



SOUS VIDE COOKER

Instruction Manual G330



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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 : G330	Control precision : ±0.3°C/±0.54°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
Preset timing : 0.5 - 24 hours	Temperature range : 104°F-194°F (40°C-90°C)
Timing settings : 99 hours 59 minutes	Product size : 411.5(H)x 72.5(W)x 98.5(L)MM

Product Diagram



Package Content

- 1. Sous Vide Cooker x 1
- 2. Smart Clamp x 1
- 2. Cookbook x 1
- 3. Quick Start Guide x 1
- 4. 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 6-50 L 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

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.

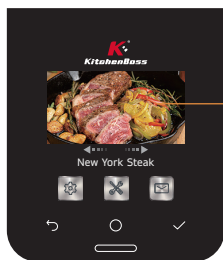
Unlike cooking on a stove or in the oven, the temperatures used in sous vide cooking is relatively low (well below boiling temperature). By setting the right temperature for your ingredients, your food will not overcook if you leave it in the water bath- it cannot get hotter than the temperature you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

Important Tips:

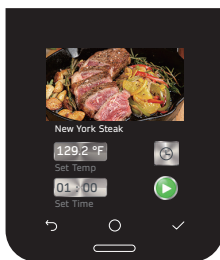
- Unplug the immersion heater before removing it from the liquid;
- After unplugging, the heating element will remain hot and should not be touched or placed on combustible surfaces.

SETUP YOUR MACHINE

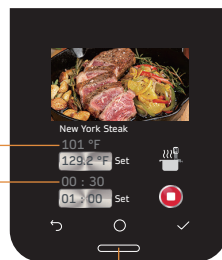
User Interface:



Swipe & Tap



Current Temp. & Time



LED Indicator

“↶” : To go back previous screen

“✓” : To confirm any settings or go next step

“○” : To ‘Home’ page, i.e. Recipe page
or To ‘Download APP’ page
or To connect a new Wi-Fi, by long touching 5 seconds.

 : Change the settings or reset the device.

 : Trouble shooting information.

 : Delay start

 : Start / Stop

Technical Notes:

If a new firmware is available, it will be updated automatically upon confirming at your smartphone. While updating, the G330 will not work until the update is finished.

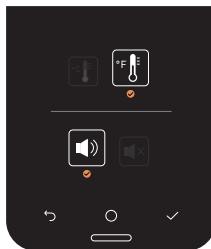
Initial Setup:

In standby Mode:

When there is no operation or unattended for 60sec, the device goes into standby mode (i.e. sleep mode) to save energy. Also, the white LED indicator is on. To activate the device, simply touch the screen.



1.Select Your Language.



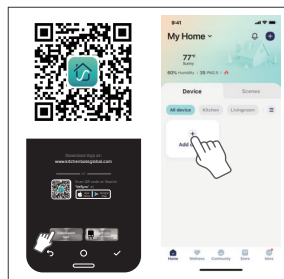
2.Temp. Unit & Mute Setting.

There are two ways to operate the device:

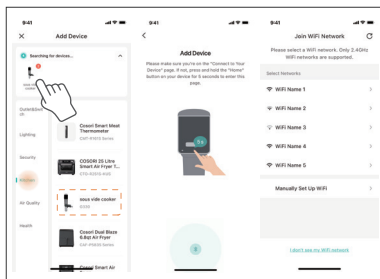
Method 1: Cooking with Connection to a Smartphone

Notes:

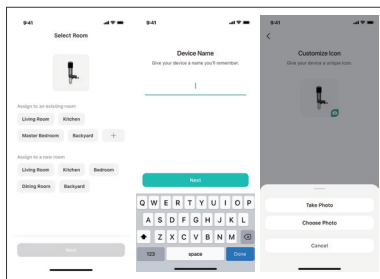
- APP is for auxiliary function only.
- To enhance higher safety, whenever start cooking via APP, a second confirmation is needed.



Step 1

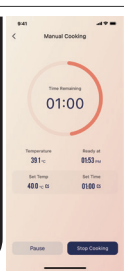
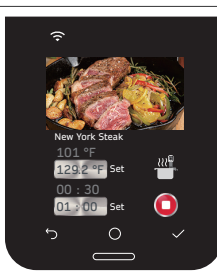
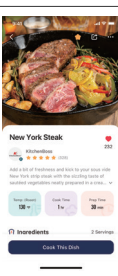


Step 2

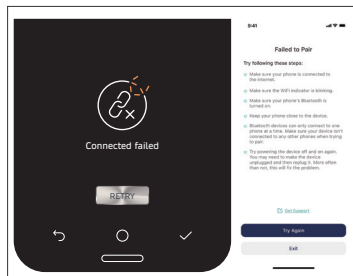


Step 3

- 1.Download App at: www.kitchenbossglobal.com or Scan the QR code or Search 'VeSync' at App Store or Google Play.
And Register an account. Add your device to the Home page by clicking “+” at the upper right corner.
- 2.Make sure the smartphone Bluetooth is on as well as allowing location access. Pair the device with the smartphone. Then, the device will join the Wi-Fi Network.
- 3.Assign the device to the room to be operated. Name the device and customized an icon (optional).
The firmware will be updated automatically whenever there is a new update.



