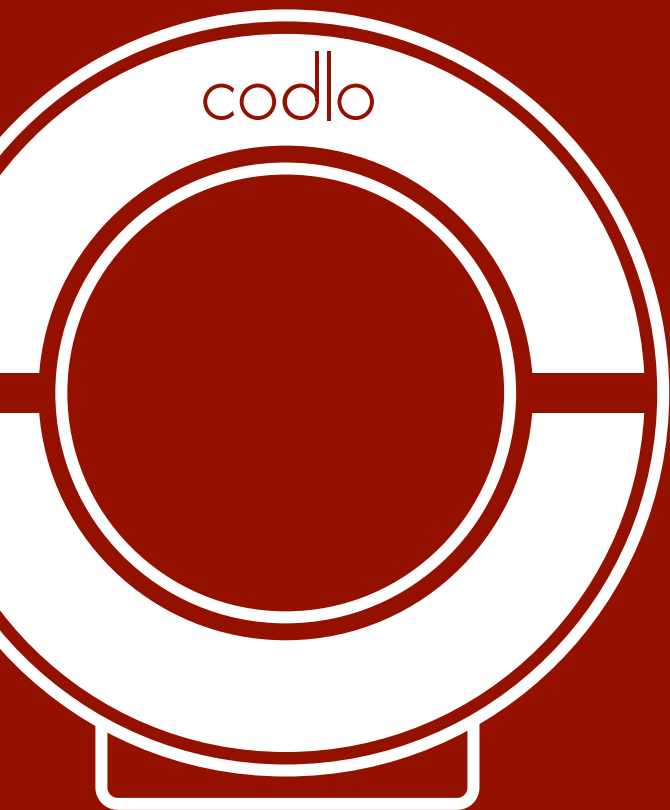


**YOUR CODLO**



**USER MANUAL**

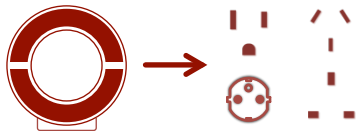


**PULL ME UP**



# CODLO QUICK START

1



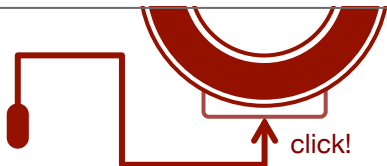
Plug Codlo in

2



Switch cooker on & plug to Codlo

3



Connect sensor firmly with a 'click'

4



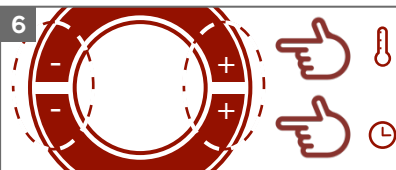
Place sensor in water bath

5



Switch Codlo on

6



Set temperature & time

7



Press start...

...AND YOU'RE  
OFF!

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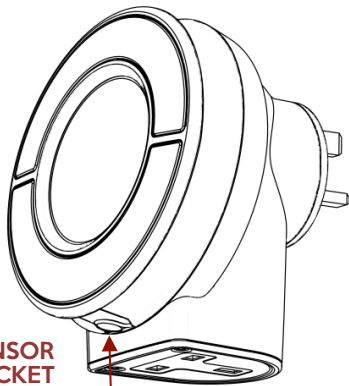
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codlo

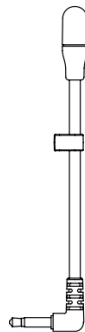
# CODLO AT A GLANCE

**CODLO  
CONTROLLER**  
(plugs and sockets vary by region)



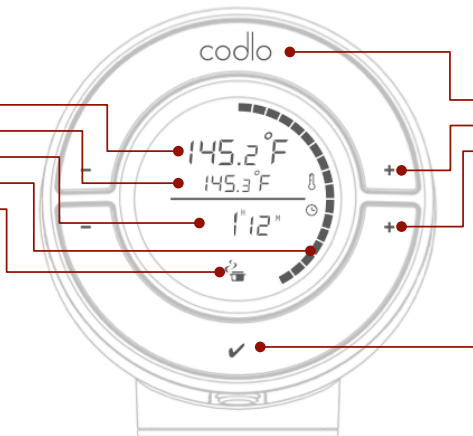
**SENSOR  
SOCKET**

**TEMPERATURE  
SENSOR**



**DISPLAY**

Current temp **A**  
Target temp **B**  
Timer **C**  
Progress indicator **D**  
Cooking icon **E**



**BUTTONS**

- 1 On-Off / Reset button
- 2 Temp controls
- 3 Time controls
- 4 Start button

*To switch between Celsius & Fahrenheit, press and hold the "+" & "-" temperature control buttons (2) concurrently.*

# IMPORTANT SAFEGUARDS

**Read all instructions carefully before use.** They may seem boring, but hey, it might save your life one day! Maybe. Plus we wrote all this stuff from scratch - it would be rude to just ignore it.

