

Instruction Manual






G320PX/G322PX



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IMPORTANT SAFEGUARDS

When using this electrical appliance, always follow basic safety precautions, including the following:

- Please read the manual carefully prior to use.
- Unit is only for indoor, domestic use; usage outdoors or for commercial purposes voids all warranties.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Always put the product on a flat, stable, and heat-resistant worktable.
- Do Not leave device on when unattended.
- Disconnect from power source when not in use or when cleaning the machine.
- Do Not pull out the power plug by pulling on the power cord; always pull on the plug body only.
- In case of damage to the unit, stop use immediately, unplug from power source, and contact the manufacturer or a certified repair service.
- Unauthorized repair of this unit voids all warranties.
- It is not recommended to use an extension cord adapter. If necessary, professionals should use the extension cord with matching technical indicators.
- Please keep the product and power cord away from hot and damp places.
- This product does not require any lubricant or lubricating oil. It is forbidden to wipe with organic solvents such as alcohol/kitchen cleaner.
- Do Not let the power cord hang outside the edge of the table or worktable to prevent the product from falling.
- Do Not remove the outside protective cover while the machine is operating to avoid being burned or scratched.
- Unplug the immersion heater before removing it from the liquid.
- After unplugging(the product completes its operation), the heating element will remain hot and should not be touched or placed on combustible surfaces.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Please do not use the unit for functions other than simmering food.
- Do Not directly start up the machine in a frozen container.
- An appropriate capacity stainless steel pot or a food grade plastic pot can be used as a suitable vessel.
- This product has Class IPX7 dust resistance and water resistance capacity. However, please do not immerse the upper half of the product in water to avoid electric shock.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system. APP control is an auxiliary operation. Physically touch control is recommended.
- The appliance operated with NTC sensor and water level sensor in normal operation and thermal link for abnormal type.
- If there are any quality problems affecting the machine, Do Not arbitrarily dismantle the product, please feel free to contact our Brand Customer Service: service@kitchenbossglobal.com.

SAVE THESE INSTRUCTIONS

KNOWING YOUR PRODUCT

Product Parameters

Type : SOUS VIDE COOKER	Display accuracy : 0.1°C/0.1°F
Model : G320PX, G322PX	Control precision : ±0.3°C/±0.5°F
Weight : 1.3Kg	Max. immersion depth : 140MM
Rated power : 1100W	Min. immersion depth : 66MM
Flow rate : 20 L/min	Suggested container size : 6-50L
Timing settings : 99 hours 59 minutes	Temperature range : 104°F-194°F (40°C-90°C)
	Product size : 380(H)x 83(W)x 67(D)MM

Product Diagram



Package Content

1. Sous Vide Cooker x 1 2. Smart Clamp x 1 3. User Manual x 1

WHAT IS SOUS VIDE COOKING?

Sous Vide (French for 'under vacuum'), also known as low temperature long time cooking, is a method of cooking in which food is placed in a plastic pouch or a glass jar and cooked in a water bath for longer than usual cooking times (usually 1 to 7 hours, up to 72 or more hours in some cases) at a precisely regulated temperature.

The temperature is much lower than usually used for cooking, typically around 55 to 60 °C (130 to 140 °F) for red meat, 66 to 71 °C (150 to 160 °F) for poultry, and higher for vegetables. The intent is to cook the item evenly, ensuring that the inside is perfectly cooked without overcooking the outside, and to retain moisture.

The **KitchenBoss** precision immersion circulator is designed for sous vide cooking. Sous vide cooking has been being used by celeb chefs and high-end restaurants for years. Like our slogan "We Provide smart solutions!", we focus on providing solutions to let you cook like a celeb. You will find how easy it is to cook sous vide perfectly and easily with this machine!

Smart Tips:

"Sous vide cooker" is suitable for deep stainless steel pots and food grade plastic pots as containers.

HOW TO START COOKING?

