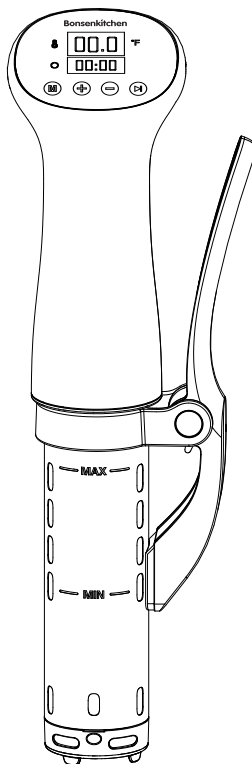


Bonsenkitchen

Sous Vide Cooker

Operation Instructions

Model: SV3900



www.bonsenkitchen.com

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IMPORTANT SAFETY INSTRUCTIONS

1. To reduce the risk of electric shock, do not remove cover.
No user serviceable parts inside. Refer servicing to qualified service personnel.
2. Before you connect the appliance, ensure the voltage rating on the type plate corresponds to your mains voltage (type plate is located on the bottom of the unit).

Technical conducts:

3. Repairs to electrical appliances should only be performed by qualified personnel. Improper repairs may place the user and/or equipment at serious risk.
4. Do not operate this appliance with a damaged plug or cord, after a malfunction or after being dropped or damaged in any way.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified people in order to avoid a hazard.
6. Do not push objects into any openings as damage to the equipment and/or electric shock may occur.
7. If abnormal noise, smell, smoke or any other failure is discovered during operation, turn off the product and unplug the power plug. Then contact the service centre for repair.
8. Do not remove the appliance from the mains power supply by pulling the cord; pull the plug.

Operational conducts:

- 9. This equipment is not intended for use by people (including children) with reduced physical sensory or mental capabilities or lack of experience or knowledge. They should be given appropriate supervision and instructions to use the equipment by a person responsible for their safety.**
- 10. This product is not a toy. Never leave the equipment within reach of children. Close supervision is required when using this equipment near children.**
- 11. This equipment is intended for household use only and should not be used for industrial or commercial purposes.**
- 12. Do not use this equipment for anything other than its intended use.**
- 13. Do not immerse the product in water or any other liquid.**
- 14. Always unplug the appliance after use and before any cleaning or user maintenance.**

Environmental conducts:

- 15. Ensure the equipment is not too close to heat emitting appliances or placed in direct sunlight.**
- 16. Do not use this appliance outdoors.**

PACKAGE CONTENTS

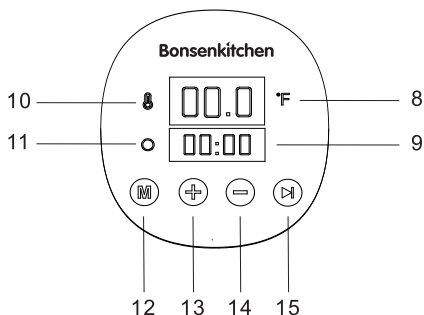
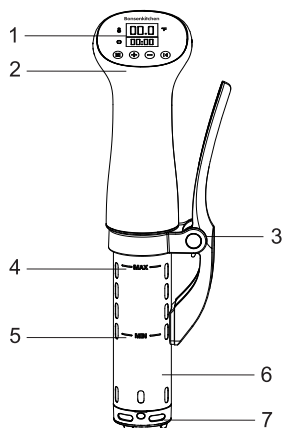
1 Source vide cooker

1 Operating Instructions

Check the delivery contents for completeness immediately after unpacking.

Remove all packaging materials and plastic film from the appliance.

KNOW YOUR SOUS VIDE COOKER



1. Digital display

2. Working illuminator

3. Clamp

4. Max water level

5. Min water level

6. Stainless steel skirt

7. Water pump cap

8. Temperature display

9. Time display

10. Temperature icon

11. Time icon

12. Mode button

13. Decrease button

14. Increase button

15. Confirm button

BEFORE FIRST USING

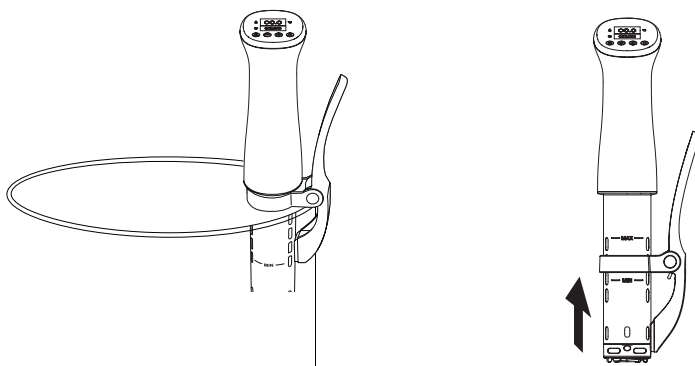
1. Remove all packaging material from the sous vide cooker.
2. Wipe the sous vide cooker with a clean towel.
3. Make sure the Stainless steel skirt and Water pump cap are fixed on the sous vide cooker.

