Instruction Manual

SOUS VIDE (SV-805)

Please read the manual carefully before use

Congratulations for your purchase of the Sous Vide SV-805.

It is a easy job to prepare delicious foods now. You may enjoy delicious foods by putting all the food mateials into water!

Attention: Please read the entire manual before use or installation, and keep it properly for future reference.

Before use, you must first install and place the system correctly according to the manual.

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Important Security

The basic safety precautions as below must be taken when using the machine:

1. Please read carefully all instructions in the manual.
2. Don‘t touch surface of the cooking machine when it is hot; use the handle or knob.
3. Don‘t put wire, plug or control cabinet into water or other liquid to avoid any shock.
4. Any child must be accompanied by an adult for use of or approach to the machine.
5. Please pull the plug out of the socket in the absence of use or before cleaning, and wait until it cools down before placing it or taking any part from it.
6. Don‘t operate the machine if the wire has been damaged, or there is any fault in the plug or the machine or when it falls down or it has been damaged for any other reasons. Please send it to an authorized after-sales service center for testing, maintenance or electric or mechanic adjustment.
7. Don‘t use any fittings which are not recommended or sold by manufacturers, because the use of such fittings would cause damage to human.
8. Don‘t use it outdoor, and this machine is for home use only.
9. Don‘t hang the wire on the edge of a desk or table. Don‘t touch its hot surface.
10. Don‘t put it near hot air or on an electric burner or in the oven being heated.

11. Be careful when moving the machine filled with hot oil or any other liquids.
12. Plug the wire into the socket when using it. For disconnecting it, please turn off the machine first, and then pull the plug from the socket.
13. Don‘t use this machine for any other purpose.
14. Please follow the user‘s manual, otherwise it would be damaged.
15. Only connect the power source shown on the rating label.
16. Important: in order to keep constant safe and be free from electric shock, please connect socket with grounding.
17. Don‘t contact any liquid for testing temperature in the machine; Don‘t contact liquid with your hands or other parts of your body, and use a temperature display screen or a thermometer instead.
18. When using the machine, ensure that the water level is controlled in the range between MIN and MAX to avoid any troubles of the machine.
19. In order to avoid the liquid flow-back, please ensure to place it upright after use, and do not place it horizontal or inverse.
20. If any liquid is left on the machine (above MAX water level), please power off and make it dry before use.
21. Keep children away from the machine and its power cord to avoid dangers.
22. Don‘t let children play the machine as a toy.
23. The machine can be used by those who have physical, perceptual or mental injury or those who do not have experience or knowledge, provided they are given the supervision or guidance over the use of the machine in a safe way and understand the potential dangers.

24. Keep the manual properly

1. The rated voltage of the power cord or extension wire shall at least be the same as the rated current.
2. It is not allowed to hang the electric wire on table or desk to avoid children‘s pulling or stumbling over it.
If it is a grounding type machine, the extension wire shall be Type 3 grounding cable.

Attention: Do not touch the machine, because its surface may become hot easily during use.

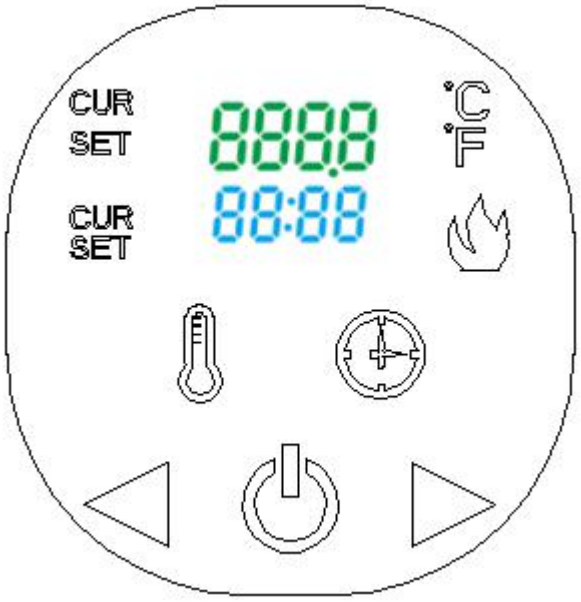
Operation Instructions

1. Connect the vacuum microtherm machine with power source.

2. Press ON/OFF icon .

3. The default cooking time setting (2 hours) and the default temperature setting (55℃). The state indicator lamp is red.

