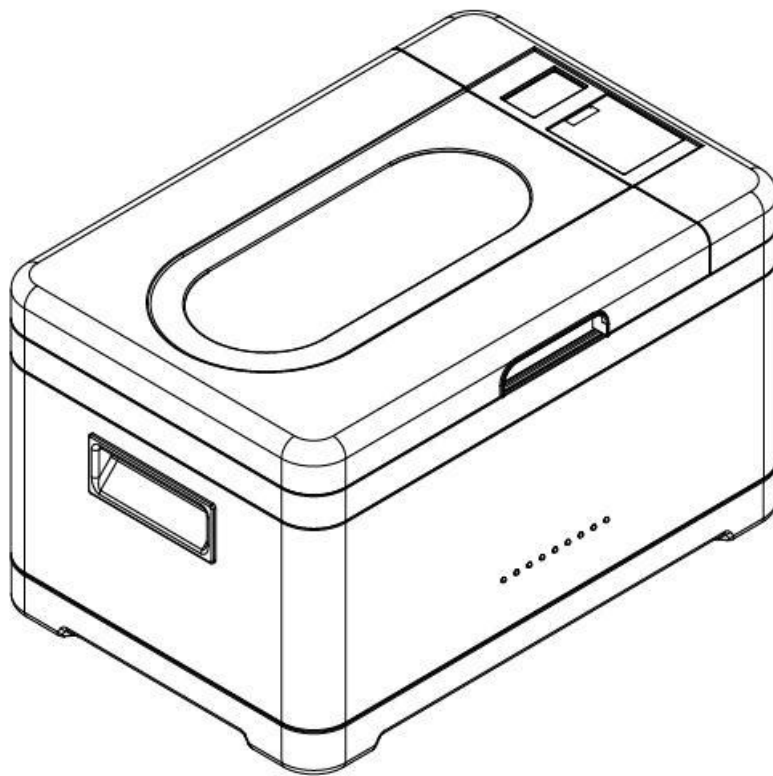


Yea-Sincere Sous Vide Cooker Manual

Model: SVC100



220-240V, 50Hz

800W

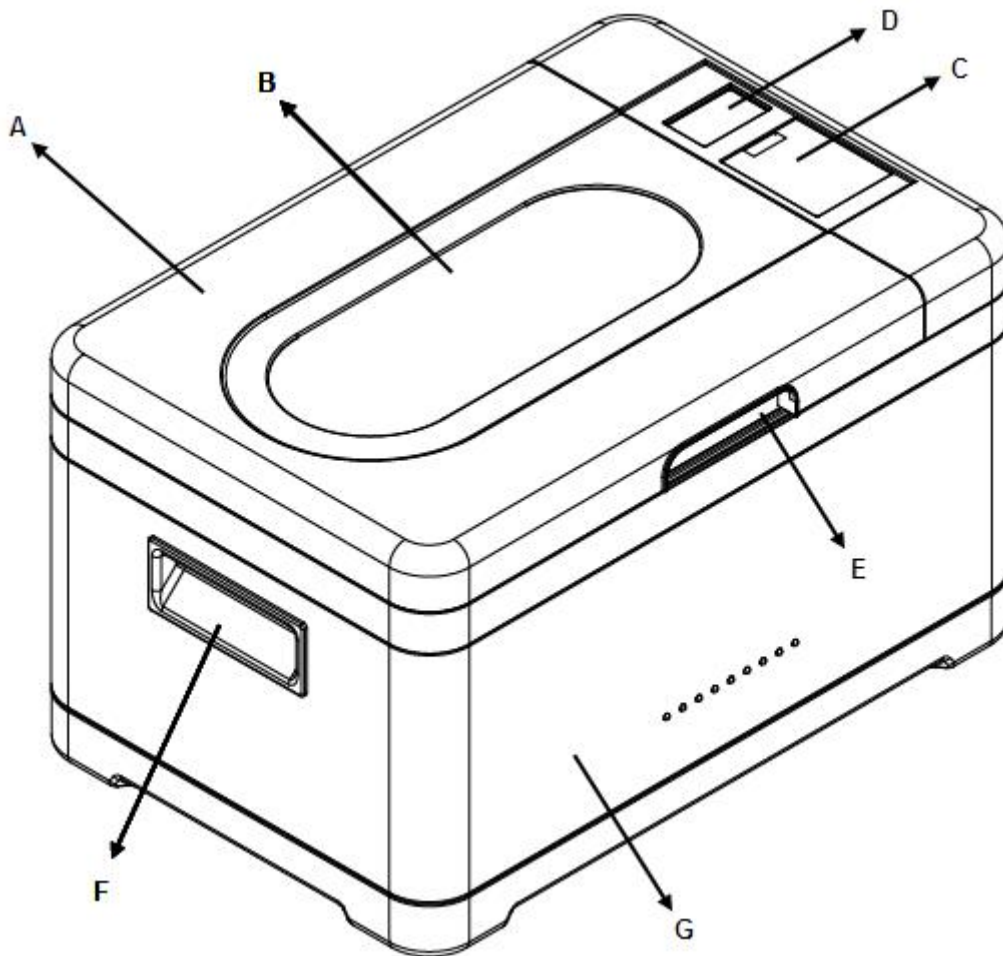
IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- 1 Read all instructions carefully before using the machine.
- 2 Do not touch hot surfaces. Use handles or knobs. The lid and lid handles may get hot while cooking; use of an oven mitt when handling is advised.
- 3 protect against electrical shock, do not immerse cord (power lead), plug, or sous vide cooking unit in water or other liquid.
- 4 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.
- 5 Keep the appliance and cord (power lead) away from hot surfaces, heated ovens, or stove burners. Operate the appliance only on a dry, stable surface, such as a table or countertop and away from any moving parts.
- 6 Unplug from outlet when not in use and before cleaning. Allow machine to cool before putting in or taking out parts or emptying the water bath. Do not immerse this appliance in water or any other liquid.
- 7 Do not use this appliance outdoors.
- 8 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.
- 9 Do not use this appliance for any purpose other than its intended use.
- 10 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.
- 11 Do not attempt to operate (heat) the unit without sufficient water in the bath to completely cover the bottom rack and to reach the FILL level mark on the sidewall.
- 12 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, if necessary, to ensure the food inside the pouches is completely submerged.

- 13 Extreme caution must be used when moving an appliance containing hot water or other hot liquids, including the sous vide. Always allow bath to cool before emptying unit.
- 14 Take care when removing the lid when unit is hot, as hot water will collect on the inside during cooking. Use oven mitts to remove lid and tip lid carefully to drain accumulated water into the water bath for safety.
- 15 To disconnect, press the START/STOP button to turn off, then remove plug from wall outlet.
- 16 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. Plastic lid
May contains steam during cooking process.

B. Viewable glass window

You can see the contents in the water bath clearly.