USING YOUR SOUS VIDE COOKER

Using the sous vide clip

The sous vide stick can be mounted on a pot or container by supplied fixing clip.

1. Clip the sous vide stick onto the side of the pot or a container.
2. The pot wall must be between the fixing clip and the sous vide stick.
Ensure that the sous vide stick is clipped on firmly.
3. To remove the fixing clip, push it cautiously off the sous vide stick.
4. To remount the fixing clip, proceed as follows:
 - a. Always grip the sous vide stick by its handle.
 - b. Push the fixing clip from underneath onto the sous vide stick. The fixing clip must be pushed up to the handle.



Get started:

1. Pack the foods that ready for cooking in vacuum bags, then secure it by vacuum machine.

Note: Only use bags that are suitable for vacuum packing. There is no guarantee of proper closure if normal bags are used.

Note: Never cook food that aren't packed, or it will damage the machine.

2. Use the fixing clip or the rack to fix the sous vide stick, as described in the previous chapter "Using the sous vide clip".
3. Fill a pot with water and place it on a flat, firm and heat resistant worktop.

Note: After the food has been added, the water level must lie between the MIN and MAX marks on the sous vide stick. The water level must be at least high enough for the food to be completely immersed in the water.

4. Plug the appliance into a properly installed socket. The sous vide stick emits a short acoustic signal, the Confirm button  on the control panel lights up in red.
5. Press the Confirm button  for approx. 3 seconds and the control panel switches on. The temperature display shows the last set target water temperature. The time display shows the cooking time (format: hh:mm).

- 6.The time LED lights up and the minute selection flashes in the time display. You can use the plus button $\oplus$ and minus button $\ominus$ to set the required minutes.
- 7.Press the Mode button $\textcircled{M}$ to switch to the hours selection. Use the plus button $\oplus$ and the minus button $\ominus$ to set the required hours.
The maximum settable cooking time is 99 hours and 59 minutes.

Note:Continue pressing the Mode button $\textcircled{M}$ to switch to the temperature display. The time LED goes out and the temperature LED lights up white.

You can use the plus button $\oplus$ and minus button $\ominus$ to set the cooking temperature in 32.9 °F steps. The settings can be made faster by pressing the buttons continuously.

Note:The cooking temperature can be set from 86 to 203 °F.

- 8.The cooking time and temperature are now set. Press the Confirm button $\textcircled{P}$ to confirm the settings, the sous vide stick emits three short acoustic signals.
- 9.The temperature LED lights up in white. The sous vide stick heats the water to the required temperature and starts to circulate the water in the pot. The temperature display always shows the current temperature. When the required temperature has been reached, the sous vide stick emits three short acoustic signals, the temperature LED and time LED blight up white and the time display starts to count down the set cooking time. The cooking process begins.

10. To cancel the heating process prematurely, press the Confirm button  for a long time. The control panel switches off and the Confirm button  lights up red.
11. Press the Confirm button  during the heating or cooking and press the plus button  and minus button  to change the cooking time. Press the Confirm button  to confirm change.
12. Place the food in the pot. Check the maximum water level and scoop out water if necessary. The water temperature could drop initially due to the colder food.
13. As soon as the time display shows "00:01", the cooking process has finished. The sous vide stick emits several acoustic signals.
14. The sous vide stick switches itself off automatically. The Confirm button  lights up in red.
15. Disconnect the plug, remove the sous vide stick from the pot and place it on a heatresistant surface. Use heat-resistant tongs to remove the bag with the food.

Delayed started:

1. After you have entered the required temperature and cooking time, do not yet press the Confirm button  , Press the Mode button  for approx. 3 seconds.

2. The control panel begins to flash, press the plus button **⊕** and minus button **⊖** to set the required minutes.
3. Press the Mode button **Ⓜ** to switch to the hours selection. press the plus button **⊕** and minus button **⊖** to set the required hours.

Note:The maximum settable time is 99 hours, 59 minutes.

4. Press the Mode button **Ⓜ** to activate the time delay.
5. The sous vide stick emits three short acoustic signals and the control panel flashes. The display now shows the time remaining until the cooking process begins.
6. When the time has expired, the sous vide stick emits three short acoustic signals and starts the cooking process.

Descaling the sous vide stick:

For normal use, if you live in an area with soft water, descale the sous vide stick every 3 months, if the water is hard, descale once a month.

- 1.Place the sous vide stick in a pot and fix it with the fixing clip.
- 2.Fill the pot with descaling liquid up to the MAX mark on the sous vide stick.
- 3.You can use household vinegar and water, mixed with 1:1 ratio or you can use a commercially available descaler. When using a descaler, follow the manufacturer's use instructions.
- 4.Plug into a socket and set the sous vide stick to 158 °F and 20 min.
- 5.Start the cooking process.