4. If it's necessary to change the centigrade degree into Fahrenheit, press the temperature setting icon.



Adjust cooking time:

① Press time setting icon the indicating light is changed from CUR to SET.

② Press ◁ or ▷ to adjust it to the required cooking time, press for a little longtime the ◁ or ▷ to quickly increase or decrease time.

Adjust cooking temperature:

① Press temperature setting icon , then the indicator lamp will change from CUR to SET.

② Press ◁ or ▷ to adjust to the required cooking temperature. Long press ◁ or ▷

may quickly raise or lower temperature.

Temperature proofreading

The machine temperature has been adjusted to precise temperature at the time of ex-factory, and when we find there is difference between the shown temperature and other precise temperature test instrument during use (with the condition as the adopted instrument must be precise, or otherwise you'd better believe in the ex-factory setting for this machine).

The proofread measures can been taken as follows:

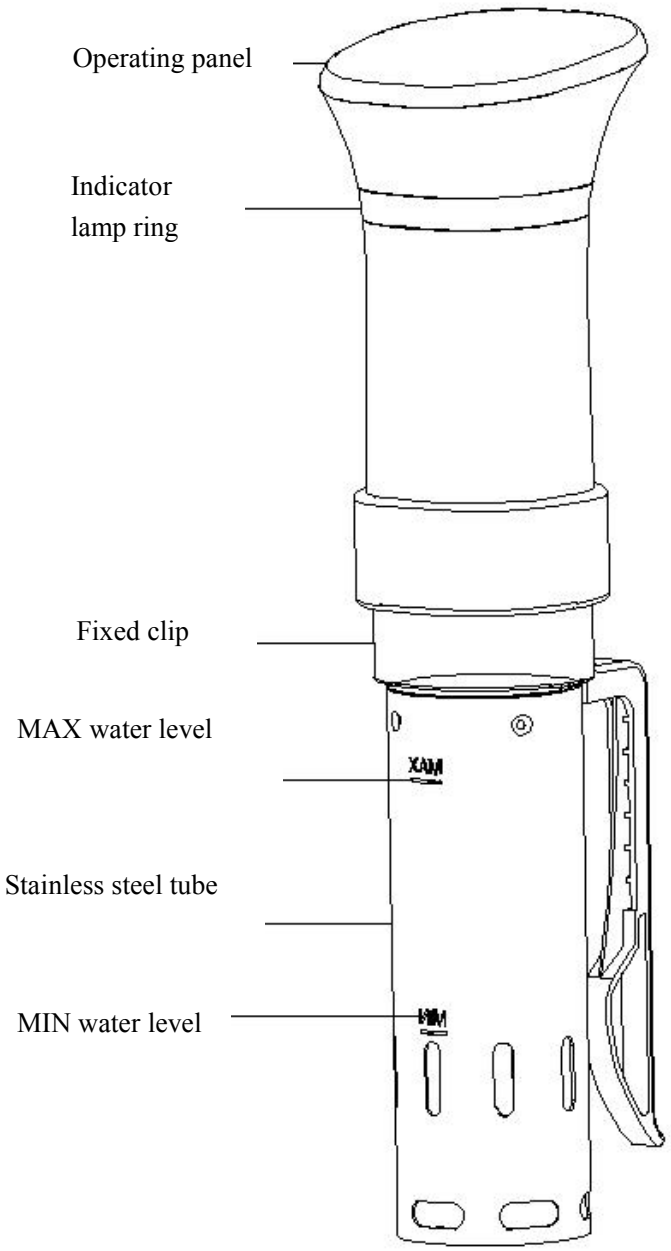
①Simultaneously press ◁ and ▷ until the temperature figure flashes.

② Press ◁or ▷to raise or lower temperature, adjust it to the actual temperature shown in the corresponding proofreader. Upon completion of proofreading, three temperature figures flash, certifying the proofreading has completed it.

Failure warnings:

1. E1: failure of anti-burning temperature sensor.
2. E2: failure of detecting water temperature sensor.
3. E3: water level sensor finds no water in the machine.
4. E4: anti-burning temperature sensor finds the temperature higher than 110℃.

Product structure:



Technical parameters

Real temperature range: 0-99.5℃（0-211.1℉）

Temperature range setting: 0-99.5℃（0-211.1℉）

Temperature contrast: ±0.2℃

Voltage: 100-120V-60HZ（US） 220V-240V-50HZ(EU)

Power: 1100 W

Advantages of vacuum microtherm cooking

Cooking with vacuum microtherm and slow boil will keep more nutrient substance in food. Comparing to traditional cooking means, the oxygen-deficient environment and low temperature will lower the fat use amount.

