

Sous Vide Cooker 8L

-- With magnetic driven water circulation system

Instruction

Please read these instructions carefully and retain for future reference.



MODEL NO.: SVK0320

INTRODUCTION

To get the best out of your new sous vide cooker, please read this user guide carefully before using it for the first time. Take particular note of the safety precautions. We also recommend that you keep the instructions for future reference.

GENERAL SAFETY INSTRUCTIONS

- This appliance may only be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been given instructions concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be performed by children without supervision.
- Keep the appliance under constant supervision while in use. Keep an eye on any children in the vicinity of the appliance when it is in use. The appliance is not a toy.
- Incorrect use of this appliance may cause personal injury and damage the appliance.
- Use for its intended purpose only. The manufacturer is not responsible for any injury or damage resulting from incorrect use or handling (see also Warranty Terms).
- Remove all packaging and transport materials from the inside and outside of the appliance.
- Check that the appliance has no visible damage and that no parts are missing.
- Do not use with any cords other than that supplied.
- Check that it is not possible to pull or trip over the cord or any extension cord.
- The appliance must not be used together with a timer switch or a separate remote control system.
- Turn off the appliance and remove the plug from the socket before cleaning, or when the appliance is not in use.
- Avoid pulling the cord when removing the plug from the socket. Instead, hold the plug.
- Keep the cord and appliance away from heat sources, hot objects and naked flames.
- Ensure that the cord is fully extended.
- The cord must not be twisted or wound around the appliance.
- Check regularly that neither the cord nor plug is damaged and do not use the appliance if there is any damage, or if it has been dropped on the floor, dropped in water or damaged in any other way.
- If the appliance, cord or plug has been damaged, have the appliance inspected and if necessary repaired by an authorised repairer.
- Connect to 230V, 50Hz only. The warranty is not valid if the appliance is connected to incorrect voltage.
- Never try to repair the appliance yourself. Please contact the store where you bought the appliance for repairs under warranty.
- Unauthorised repairs or modifications will invalidate the warranty.
- Caution! Some parts of this product can become very hot and cause burns. Particular attention should be paid where children and vulnerable people are present.

- Keep the appliance and its cord out of reach of children aged less than 8 years.

SPECIAL SAFETY INSTRUCTIONS ABOUT SOUS VIDE COOKING

- Always place the appliance on a dry, level, firm and heat-resistant surface well away from any edges.
- Always place the appliance at a safe distance from flammable objects such as curtains, tablecloths or similar.
- The appliance must not be placed or stored near other sources of heat.
- Do not cover.
- The surfaces become very hot during use. Do not touch the hot surfaces due to the danger of burns.
- Do not move the appliance when in use.
- Please note that the appliance will remain hot for a while after you switch it off. Always allow the appliance to cool down completely before storage.
- Allow the lid to cool before cleaning with water.
- Never use the appliance if the lid is damaged.
- Only place vacuum-packed foods in the appliance. Do not try to cook unwrapped food!

PREPARING YOUR INFINITY COOKER FOR USE

- Remove all packaging and transport material from the appliance.
- Wash the lid and the inside of the water bath with hot water and a little washing-up liquid, and then dry the parts thoroughly.

IMPORTANT: DO NOT IMMERSE THE MAIN HOUSING IN WATER. Wipe it clean with a damp cloth.

NOTE: Minimal smell and smoke may be perceived at initial use: this is normal and harmless and is related to the protective substance applied to the heating elements during manufacturing

ABOUT SOUS VIDE COOKING

- Sous vide has long been a popular cooking method with professional chefs.
- “Sous vide” is French for “under vacuum”. It describes a cooking method in which food is placed in sealed vacuum bags and cooked in a water bath. The food is cooked at a constant low temperature over a long time to make it moist and flavour some. As the vacuum bag is sealed, the food cooks in its own juices together with the marinades or spices you added. Vitamins, minerals and juices are retained and the flavour of the food is enhanced.
- This makes the food healthier, more tender and more flavourful. As meat cooked sous vide is more tender, it is possible to use cheaper cuts, such as neck fillet, shank and shoulder, which are often tastier than the more expensive cuts.

As sous vide cooking requires that foods be vacuum packed individually, several items can be cooked at the same time, as long as their cooking temperature is the same.

It is difficult to overcook food with sous vide, but the structure of the food can change slightly during cooking. The food can be prepared in plenty of time before serving, making sous vide perfect when you have guests.

