

technica

User manual **Low temperature molecular** **cooking machine**

Model:
283120



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1. The benefits of vacuum low temperature cooking

Using vacuum low-temperature cooking, the food does not need to be in direct contact with air and water, which will reduce the loss of nutrients in the food, infiltration of harmful substances, using no oil or using very little oil, and consuming a small amount of salt to preserve the taste of the ingredients themselves. The food maintains a good taste, and even ordinary meat can greatly enhance the taste.

The heat is more even, the taste can penetrate into the food evenly, and the color of the food can be preserved; the energy is saved compared with the oven and the gas stove, and the smoke pollution of the kitchen can be reduced, different food can be cooked separately by packaging.

You don't need a special chef, even if you don't have any cooking experience, you can cook healthy and delicious food according to the scientific recipe. You can cook according to the set temperature and time by vacuuming the food according to the recipe.

Thanks to precise temperature and time control, it is possible to ensure that food not scorched or dried out due to overcooking, especially for food cooked at medium and low temperatures.

2. Preparation for vacuum low temperature cooking

- **Vacuum sealing machine** – To remove most of the oxygen from the bags and to ensure an air-tight seal, preventing air or liquid going in. You can use chamber vacuum sealer or small suction vacuum sealer for different demands. We supply both kinds of vacuum sealers.
- **Vacuum sealing bags** – To pack foods in and thoroughly sealed, ensuring that no air or liquid can go inside. Please also ensure that the vacuum sealing bags can bear temperatures up to 100°C or 212°F.
- **Thermal Circulator with Cooking water tank or Sous Vide water bath** – firstly put the cooking rack into the water tank (Not using the cooking rack might result in a machine break down) then fill the tank or water bath with enough water to cover the foods and control temperature for cooking. For immersion thermal circulator, please also ensure that the water tank can bear temperature up to 100°C or 212°F. For Sous Vide water bath, there is a thermostat controller inside the machine. So after filling water into the bath all you need to do is set the temperature and time of cooking.

3. Safety

Please always follow these precautions:

- Operate the machine according to the user manual only, otherwise the machine may be damaged.
- Connect the power supply shown on the rating label only.
- Connect with the safe grounded supply only.
- Cut off the power supply before removing the machine.
- Do not directly touch the liquid to check the temperature, please use temperature display or thermometer.
- During use of the machine, put the needed food for heating into water bath, please make sure the water level must be controlled between the lowest water level "MIN" and the highest water level "MAX", to avoid damaging the machine.
- Do not touch hot surfaces during or after working to avoid injury.
- If there is liquid on the upper of the machine (above the MAX water level), please cut off the power and dry it before use.
- Please place the machine and its cord out of reach of children to avoid danger.
- Children shall not play with the appliance.
- Appliances can be used by 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.
- To avoid danger, the power receptacle and fan outlet on the back cannot touch with liquid.

4. Technical Parameters

Rated voltage: 220-240 V~

Rated frequency: 50HZ

Rated power: 1200W

Temperature setting range: 5-90 °C

Time setting range: 5 min-99 hours 59min

Display accuracy: 0.1

Size: 77×124×345mm

Weight: 0.8kg

5. Product function



1. "TEMP/TIME" – "🕒" Temperature, time adjustment switch button
 - a. At standby mode, click "🕒" to switch temperature or time setting. The first press, the digital tube is flashing, then set the desired temperature by pressing "+" and "-". The second press, the digital tube is flashing, then set the desired time by pressing "+" and "-". The third press, the digital tube stop flashing, the machine will exist the temperature and Time setting mode.

*After digital tube flashes 10 times, if there is no any setting operation, the machine will exits the temperature and time setting mode. If you need to reset them, click "🕒" again to enter the setting status.

*Long press "🕒", the presetting temperature and time can be displayed, the digital tube displays temperature and time in turns.
2. Start/Stop button "▶||"
 - a. In standby mode, press "▶||", the machine start working.
 - b. Second Press "▶||", the time start to count down, the digital tube displays the current temperature and time in turns at about 3S intervals.
 - c. Third Press "▶||", the machine will stop working, back to standby mode.
3. Adjustment button "+", "-"
 - a. Click "🕒" to select the content (temperature or time) to be adjusted, then use the "+" and "-" buttons to adjust to the desired temperature or time.
 - b. The temperature unit switch: Press the "+", "-" at the same time to switch and select the unit of temperature. There are Celsius and Fahrenheit as optional.

4. Single digital tube

- a. Before the time counts down, the digital tube always displays the current temperature.
- b. After countdown begins, the digital tube displays the current temperature and the remaining work time in turns at about 3S intervals.

