

SOUS VIDE COOKER

User's Guide



Model Number: SVGDF

Please read and keep these instructions. Indoor use only.

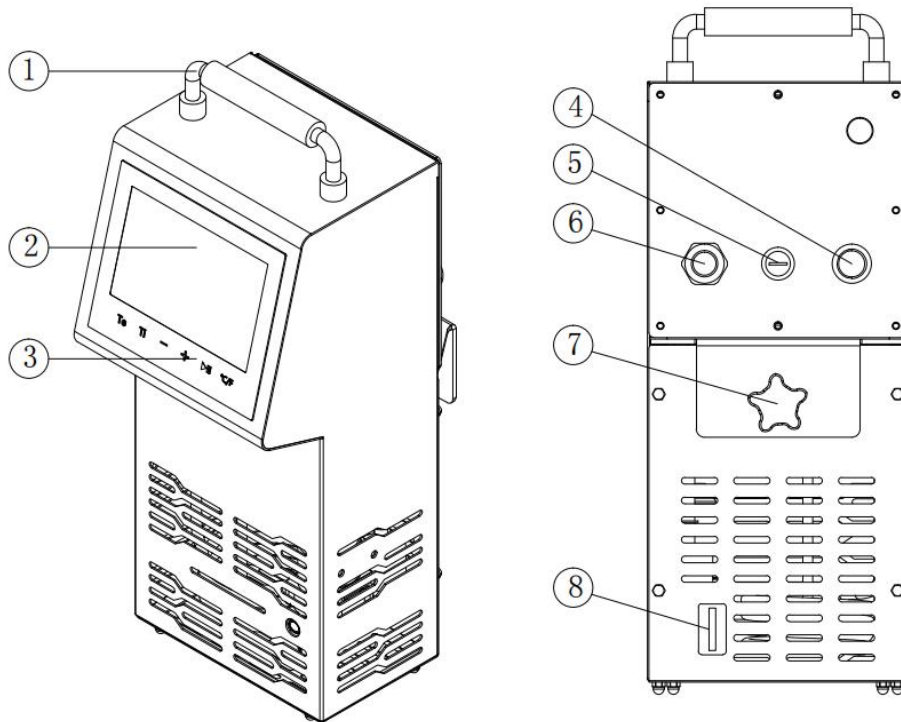
Thank you for purchasing the SVGDF Sous Vide Cooker. The SVGDF is one of the most efficient and reliable instruments for sous vide cooking. This machine, with its space-saving, stainless steel design and easy-to-use controls, quickly achieves and effectively maintains your water temperature for precise cooking every time. By using a pump to create circulation, the machine provides consistent cooking temperatures resulting in uniform doneness, perfect texture and superior flavor. You are about to revolutionize your kitchen with one of the most progressive trends in modern cuisine.

Please read and follow all instructions for usage and maintenance before operating the Sous Vide Cooker.

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SVGDF Features



1.Handle

4.Power switch

7.Adjustable clamp

2.Display PCB

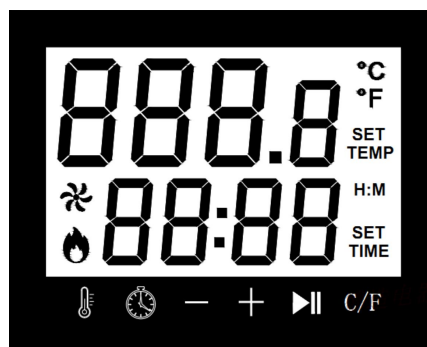
5.Temperature limiter

8.Filter net

3.Control panel

6.Power cord

Control Panel










The sous vide includes 3 modes:

