Register your product and get 1 year of warranty at
WWW.SOUSVIDEART.COM/WARRANTY

MODEL: SVA-00010

USER MANUAL



SOUSVIDE
ART

IMPORTANT SAFEGUARDS

When using electrical appliances, necessary safety precautions should always be followed, including the following:

1. Please read these safety instructions completely before operating the SousVide Art™ cooker, and keep this manual for future reference.
2. Do not touch hot surfaces. Always use handles or knobs.
3. To prevent the risk of fire, electric shock, of any other personal injury do not immerse the wire and plugs in water or other liquids.
4. Children should not use this appliance.
5. Close supervision and extreme caution must be exercised when any device is used near children. Keep the sous vide cooker and accessories out of reach of children.
6. Unplug from the wall outlet when not in use, before cleaning and before servicing. Allow the appliance to cool prior to cleaning or storing this appliance.
7. Do not use SousVide Art™ cooker if the cord is damaged, if the unit malfunctions, or if it has been damaged in any manner.
8. The use of accessories or attachments not recommended by SousVide Art™ may cause fire, electrical shock, or injury.
9. Do not use this appliance outdoors or for commercial purposes.
10. This appliance has been designed for indoor, non-extreme temperature conditions only.
11. Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces.
12. To avoid life-threatening or serious injury, never place the sous vide cooker on or near a radiator, hot burner, in a heated oven, open flame, or where it is exposed to direct sunlight.
13. Protect the appliance from being exposed to prolonged moisture (e.g., water splashes).
14. Do not use the device for purposes other than the one for which it was designed (e.g. for laboratory work or heating a hot tub)
15. Individuals with reduced physical, sensory, or mental capabilities, or whose experience or knowledge is not sufficient should use this appliance only under close supervision and with sufficient training to enable them to understand the dangers and safe use of the appliance.

16. The SousVide Art™ accepts no responsibility and the warranty will not apply for any commercial use, inappropriate handling of the appliance, any operation while damaged or faulty, use other than for its intended purposes, improper repair, or failure to comply with the instructions.
17. In case of an emergency: immediately unplug the power cord of the appliance from the outlet.
18. Plug the device only in suitable, easily accessible, grounded mains connections.
19. Make sure the voltage in your outlet is 110-120V.
20. The use of an incorrect connection voids the warranty.
21. Keep the cord away from heat and moisture.
22. To disconnect, turn off the appliance, then remove the plug from the outlet.
23. To disconnect the cable, pull it out by grasping the plug. Never pull the plug out by the cable; otherwise, you may damage the cord and suffer injury.
24. Never touch the wire with wet hands.
25. Never put the sous vide cooker in a dishwasher.
26. Do not attempt to disassemble and service the machine by yourself.
27. Never push objects of any kind into the device through openings. It may result in fire or electric shock!
28. Do not use an extension cord. If the power supply cord is too short, refer to qualified service personnel or an electrician to install an outlet near the appliance.
29. Never leave an operating appliance unattended. Do not use the device if it is damaged or doesn't function properly. Immediately remove the plug from the power outlet. The damaged appliance may cause electric shock, burns, and fire.

SAFETY NOTICE

To avoid hidden danger or property loss, please read carefully before using the device.
1. It is forbidden to plug several plugs in one outlet at the same time. Overloading of the wall outlet may cause a fire.
2. It is prohibited to touch the plug with wet hands. The danger is electric shock.

3. Do not drop or shake the device. This can result in damage and malfunction.
4. Do not yank the cord while pulling the plug out. Such action creates a risk of electric shock and fire.
5. Do not use or keep the sous vide cooker close to a gas cooker; there is a danger of deformity and color change.
6. Do not disassemble or repair the central unit. Such action creates a risk of fire or injury.
7. It is forbidden to clean the device with chemical or volatile substances, at risk of discoloration or fire.
8. Use the cooker on a heat-resistant, flat, level surface to avoid overturning which can damage the device and cause a fire.
9. During operation of the appliance the cooking container, the stainless steel portion of a circulator, and food pouches all become hot. As a precaution, use oven mitts or kitchen tongs when handling. Allow the system to cool before emptying the water pot.
10. Do not immerse the SousVide Art™ cooker in the water pot with the water level higher than the MAX water level mark on the stainless steel skirt; at the same time, the water level should not be lower than the MIN water level mark on the stainless steel skirt.
11. Unplug the appliance from the outlet when it is not in use and before the cleaning.
12. Countertops, such as marble, cannot withstand the heat generated by the circulator. Do not put the operating cooker directly on a marble or other heat-sensitive surface to prevent its damage.
13. Firmly lock the circulator with the clamp.
14. Place the container on a flat surface to prevent spills and tipping over. Do not place the unit on a stove, or in the oven.
15. If your circulator falls into water, unplug the power cord from the outlet immediately to avoid electric shock. Then send the unit for repairs. Do not try to retrieve the cooker from water until you have unplugged the cord. Do not attempt to use the device again if this has happened.

