
12. Please don't use the damaged product. And please take it to the specified service center to check and repair if it has been damaged.

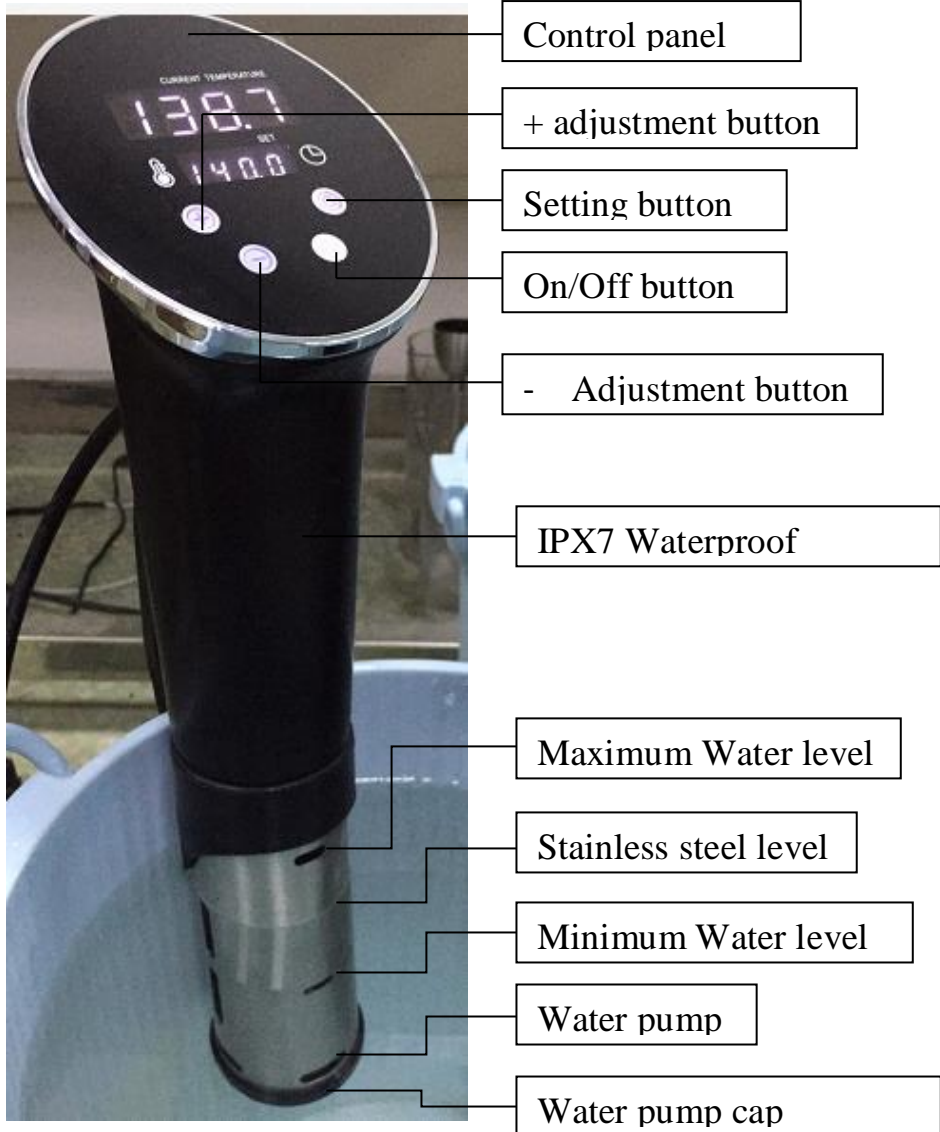
13. Please ask creators, agents or qualified skilled person to change in order to avoid danger if the power line is damaged.
14. Please don't put the power line on the cooking container or the heated surface.
15. Please open the machine, pull the power plug and then the spare parts can be removed and cleaned if you need to clean spare parts.
16. Our product is not suitable for children and those people who have not any physical feelings and people who have mental defects or lack common knowledge.
17. Our product must be used in water.
18. Caution: The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
19. This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.
20. NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.
21. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
22. -- Reorient or relocate the receiving antenna.
23. -- Increase the separation between the equipment and receiver.
24. -- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
25. -- Consult the dealer or an experienced radio/TV technician for help.

**FCC Radiation Exposure Statement:**

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and

operated with a minimum distance of 20cm between the radiator and your body.  
This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

# INTRODUCTION



# SETUP (clamp & pot)


Our product needs a container or pot with 5 or 15 liters capacity.

The clamp of our product is used to fix in the rim of the container or pot.