A. Power off mode

B. Standby mode

C. Working mode

 <p>Temperature Key</p>	<p>A. In standby mode, press temperature key to enter temperature setting. Press the temperature key again to exit temperature setting and display actual temperature.</p> <p>B. In working mode, press temperature key to check the setting temperature.</p>
 <p>Timer Key</p>	<p>A. In standby mode, press timer key to enter "minute" setting, press timer key again to switch "hour" setting. After finish setting, press timer key to save and exit.</p> <p>B. In working condition, press timer key to check the setting time.</p>
 <p>Increase & Decrease Key</p>	<p>A. Short press for precise adjustment, increment or decrement by one second / one minute.</p> <p>B. Press and hold for quick adjustment, increment or decrement by 2 seconds / 2 minutes; after 5 times adjustment, increment or decrement automatically change by 5 seconds / 5 minutes.</p>
 <p>Start & Stop Key</p>	<p>A. In standby mode, press and hold key to start working.</p> <p>B. In working mode, press and hold key to stop working.</p>
 <p>°C / °F Key</p>	<p>Press and hold to switch temperature to °C / °F.</p>
 <p>Water Circulation Icon</p>	<p>A. Displayed statically when stop working.</p> <p>B. Display dynamically while working.</p>
 <p>Heating Icon</p>	<p>A. Displayed statically when stop working.</p> <p>B. Display dynamically while working.</p>

Working instructions:

1. After power on, LCD screen lights up and displays default value. The default temperature is actual temperature TEMP (default °C), default time is 06:00(Hour: Minute corresponds to H: M), with water circulation and heating icons are displayed.
2. Press and hold the "°C/°F" key to select the temperature unit.
3. Press temperature key to enter temperature setting. Temperature default value is

65.0°C/149°F) and "SET" flashes. Press "+" and "-" keys to adjust. Temperature setting range is from 41°F to 210°F (5.0°C to 99.0°C), after setting, press temperature key to save and exit temperature setting.

4. Press timer key to enter timer setting, timer default is 06:00 H:M and "SET" flashes. Press "+" and "-" keys to adjust. The timer setting range is from 00:05---99:00. After setting, press timer key to save and exit. The machine stops working when time back to 00:00.

5. After setting, press and hold "Start/Stop" key to start working according to setting parameters. In working mode, two dots of timer start to flash and count down, the heating icon starts to flash, and water circulation icon starts turning clockwise, which means heating pipe and water pump start to work. During working mode, press and hold "Start/Stop" key will stop working. The water circulation and heating icons will remain still, the water pump and heating pipe will stop working.

6. During working normally, setting temperature and time could be checked by pressing temperature key or timer key but cannot modify the setting values. If data needs to modify, need to press and hold the "Start/Stop" key to stop working and make further adjustment.

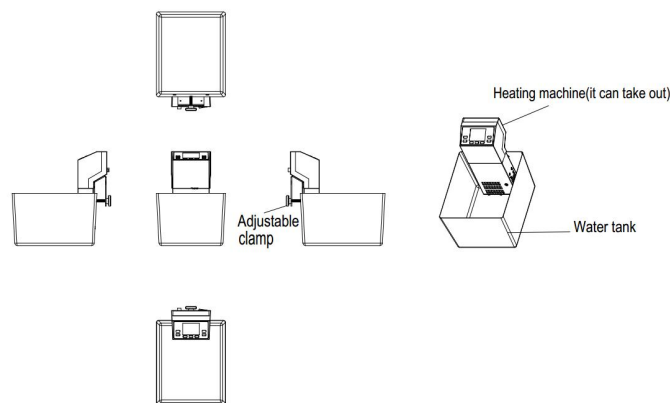
7. The setting parameters can be memorized and saved. When power on again, the parameters will be same as last power off.

Operating Instructions

Please read all instructions before operating the Sous Vide Cooker.

1. **Select a water container** Select the water container that you will use to cook in. Make sure that the container will accommodate the SVGDF in length, width and height, while also allowing enough space for your product. Heats and circulates up to 50 liters.

2. **Attach the cooker to the water container** Place the SVGDF on the side of the water container, using the adjustable clamp to secure the cooker in place. The clamp will adjust both up and down for height, as well as in and out to adapt to the width of the water container. Make sure the cooker is fastened firmly to the side of the container.



