

technica

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

Model:
283230



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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.

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 please fill water into the bath then control the temperature and time.

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.

Technical Parameters

Rated voltage: 220-240~ V

Rated frequency: 50Hz

Rated power: 2300W

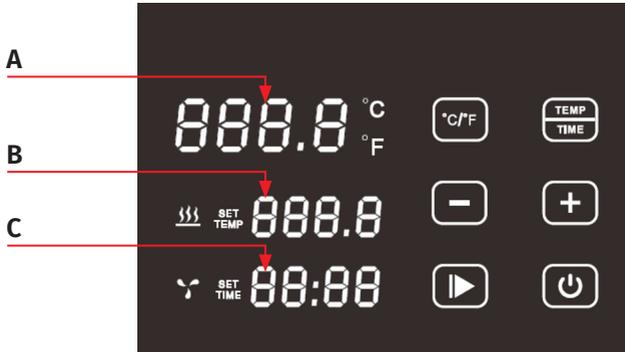
Temperature setting range: 5–95°C

Time setting range: 5 min–99 hours 59min

Display accuracy: 0.1

Size: 173×142×328 mm

Product function



1. “” Power

- When the power is turned on, the button and indicator light are on. After 2S, the machine enters the power saving mode. (only “” on)
- In the power saving mode, press this button to wake up the machine and enter standby mode, ready to work, at this time the digital tube (A) shows the current water temperature, the digital tube (B) shows the previous one. The target temperature set in the working process, the digital tube (C) shows the last working process' set working hours.
- In standby mode (the button indicator is fully illuminated), press this button to enter the power saving mode (only “” on).
- During the work, press this button to enter the power saving mode directly.

2. “°C/°F” Temperature unit switch button

- Click on “°C/°F” to select the temperature display unit of the machine. There are two temperature units of Celsius and Fahrenheit to choose from.

3. “TEMP / TIME” Temperature, time adjustment switch button

- Click on “TEMP / TIME” to toggle the temperature or time setting. When the temperature digital tube (B) is flashing, set the desired target temperature with “+” and “-”; when the time digital tube (C) is flashing, the desired target time can be set with “+” and “-”.
 - * After the digital tube flashes 10 times, if there is no setting operation, the machine will exit the temperature/time setting state. If you need to reset it, click “TEMP / TIME” again to enter the setting state.
 - * Press and hold the "TEMP / TIME" button for about 3 seconds, the digital tube displays the time and temperature that have been set.

4. “▶” Start/Stop button

- a. In standby mode, click “▶” to start working.
- b. In the work mode, click “▶” to stop working.

5. “+” “-” Adjustment button

- a. Click on “TEMP / TIME” to select the content (temperature or time) to be adjusted, then use the “+” and “-” buttons to adjust to the desired temperature or time.

6. Temperature digital tube (A)

- a. Display real-time working temperature;

7. Temperature digital tube (B)

- a. Display the set operating temperature;

8. Time Digital Tube (C)

- a. In standby mode, the set target time is displayed.
- b. In working mode, the remaining working time is displayed.

Restoration of factory setting

In preparation mode, press both “▶” and “+” button and hold them for 3 seconds, the upper digital tube display setting temperature 60°C, and the middle digital tube display setting time 24:00, and then let go, both the digital tubes will flash 10 times and exit the setting

Product Structure

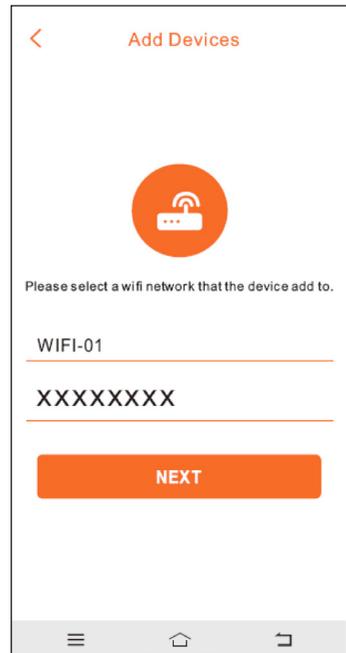
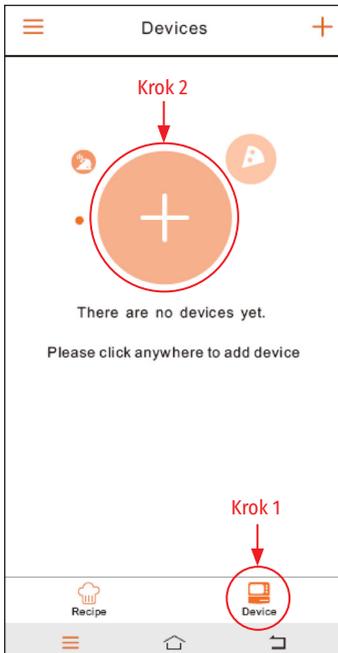


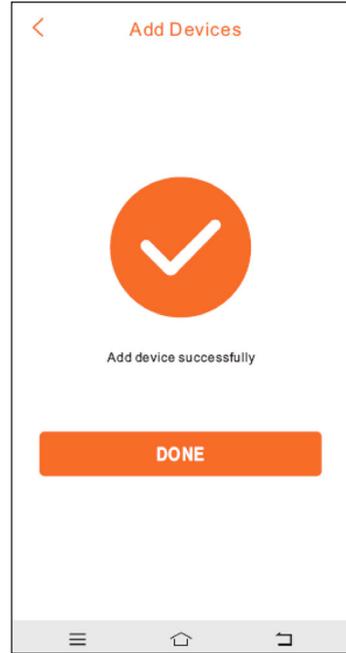
1. Control panel
2. Upper cover
3. Main body (up)
4. Connecting ring
5. Main body (down)
6. Water outlet
7. Fixed handle
8. quick release screw
9. the water inlet

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://play.google.com/store/apps/details?id=com.sous.vides>
(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 “▶” and “°C/°F” on the machine, until the display is added successfully).





Pres the „°C/°F” and “▶”
at the same time

The distribution network has timed out 60S, 60S, 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.

Operating Instructions

1. Select a suitable cooking container and fix the machine to the cooking container.
2. Place the vacuum-packed food into the cooking cylinder.
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 de-

fault 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 “▶” to make the machine start working.
8. After the cooking is finished, the machine will beep. Click “▶” 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.
9. Take foods out, then the food is ready for afterward process.
10. 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.

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.
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.

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. Fill a container with 75% water/25% vinegar mixture up to the “MAX” line of the machine.
2. Turn on the device, set the working temperature to 80°C/(176°F), set the timer to 3 hours (03:00), and click “▶”. When the target temperature is reached, press “▶” to start the timer.
3. When the timer reaches 00:00, stop the device and power it down. Unplug it from the outlet and allow it to cool.
4. Drain the container and rinse the device in clean water.

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.

Error code	Cause of issue	Troubleshooting
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
LP	The machine suddenly loses power during normal cooking	Press the "Start/ Stop" Button to stop the machine from working. After the work is resumed the error should go away.

** 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.

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.