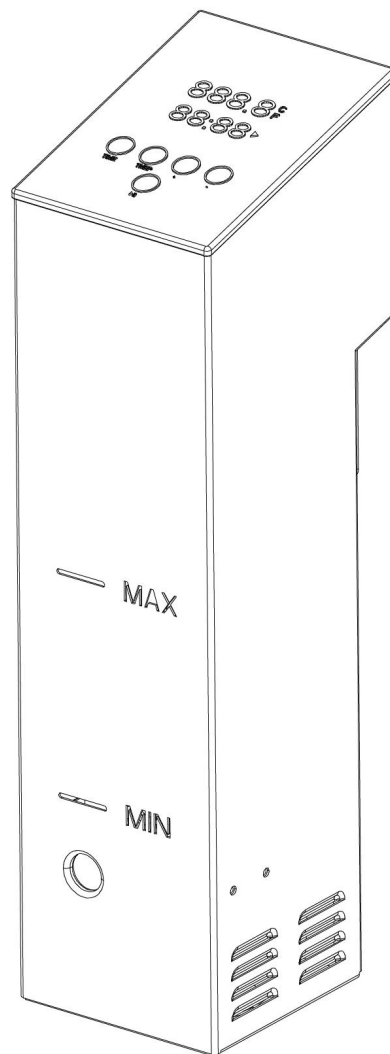

Yeasincere Sous Vide Circulator Manual

Model: SVC150



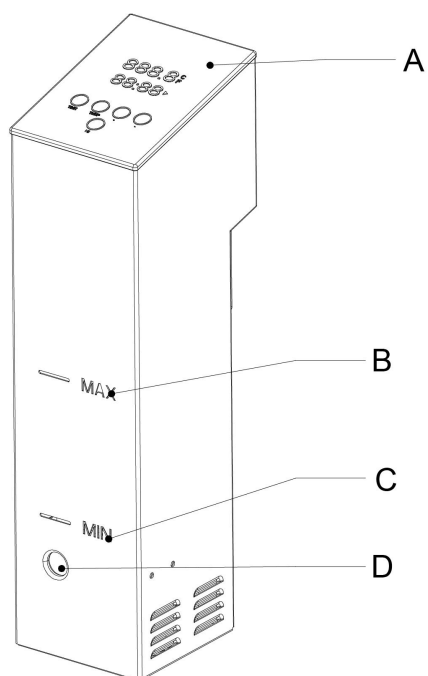
IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

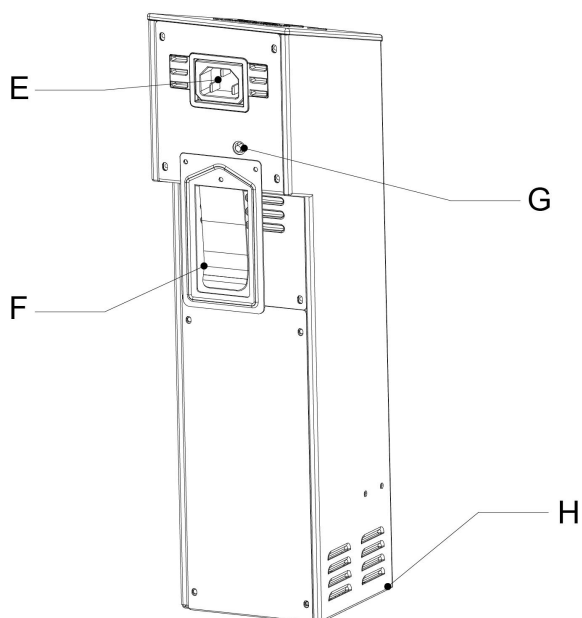
- 1 Read all instructions carefully before using the unit.
- 2 Protect against electrical shock, do not immerse cord (power lead) or plug in water or other liquid.
- 3 Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
- 4 Keep the appliance and cord (power lead) away from hot surfaces, heated ovens, or stove burners.
- 5 Unplug from outlet when not in use and before cleaning. Allow machine to cool before putting in or taking out parts. .
- 6 Do not use any attachment or accessory not recommended by the supplier. Use of such attachments or accessories may cause fire, electrical shock, or injury.
- 7 Do not use this appliance for any purpose other than its intended use.
- 8 Do not use this appliance if it has been dropped or appears to be damaged. Do not use this appliance if it has a damaged cord or plug, or after it malfunctions in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 9 Do not attempt to operate (heat) the unit without sufficient water in the bath .
- 10 Take care not to overfill the water bath; allow sufficient room to accommodate the volume of food pouches when added to water bath. Top off water in bath to no more than the MAX level mark after adding pouches.
- 11 Take care when removing the unit when it is hot, as hot water will collect on the inside during cooking.
- 12 To disconnect, press the START/STOP button to turn off, then remove plug from wall outlet.
- 13 This appliance is not intended for use by people with reduced physical, sensory or

mental capabilities or who lack experience with cooking appliances.