Temperatures

The appliance has a temperature range of 40-90°C (104-194 °F) in increments of 0.5°C (1°F). Different temperatures are required for different foods and different degrees of doneness. You can see sous vide temperatures and times in the table later on in these instructions.

Cooking time

The cooking time does not depend on the weight of the food, but its thickness. The standard cooking time is 8 hours. The time can be adjusted from 10 minutes to 72 hours. You can see sous vide temperatures and times in the table later on in these instructions.

The default Temp.	Temp. setting range	Press Interval (+/-)	The default Time	Time setting range	10min - 2hours Interval (+/-)	2hours-72hours Interval (+/-)	Rating
56 °C	40-90°C	0.5 °C	8:00	00:10-72:00 hours	1 min	30 mins	220-240V, 50/60Hz, 700W
133 °F	104-194°F	1 °F	8:00	00:10-72:00 hours	1 min	30 mins	220-240V, 50/60Hz, 700W

Foods for sous vide cooking

Meat is particularly suited to sous vide cooking, as it makes it more tender, juicy and flavoursome, but vegetables and fish can also be cooked in this way.

We recommend sous vide cooking for the following foods:

- Beef, veal, lamb, pork and game
- Chicken, turkey and duck
- Lean and oily fish, lobster tails and scallops
- Root vegetables such as potatoes, carrots, parsnips, beetroot and turnips
- Crisp vegetables such as peas, asparagus, corn, broccoli, cauliflower, aubergines, onions and squash
- Hard fruits such as apples and pears
- Soft fruits such as mango, plums, apricots, peaches, nectarines, papaya and strawberries

SOUS VIDE COOKING STEP BY STEP

1. Seasoning

You can marinate the food or add spices, herbs, butter or oil before you seal the vacuum bag.

2. Vacuum sealing

The food must be vacuum sealed in a bag to remove air and moisture. This ensures the foods retain their natural flavour and nutritional content. Vacuum sealing also helps to open the pores of meat, poultry, fish and shellfish, so that the marinade and spices are absorbed better and the food is more flavoursome.

Oxygen and moisture in the ambient air reduces the flavour, nutritional content and structure of food, and it is therefore important to use a high-quality vacuum sealer to remove air and moisture before the bag is sealed to ensure the food is optimally vacuum packed.

3. Cooking

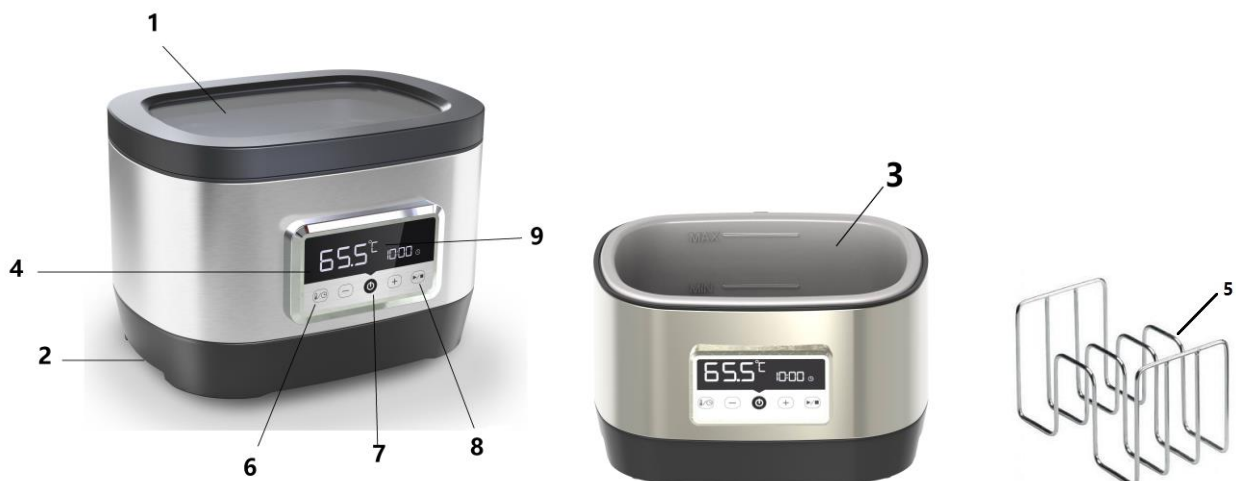
Once the water in the water bath has reached the required temperature, the vacuum bags containing the food should be placed gently in the water. Make sure the bags are completely under water, and that the water can circulate around the bags, so the food cooks evenly.

