

# Operating Manual

Sous Vide Cooking Machine SV-200



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# Safety

Please always follow these precautions:

- Operate the machine only according to the user manual otherwise the machine may be damaged.
- Connect the power supply shown on the rating label only.
- Only connect with the safe grounded power cord supplied.
- Cut off the power supply before removing the machine.
- Do not directly touch the liquid to check the temperature, please use the temperature display or thermometer.
- During use of the machine, put the food for heating into the water bath. Note: the water level is 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 using to avoid injury.
- Do not use the machine if the water level is above MAX water level. Turn off and reduce water level to between MIN and MAX levels.
- Please place the machine and its cord out of reach of children to avoid danger.
- Children should 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 get wet.



**Note:** Surfaces are liable to get hot during use, do not touch.

# Technical Specification

Temperature reaction scope: 0°C - 100°C (32°F - 212°F)

Temperature setting scope: 5°C - 99°C (41°F - 210°F)

Temperature setting and display precision: 0.1°C (0.1°F)

Voltage: 230Vac 50Hz

Power: 620W

## Advantages of Sous Vide Cooking

- By using the Sous Vide method of cooking, it will keep much more of the nutritional content and use less additional fat than foods prepared traditionally due to the reduced oxygen environment and low cooking temperature.
- Flavors can penetrate into food thoroughly, by cooking at a low temperature but over a longer period of time, pathogens (especially found in raw meat) are pasteurized by the Sous Vide method.
- Because of the low cooking temperature, food cannot be overcooked or dry out. Meat is tenderised completely through retaining their natural acids. So it is perfect for cooking medium-rare meat. Sous Vide cooking and vacuum sealing will bring you excellent results.
- Sous Vide cooking can control precisely the cooking time and temperature, giving perfect meals and the same cooking effect each time the food is prepared.
- The consistency of Sous Vide cooking can save your time and effort in cooking, after the food is prepared, set the timer and just leave it cooking in the Sous Vide machine. When the timer goes off, a perfect meal is ready.

# Prepare for Sous Vide 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 either a chamber vacuum sealer or a domestic suction vacuum sealer.
- **Vacuum sealing bags** ---- To pack foods in and thoroughly seal, ensuring that no air or liquid can enter the bag. 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**---- fill the water bath with enough water to cover the foods and control temperature for cooking. For this Sous Vide water bath, there is a thermostat controller inside the machine.

# Product Functions

## Buttons



Temperature display setting, °C or °F



Temperature setting



Time setting

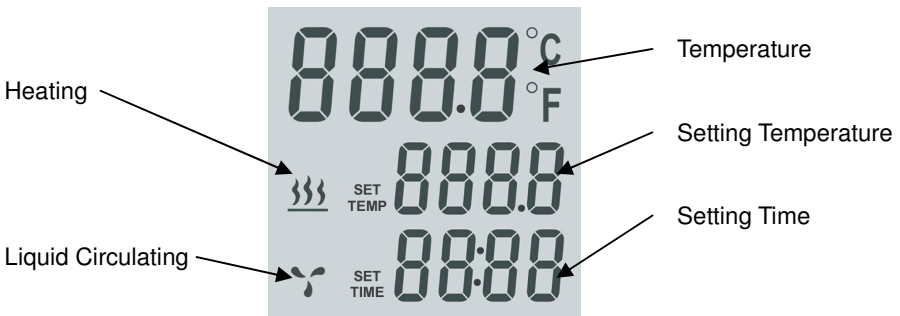


Press this button to start working.



Press this button to stop working.

## LCD display contents:



**Heating:** When this icon is on, the machine is heating the water; when this icon is off/disappeared, the machine stops heating.

**Liquid circulating:** When this icon is on, the machine circulator is spinning, water flows in circles so the food is heated evenly.

**Temperature:** Actual cooking water temperature.

**Setting Temperature:** Temperature set point.

**Setting Time:** ① Under setting mode, it shows the time set point.

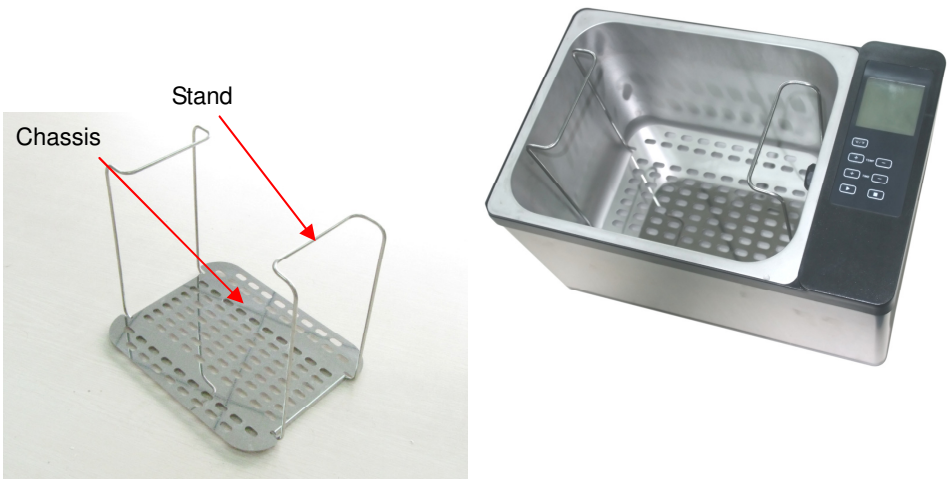
② Under working process, it shows the time left.