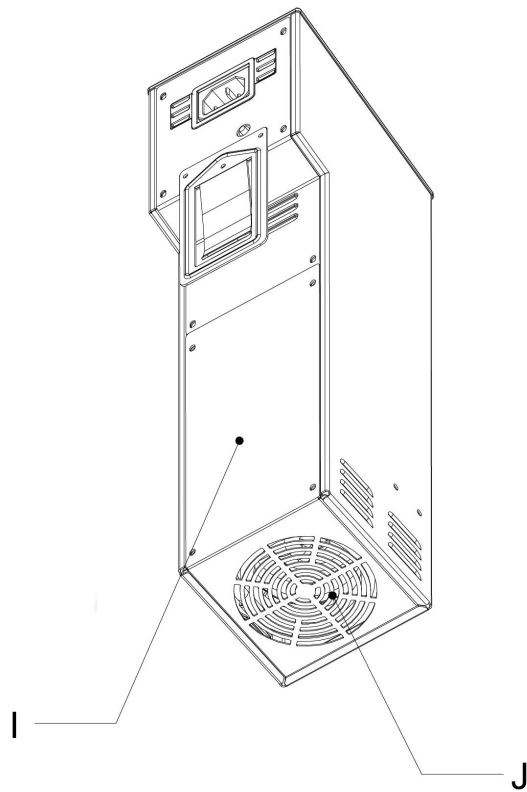
KNOW YOUR PRODUCT



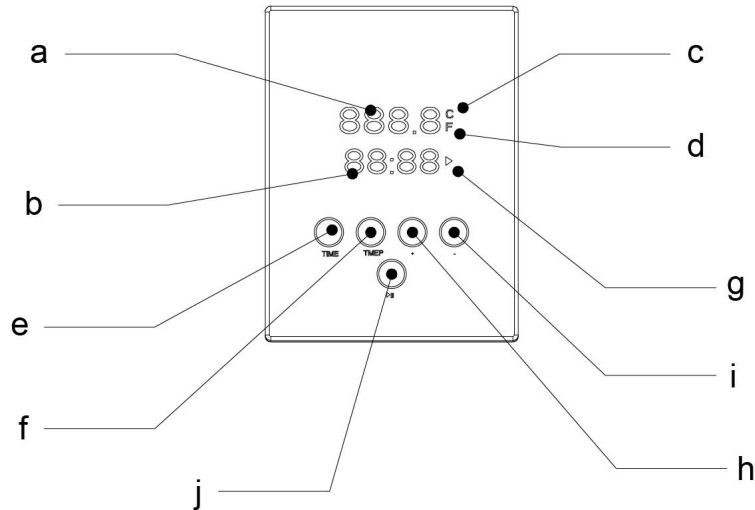
- A. Display screen
- B. MAX water level
- C. MIN water level
- D. Water outlet



- E. Power socket
- F. Fixing clip
- G. Reset switch
- IF dry heating (without water) happens and the sous vide will shut itself down for self protection, use this red button to reset.
- H. Water inlet



- | | |
|----|--------------------|
| I. | Removable cover |
| J. | Bottom water inlet |



- | | |
|----|--|
| a. | Display of time |
| b. | Display of temperature |
| c. | Symbol for centigrade |
| d. | Symbol for Fahrenheit |
| e. | Time setting button |
| f. | Temperature setting button |
| g. | Indicator to show that the sous vide is working or not |
| h. | Increase time or temperature |
| i. | Decrease time or temperature |
| j. | Start/stop button |

OPERATING YOUR PRODUCT

1 Use a water bath to hold water, put the sous vide into the water bath and use the fixing clip at the back to fix the sous vide onto the water bath. Make sure the water level is between the MIN line and MAX line.

2 Plug in and the screen will light up.

3 Touch the TEMP button to set temperature, touch it for 2seconds can switch between centigrade and Fahrenheit, touch “+” or “-” continuously to set by 1°C, touch “+” or “-” to set by 0.1°C .

4 Touch TIME button to set time by hour, touch this button again to set by minute. Touch “+” or “-” to adjust time.

5 Touch “start” button to make the sous vide work. Put the vacuum packed food into the water bath.

Remark: If user touches “start ” button right after plugging in, and it is the first time this unit is used, the sous vide will start working with default setting 60°C and 2hours.

If this is not the first time this unit is used and “start” button is touched right after plugging in, the unit will work with the time and temperature set last time.

5 When the time set is reached and the user does not stop the unit, it will continue to work for one more hour and then stop automatically. During this one hour, the beep will sound every 30seconds.

THE COOKING TIME

This depends on the thickness of the food

Increase time by at least 20% for deep frozen food.

All time information is approximate and should be adjusted according to taste.

The time should be doubled for tough meat.

Meat: Temperature 68° C - 62° C	
Thickness	Time
10 mm	30 Minutes
20 mm	45 Minutes
30 mm	95 Minutes
40 mm	120 Minutes
50 mm	180 Minutes
60 mm	250 Minutes

Fish: Temperature 55° C - 58° C	
Thickness	Time
10 mm	10 Minutes
20 mm	20 Minutes
30 mm	30 Minutes
40 mm	40 Minutes
50 mm	50 Minutes
60 mm	60 Minutes

Poultry: Temperature 63° C - 65° C	
Thickness	Time
10 mm	20 Minutes
20 mm	40 Minutes
30 mm	75 Minutes
40 mm	90 Minutes

Vegetables: Temperature 80° C - 85° C	
Type	Time
Asparagus	25 Minutes
Potatoes	40 Minutes
Root vegetables	70 Minutes

NOTICE

- 1 Do not start the sous vide when the water level does not surpass the MIN line.
- 2 When dry heating happens, the temperature protector will cut the electricity automatically. In this case, let the sous vide cool down for some minutes and then press the red reset button at the back of the unit, the sous vide will get back to normal again.
- 3 This sous vide circulator is not suitable for cooking food directly, food should be packed in bags before putting into the water bath.
- 4 If the bag breaks or leaks during cooking, please take it out, clean the water bath, check and make sure the sous vide is not blocked then start again with newly packed food.
- 5 After using, please take the sous vide circulator out of the water bath and dry it.
- 6 There is a removable cover for cleaning the heating tube in case needed.
- 7 Error code: E08 means NTC (temperature sensor) fault.