Reset to default:

Under the ready working mode, long press "▶||" and "+", the digital tube displays the setting temperature 60°C, then loose hand, the digital tube will flash 10 times at the same time and exist the setting mode. If need to switch the Celsius and Fahrenheit, press the button "+" and "-" to switch.

6. Product Structure

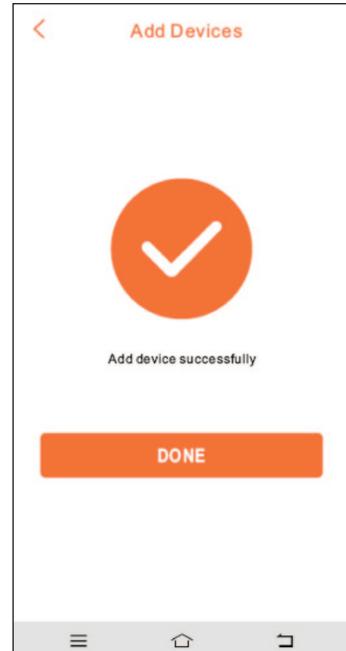
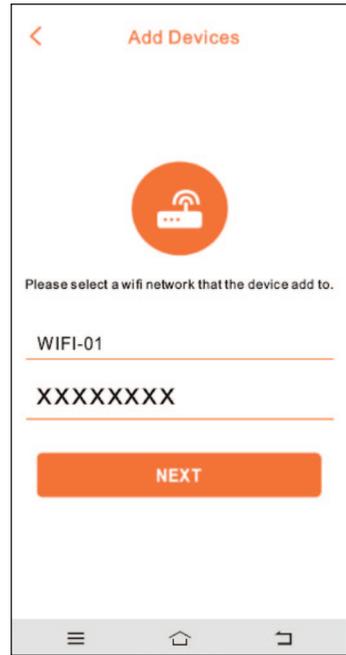


1. Touch control panel
2. Indicator – Status indication:
 - (1) Red light runs, not reach the presetting temperature.
 - (2) Orange light is always on, reach the presetting temperature but not reach the presetting time.
 - (3) Green light runs, reach the desired setting temperature and time count-down begins.
 - (4) Green light is always on, the time countdown is completed.
3. Fixing hand
4. Bottom Cover

7. Connect to Phone

(Before connecting WIFI, please make sure the machine is powered on and in standby mode).

1. Use your mobile browser to go to:
<https://apps.apple.com/cn/app/sous-vide-cooker/id1380050777?l=en>
(iOS devices) or
<https://play.google.com/store/apps/details?id=com.sous.vides>
(Android devices), download the installation package and install it.
2. Open the newly installed mobile phone “APP” and register the account (you can log in directly next time).
3. Add the device (click “Device”- click “+” Connect WIFI – simultaneously press “START/STOP” „▶||” and „🌀” on the machine, Until the display is added successfully).



Press the "⌚" and "⏪" at the same time

The distribution network has timed out 60 S, and the network fails to be deployed. The WIFI indicator is off.

**WIFI indicator prompts:

1. no light: no connection to the network;
2. flash: distribution process;
3. slow flash: connect to the router, not connected to the M2M server;
4. always on: Connect to the M2M server.

8. Operating Instructions

1. Choose the suitable container, fix the machine in the container.
2. Put the food in vacuum package into the container.
3. Add water to the cooking tank. (Note: After filling the water in the tank, please ensure that the water level between the minimum water level and the highest water level).
4. Connect the power cord to make the machine energized, the digital tube and the button light up, enter the power saving mode after 2S, only light, click to put the machine into standby mode.
5. Click “°C/°F” to select the temperature display unit of the machine. The default is °C. After clicking “°C/°F” to select the temperature unit of the machine, the next time the machine is turned on will default to this unit, and the machine has a memory function.
6. Click “TEMP /TIME” to select the temperature or time to be adjusted, and set the target value with the “+” and “-” keys.
7. After the setting is completed, click “Start/Stop” “▶||” to make the machine start working.
8. When the temperature reaches the set temperature, the machine will beep then press “Start/Stop” “▶||” button, it will count down.
9. After the cooking is finished, the machine will beep. Click “Start/Stop” “▶||” to finish the machine work.
Note: If there is no operation, the machine will emit a continuous beep after 20S, while the water temperature will remain at the preset temperature.
10. Take foods out, then the food is ready for afterward process.
11. After using the machine, cut off the power supply. Store the machine at the place out of the children’s contact.

