

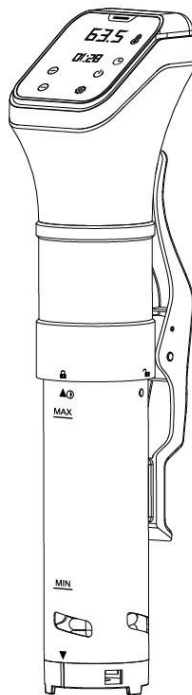
CUISINECRAFT®

CUISINE TECHNOLOGY & SOLUTION

Sous Vide Circulator

CRAFTSMANLITE

INSTRUCTION MANUAL



INTRODUCTION

A + and - adjustment buttons

B Working illuminator

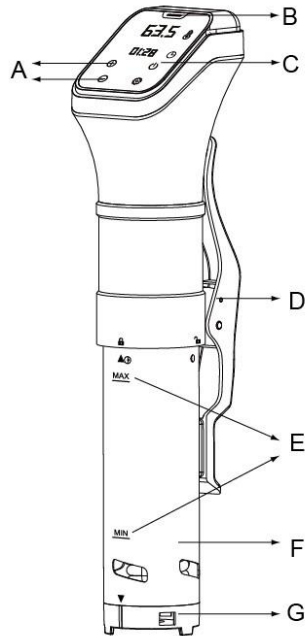
C ON/OFF buttons

D Clamp

E Max and Min water level

F Stainless steel skirt

G Water pump cap



OPERATION WARNING

This section explains the potential dangers that may arise when operating the sous vide circulator and notes many important safety precautions.

1 Counter tops such as marble and corian cannot withstand the heat generated by the circulator. Place cooking container different surface to prevent damage.

2 Do not use extension cords. Never operate with a damaged cord or plug. Use properly grounded electrical outlets only.

3 Do not immerse system past the top etch mark of stainless steel skirt. Only the stainless steel skirt and the pump housing are dishwasher safe. Unplug from outlet when not in use and before the cleaning process.

4 Burn Hazard - the cooking container, the stainless steel portion of circulator, and food pouches all get hot when used. Use oven mitts or tongs when handling. Allow system to cool before emptying the water bath.

5.This system is an indoor appliance and is not a toy.

6.Do not disassemble. Observe all warning labels. Do not remove warning labels.

7.Do not use this appliance for anything other than intended use. (Like laboratory work or heating a hot tub)

8. Firmly lock the product by clamping it on the side of your container . Place the container on an even surface to prevent spills and tipping over. Do not place unit on a stove, or in an oven.

9. Do not use deionized water (DI water).

10. Before plugging into a socket, check whether your voltage corresponds to the rating label of the appliance.

11. Do not let children use and play with this appliance. Keep the appliance and its cord out of reach of children.

12. Never use a damaged appliance. If it has been damaged, please get it to approved service center, checked or repaired.

13. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.

14. Do not let excess cord hang over the edge of the table or worktop or touch hot surface.

15. Switch off the appliance and disconnect from power supply before changing accessories or approaching parts which move in use.

16. When the appliances work under an abnormal mains disturbance it may lose performance and maybe it is needed to be unplugged to recover the normal operation.

17. This appliance can be used by children aged from 8 years and above if they

have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

Appliance can be used by persons with reduced physical, sensory, or mental capacities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazard involved.

18. This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motel and other residential type environments;
- bed and breakfast type environments.

19. The appliance is not intended to be operated by means of any external timer or a separate remote control system.

20. Details of suitable container to be used

- Unplug the immersion heater before removing it from liquid
- After unplugging ,the heating elements will remain hot and should not be

touched or placed on combustible surface

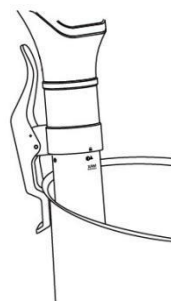
21. If the appliance falls down into water tank by careless operation, unplugging it first , then removing it out of the tank ,wiping up the water on the appliance surface ,placing it in airy place.. It would be ok for use after complete dry up.

Sous Vide circulators are designed to be used only with water.



SETUP (clamp & pot)

Sous Vide circulator requires a 6-30L container or pot and make sure the container or pot capacity meets the requirement.

Firmly lock the product by clamping it on the side of your container.