4. Browning

When foods are cooked sous vide, it may be necessary to brown meat in particular in a frying pan or grill in order to enhance its appearance and flavour. Remove the food from the bag and brown it quickly on a very hot frying pan or grill rack. This causes the fat and proteins to caramelize and enhances the flavour.

PREPARING FOODS

- Foods for sous vide cooking must be absolutely fresh.
- Check that meat, poultry, fish and shellfish have been stored correctly below 41 °F before cooking.
- Only use brand new and clean vacuum bags.
- Keep fresh and cooked foods apart.
- Wash your hands and work area thoroughly before handling food.
- The thickness of the food must be as described in the table of sous vide temperatures and times.



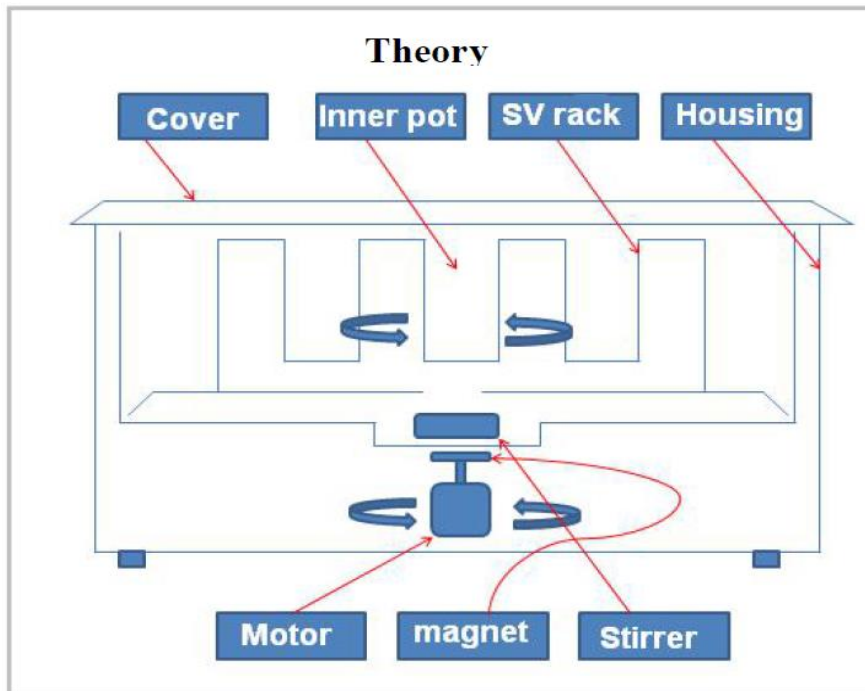
MAIN COMPONENTS

1. Lid
2. Handle Gap
3. Water bath (Tank)
4. Control panel
5. Sour vide Rack
6. Time button
Temp button (Temperature in Fahrenheit/Celsius° C / ° F switch)
7. On/off (Power)
8. Start/Stop
9. Display

Function on the control panel:



Structure:



USE

- 1). Place the appliance on a flat surface.
- 2). Plug In and sound a buzzer. do not press the power button before finishing the below operations (Point 3 - 6).
- 3). Put the stirrer into the middle of tank (middle of rut), cover the filter cap.
- 4). Fill the water bath with lukewarm or hot water. The water must not be hotter than the cooking temperature.
- 5). The water must not be above the FILL mark (Max level) in the water bath, and it must cover the foods you want to cook. Make sure not to overfill the water bath with water so that it overflows when the foods are placed in it!
- 6). If necessary, insert the Sous vide rack in the water bath if you want to cook foods that are best placed on the rack.
- 7). Place the lid on the water bath.

Press and hold the on/off (Power) button to switch the appliance on. The display will come on and the temperature is automatically set to 133 °F and time in 8 hours.

Adjust the temperature as required using the + and - buttons.

- Press the Timer/Temp button and adjust the cooking time from 10 minutes to 72 hours using the knob to scroll + and - increase/ decrease. From 10 minutes to 2 hours , the decrements or increments is 1 minute. Then 30 minutes interval from 2 hours to 72 hours. The cooking time is set as standard to 8 hours.