- Mounting Bracket setup:** Prepare a 6-50L container that can contain food (a 6-50L metal pot is recommended) and install the Mounting Bracket of the **KitchenBoss** Sous vide Cooker to the side of the container and tighten the Container Mounting Screw (7).
- Sous vide Cooker Installation:** Place the **KitchenBoss** Sous vide Cooker to the Mounting Bracket, Slide the latch (6) to secure the machine.
- Filling Water:** Fill water to the container until the water line rises to a suitable position between the MIN water line and MAX water line. Please pay attention to reserve enough space for placing food inside, such that the water level does not go over the MAX line after placing food.
- Food Pack Placement:** Seal the ingredients you wish to cook in a sous vide bag (Note: we recommend you using the **KitchenBoss** vac bag and the vac sealer). You may also place your ingredients in a canning jar filled with neutral-flavored oil and sealed tightly. Place the packaged (vacuumized) food

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"⌂" TEMP & MACHINE SETTING:

There are 2 functions of these buttons.

- TEMP SETTING:** press the button to enter the temperature adjustment while viewing the recipe page.
- MACHINE SETTING:** press and hold for 3s to access machine setting.

"⌚" (G320PX) / "⌚" (G322PX) TIME SETTING:

Press the button to enter the time adjustment while viewing the recipe page.

Technical Notes:

Adapting to a perfect sous vide cooking, G320PX / G322PX setting are:

- Cooking Temperature Limit: 40°C (104°F) to 90°C (194°F)
- Cooking Time Limit: 5 minutes to 99h 59mins

Initial Setup

Method 1: Cooking with connection to a smartphone

- APP is for auxiliary function only.
- To enhance higher safety, whenever start cooking via APP, a second confirmation is needed.

01. Scan the QR code, or Search '**KitchenBoss**' at App Store or Google Play. Then, register your exclusive account for this APP.



Android



iOS



02. Add your device to the Home page by clicking "⊕" at the bottom right corner. To pair your machine: press the "▶" key for 5 seconds.

03. Make sure the smartphone's Bluetooth is on and allowing location access. Then, ADD your machine.



04. Select a Wi-Fi network nearby, and enter your password. Connected Successfully.



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in the container, leaving enough space between the packages for the water to circulate.

5. **Power Up:** Plug in **KitchenBoss** Sous vide Cooker into a power socket. You can now start cooking with your Sous vide Cooker by following the instructions on this manual in other sections.

6. **To Perfect a Steak:** Upon finishing sous vide cooking, if desired, give your food a quick sear with a blowtorch or a hot skillet. It's ready to serve!

Smart Tips:

Our celeb chef team have developed many delicious recipes. You can refer to our **KitchenBoss** cookbook. If you have any question, please feel free to contact our Brand Customer Service : service@kitchenbossglobal.com.

Unlike cooking on a stove or in the oven, the temperatures used in sous vide cooking is relatively low (well below boiling temperature). By setting the right temperature for your ingredients, your food will not overcook if you leave it in the water bath- it cannot get hotter than the temperature you set!

Important Tips:

- Unplug the immersion heater before removing it from the liquid;
- After unplugging, the heating element will remain hot and should not be touched or placed on combustible surfaces.

SETUP YOUR MACHINE



User Interface:

"▶" START/STOP button :

There are 3 functions of these buttons.

- START/STOP :** during cooking, click once to start/pause the machine.
- CONFIRM:** this is also a button to act as 'CONFIRM' in any selection.
- CONNECTING TO YOUR PHONE :**
 - press and hold for 5s to initiate connection to a smart phone.
 - during the connection process, the Wi-Fi icon (shown on the machine TFT screen) flashes.
 - after successful connection, the Wi-Fi icon lights up.

"←→" (G320PX) / "←→" (G322PX) SMART DIAL & '+/-' Keys:

There are 2 functions of these buttons.

- TEMP / TIME setting:** turn the "←→" or press "←→" to adjust temperature or time setting.
- RECIPE SELECTION:** turn the "←→" or press "←→" to select your desired recipe.

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05. Name the device(optional) or the device will remain the machine default name.