Note:

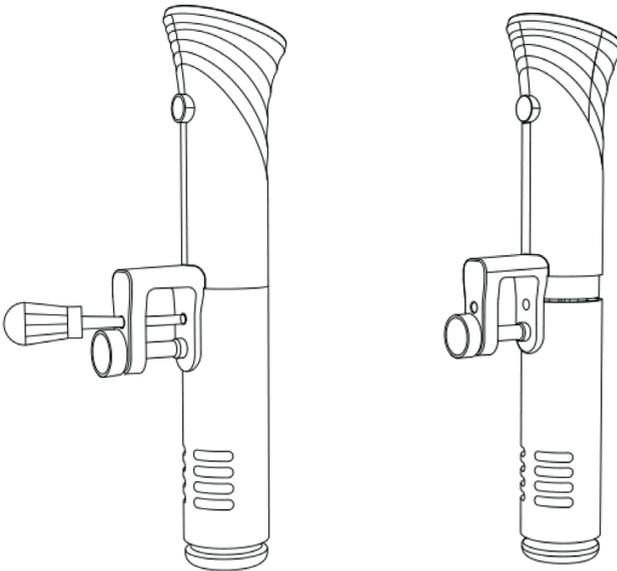
1. Before Sous Vide cooking, the food must be vacuum packed first.
2. The water level (after the food is put in) should be higher than the “MIN”, but lower than the “MAX” marked on the machine.
3. To avoid the machine from aging, drain the water after use and clean the water bath.

9. Maintenance

To avoid burning, please make sure that the machine is power off and cool down to room temperature before cleaning.

1. Place the machine vertically after cleaning, do not place it horizontally or upside down.
2. During cleaning, do not damage the components inside the machine. Once the components are damaged, please ask specialist to check and repair. Do not attempt unauthorized repairs to avoid accidents.
3. Abandon old water after each use, and fill with fresh water next time. If the water is reused many times, some mineral substance may subside or adhere to the surface of the components, thus influence the machine performance. When you notice the discharge capacity reduce obviously or the machine's components have much ash and dirt, Please disassemble the low part of the machine's housing(Please refer to the below "How to Disassemble Quickly") to clean the heat tube and probe , it is better to clean every 20 times or 100 hours working.

How to Disassemble Quickly



a. Use the tool to remove screw.

b. Pull out the low part housing to clean the inner components.

4. Better not use hot machine in cool water. It should be cool down the machine to room temperature and put into cool water to use. Otherwise it will influence the machine function and lifetime. On the contrary, please do not put cool down machine into hot water to use.

10. How to Clean

Preparation:

Food grade vinegar (white vinegar, apple vinegar, etc.)

Why need to clean:

Normally tap-water contains minerals in our life. When the water is heated to a certain temperature, there will be scale on the heater or surface of the machine. In this case, the scale will affect the performance of the machine, and the machine is not good in outlook as well. So we suggest you cleaning the machine after every 20 times use, and accumulated working time is less than 200 hours. Or you can clean the machine according to your actual needs due to different water in different place.

How to clean:

1. Use the mixed liquid in 75% water and 25% vinegar, then pour it into a container till the Max line of the machine.
2. Turn on the machine, set the working temperature 80°C/(176°F) and set the time 3 hours (03:00) then single press the "Start/Stop" "▶||". When reach the desired presetting temperature, press "Start/Stop" „▶||" to start the timer.
3. When the timer indicates 00:00, stop the machine and turn off the power, unplug and let the machine cool.
4. Drain out the water from the container and use the fresh water to clean the device.

11. Troubleshooting

Error code	Cause of issue	Troubleshooting
H20	The water level is lower than the lowest water level or higher than the highest water level	Turn off the machine power: If the water level is too low, add the right amount of water to the container; if the water level is too high, remove the water from the container.
E02	<ol style="list-style-type: none">1. Whether the heating pipe is normal;2. Whether the internal wiring of the machine is normal;3. Is the temperature sensor normal?	Need to ask a professional for repair

** During the use of the machine, if any other problems arise, please ask specialist to check the machine. Do not attempt unauthorized repairs to avoid accidents.

12. Warranty and After Sales Service

1. Make sure the working platform flat, clean and tidy.
2. Warranty is limited to damage caused by production defects and household using.
3. The cost of parts and maintenance will be charged due to improper use or other non-product quality problems.
4. Please keep the purchase vouchers.

Thank you again for purchasing our Sous Vide cooker wish you a happy using, feel free to contact us if there are any questions in using.