- Plug in the appliance, keep pressing Temp button 5 seconds to switch the temperature in Fahrenheit/Celsius ° C / ° F before other operations.
- Press the middle of knob Start/Stop. The appliance preheats the water to the set temperature before the cooking time begins to count down. The display shows the current temperature of the water. If you press the Temp button 3 seconds, the set temperature is displayed for 5 seconds and the display turns back to show the current temperature.
- Press the Start/Stop button. The middle stirrer starts rotation. The appliance preheats the water to the set temperature before the cooking time begins to count down. The display shows the current temperature of the water.
- Once the water has reached the preset temperature, 3 beeps will sound. Lift the lid off and carefully lay the vacuum-packed food in the water bath using tongs. The water must be able to circulate around the packs of food. Replace the lid.
- Press the Start/Stop button. The cooking time starts to count down.
- Once the cooking time has elapsed, 3 beeps will sound and the appliance will switch itself off.
- You must not remove the lid during cooking unless absolutely necessary. The appliance cooks at a very low temperature, so it takes a long time to regain any heat loss. If condensation forms on the inside of the lid so that you cannot see into the water bath, you can tilt the lid gently away from you so that condensation runs down into the water bath.

Note

Make sure the bags are completely sealed before cooking begins.

Make sure the bags are still completely sealed once cooking is finished.

If the food is to be consumed within a few hours, it can be kept in the water bath for a short time without ruining the structure. You can see the standing times in the table later on in these instructions.

If the food is to be stored in the fridge for later use, immediately place the bags in ice water to quickly reduce the temperature of the food.

CLEANING

When cleaning the appliance, you should pay attention to the following:

- Unplug the appliance and allow it to cool before cleaning it and putting it away.
- Pour the water out of the water bath. Wipe the water bath and lid with a tea towel.
- Do not immerse the appliance, cord or plug in water and make sure no water enters the appliance.
- Wipe the outside of the appliance with a well-wrung cloth and dry with a dry soft cloth.

INFORMATION ON DISPOSAL AND RECYCLING OF THIS PRODUCT

Please note that this product is marked with this symbol:



This means that this product must not be disposed of along with ordinary household waste, as electrical and electronic waste must be disposed of separately.

In accordance with the WEEE directive, every member state must ensure correct collection, recovery, handling and recycling of electrical and electronic waste. Private households in the EU can take used equipment to special recycling stations free of charge. In some member states you can in certain cases return used equipment to the retailer from whom you purchased it, if you are purchasing new equipment. Contact your retailer, distributor or the municipal authorities for further information on what to do with electrical and electronic waste.

WARRANTY TERMS

The warranty does not apply:

- if the above instructions have not been followed
- if the appliance has been interfered with
- if the appliance has been mishandled, subjected to rough treatment, or has suffered any other form of damage
- if the appliance is faulty due to faults in the electricity supply.

Due to the constant development of our products in terms of function and design, we reserve the right to make changes to the product without prior warning.

TABLE OF COOKING TEMPERATURES AND TIMES

Food	Thickness	Cooking Outcome	Cooking Temperature	Cooking Time (min)	Cooking Time (Max)
Beef					
Tender Cuts: Tenderloin, cutlets, sirloin, rib eye, rump, T-bone Tougher Cuts: Blade, chuck, shoulder, shanks, game meats.	2-5 cm/ 0.5"- 2"	Rare	50 °C / 122 °F	1 hour	4 hours
	4-6 cm/ 1.5"- 2.5"	Medium	54 °C / 129 °F	1 hour	4 hours
		rare	56 °C / 133 °F	1 hour	4 hours
		Medium	60 °C / 140 °F	1 hour	4 hours
	Well done	50 °C / 122 °F	8 hours	18 hours	
Pork					
Belly	3-6 cm/ 1"- 2.5"		82 °C / 180 °F	10 hours	22 hours
Ribs	2-3 cm/ 0.5"-		59 °C / 138 °F	10 hours	22 hours
Chops	1.5"		56 °C / 133 °F	2 hours	10 hours
	2-4 cm/ 0.5"- 2"				
Lamb					