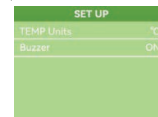
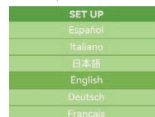
06. Choose your desired recipe with recommended setting and you can adjust it if needed. Confirm the setting at your smartphone, and touch 'Cook it now'. Even during cooking, you can reset on the cooking page or on the device.

07. If fail to connect, make sure the Bluetooth is on. Also, keep the phone close to the device. Or try to restart the phone or the device. Otherwise, please contact us at service@kitchenbossglobal.com.



Method 2: Cooking directly (Without connecting to the APP)

- You may connect to APP later if you want and can start cooking with a connection.



1. Finish the initial setting (language/buzzer/temp. unit).

- SETUP YOUR MACHINE:** press "⌂" button for 3s to access SETUP mode.
- LANGUAGE:** Turn "←→" (G320PX) /press "+" or "-" (G322PX) key to choose the desired language and press "▶" button to confirm.
- TEMP UNIT:** option blinks, turn/press "←→" (G320PX) / "+" or "-" (G322PX) key to switch the temperature unit between °C/°F and press "▶" to confirm.
- BUZZER:** option blinks, turn/press "←→" (G320PX) / "+" or "-" (G322PX) key to turn the buzzer on or off, and press "▶" .

2. **RECIPE SELECTION:** Turn / Press "←→" (G320PX) / "+" or "-" (G322PX).

3. **TEMP / TIME ADJUSTMENT:** Click the "⌂" and "⌚" (G320PX) / "⌚" (G322PX) key and then set the target cooking temp and time by turning/pressing "←→" (G320PX) / "+" or "-" (G322PX).

4. **START/STOP :** "▶" key to start/pause cooking.

NOTE:

- You can adjust your desired settings anytime during cooking by clicking the "⌂" and "⌚" (G320PX) / "⌚" (G322PX) keys.
- During cooking, you can adjust temp directly by turning "←→" (G320PX) / "+" or "-" (G322PX).

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Smart Tips:

When the machine is operating, the current operating temperature and time can be adjusted, but it will not be stored in the internal memory; unless the program completes normally.

In SETUP mode, if “←→+” (G320PX) or “+←” (G322PX) keys are not turned/pressed within 5 seconds, the flashing display will be canceled and the corresponding temperature display will be restored.

In SETUP mode, press the temperature or time setting key to set an else temperature or time, and it will be automatically confirmed within 5 seconds. Alternatively, press the “▶” key to confirm, but any temperature or time adjustments made during operation will not be saved unless the whole cooking process completes.

In Standby Mode:

- When left unattended for 1 minute, the device automatically enters sleep mode to save energy (with a flashing blue LED);
- Turn /Press “←→+” (G320PX) / “+” or “-” (G322PX) buttons directly without using the temperature or the time setting key in standby mode defaults to select recipes;
- Turn/Press “←→+” (G320PX) / “+” or “-” (G322PX) buttons directly without using the temperature or the time setting key when the process is paused defaults to ask to abort the current recipe.

THE INTEGRATED CUISINE

1. Chef's recipe(25 menus):

The **KitchenBoss**® Sous Vide Chef team recommends a series of cuisine with the optimal cooking temperature and time and let you cook like a celeb and enjoy the perfect sous vide dish.

- Enter the home page when standby, turn/Press “←→+” (G320PX) / “+” or “-” (G322PX) buttons directly without using the temperature or the time setting key to select recipes. After the recipe is chosen, if necessary, you can further tailor the set time or temperature as per desired.
- Choose a recipe from home page on the APP, and just touch 'Cook it now'.

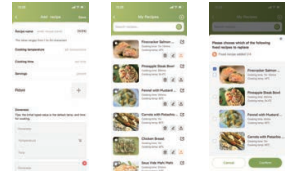


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2. Customized Recipe Settings:

The **KitchenBoss**® Sous Vide Cooker allow you to save up to 4 customized recipe settings.