**Follow Codlo and your local authority's food safety guidelines.** Use food-safe bags that are approved for sous-vide cooking. Please refer to the Codlo Sous-Vide Guide for more information on this. It's free download at [go.codlo.com/cookbook](http://go.codlo.com/cookbook), or if you're keen to own a divine piece of awesome, you can order a physical copy from Amazon too!

**Keep Codlo nice and dry.** Only the temperature sensor and its cable can be in contact with liquid of up to 100°C / 212°F. Keep Codlo away from hot surfaces, steam or water. Do not position cooker (and the water bath) directly beneath Codlo. Do not immerse Codlo in any liquid. If Codlo or any of its parts have been submerged, unplug Codlo immediately and contact us. Do not use Codlo other than for the intended purposes only.

**Use Codlo with compatible cookers only.** Prior to use, check your cooker's compatibility with Codlo with a simple test, listed under the Cooker Compatibility section.

**Pay attention to the temperature sensor.** The sensor is made from food-safe material. Make sure the cooker contains water and the temperature sensor is submerged in the water bath prior to operation. Do not let the temperature sensor cable hang over edge of table or counter, or touch hot surfaces.

**Be careful with hot water baths.** Take care when removing the lid of your cooker when hot. Use oven mitts to remove lid and tongs to reach for anything inside the water bath. Do not leave water sitting in the bath after use - pour the bath contents in the sink once cooled. Extra caution is needed when moving pots containing hot water for disposal.

**Use Codlo in a safe, indoor environment.** Codlo is designed for household use only. Do not use outdoors. Do not use near explosive or flammable materials. Do not use with an extension cord or adapter. Keep a close watch if Codlo is used by or near children, or immature adults. Do not place Codlo on or near (or in, for that matter) a hot gas, steamer, electric burner, or in a heated oven.

**Unplug Codlo when not in use and wipe clean.** Wrap the temperature sensor cable around Codlo and clip it neatly prior to storage. It looks pretty that way too.

**Stay safe.** If Codlo is dropped in liquid, damaged, malfunctions or the plug appears damaged in any way, stop usage immediately. Do not attempt to disassemble, repair or modify Codlo as there are no user-serviceable parts inside Codlo. Contact us for examination or repair. The use of accessory attachments that are not recommended or supplied by us may cause fire, electric shock or injury.

# SET CODLO UP

- 1. Plug Codlo into an electrical outlet.** Make sure the outlet is properly grounded for safe usage. Codlo works best with a wall outlet so the display is easily visible. Codlo will emit a sound once switched on.
- 2. Connect cooker to Codlo.** Plug in the cooker to the socket at the base of Codlo.
- 3. Fill the cooker's pot with water.** For optimal heat transfer, fill around 2/3 of the pot with water, even if you are cooking a small amount of food. Try not to overfill the water bath though, you need to allow sufficient room for food items that will be added later.
- 4. Connect the temperature sensor to Codlo** by inserting the temperature sensor jack into the sensor socket right below the screen. Push the jack up to ensure that it is properly connected, otherwise a hardware error would be triggered when in use (see Troubleshooting section).
- 5. Place temperature sensor in the water-filled cooker** and cover with a lid. Make sure there is still sufficient slack on the cable to avoid damage. Covering with a lid minimizes water evaporation, saves energy and keeps the sensor immersed in the water bath.
- 6. Switch on the cooker.** Set the cooker to "Cook" or "High" mode. It's crucial that this is done properly especially for rice cookers as they are always switched to the default "Warm" mode when not in use.
- 7. Set cooking time and temperature.** Set desired cooking time and temperature using the appropriate "+" and "-" buttons (see How to Use section). Proper precautions must be taken on time and temperature settings for food safety (see Time & Temperature section). To finalize the settings, press the "✓" (tick) button to start heating the water bath.
- 8. Wait for water bath to reach target temperature.** Once that happens, Codlo's screen will turn amber and will beep to remind you to place sealed, airtight food pouches in the water bath for cooking.
- 9. Submerge sealed food pouches into the water bath.** Codlo will beep once cooking time has elapsed (if set), and still continue to hold food at target temperature. Remove food when cooked, and sear (if preferred) before serving.
- 10. Turn Codlo off, unplug and store.** When Codlo is not in use, press and hold the "Codlo" button at the top to switch it off. Unplug from the mains, wrap the temperature sensor cable around and clip it neatly before storage.