Chops	2-4 cm / 0.5"- 2"	Rare Medium rare Medium	52 °C / 126 °F 55 °C / 131 °F 60 °C / 140 °F	1 hour 2 hours 1 hour	3 hours 5 hours 4 hours
Poultry					
Chicken: - breast with bone - breast without bone - thigh with bone - thigh without bone - legs Duck Breast	3-5 cm / 1"-2" 3-5 cm / 1"-2" 3-5 cm / 1"-2" 3-5 cm / 1"-2" 5-7 cm/ 2 -3" 3-5 cm / 1"-2"		82 °C / 180 °F 64 °C / 146 °F 82 °C / 180 °F 64 °C / 146 °F 82 °C / 180 °F 64 °C / 146 °F	2 hours 1 hour 2 hours 1 hour 2 hours 2 hours	7 hours 5 hours 7 hours 4 hours 7 hours 4 hours
Eggs					
		Runny Just set Medium Soft boiled	62 °C / 144 °F 66 °C / 150 °F 68 °C / 155 °F 73 °C / 164 °F	45 mins 45 mins 45 mins 45 mins	
Fruit and Vegetables					
Vegetables Fruits			85 °C / 185 °F 85 °C / 185 °F	1 hour 45 mins	3 hours 2 hours

- If the meat is thinner than specified, it will cook faster.

The standing time is the longest time the food can remain in the water after cooking without the structure changing.

TABLE OF DONENESS AND TEMPERATURES

Food item	Doneness	Temperature (°F)
Beef, veal, lamb, pork and game	Rare	120
	Medium-rare	132
	Medium	140
	Medium-well done	149
	Well done	159+
Poultry, boneless	Well done	147
Poultry, with bone	Well done	179
Fish	Rare	116
	Medium-rare	132
	Medium	140
Vegetables	General	181-188

Please note:

- Thinner cuts of meat will cook faster.
- Longer cooking times may alter food texture.
- Suggested times and temperatures are intended as guidelines; additional cooking time may be required to achieve desired result.
- All thicknesses in preceding table are measured once the food has been vacuum sealed.

The standing time is the longest time the food can remain in the water after cooking without the structure changing.

TABLE OF DONENESS AND TEMPERATURES

Food item	Doneness	Temperature
Beef, veal, lamb, pork and game	Rare	48°C / 120°F
	Medium-rare	55°C / 132°F
	Medium	60°C / 140°F
	Medium-well done	60°C / 149°F
	Well done	70°C / 159°F+
Poultry, boneless	Well done	64°C / 147°F
Poultry, with bone	Well done	81°C / 179°F
Fish	Rare	46°C / 116°F
	Medium-rare	55°C / 132°F
	Medium	60°C / 140°F
Vegetables	General	82°C / 181°F

Seasoning

Sous Vide cooking is all about the main ingredient and enhancing its natural flavor. The seasoning options with this style of cooking are endless. The Sunbeam Test Kitchen has provided suggestions for some great flavor combinations, as inspiration to get you started.

Lamb: (approximately 500g or 1 lb)

- 2 sprigs fresh rosemary and 1 teaspoon garlic powder
- 2 sprigs fresh mint
- 2 sprigs fresh thyme
- 3 anchovies, finely chopped
- 1 teaspoon ground coriander and 1 teaspoon ground cumin
- 1 tablespoon Moroccan spice rub
- 2 tablespoons olive oil, 1 tablespoon of lemon zest and 1 teaspoon garlic powder

Beef: (approximately 500g or 1 lb)

- 50 g / 2 oz butter, 2 cloves crushed garlic, 2 sprigs fresh thyme
- 50 g / 2 oz butter, 2 cloves crushed garlic, 2 sprigs fresh parsley
- 50 g / 2 oz butter, 2 tablespoons fresh chives, 1 tablespoon grainy mustard
- 1 tablespoon olive oil, 2 sprigs fresh thyme, 50 g / 2 oz cooked bacon

Salmon: (approximately 500g or 1 lb)

- 1 tablespoon soy sauce, 1 tablespoon honey and 1 teaspoon grated ginger
- 2 tablespoons maple syrup, 1 tablespoon soy sauce and 1 teaspoon garlic powder
- 2 tablespoons teriyaki sauce, 1 teaspoon grated ginger, 1 teaspoon garlic powder and 1 teaspoon chili flakes

Troubleshooting

If you experience any problems with your appliance, try these helpful tips.

Error code E1: Thermistor short circuit, the unit can not work. never try to repair the appliance yourself. Please contact the store where you bought the appliance for repairs under warranty.

Error code E2: Thermistor open circuit. the unit can not work. never try to repair the appliance yourself. Please contact the store where you bought the appliance for repairs under warranty.

Error code E3: Dry cooking for a while will switch - off automatically, 5 beeps will sound and display E3 on the screen. the unit still can work. please read the correct instructions carefully in the previous manual to operate for correct cooking.