

Sous vide cooker

M/N:MZJ-A01W

QUICKSTART GUIDE

FCC WARNING

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.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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. 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:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

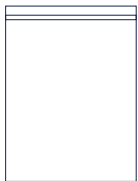
To maintain compliance with FCC's RF Exposure guidelines, This equipment should be installed and operated with minimum 20cm distance between the radiator and your body: Use only the supplied antenna.

Misuse may cause safety risks or damage the machine. Please read this operating guide carefully and save it in case what you need.

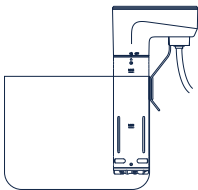


01

WHAT YOU NEED



Sealable bags



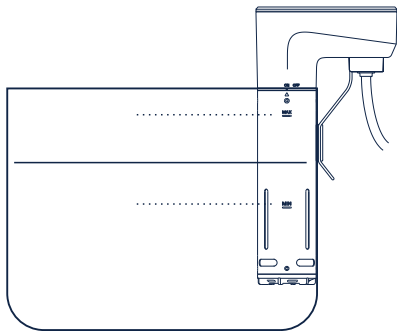
Pot (any pot)



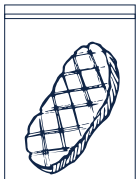
Something to cook

02 SETTING UP

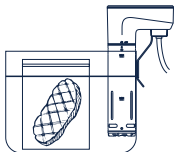
- CLAMP cooker to the side of any pot.
- FILL water between min & max line.
- PLUG IN Machine



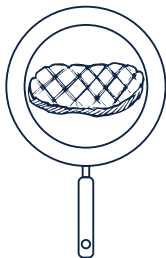
03 ENJOY YOUR COOKING



- a.** Place your food in a sealable bag and seal it, removing as much air as possible.



- b.** Submerge the bag in the pot and cook to your desired level of doneness.



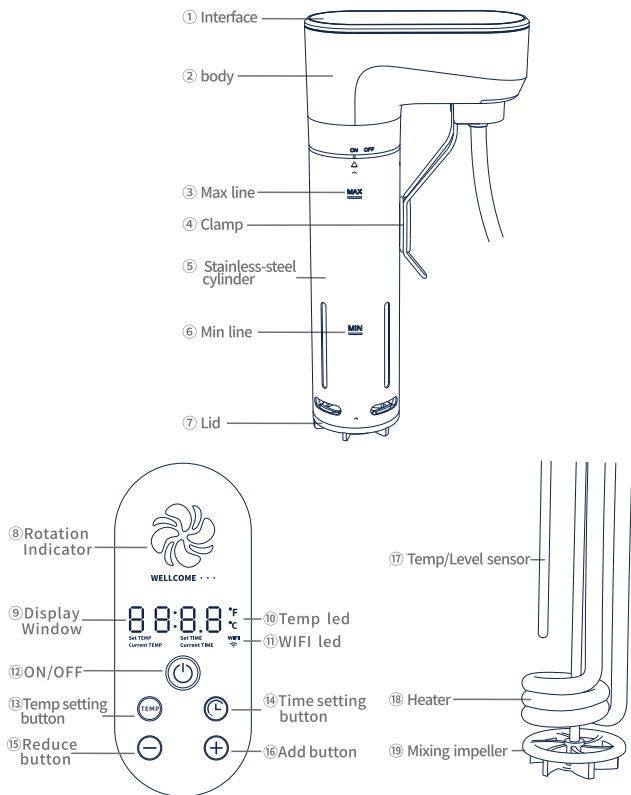
- c.** Remove your food from the bag and sear it in a hot pan for a crispy texture. Enjoy!

Note: ① Put the food bag into the pot, and the water level will increase, therefore do not fill it up too high.
② Plug in the machine then sounds a beep, that means your machine is in standby.