INTRODUCTION

SousVideArt™ starter kit includes the Sous Vide cooker, hand pump, 15 reusable vacuum BPA free bags (3 different sizes), two white clips, two green clamps.

SOUS VIDE COOKER

SousVideArt ™ cooker is a thermostat with precise temperature and cooking time controls, designed for cooking at reasonably low temperatures in a vacuum, using the Sous Vide technology.

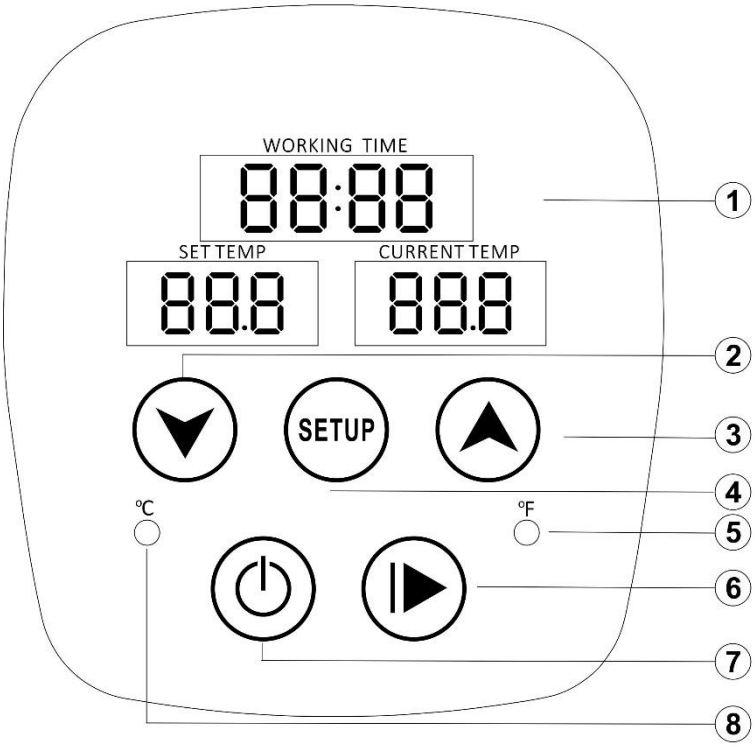
PARTS and COMPONENTS



1. Control Panel
2. Anti-skid silicon ring
3. Stainless steel skirt
4. Water circulation cover

The SousVideArt™ circulator is not designed for direct contact with food. Do not use the unit directly in contact with food.
Do not let the food come in contact with pot fluid.
Food must be vacuum-sealed or zip-locked before being used with the circulator.
Food products such as juice, soup, milk, or dairy still need to be bagged or sealed in jars for cooking.

CONTROL PANEL:



1. LED display
2. Minus button
3. Plus button
4. Function button
5. Fahrenheit indicator
6. Start/Pause button
7. On/Off button
8. Celsius indicator

LED DISPLAY:

CURRENT TEMP
When the SousVideArt ™ circulator is plugged in,
this indicator shows the current temperature.

WORKING TIME
This indicator shows your cooking time.
The cooking time setting range is from 00:00 to 99:59 hours.

SET TEMP
This indicator displays the desired cooking temperature setup.
The default setup temp is 54,5°C (130F).
The cooking temperature setting range is from 0°C (32°C) to 95°C (203°F).

Power ON/OFF button:

PRESS and HOLD the POWER button for 3 seconds to power on/off the appliance after plugging it in.