## **Accessories**

### ● **Separated Tray**

A removable tray is provided to assist with removing your cooked food from the machine.

**Note:** Hot surface – use protection.



Stand and chassis can be separated for cleaning. Simply lift up the stand to get it out of the water bath.


### ● **Heat preserving and heat insulating mat**

Used to prevent heat irregularities

# Operation



1. Open the lid, fill with water into the bath. Note: the water level should be between “MIN” and “MAX”.

2. Connect power supply, LCD lights will come on.

3. Press  set temperature display.

**Note:** Default setting is °C. After choosing °C or °F, it will remember your setting for future use.

4. Press  and to  set cooking time and temperature.


5. After setting time and temperature, press  to start heating. Press  to stop working or reset the data.

Press  and  to set the machine again.

6. Put the food into the water bath, close lid and cover with mat.

**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.

7. After cooking, the machine will beep. Press  to stop the machine.

**Note:** The machine will continue to beep until it is turned off, and the water temperature will stay at the set temperature.

8. Lift up the tray, take food out. 9. After using the machine, turn off the power supply.

**Note:** drain the water after each use and clean the water bath.



# Troubleshooting

Problems	Reasons	Remedy:
No display in LCD	<ol style="list-style-type: none"> <li>1. Power cord is not plugged in correctly.</li> <li>2. Problem from the power supply.</li> <li>3.The Over Temperature Protection device is working.</li> <li>4. The fuse has blown.</li> </ol>	<ol style="list-style-type: none"> <li>1. Plug in, turn on the machine.</li> <li>2. Check if the other machines work normally.</li> <li>3.Cut off electricity and reconnect it after it has cooled down.</li> <li>4.Repair by the manufacturer.</li> </ol>
Water temperature does not increase	<ol style="list-style-type: none"> <li>1. Set temperature is below or close to the water temperature.</li> <li>2. Set heating time is too short.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the setting.</li> <li>2. Prolong the heating time.</li> </ol>
Water goes on heating after the set temperature is reached.	<ol style="list-style-type: none"> <li>1. Temperature sensor is faulty.</li> <li>3. The circulator does not rotate.</li> </ol>	<ol style="list-style-type: none"> <li>1.Repair by the –manufacturer</li> <li>3.Repair by the –manufacturer.</li> </ol>
E01 appears on the display.	<ol style="list-style-type: none"> <li>1. Water level is too low.</li> </ol>	<ol style="list-style-type: none"> <li>1. Add water, make sure the water level is between the MIN and MAX line.</li> </ol>

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

# Maintenance

1. Before cleaning the machine, please unplug the power cord, and wait until the heater has cooled down to room temperature.
2. Take out tray.
3. Clean the water bath, inner wall, tray, lids and other accessories.
4. After drying the machine and accessories, put the accessories back into water bath for storage.
5. Store the machine vertically after cleaning, do not place it upside down.

## Note:

- Put in vacuumed food then fill the bath with water to ensure that water level will not higher than MAX line and will not spill out of the bath.
- Before starting the machine, please ensure the water level is above the MIN line but below the MAX line.



MIN- Minimum water level

MAX- Maximum water level

- Do not touch the lid while the machine is running – Hot Surface.
- Slowly lift up the handles on both sides of the lid at the same time to avoid the hot steam from the lid.
- When the discharge volume of the pump is significantly lower than first fill, please clean the machine. Better clean the machine every 20 times use or every 100 hours use.
- We suggest draining the water every time the machine is used and fill with new water before each use. Reusing old water will cause mineral buildup on the surface of the machine components, thus affecting the performance of the machine.
- Do not fill a hot machine (right after use) with cold water or fill cool machine with hot water. This can cause harm to the machine functions. Cool down the machine to room temperature first and then fill with cool water.
- Before cleaning, make sure the machine is cool and unplugged from the power mains.
- Clean the machine with water and food grade white vinegar, do not use corrosive liquids.
- During cleaning, do not damage the components inside the machine. Water damage to any electrical components will void your warranty. Do not attempt unauthorized repairs.

# How To Clean

## **Preparation:**

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

## **Why you need to clean:**

Normal tap-water contains minerals. When the water is heated to a certain temperature, the minerals will leave a scale or residue on the heater or surface of the machine. Clean the machine after every 20 uses, or 200 hours, whichever is less.

## **How to clean:**

1. Pour water into the container till the MAX line of the machine. Add 5 ml vinegar into the water. Avoid getting vinegar in your eyes, if needed flush with water or seek medical attention.
2. Turn on the machine, set the working temperature in 80°C (176F), working time in 3 hours (03:00), and press Start. After 3 hours, the machine will beep, then turn off the machine and cut off power.
3. Check if the machine is clean enough. If not, you can add vinegar to the machine again and run the machine as stated in the above step No. 2. If the machine is clean enough, please drain the vinegar from the machine, wash the machine with fresh water, dry and store.