04 INTRODUCTION




05 OPERATION INTERFACE

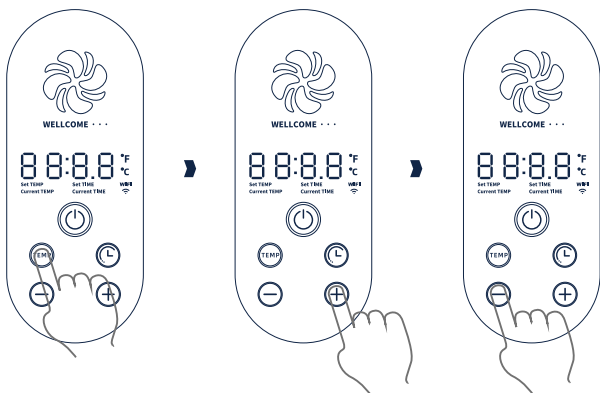


1. Standby: Plug in it, hear a “beep”, the Interface is fully visible for 1.5 seconds and then  turns to red breathing light.

2. ON/OFF: Press and hold button "  " for 3 seconds, to turn on or turn off the machine.

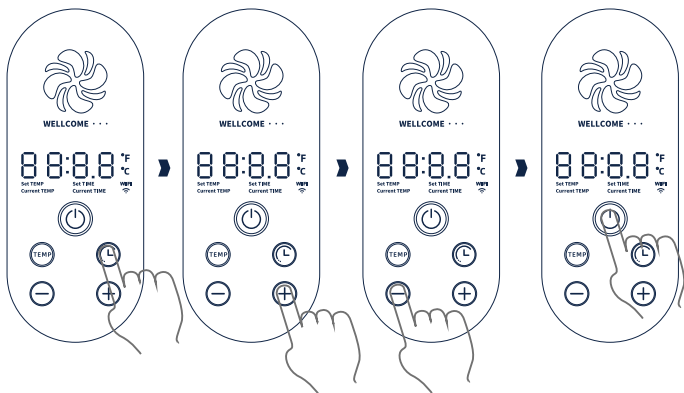
3. Temp mode shift: Press and hold button "  " for 3 seconds, that °C or °F interchangeable.





06 Setting target Temp



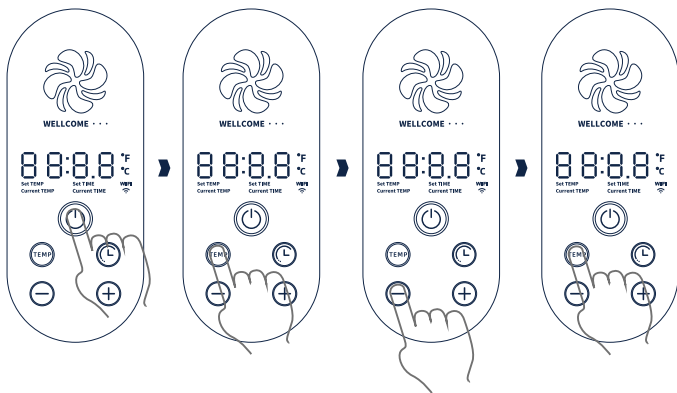
4. Setting Temp: Tap the button , Enter the Temp setting status(Default Temp 60°C\140°F), You can tap or long press the  or  button to reach the target Temp.

07 Setting target time








5. **Setting time:** Tap the button , Enter setting time status, You can tap and long press the  or  key to reach the target time. Finish setting the Temp and time, you can tap the button  to start or pause cooking, and all done, it will back to standby.

08 Tips



6.Reach the target Temp: After the current temperature reaches the target temperature,4 beep sounds be heard.

7.Temp Calibration: Press and hold   key combination for 5 seconds,While the window blinks,use the  or  button to adjust the temp you think is correct,then press  to confirm, Can be calibrated for a 5 degree increase or decrease in Temp range.

8.The touch-tone is a short beep, Volume 75 decibels.