Setup button:

Press the SETUP button to set up the working temperature and working time;

PRESS AND HOLD the SETUP button for 3 seconds to choose Celsius and Fahrenheit temperature display as needed.

Plus/Minus button:

Press PLUS/MINUS buttons to adjust the working time and working temperature.

Start/Pause button:

Press the START/PAUSE button to start the operating procedure after setting up the appliance.

Press the START/PAUSE button to pause the working process if you need to.

Sound signal:

The alarm sounds when the water temperature reaches the set temperature;

The alarm sounds when the water is above the maximum water level;

The alarm sounds when the water is below the minimum water level;

The alarm sounds when cooking time is up.

OPERATION INSTRUCTION

1. Fill the pot with tap water. Pay attention to Min mark and the Max mark on the stainless steel skirt - the water level should be precisely between the two indicators. When placing the food in the pot, the water level will increase, please keep this in mind when filling the container with water.
2. Open the fixing clamp by pressing it. Install the SousVideArt™ circulator in the pot; the wall of the pot must be between the sous vide and the fixing clamp. That ensures that the appliance is secured correctly and cannot tip over.
3. Plug the SousVideArt™ circulator plug into the electrical outlet. Current temperature is shown.
4. Press and hold the Power ON/OFF button to power on the appliance.

The temp sensor will sense the water temp, which will be shown as CURRENT TEMP.

5. Temp Setting
Press the “SETUP” button once, the display of SET TEMP will flash, then press </> buttons to set up the desired working temp.
Cooking temp can be set from 0-95°C (32-203°F) (See pic-02)
6. Time Setting
Press the “SETUP” button, the Hour digit of WORKING TIME will flash.
Press the buttons to set the desired number of working hours;
Press the “SETUP” button again. The minute digit of WORKING TIME will flash. Press the buttons to set the desired working minutes;
Cooking time has a range from 00:00 to 99:59 hours. (See pic-03)
7. Celsius and Fahrenheit Setting
Press the SETUP button for 3 seconds to choose Celsius or Fahrenheit temperature display as needed.
When you choose Celsius, the Celsius indicator will be lit. When you choose Fahrenheit, the Fahrenheit indicator will be lit.



pic-01



pic-02



pic-03

8. Press the START/PAUSE button to start the cooking process.
While the water is heating, season food according to the recipe.
9. When the CURRENT temperature of the water reaches the SET temperature, the alarm will beep 60 seconds, indicating the meals can be put into the water.
The working time display will start the count from 0 to finish time cooking according to the setup working time.
10. Put the product in a SousVide Art™ vacuum bag, seal it with a white clip, pump air out through the round valve by using the SousVideArt™ hand pump and place the food bag in a container (or pan) with heated water.
11. When the real working time counts to the preset working time, the signal will beep for a period of time, indicating that the cooking time has elapsed. Press the POWER button for 3 seconds to turn OFF the appliance.

12. To detach the device from the pot, loosen the screw fixing clamp and carefully lift the machine from the pot. Be more careful when lifting the appliance from the pot, because the appliance surface is very hot after a long time working.
13. Use minimal amounts of spices and herbs to season your food. Certain herbs or aromatic plants, such as rosemary or garlic, give off a very intense taste that is reinforced through the sous vide cooking method.

CLEANING AND CARE

Before cleaning or maintenance, switch off the appliance and unplug it from the electrical outlet. Wait until the device has completely cooled down. Never completely immerse the appliance in water.
1. Do not – under any circumstances – use scouring pads or similar cleaning tools. Do not use any abrasive scouring agents, steel wool, metal objects, hot cleaning agents or disinfectants, since these items can damage the appliance.
2. Clean the heating stick with water, not using any washing-up liquid.
3. Select a dry, dust-free location for storage.
Tip: If you want to have an easier time cleaning the stainless steel parts, use soft/decalcified water.

DESCALING

1. Regularly descale the SousVide Art™ cooker depending on water hardness. We recommend descaling the device at least once a month.
2. Place the appliance in a pot and fill the pot with water to the Max mark of the machine.
3. Plug the main plug into an electrical outlet, set the device to 158 ° F, and switch on the appliance via the ON/OFF button.
4. For each 33.8 oz (1 liter) of used water, add 0.176 oz. (5g) of citric acid (food-grade, in powder form) to the pot.
5. Let the water circulate for approx. 20 minutes at 158 °F.
6. Switch off the cooker and unplug it from the electrical outlet.
7. When the device cools down, rinse off the heating stick with clean, cold water and then dry it off.