# HOW TO USE

## Setting Mode (Green):



1. Once switched on, Codlo is in Setting Mode with a green-lit screen.
2. Set cooking temperature and time according to recipe using the top and bottom set of “+” and “-” buttons respectively. See Time & Temperature Section for general guidance on suitable temperatures..
3. Setting time is optional at this stage. However, without cooking time, the alarm timer function would not be activated when cooking is done. Cooking time can be set or changed at later stages as well.
4. Press the “✓” button to start heating the water bath.

### Note:

*To switch between Celsius and Fahrenheit units, press and hold the top set of “+” and “-” buttons simultaneously.*

*Make sure that the temperature sensor is in the water bath before heating starts.*

## Heating Mode (Red):



5. The screen turns red to indicate that it is in heating mode.
6. The progress indicator shows an estimate of when the water bath will reach target temperature. The more bars filled, the closer it is to target temperature.
7. Once target temperature is reached, Codlo will beep to remind you to submerge sealed food into the water bath.

# HOW TO USE



## Cooking Mode (Amber):

8. The screen turns amber to indicate that cooking phase has begun.
9. The progress indicator restarts and displays the amount of cooking time that has elapsed. The timer shows the exact amount of cooking time remaining. Codlo will maintain water bath at target temperature during this phase.

### Note:

*If cooking time was not set, the progress indicators remains full all around with "-- H -- M" shown on the timer, as no alarm was set up.*

*In this case, Codlo will continue to cook and hold at target temperature for 99 Hours 59 minutes before automatically switching off.*



## Done Mode (Green, only when cooking time is set):

10. Once cooking time has elapsed, the progress indicators will be full, blinking to alert you that food items are ready.
11. The screen turns green and Codlo will beep briefly with a flashing screen.
12. Codlo will beep every 15 minutes once done, but continually hold food at target temperature for another 24 hours before automatically switching off. The timer would now count up the amount of time the water bath has been held at this temperature after the set cooking time.

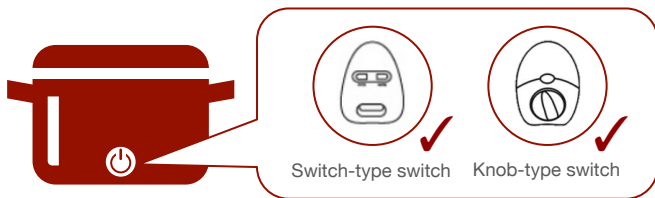


# COOKER COMPATIBILITY

To use Codlo for sous-vide cooking, a compatible cooker is needed. Many existing household appliances can be used, such as slow cookers, rice cookers, food warmers and tabletop roasters. We generally recommend rice cookers as they are more powerful, but slow cookers work just as well if you have one at home.

For best results with Codlo, a maximum cooker wattage limit of 1,000W is recommended for all regions. Most domestic cookers range from 150W-900W and are well within this limit.

Codlo works with any analogue appliance that has a manual, mechanical switch. Generally, if a cooker comes with a knob-type setting (e.g. for Low, Medium or High) or a switch-type setting (e.g. for Cook or Warm), it's likely to be compatible with Codlo.



However, it's best to check if your appliance works with Codlo using this simple test:

1. Connect your appliance to an electrical outlet, turn it on to start heating.
2. Disconnect your appliance from the outlet without turning the appliance off.
3. Re-connect your appliance to the outlet.

If your appliance continues to heat after step 3, it will work with Codlo. If it requires pushing of a button to start heating again, it is not compatible with Codlo.

*Tip: Using a slow cooker? If it is 250 watts and below:*

- You can start the water bath with some hot (not boiling) water to speed up the heating time.
- Do increase the standard cooking time by 15-20 minutes as it may take a little longer to get back to set temperature once cold food is put in.

# TROUBLESHOOTING

## Having trouble setting Codlo up?

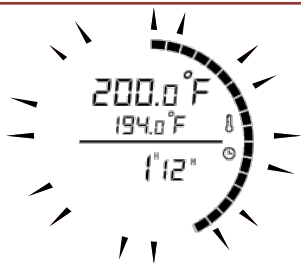
Don't worry, there's usually an easy fix.