SETUP (temp./timer)

1. Plug in the power plug. The  button and operation indicator are illuminated and the device is in standby mode. Display shows C for °C or F for °F . If you hold the  button for 3 seconds, you can switch between °C and °F.



2. Press  button briefly until the device beeps.


3. Set desired temperature with + and - (0 – 90° C).


4. Press  button to set the time. The timer is flashing. Set the desired hour with + and - then confirm with , then set desired minute with + and – then confirm with  and the device starts the heating process

5. You can hear a signal and the operation indicator is flashing when the desired temperature is reached.

6. The device will beep once desired temperature is reached. Place the vacuumed food into the cooking vessel. If needed weight the vacuumed bags.

7. The device counts down the time and will beep again, once time is over. Then “End” is shown in display.

8. When you want to change the settings please press  for 3 seconds and change settings as described above.

9. During operation you can deactivate the device by pressing  for 3 seconds. The device will switch to standby mode

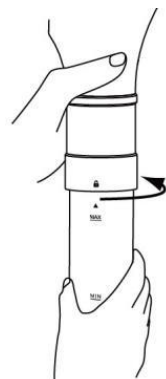
Maintenance

- Always turn off and unplug the unit.
- Internal service work must be performed by certified personnel only.
- Make sure system is at room temperature.

Check for signs of damage including pulled cord or physical damage to system or heaters. If any signs of physical damage are found, please send back to factory for replacement parts.

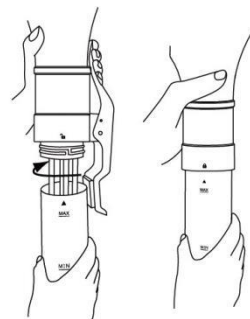
Install the skirt

Hold and press the clamp, align the unlocking symbol and the arrow, rotate the skirt in clockwise direction until you can see The arrow and locking symbol are in the same horizontal position. Be cautious with the stainless steel propeller when it crosses over the hole of the stainless steel skirt.



Uninstall the skirt

Hold and press the clamp, rotate the skirt in anticlockwise direction to take off the skirt. Be cautious with the stainless steel propeller in case it hits the stainless steel skirt.



Maintenance (skirt/pump)

The skirt and pump cap can be placed into the dishwasher or wash in the sink with detergent.

Maintenance (cleaning)

CLEANING THE CIRCULATOR

For cleaning the heating coil, pump shaft, and sensors, use dish soap, a soft toothbrush and rinse under water. Do not rinse the top part of the circulator including the main body in water.

Trouble Shooting FAQ

1.Noise:

Under normal operation the system will hum due to the motor, impeller and cooling fan in operation.

2.Slurping noise :

Your pump has formed a water vortex like when you are emptying out a bathroom sink or tub. Add more water or gently disturb water with a spoon. There is no sure way to eliminate a vortex from forming due to the pump rotation but usually will go away on its own.

3.Gurgling + Woosh noise :

The pump is sucking air - add more water. You should also see small bubbles in your tank.

4.Food damage :

The pump's water jet is cracking eggs or damaging fish fillets: Turn the pump outlet to face the container wall; this will greatly temper the flow of the pump output. It is also good practice to bag eggs to prevent them from being "blown" around in certain containers.

5.System will not turn on:

Check power plug and breakers.

6.Low water level alarm:

Add more water – the water level will be dropped during operation by the pump due to water turbulence.

7.Low water level alarm turns on after a few seconds of operation :

Add more water – The pump generates "waves" – sometimes

these waves will cause the water level at the sensors to fluctuate up and down. The waves sometimes drop the water level right under the sensor and will cause a low water alarm. This is normal and you just need to add more water.

8.Temperature read does not match thermometer:

Sous Vide circulators are calibrated to a scientific platinum primary standard which is far more accurate than store thermometers.

9.Lights in house are slightly flickering when system is on :

This is normal as the circulator is modulating power.

10.Error code EE1 will be appeared in below situation with alarm sound:

1. No water in tank
2. Water below minimum level

TECHNICAL SPECIFICATIONS

Power rate: 220~240V, 50/60HZ,1200W

Temperature range: 0°C~90 °C

Temperature Stability : $\pm 0.1^{\circ}\text{C}$

Temperature Precision: 40°C-70°C: 0.1°C - 0.3°C ;
Below 40°C & above 70°C: 0.3°C - 0.5°C)

Circulation pump: 10 LPM



Do not dispose of the device in normal domestic waste

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility. Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.