Delicious elements can completely permeate into the food, and it can decrease harmful substances.

Low temperature will make the food not overcooked or taste dry and remain the fresh taste of meat, therefore, the vacuum microtherm and slow boil cooking method is extremely suitable for preparing the 1/4 well-done meat. You may enjoy fresh and delicious foods by use of it.

The vacuum microtherm cooking machine can accurately control the time and temperature, so that preparation of each meal will be perfect achievement.

Comparing to traditional cooking methods, the vacuum microtherm cooking can greatly save your time and energy in cooking. No more time and energy must be consumed once the food materials are ready and you put them in the vacuum microtherm cooking machine. Delicious foods will be served to you after the quiet and leisure time.

Preparations before you use the vacuum microtherm and slow boil machine

1. Water bath in the vacuum microtherm and slow boil machine -- put the vacuum microtherm and slow boil machine into an waterproof container (the maximum temperature of water is 99.5℃（211.1℉）, and the water must be enough to submerge food.
2. Vacuum sealing machine-- in order to remove most oxygen from the bag and ensure its seal effect to block entry of air and liquid. You may use the vacuum sealing machine to seal up the food or choose the **water displacement method**.
3. **Vacuum sealed bag**-- please ensure that the vacuum sealed bag can withstand temperature of 99.5℃（211.1℉）.

Water displacement method

1. Fill a plastic container full with cold water.
2. Prepare your food materials and put them into a sealed bag without bisphenol A. Don’t seal the bag up.
3. Immerse slowly the bag into water, and air will be slowly exhausted with its immersion.
4. Continue to immerse the bag till water is up to the top of the bag.
5. Still immerse the bag into water, close the bag or seal it by zip fastener to have the seal result, and try to exhaust air out of it as much as possible.

Registration for One-year Warranty Period

_____

Vacuum microtherm and slow boil machine

Name:_____ Tel:_____
Street:_____
City:_____ State:_____ Zip code:_____
Type:_____ Purchase date:_____

Please fill in the form and clip it, and then mail it to following address within 30 days from the date of purchase.
Please fill in your address for warranty repair

We will provide the free repair in respect of any mechanic defect within one (1) year from date of purchase. You may choose to receive free repair service or replace the defected product within the Sous vide period. If any defect is caused due to technology and materials problem within the warranty period, Sous vide will, within one year from the date of purchase, repair or replace all the parts necessary to be replaced. The transport cost incurred for such repair or replacement will be paid by the buyer.

Conditions: The said warranty is non-transferable from the date of original purchase by American original retailer. Please keep the original receipt properly. Such evidence of purchase can ensure you will receive the repair or replacement service. The distributor, service center or retailer will have no right to alter, amend or change the warranty terms and conditions in any way. The registration of warranty repair is unnecessary. It is important to keep you purchase evidence properly.

Warranty repair for your product: Warranty repair will be inapplicable for any product defect due to misuse, lack of daily maintenance, transportation, carrying, warehousing or incorrect installation. Also, if the date of manufacture or serial number on a product is deleted or altered or revised, the warranty repair for such product will become void. In the warranty period, the authorized distributors may repair or replace any defective parts discovered in normal use or repairing. Peeling or scratching the non-stick coating is not included in warranty coverage.

Normal wearing: Normal wearing of parts or damage due to the following causes is not included in warranty coverage: misuse or wrong use of the machine; incorrect voltage or current, contrary operation to the manual; Difference from the description of storage, transportation, maintenance etc required by ××× or authorized service center. In addition, the warranty repair doesn't cover any acts of God, such as fire, flood, hurricane, tornado.. We will not be responsible for any accident or consequential damage due to breach of any express or implied warranty. Except as the range prohibited by applicable laws, marketability or any implied warranty period applicable to special usage is not included in the said warranty period. Some states, provinces or jurisdiction do not allow exclude any implied warranty or limit any remedy for incidental or consequential damage, thus the above-said limitation or exclusion terms could be inapplicable to you. Besides the special legal rights given thereby, you are entitled to other rights, which vary from states to provinces .

How to get warranty service: You will be offered our warranty service when your Sous vide machine is certified to have defect within the warranty period, or we think it necessary to conduct the repair. For information about our warranty service, you may send email to soing.gmbh@gmail.com.