### Note:

*When in use, Codlo may make the occasional clicking sound – this is part of its normal operation, no worries there!*

### Description

### What it means



Screen values are “frozen” and flashing. Cooking icon unlit. Screen color may be red, amber or green, indicating which phase the error was first triggered

Your cooker has been switched off permanently because of high temperature detected or a hardware error.

Check the current temperature value shown on the error screen:

- If it is over 92°C / 198°F, the water bath was too hot and beyond the safe operating temperature range.
- If it is 0.0°C / 32.0°F, it is likely that the temperature sensor is not functioning or not connected properly to Codlo.

### To resolve:

Once the source of error is rectified, please reset Codlo by pressing the “Codlo” button at the top of the unit to restart cooking.



Screen resets to Setting mode (in green).

You've set up Codlo to cook earlier, but it seemed to have reset itself while you're away. The screen has reverted to the Setting Mode (in green).

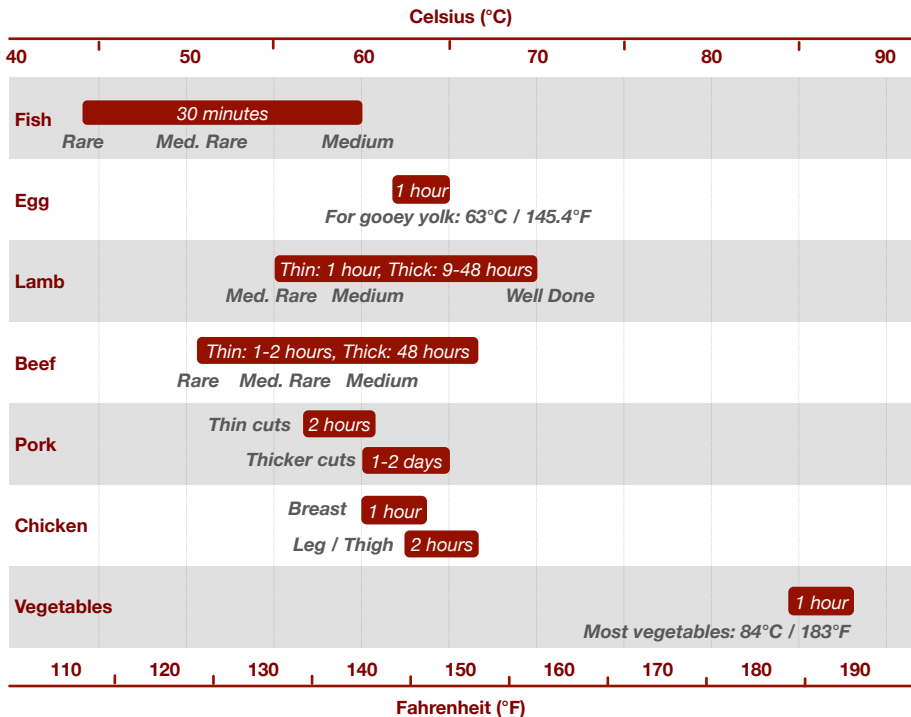
This is likely due to a temporary power cut experienced by your Codlo for a period of time while you're away. For food safety reasons, Codlo will not continue cooking once power is back on as your food may not be safe to consume if it has been at room temperature for too long.

### To resolve:

Restart your cooking process.

# TIME & TEMPERATURE

## A Quick Guide to Sous-Vide Cooking Time & Temperature



This is just to get you started. We have a wealth of information, tips and recipes for you to bring it to the next level. Check out <http://go.codlo.com/cookbook> for your FREE ebook download, or get a physical copy by searching for 'Codlo' on Amazon!

# CLEANING & DISPOSAL

## Cleaning

Remove the temperature sensor from the water bath and unplug Codlo from the power outlet before wiping it carefully with a damp cloth. Wrap the temperature sensor around Codlo and clip it neatly before storing. Do not immerse unit in any liquid.

## Disposal



This symbol indicates that this product must be disposed of responsibly according to local laws and regulations. When your product reaches its end of life, please contact Codlo or your local authorities to learn about environmentally-safe recycling options. The separate collection and safe recycling of your product at the time of disposal will help protect human health, the environment and promote the sustainable reuse of material resources.

# CONTACT US

**We'd love to discuss recipes and techniques with you. Or just say hi!**

Twitter: @codlo  
Facebook: facebook.com/getcodlo  
www.codlo.com

**Got questions? Need more help?**

Contact [support@codlo.com](mailto:support@codlo.com)