C. Control panel and PID controller

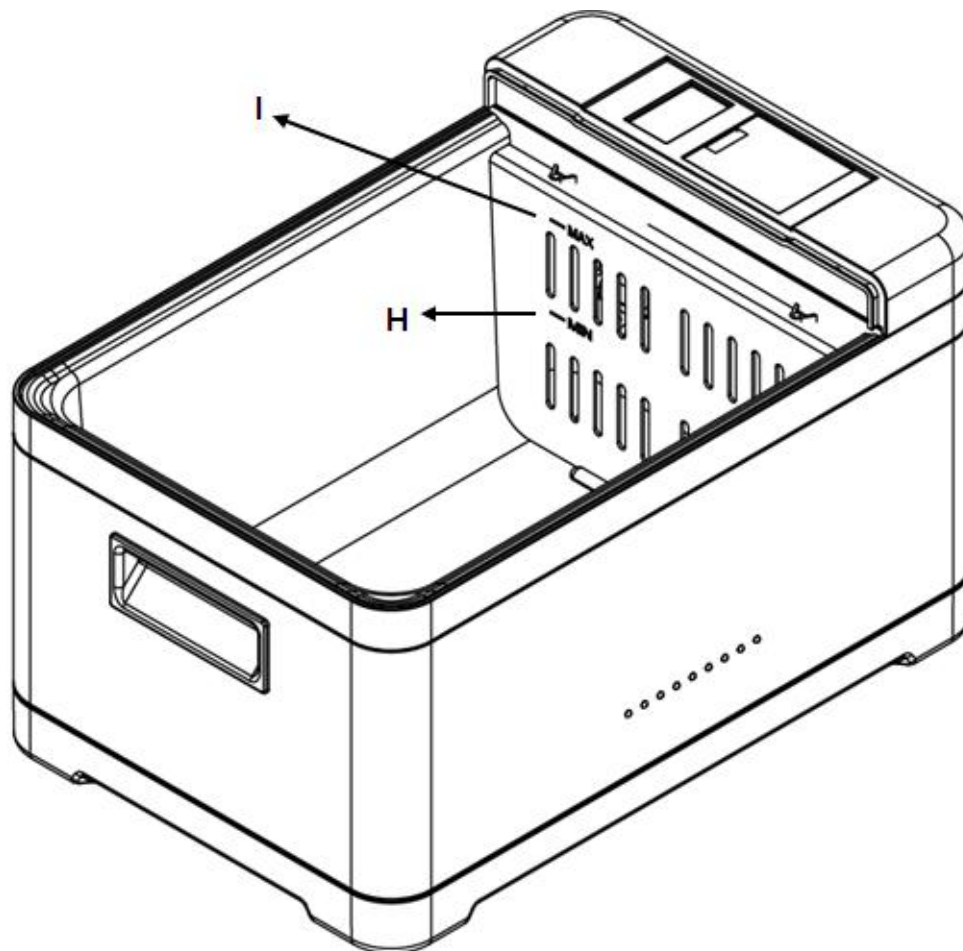
D. LCD display screen / LCD displayer

E. Lid handles

F. Side handles

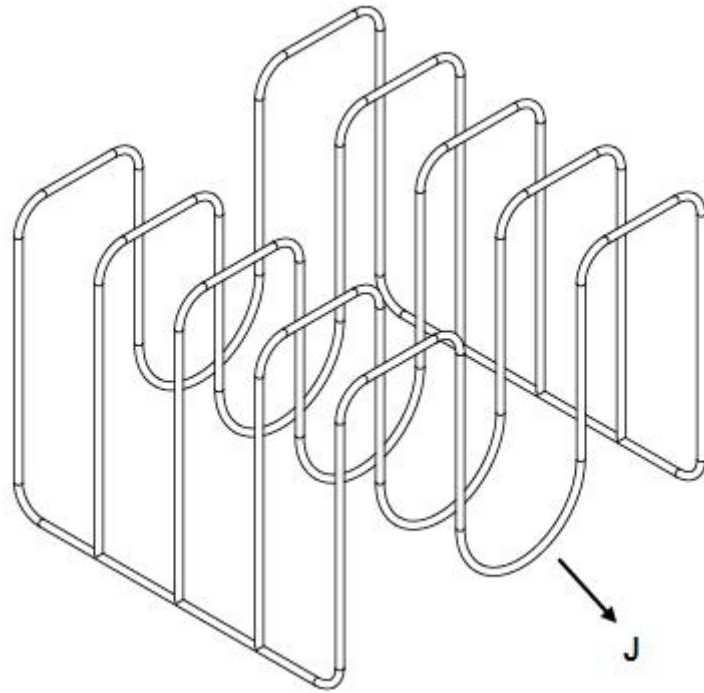
Positioned asymmetrically to aid in emptying the bath.

G. Durable stainless steel body



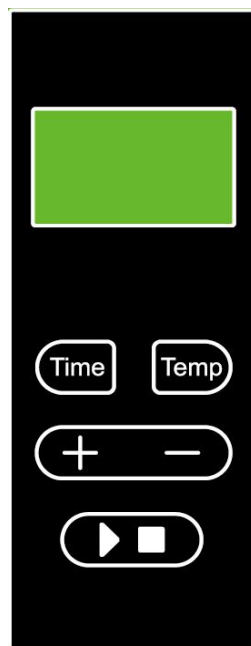
H. MIN level for the water in the bath

I. MAX level for the water in the bath



J. Pouch rack

Arranges food pouches vertically or stacked in the water bath for even cooking.