## SETUP (temp./timer)





1. Plug it into the outlet. The  button turns red.





3. Press the  button, The machine began to work.



4. Press the  button to set the time. You can find the timer blinks. First press the + or – button to set hour, then press  again to set the minute. The timer will countdown when it meets the setting temperature.



5. The unit will stop automatically when it runs out of time , Return to initial state.

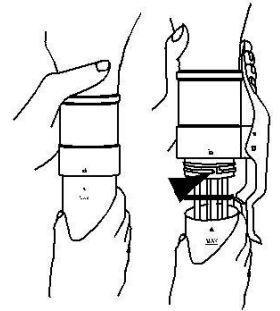


# Maintenance

- Please make sure to close the power supply or pull the power line of the product when it breaks down.
- The maintenance work must be done by professional and technical personnel.
- Please make sure the product checked under the indoor temperature. The damage includes the injury of power line or the damage of the product's surface. If you find the product is damaged, please return the damaged things to agents or merchants for changing.

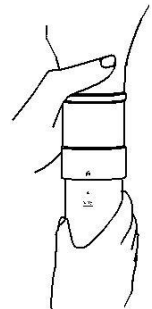
## Install the stainless steel sleeve

Holding the machine, make sure the unlock sign and arrow arranged in a line and you need to rotate the stainless steel sleeve with clock-wise until you can see the arrow and the lock symbol in the same horizontal position.



## Uninstall the stainless steel sleeve

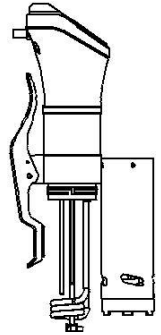
Hold the machine and rotate counterclockwise to remove the stainless steel sleeve.



# Maintenance(Cleaning)

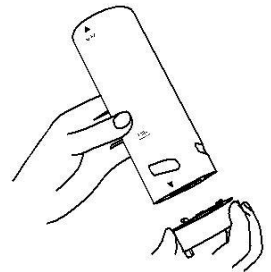
- Maintenance and Cleaning (stainless steel sleeve and transparent cover)

Turn on the lock of the transparent cover and remove it. The transparent cover and the stainless steel sleeve can be cleaned in dish-washing machine.



## The cleaning of machine

Heating tube, pump shaft and inductor can be cleaned in the water with detergent and soft brush. Please don't soak the whole machine in water.



## Common problems and malfunction:

### Noise:

You can listen to the drone produced by the operation of generator ,blade and cooling fan when the machine operates normally. Sound of friction:  
The stainless steel sleeve is capacious and need to be pushed into guide slot until you hear the clicks. The noise will disappear if the stainless steel sleeve is fixed well. The mixing axis may appear flex.If so, you should turn on the transparent cover and push the shade until centering.

The sound of click:

The pump will generate a vortex of water as well as you clean the sink and bathtub of washroom and you can add more water or stir water with spoon. The vortex is generated by the rotation of pump, which can't be diminished by certain methods but it usually dies away. The damage of food : The flow of the pump will break the egg or damage the fish fillets. The best method is to put egg into a bag to prevent the food from cracking in the container.

Lower water alarm:

Certain water points will decline due to the wave of the pump during the operation of the machine so you need to add water to guarantee the water level exceeding the minimum water level. Turning on the lower alarm for seconds and it starts operating several And you need add more water because the pump generates "waves" which result in the fluctuation of water line sensor. Sometimes, the waves are below the sensor of the water line which causes alarm. It is normal phenomenon so you just need to add enough water.

Please check the power plug and circuit breaker when the machine can't be started. The busy indicator can flicker lightly during the operation of machine, which is normal phenomenon.

## Preparation before cooking

1. Choose a proper container

A middle-large size metal container is the best choice to hold water. The optimum size is the depth 8(20 centimeters) and the diameter about 12 (30 centimeters) and it can hold about 11 liters water.

2. Put the machine into the container. The clamp is fixed in the rim of the container and the mental part is put into water.

3. Connect the power supply

4. Open it and set the temperature and time

It costs 22 minutes to preheat 4 liters water to 60 °C. The time will count down after the preheating.