PRODUCT SPECIFICATION:

Model No.: SVA-00010	
Working pot: 8-10 liter	Voltage: 110-127V/60Hz; 1000W
Net weight: 1.2kg	Unit dimension: W8.8*D13.8*H39.3 cm

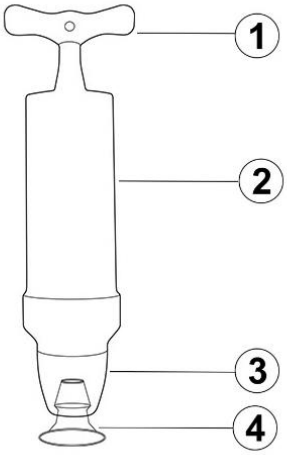
TROUBLESHOOTING

Trouble	Solution
The device does not turn on	Ensure that the device is plugged into an electrical outlet. Check whether the power cord is damaged. If the power cord is damaged, for safety reasons do not continue to operate the appliance. Check whether the appliance has been switched on via the ON/OFF switch (keep the power button depressed for at least 3 seconds!).
The appliance shows the error code E01	**Problem:** The NTC (temp sensor) is short circuited; **Solution:** Contact SousVide Art™ via email: support@sousvideart.com
The appliance shows the error code E0L	**Problem**: The water in the cooking pot is under the Minimum water level. **Solution**: Add some water, and ensure the water level is precisely between the Min and Max marks.
The appliance shows the error code E0H	**Problem:** The water in the cooking pot is over the maximum water level**.** **Solution:** Take out some water, and ensure the water level is precisely between the Min and Max mark.
There is no water circulation	**Problem:** The water circulation fan is loosened; or the motor does not work; **Solution:** Contact SousVide Art™ via email: support@sousvideart.com
The water is not heated up	**Problem:** The water temperature remains unchanged after several minutes of heating. The heating element does not work. **Solution:** Contact SousVide Art™ via email: support@sousvideart.com
The cooker has a vibration or loud noise from the water circulation system.	**Solution:** Contact SousVide Art™ via email: support@sousvideart.com

HAND PUMP

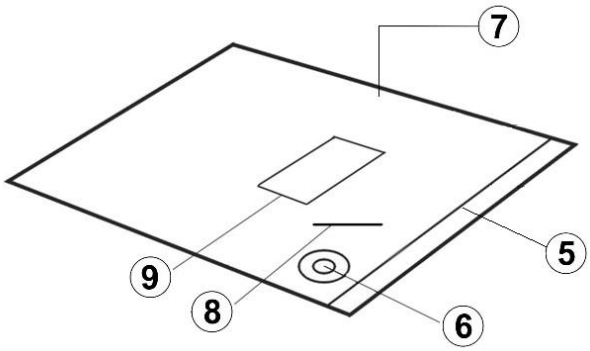
The hand pump is a convenient fixture designed to pump air from the SousVide Art™ vacuum bags through the valve on the bag.

PARTS and COMPONENTS



Hand pump

1. Handle
2. Hand pump body
3. Removable Chamber
4. Suction tip



Vacuum Bag

5. Zipper Closure
6. Air Valve
7. Textured Layer
8. Maximum Fill Line
9. Labelling Panel

SAFETY INSTRUCTIONS

1. The hand pump is not a toy. Keep out of the reach of children.
2. Do not use the hand pump on any part of the body (humans or animals).
3. The hand pump is only for use with the SousVide Art™ vacuum bags.
4. Avoid suctioning liquids through the hand pump.
5. Do not immerse hand pump in water or any other liquid.
6. Vacuum sealing system is not a substitute for refrigeration or freezing. Store perishable foods appropriately.
7. Wash out and dry vacuum bags thoroughly before re-using.

8. This appliance is intended for household use only. It is not suitable for industrial applications.
9. Dispose of according to local authority recommendations.

HANDY TIPS

1. Do not use the hand pump for liquid food. Pre-freeze food first, so it becomes stable.
2. You can use SousVide Art™ vacuum bags for sous vide cooking, storage, or freezing. Using these reusable food vacuum bags, you can organize the space in your refrigerator.