“ **TIME** ”: Time setting button, range 0~24 hours. When the machine stands by, press it once to set time in hour, press it again to set time in minute.

“ **Temp** ”: Temperature setting button, range 0~99 °C . When the machine stands by, press it once to set in centigrade degree, press again to set in Fahrenheit degree.

“ **+/-** ”: Increase and decrease time or temperature.

“ **START / STOP** ”: Start and Stop button. Press once to start the cooking process, and press again to stop.

OPERATING YOUR PRODUCT

- 1 Be sure water bath contains water before using, and the water should not be higher than the MAX level, not lower than the MIN level. If no water in the water bath or the water level is lower than the MIN level, the machine will not work and the LCD display shows error code E04 to warn.
- 2 Properly insert the electrical cord into the power inlet on the back of the machine and then plug it into the wall socket, when well connected, the display illuminates.
- 3 Place bags holding vacuum packaged food in the pouch rack and then put the rack in to the water bath.
- 4 Set time and temperature using the buttons.
- 5 Press “start” button and the machine starts to work, the marks of heating and water cycling will show on the display.
- 6 If the set time runs out, the device will not be shut off, it continues working for one hour, there will be “beep” warning tone every minute unless the user presses the “stop” button to shut off the device.
- 7 When the temperature set is reached, machine stops heating, and the heating mark disappears, but if the time set is not yet reached, and the temperature of the water in the bath turns lower than set, the cooker will start heating again with the heating mark reappearing until the time set reached.
- 8 If the temperature surpasses 85 °C , the pump will not be working and the water cycling stops automatically.

NOTICE

- 1 If the pump has a slight noise when machine starts, that’s because the water in the bath is starting to cycle, wait 5~10 seconds and the noise will disappear.
- 2 When pulling water into the bath, be sure that the water level will be between the MIN and MAX level.
- 3 This cooker is not suitable for cooking food directly, food must be packed in bags

before putting into the bath.

4 If the bag breaks or leaks during cooking, please take it out, clean the water bath and then start again when newly packed food.

5 If the cooker has a abnormal noise whiling cooking, that is possibly caused by the impurities sucked into the pump, in this case, stop the machine, clean it and then restart.

6 After using, please pull the water out of the bath.

CARE & CLEANING

1 Do not leave water sitting in the bath after use. Allow water bath to cool, remove racks, and use the offset handles for stability, pour the bath contents into the sink.

2 Dry interior with a soft, clean cloth.

3 If impurities are sucked into the pump, please firstly pull the water out of the bath, take the baffle off using a screwdriver. Then pull in clean water (adding detergent if necessary) and make the machine work, the water cycle will take out the impurities gradually, when the cooker is well cleaned, please stop the machine and pull the waste water out of bath.

4 Never immerse the unit in water or other liquid for cleaning or rinsing.

5 Never use abrasives or harsh chemicals to clean your sous vide.

6 Never put the sous vide in the dishwasher.

TROUBLESHOOTING

POSSIBLE PROBLEMS AND EASY SOLUTIONS

1 Machine won't start

(1) Be sure the unit is plugged in and the outlet is working.

(2) Make certain to press the START/STOP button successfully. If the unit fails to start, reposition your finger and press again.

2 Machine beeps during the cooking process

If the water in the bath is lower than the MIN level before and during the cooking process, the machine will beep and the LCD displayer will show error code E04. In

this case, check to be sure that there is sufficient water in the machine.

3 The temperature is not holding to within 0.3C

- (1) Check to be sure that there is sufficient water in the unit, i.e., the water level at least reaches the MIN.
- (2) Check to be sure that cooking pouches are not lying on the bottom, occluding all or most of the holes in the perforated bottom grill or impeding circulation around the perimeter of the bath.

4 The LCD displayer turned off and won't turn back on

- (1) Check to see if there is any water in the unit. If the unit was accidentally turned on with no water in it, then unplug the unit from the wall and let cool. Once cool, use as normal.
- (2) Ensure power cord connections are fully engaged.