3. Fill the container with water Fill the water container with water, using the water level indicator on the SVGDF. The water level should be between the MIN and MAX indicated on the front of the cooker.

Note: As the water temperature increases, the water will begin to evaporate. The SVGDF cooker is equipped with an alarm indicating a low water level. If the water level goes below the MIN mark, the cooker will shut off.

4. Plug the machine in and turn the power on Properly insert the electrical cord into a grounded electrical outlet. Then, press the power switch and the LCD display screen will light up once the power switch is turned on.

Note: When powered ON, the LCD display will show the current water temperature, previous temperature setting and previous time setting.

5. Adjust/set controls Celsius or Fahrenheit: Select either °C or °F for your measure of temperature.

Set Temp: Using the + or - buttons, select the desired water temperature. Maximum temperature setting is 99°C or 210°F.

Set Time: Using the + or - buttons, select the desired cooking time. Maximum time setting is 99 hours.

6. Cook your food Press the Start button to begin heating and circulating the water.

WARNING: 1. After the product stops working, please continue to keep the standby state to completely cool the product;
2. If the control panel inside glass is fogged due to the physical phenomenon of cold and hot temperature, please do not worry, it will automatically disappear when the internal temperature of the product is reduced to the same as the room temperature.

Machine Safety & Maintenance

- Read this manual carefully before using your Sous Vide Cooker for the first time.
- Only use the Sous Vide Cooker for its intended purpose.
- Do not operate appliance with a damaged cord.
- Use grounded power sources only. Do not use an extension cord.
- Turn off power and unplug the machine before removing it from the water.
- Check water temperature with the temperature display or a thermometer. Do not stick your hands directly in the water.
- Handle the Sous Vide Cooker with care when removing it after use. The components of the machine may still be hot to the touch.
- Store the Sous Vide Cooker in an upright position after use. This will prevent water from getting inside the machine.
- If there is liquid in the upper part of the machine, turn off the power to the machine and dry it before use.
- Do not use the machine near open flame or burner.
- This is an electrical appliance. Should it become completely submerged, please unplug the

machine before handling. Understand and operate the Sous Vide Cooker in accordance with basic electrical safety precautions.

- Prior to cleaning the Sous Vide Cooker, make sure it is unplugged and cool to the touch.
 - To prolong the use of your machine, it should be cleaned every 20 uses or 100 hours of use.
 - To clean the Sous Vide Cooker, fill your water container with a vinegar and water solution and run the machine in the water for approximately 20 minutes. In addition, unplug the unit, allow it to cool thoroughly and open the machine housing (using the wrench included) to clean the filter inside.
- If the machine is hot, do not place the machine in cold water. Allow the machine to cool first. If the machine is cold, do not place the machine in hot water. Allow the machine to warm to room temperature first and allow the water too cool as well. These steps will prolong the life of your SVGDF.
- Keep out of reach of children.

Trouble Shooting

The Sous Vide Cooker will not turn on -

- Make sure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use the machine if the power cord is damaged.
- Make sure the power switch is turned on. The LCD display screen will illuminate when the machine is turned on.

The LCD display screen reads error code “E01” -

- Make sure the water level is between the MIN and MAX shown on the Sous Vide Cooker. The machine will alarm and power off when the water level drops below the MIN required for operation.

The LCD display screen reads error code “E02” -

- If the sensor wire not connect well, please contact with service center and change new sensor.

The LCD display screen reads error code “E03” -

- Temperature too hot.

The LCD display screen reads error code “E04” -

- Main PCB and the pump are in poor contact or faulty.

The LCD display screen reads error code “E06” -

- The pump of the Sous Vide Cooker has problem, please change the new pump from the service center.

The LCD display screen reads error code “E07” -

- The fan of the Sous Vide Cooker has problem, please change the new fan from the service center.

The LCD display screen reads error code “E08” -

- The connection for power PCB and display PCB of the Sous Vide Cooker has problem, please check with service center.

The machine is plugged in and turned on, but no information appears in the LCD display screen -

- Press the RESET button or ask for help to service center.



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