Step 4



Step 5

4. Choose your desired recipe with recommended setting and you can adjust it if needed. Confirm the setting at your smartphone, and click start cooking. Even during cooking, you can reset setting by clicking the '129.2 °F' & '01:00'.
5. 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: Start Cooking Directly (Without connecting to the APP)

Note: you can connect to APP later if you want and can start cooking with a connection.



1. Finish the initial setting (language and unit)
2. Click "Start Cooking";
3. Swipe left / right of the picture to select the menu;
4. The menu defaults to the Chef's recommendation for the food selected. However, you can click the '01:00' or '129.2 °F' button anytime to adjust to your desired setting. Click '✓' to confirm your setting.

Delay start:

KitchenBoss® cares about your busy daily life. You can preset a meal in advance using the "Delay Start" function. Your food will start cooking under countdown time set.



Time & Temp. adjustment during cooking:

You can adjust the Time / Temp setting any time during cooking by clicking the '01:00' or '129.2 °F'.



RECIPE SETTINGS:

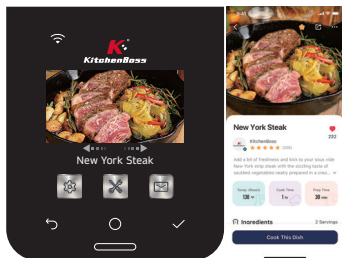


Fig 1
Chef's Recipe (25 menus)

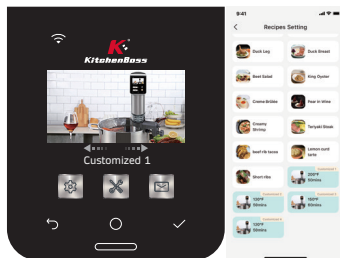


Fig 2
And 4 Customized Recipe Setting

The Integrated Cuisine.

1. Chef's Recipe (25 menus)(Fig 1):

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, swipe left or right to choose from the 25 integrated recipes as you like, and confirm. After selecting the recipe, if necessary, you can further tailor the set time or temp. as per desired.
- Choose a recipe from home page on the APP, just click "Cook this Dish".

2. Customized Recipe Settings(Fig 2):

The **KitchenBoss**® Sous vide cooker allow you to save up to 4 customized recipe settings.

① Customize setting from G330 directly

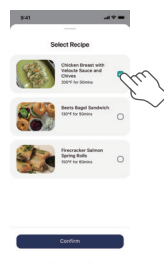
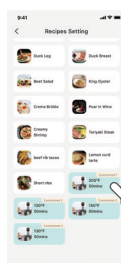
When first time use, swipe right to get direct access to the Customized Recipe Setting. Tap the "01:00" & "129.2°F" button to set your cooking and click "✓" to confirm. Retrieve your Customized recipe and click "▶" to start cooking.

② Customized setting from your smartphone

You can create your recipes and save them on your smartphone.

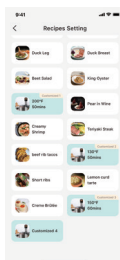
To synchronize :

- Click "Customized 1/2/3/4" either one from "Recipes Setting" and add your customized recipes. There are at most 4 customized recipes that could be synchronized to G330.

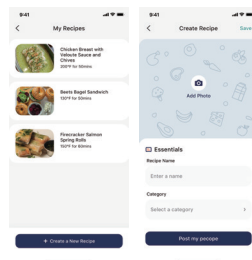


Smart Tips:

- You can drag and move the recipes to most top (for frequent use) on the page of "Recipes Setting".
- Create a recipe in "My Recipes" page on the App, fill the ingredients in, set the temperature and the cooking time. Finish the cooking directions there. Then save and post the recipe.



Move the Recipes



Create the Recipes

REMOTE SETTING CONTROL

Our G330 Sous Vide Cooker functions can be controlled remotely via the **VeSync APP**, say in your office. This provides convenience to save your time to prepare the machine.

MAINTENANCE & CLEANING & STORAGE

Care & Cleaning:

1. Turn off the cooker, unplug the power plug and remove the **KitchenBoss®** SOUS VIDE cooker from the water after the machine cools down;
2. Remove the outer casing;
3. Wash the interior heating tube and sensor directly under a tap;
4. Add a drop of dish-washing liquid and lightly scrub with a sponge or brush if necessary.
5. 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

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 voltages 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.

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



FCC CAUTION

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

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.

FCC RF exposure statement:

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.