09

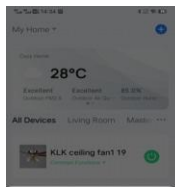
WIFI Setting

With a WIFI-connectable sous-vide cooker, you can schedule a cook from your own phone easily, choose recipes that match yours, and back home to the best meal ever. Keeping connected means staying updated about your meal every step of the way, no matter where you are. You could start cooking from anywhere and anytime you want to, you and your family members can enjoy delicious meals together very conveniently.

The following is the way how to do the one-time initial setup:

1. Scan the code to download the Smart Life App and install, register as a user, make sure your device's WIFI and Bluetooth are turned on.
2. Make sure your phone is connected to your preferred WIFI network (2.4G available only).
3. Have your WIFI network password prepared.
4. Plug the sous-vide cooker in.
5. Open the Smart Life App on your phone.
6. A confirmation screen appears in the app. (Referring to picture 1~picture 6)
7. Finish the setup process on your phone.
8. Your cooker is now connected to WIFI and your mobile phone.





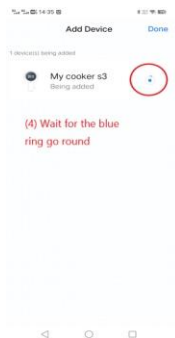
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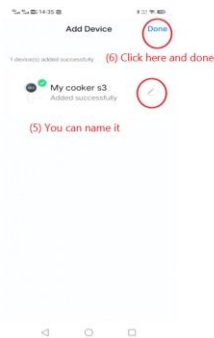
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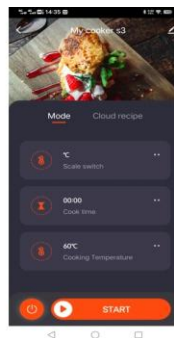
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6



11

TROUBLE CODE AND TROUBLESHOOTING

E01, E02	Temp sensor trouble
E03	Low level, add water to the pot.
E04	① Check whether the water circulator is blocked by obstacles. ② Motor failure.
E05	Heater fuse trouble



12 SAFETY WARNINGS AND GUIDE

- **Use it correctly to reduce the risk of fire, electric shock or injury:**

1. Do not use with damaged cord or plug.
2. If appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to a service center before using.
3. Do not use outdoors.
4. Unplug the electrical cord when not in use and before servicing.
5. Do not allow to be used as a toy. Close attention is necessary when used by or near children.
6. Use only as described in this manual.
7. Do not pull or carry by cord or use cord as a handle.
8. Do not use extension cords or outlets with inadequate current carrying capacity.
9. Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
10. Do not handle plug or appliance with wet hands.
11. Do not put any object into openings. Do not use with any opening blocked; keep free of dust, lint, hair, and anything that may reduce airflow.
12. Do not use appliance in flammable or combustible liquids such as gasoline, or use in areas where they may be present.
13. Store your appliance indoors in a cool, dry area.

• Always Exercise Basic Safety Precautions When Operating Electrical Appliances, Including the Following:

1. Read all instructions. Including the instructions what you're reading now.
2. Do not touch hot surfaces.
3. To protect against electrical shock, do not immerse cord, plugs, or the device's electrical components in water or other liquid.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow device to cool before assembling or disassembling.
6. Do not operate any appliance with a damaged cord or plug. Do not operate the appliance if it has malfunctioned or been damaged in any manner. Contact your seller for assistance and support.
7. The use of accessory attachments is not recommended by the appliance manufacturer and may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or counter.
10. Do not let the cord come in contact with hot surfaces.
11. Do not place the device on or near hot gas or electric burner, or in a heated oven.
12. Use extreme caution when moving an appliance containing hot liquids.
13. Do not use appliance for anything other than its intended use.
14. Do not open bottom enclosure while device is plugged in or operating as there are heating elements and moving parts.
15. Do not use directly on a granite or marble surface. Always place an insulating surface between the hot pot and granite or marble surface.

Tips: It is recommended to use a 2.6~4-gal pot. The temperature accuracy may not be achieved if the pot is too big, so it is not recommended to exceed 4 gal.