5. Seal the food you need to cook
6. Put food into the pot with water
7. Don't need to watch the cooking process. You can have a drink or chat with your friends.
8. Serve when the food is well done

## Reference time of cooking

		maturity	Temperature	Time	Thickness
beef	Rib-eye steak	rare	55°C	2 - 6 hours	1-2 inches
beef	Rib-eye steak	rare	60°C	2-6 hours	1-2 inches
beef	Sirloin	rare	55°C	2-10 hours	1-2 inches
beef	Sirloin	medium	60°C	2-10 hours	1-2 inches
beef	ribs	rare	55°C	8-18 hours	1-2 inches
beef	ribs	medium	60°C	8-18 hours	1-2 inches
chicken	breast	rare	58°C	1-4 hours	1 inch
chicken	breast	medium	64°C	1 - 4 hours	1 inch
chicken	drumstick	rare	60°C	1.5-2 hours	1 inch
chicken	drumstick	best	65°C	2-5 hours	1 inch
chicken	whole chicken	rare	60°C	4-6 hours	1-1.5 inch
chicken	Whole chicken	best	65°C	4-6 hours	1-1.5 inch
egg	/	rare	60°C	45-60 minutes	/
egg	/	medium	75°C	13 minutes	/
egg	/	well done	68°C	minutes	/
fish	salmon	rare	56°C	20-40 minutes	0.5-2 inches
fish	salmon	medium	60°C	20-40 minutes	0.5-2 inches
vegetable	sweet potato	/	84°C	45-60 minutes	ssamll
vegetable	sweet potato	/	84°C	60-90 minutes	big

mutton	ribs	rare	50°C	1-2 hour	1 inch
mutton	ribs	rare	55°C	2-3 hour	1 inch
mutton	ribs	medium	60°C	1-3 hour	1 inch
pig	pork chop	rare	55°C	3-6 hour	1.5 inches
pig	pork chop	medium	60°C	2-4 hour	1.5 inches
pig	pork chop	rare	55°C	5-8 hour	1.5 inches
pig	pork chop	medium	60°C	4-7 hour	1.5 inches

## How to seal food without sealing machine:

### **Method one:**

- 1.Preparing a drink tube
- 2.Place the food in a preservative bag that is temperature resistant
- 3.Push the air out of the plastic bag by hand, insert the pipe into the edge of the bag, and seal the rest
- 4.Suck the air out of the bag
- 5.Maintain suction. Take the tube away quickly and seal

### **Method two:**

- 1.Prepare a plate of water
- 2.Place the food in a temperature resistant preservative bag
- 3.Seal the pouch and leave only a small mouth
- 4.Put the bag into the water slowly, and the pressure of the water will push out the air in the bag
- 5.Seal the bag

# Trouble Shooting FAQ

## Noise :

Under normal operation the system will hum due to the motor, impeller and cooling fan in operation.

## Grinding noise :

The stainless steel skirt is loose. Push the stainless skirt up into the guide groove and turn to the right until you hear a click. With the skirt secure, the noise will go away. There also might be the chance the stirring shaft was inadvertently bent. If this is the case, unscrew the bottom pump disk and gently push the impeller until it is centered.

## Slurping noise :

Your pump has formed a water vortex like when you are emptying out a bathroom sink or tub. Add more water or gently disturb water with a spoon. There is no sure way to eliminate a vortex from forming due to the pump rotation but usually will go away on its own.

## Gurgling + Woosh noise :

The pump is sucking air - add more water. You should also see small bubbles in your tank.

## Food damage :

The pump's water jet is cracking eggs or damaging fish fillets: Turn the pump outlet to face the container wall; this will greatly temper the flow of the pump output. It is also good practice to bag eggs to prevent them from being "blown" around in certain containers.

## System will not turn on:

Check power plug and breakers.

## Low water level alarm:

Add more water – the water level can be dropped during operation by the pump due to water turbulence.

## Low water level alarm turns on after a few seconds of operation :

Add more water – The pump generates "waves" – sometimes these waves

will cause the water level at the sensors to fluctuate up and down. The waves sometimes drop the water level right under the sensor and will cause a low water alarm. This is normal and you just need to add more water.

Temperature read does not match thermometer:

Sous Vide circulators are calibrated to a scientific platinum primary standard which is far more accurate than store thermometers.

Lights in house are slightly flickering when system is on :

This is normal as the circulator is modulating power.

Error code E3 will be appeared in below situation with alarm sound:

1.No water in tank

2.Water below minmum level

3.Appliance in situation of short cuicuit

## Technical Specifications

Power:	120V , 60Hz , 1000W
Temperature:	maximum 95 °C
Temperature difference:	± 0.1°C
Pump return volume:	maximum 8LPM
Timer:	maximum 99 hours 59 minutes

Machines should not be disposed of as waste materials

The disposal of the machinery must be handled by regular registered waste disposal companies or public waste agencies. Please comply with the relevant laws and regulations. If you have any questions, please consult the local waste disposal agency.