- Customize setting from device directly**
When first time use, turn left/press “←→+” (G320PX) / “-” (G322PX) to get direct access to the Customized Recipe Setting. Adjust cooking temp and time and confirm. Retrieve your Customized recipe and click “▶” to start cooking.
- Customize setting from your smartphone**
You can create your recipes and save them on your smartphone. Then synchronize the desired recipe to Customized recipe on the device.



REMOTE SETTING CONTROL

The G320PX/G322PX Sous Vide Cooker allows for remote control of its functions through the **KitchenBoss**® app. Whether you're in your office or anywhere with network access, this feature provides convenience by saving you time in preparing the machine.

MAINTENANCE & CLEANING & STORAGE

Care & Cleaning:

- Turn off the cooker, unplug the power plug and remove the **KitchenBoss**® SOUS VIDE cooker from the water after the machine cools down;
- Remove the outer casing;
- Wash the interior heating tube and sensor directly under a tap;
- Add a drop of dish-washing liquid and lightly scrub with a sponge or brush if necessary.
- This machine is designed to be IPX7 Class waterproof. The upper part of the machine can be also washed directly under a tap, but we advise against immersing it in water for a long time.

Decalcification:

After long-term use, calcium in the water may form a sediment on the heating tube. During cleaning, please add a decalcifying agent to the water, adjust the temperature to between 40-50°C (104-122°F), start up the Sous vide cooking process and allow it to operate for 10 minutes. Then, remove the plug and clean the machine using the above method.

Storage:

After using your **KitchenBoss**® Sous vide cooker, please clean the machine and wipe it dry with a cloth or paper towel. Store in a dry and well-ventilated environment at a normal temperature; please do not place it in high-humidity environments or store at high temperature.

PRODUCT CERTIFICATION MARK EXPLANATION

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UKCA: Mandatory marking for entry into the UK market (Great Britain) (exceptions apply for products subject to special transition deadlines).

RoHS: It is used to standardize the material and process standards of electrical and electronic products to make them more conducive to human health and environmental protection.

IPX7: Waterproof grade is IPX7.

☔ : Indoor use only sign, (Mainly considering factors such as rain, frost and short circuit of electrical appliances, which can only be limited to electrical appliances used indoors).

⚡ : Electronic and electrical product waste sign. All electronic and electrical products using AC voltage below 1000V and 1500V DC voltages must be marked with this mark.

WEEE DISPOSAL INFORMATION

This product should not be disposed with other household wastes throughout the UK and the EU to prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To your use device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

WARRANTY SERVICE

Warranty Period: One Year Full Warranty from the date of purchase.

How to proceed?

- Valid proof of purchase: (The order number of the shopping platform);
- Your name, address, zip code, and contact information;
- Briefing the problem/fault you encountered (for our improvement)

The following conditions will not be covered by the warranty service:

- Unable to provide valid proof of purchase;
- Damage caused by improper use, misoperation, negligence, or failure to follow the product instructions (such as improper power supply, use of improper accessories, improper installation, etc.);
- Failure or damage caused by improper storage or accidental factors (such as falling, collision, squeezing high temperature, exposure to the sun, immersion, moisture, self-transportation, etc.);
- Failure or damage caused by self-disassembly, repair, modification, maintenance, etc, Not carried out by the company's authorized organization;
- Failure or damage caused by force majeure (such as fire, flood, electric shock, earthquake, accident disaster, war, theft, and other irresistible disasters);

TRADEMARK INFORMATION

Google, Android, and Google Play are trademarks of Google LLC.

Apple App Store is a trademark of Apple Inc.

Wi-Fi® is a registered trademark of Wi-Fi Alliance®

SHOW US WHAT YOU'RE MAKING

We hope this manual has been helpful. We can't wait to see your beautiful results, and we think you'll want to share glam shots! Our community awaits your uploads—just pick your platform of choice below. Considering what to cook? Many recipe ideas are available, both from us and the community.

#KitchenBossSousVide



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FCC CAUTION

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. 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. 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.

This equipment complies with the FCC RF radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20 centimeters between the radiator and your body.

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