6. As soon as the cooking process has finished, switch off the appliance and remove the plug from the socket.
7. Rinse the heating rod cover under cold, clean water, as soon as the sous vide precision cooker has cooled.

CLEANING AND MAINTENANCE

1. Before cleaning, unplug the power plug.
2. Allow the sous vide stick to cool down completely.
3. Wipe down the sous vide stick with a slightly damp cloth.
4. If necessary, use a damp cloth to clean the control panel D and other parts.
5. Afterwards, allow all parts to dry completely.

Note: Never put the sous vide stick in the dishwasher. It would destroy it.

Note: Do not use any aggressive cleaners, brushes with metal or nylon bristles, sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces of the sous vide stick.

COOKING GUIDE

Food	Weight	Duration	Temperature
Pork belly	3.31 LBS	24 h	143.6 °F
Pork fillet, piece	1.76 LBS	2 h	136-143 °F
Pork fillet, steak 5 cm	0.88 LBS	40 min	136-143 °F
Veal fillet, piece	2.20 LBS	2 h	136-143 °F
Roast beef	variable	2.5 h	131-140 °F
Beef fillet steak, 4 cm	0.44 LBS	100 min.	136-143 °F
Rack of lamb	0.44 LBS	2 h	136-140 °F
Chicken breast	0.44 LBS	30 min.	149 °F
Chicken leg	0.55 LBS	1 h	149 °F
Duck breast, 3 cm	0.44 LBS	1 h	149 °F

Food	Weight	Duration	Temperature
Goose breast, 5 cm on the bone	0.88 LBS	12 h	149 °F
Salmon fillet, 4 cm piece	0.5 LBS	40 min.	133 °F
Cod	0.44 LBS	15 min.	131 °F
Asparagus	1.10 LBS	30 min.	185 °F
Cauliflower	0.55 LBS	80 min	176 °F
other fruit and vegetables steak, 4 cm	variable	variable	185-194 °F
Potatoes	variable	140 min.	185-194 °F
Chicken breast	variable	40 min.	176-185 °F
Chicken leg	variable	90 min	176-185 °F

Food/ Temperature	Thickness					
	10mm	20mm	30mm	40mm	50mm	60mm
Beef/pork 136-143 °F	30min.	45min.	95min.	120min.	180min.	250min.
Fish 131-136 °F	10min.	20min.	30min.	40min.	50min.	60min.
Poultry 145-149 °F	20min.	40min.	75min.	90min.	120min.	180min.

TROUBLE SHOOTING

Fault / Error code	Cause	Solution
ER1	Water level too low or no water in the pot. The sous vide stick emits 6 short acoustic signals and switches itself off.	Top up the water so that the water level is between the MIN and MAX marks on the sous vide stick. Press the Confirm button  for approx. 3 seconds to switch the control panel back on.

ER2	The heat-conducting temperature sensor has failed. The sous vide stick emits 6 short acoustic signals and switches itself off.	Disconnect the plug and remove the sous vide precision cooker from the pot/container. Leave the Sous vide stick to cool for at least 60 min. Start the sous vide stick as described in the “Get started” chapter.
ER3	The heating rod has failed. The sous vide stick emits 5 short acoustic signals and switches itself off.	
ER4	The temperature sensor has failed. The sous vide stick emits 3 short acoustic signals and switches itself off.	
The entire display flashes.	A system fault exists.	Disconnect the plug and remove the sous vide precision cooker from the pot/container. Leave the sous vide stick to cool for at least 60 min. Start the sous vide stick as described in the “Get started” chapter. If the error occurs again, contact the customer support.
The sous vide stick runs irregularly	Material (for example, film) has got caught in the outlets of the sous vide stick.	Disconnect the plug and leave the sous vide stick to cool down. Remove the material carefully from the Sous vide stick. Use tweezers, if necessary.

The food has not been cooked through.	The cooking time was too short.	Continue cooking the food for a longer time.
	The cooking temperature selected was too low.	Continue cooking the food with a higher temperature.
The cooking process takes longer than planned.	The sous vide stick is furred up.	Descal the sous vide precision cooker as described in the “Descaling the sous vide stick” chapter.

SPECIFICATIONS

Product name	SV3900
Power supply	AC 120V,60Hz
Power	1200W
Temperature	Max 203 °F
Timer	0-99 hours 59 minutes
Dimensions	4.72 x 3.07 x 15.75 inches
Weight	2.58 LBS

WARRANTY CLAIM PROCEDURE

To ensure quick processing of your case, please observe the following instructions: Please have the till receipt and the item number (S/N: 12345) available as proof of purchase.

You will find the item number as a sticker on the rear or bottom of the appliance. If malfunctions or other defects occur, please contact our customer service listed either by telephone or by email.

If you request any further assistance, please contact us:

Customer service: **1-888-965-8032**

support@bonsenkitchen.com

ENVIRONMENT FRIENDLY DISPOSAL

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and health way.

Register your product at **www.bonsenkitchen.com**
to get more perks!



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