Almost any kind of product can be sealed for storage: meat, fish, fruit, and vegetables, cheese, bread, grain, nuts, and many others. In our food vacuum bags, your food is staying fresh for more time than traditional methods of keeping.

3. To ensure the vacuum bags can be cleaned effectively, wash them by hand under warm water using dishwashing detergent.
4. Do not wash vacuum bags in a dishwasher; do not seal sharp goods and some types of products such as oil or powder should not be permitted fall into the air valve, etc.
5. It is not recommended that food with sharp edges such as bones or food with too much water or with powder (e.g., flour) be stored in order to avoid damage to the air valve.
6. Before filling the bag, make a note of the contents on the white Labelling Panel.

USAGE INSTRUCTIONS

The hand pump works with the air valve on the SousVide Art™ vacuum Bag.

1. Fill a food into the bag and seal the vacuum bag using the white plastic clip included in the SousVide Art™ kit. Check to be certain the bag is very carefully closed. Place the bag flat on the table and make sure there is no food above the maximum fill line or under the air valve.
3. Press the pump nozzle to the bag valve (not strongly, but firmly) and make 10-12 movements with the pump handle to pump air out of the bag.

When you are pumping out the air by the pump, don't move very fast (if you do it slowly, the air will be going out).

Check, please, once the air is removed through air valve, that the Bag forms a tight seal around the food.

CLEANING & MAINTENANCE

1. Hand pump:

The hand pump can be wiped clean with a damp cloth. Hand pump should not be immersed in water or be placed in the dishwasher.

2. Removable Chamber:

The chamber of the hand pump should be opened and cleaned if it contains any liquid. To remove the pump nozzle and clean a pump with warm soapy water. Air dry before collect.

3. Washing the sous vide vacuum bags:

Turn the bag inside out, and wash gently with dishwasher detergent to remove all leftover food and fat. Wipe clean with a dry cloth and allow to dry thoroughly before re-using.

Avoid rubbing the valve.

DO NOT use a dishwasher for washing SousVide Art™ Hand Pump and Vacuum Bags.

SPECIFICATIONS of HAND PUMP and VACUUM BAGS

Product dimensions: 6.6x1.9x1.4"

Max vacuum pressure: -0.625Bar (-62.5Kpa)

Suction power: ≥8L/Minute

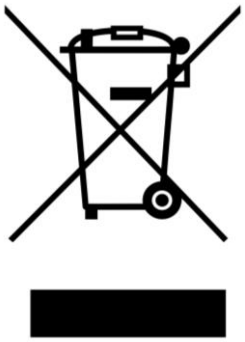
Vacuum Bag Storage Temperature: 0 to +185°F

Vacuum bag sizes: 8.7x8.2",10.2x11", 10.2x13.4"

TROUBLE SHOOTING

Problem	Possible Cause	Solution
Hand pump starts but the bag does not tighten around food.	1. The bag is not entirely sealed. 2. Air valve is not on a flat surface. 3. Air suction tip and air valve are not making secure contact. 4. Too much pressing is being applied to the air valve.	1. Open the bag and reseal it using the white plastic clip included in the kit. Run your fingers across entire zipper to ensure it is completely closed. 2. Reposition bag, so the air valve lies on the flat table, with no food under air valve. 3. Ensure air suction tip is centered and placed flat on air valve. Apply moderate pressure. 4. Medium pressing is all that is required. Too much pressing can restrict airflow.

	5. Food is not arranged properly in the bag.	5. Rearrange food so that it is below the fill line, and is not under the air valve.
Vacuum bag takes longer than 20 seconds to tighten around food or loosen after air is removed.	1. Food particles are trapped in zipper. 2. The zipper is not completely sealed. 3. Air valve has not closed.	1. Try another bag if particles cannot be removed completely. 2. Open bag and reclose zipper. Run your fingers across entire zipper to ensure it is completely closed. To seal the bag again, use a white plastic clip. 3. Remove air from the bag again. Immediately press the center of air valve with finger to ensure a seal.

Correct Disposal of this product	
	This mark indicates that this product should not be disposed of with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

SOUSVIDE
ART

www.sousvideart.com