

KitchenBoss®

Instruction
Manual
G300



Important Safeguards

when using electrical appliance, always follow basic safety precautions, including the following:

- Please read manual carefully prior to use.
- Unit is only for indoor, domestic use; use outdoors or for commercial purposes voids all warranties.
- The appliance can be used by children ages 8 and older and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way by a person responsible for their safety and they understand the hazards involved.
- Be sure to take good care of children and they don't play with it.
- Do Not leave unit on when unattended.
- Disconnect from power source when not in use.
- Do Not pull out the power plug by pulling on the power cord; always pull on the plug body only.
- In case of damage to the unit, stop use immediately, unplug from power source, and contact manufacturer or a certified repair service. Unauthorized repair of this unit voids all warranties.
- This product does not require any lubricant or lubricating oil.
- After the product completes its operation, please do not immediately touch the outside protective cover of the circulator with your hands to avoid being burned.
- Do not remove the outside protective cover of the circulator while the machine is operating to avoid being burned or scratched.
- Using accessories not recommended or sold by the manufacturer may cause risk of fire, electric shock or injury.
- Please do not use the unit for functions other than simmering food.
- Do not directly start up the machine in a frozen container.
- This product has Class IP67 dust resistance and water resistance capacity. However, please do not immerse the upper half of the product in water to avoid electric shock.
- If there are any quality problems affecting the machine, please contact our Customer Service Department. Do not arbitrarily dismantle the product.
Contact: Email: Kitchenboss@163.com

PLEASE SAVE THESE INSTRUCTIONS

Cooking Sous vide

The KitchenBoss immersion circulator is designed for sous vide cooking. High-end restaurants have been cooking sous vide for years. You are about to see how easy it is to achieve perfectly cooked proteins and vegetables every time. It works like this:

1. Preheat your water bath to the desired cooking temperature by adjusting the temperature ring on your immersion Circulator.
2. Seal the ingredients you wish to cook in a plastic bag. You may also place your ingredients in a canning jar filled with a neutral-flavored oil and sealed tightly.
3. Submerge the bagged food or canning jar in the water bath and let it cook until the thickest part of the food has reached its target temperature.
4. If desired, give your food a quick sear with a blowtorch on a hot skillet or, and it's ready to serve!

Unlike cooking on a stove or in the oven, the temperatures used in sous vide cooking are relatively low (well below boiling temperature.) By setting the right temperature for your ingredients, your food won't overcook if you leave it in the water bath- it can't get hotter than the temperature you set!

Are you ready?

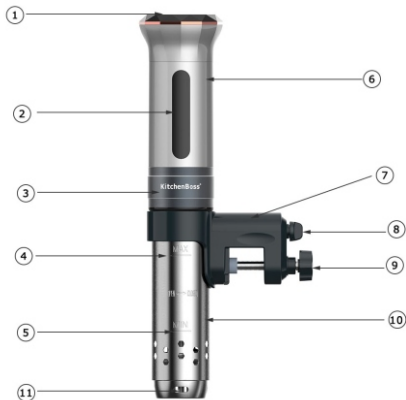
The following operation steps will enable you to become a super cook!



Performance Parameters

Type:	Sous Vide Cooker
Model:	G300
Rated Power:	Rated Power: 1100W
Temperature Range:	40°C-90°C
Temperature Precision:	±1°C
Maximum immersion depth:	140MM
Minimal immersion depth:	66MM
Time:	99 Hours 9 minute
Size:	H380(H)x 83(W)x 67(D)MM
Weight:	1.5Kg

Function Indication



- ① Display screen and operation key
- ② Countdown display light bar
- ③ Decorative ring
- ④ MAX water line
- ⑤ MIN water line
- ⑥ Product body
- ⑦ Fixed bracket
- ⑧ Fixed machine screw
- ⑨ Fixed container screw
- ⑩ Outside protective cover
- ⑪ Water outlet

Cooking preparations

1. Choose a 6-15 L container that can contain food, install the fixed ⑦ bracket of the KitchenBoss Soft Cooker on the side wall of the container and tighten the fixed container screw ⑨. Then place the KitchenBoss SOUS VIDE the fixed bracket and tighten the fixed machine screw ⑧. We recommend adopting a metal 6-15 L pot. Please avoid using a BPAS or PVC plastic container.
2. Add water to the container until the water line rises to a suitable position between the MIN water line and MAX water line; please remember that the water line will rise when you add food.
3. Place packaged food in the container, leaving enough space between the packages for the water to circulate.
4. Insert the power plug of the KitchenBoss SOUS VIDE into a power socket.
5. After setting everything up according to the following steps, you can start cooking food.



Setting Up Steps and Illustrations:



On-off key



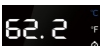
C/F key



Setting key



'+' and '-' keys



Display screen



On-off key:

In a normal state, press to start up the machine; press again to stop the machine; when the display screen blinks in the setting mode, a single click can be used to store the setting parameters.



C/F key:

Press once and the temperature display will switch between degrees Celsius and degrees Fahrenheit;



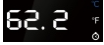
Setting key:

Press once to enter the temperature-setting mode, in which it can be used in combination with the '+' and '-' keys to set a constant cooking temperature; press twice to enter the time-setting mode, in which it can be used in combination with the '+' and '-' keys to set the cooking time.



'+' and '-' keys:

These keys are used in combination with the setting key. In the temperature-setting or time-setting mode, they can be used to adjust the temperature or length of cooking time; 0.1 °C (°F) or 1 minute will be added with each press of the '+' key; 0.1 °C (°F) or 1 minute will be deducted with each press of the '-' key. In the setting mode, press and hold the '+' or '-' key to enter the continuously increasing or decreasing mode after 1 second. When the machine is operating, the current operation temperature can be adjusted by directly pressing the '+' or '-' key, but it will not be stored in the internal data storage.



Display screen:

The default digital display shows the current actual temperature in degrees centigrade. After pressing the setting key, the display switches between setting the temperature and setting the time; press the C/F key to switch between degrees Celsius and degrees Fahrenheit. When using the product, press down the setting key to check the remaining cooking time.

Countdown display light bar

In standby mode, the 10 LED lights are all lit. After 1 minute in standby mode, if there is no operation or setting, all LED lights will go out; in operating mode, before the water reaches the set temperature, the LED lights in the light bar will display the cooking progress in succession; when the water reaches the set temperature, the uppermost light in the light bar will be lit. Every time 10% of the set cooking time is passed, the previous LED light will go out and the next LED light will continuously flash. When the set cooking time is reached, the machine will automatically stop and enter standby mode; in alarm mode, all 10 LED lights will flash simultaneously.

Maintenance & Cleaning & Storage

Cleaning:

In normal use, food particles or minerals in the water may form a sediment in the protective cover of the machine. We recommend cleaning immediately after use:

1. Turn off the power, unplug the power plug and remove the KitchenBoss SOUS VIDE from the water after letting the machine cool;
2. Loosen the fixed machine screw ⑧;
3. Remove the outside protective cover ⑩ according to the direction indicated by the arrow;
4. Directly wash the interior heating tube and sensor under a tap;
5. Add a drop of dishwashing liquid and lightly wash with a sponge or brush if necessary.
6. The machine is designed to be IP7 Class waterproof. The upper part of the machine can be also washed directly under a tap, but we advise against immersing it in water for a long time.

Decalcification:

After long-term use, calcium in the water may form a sediment on the heating tube. When cleaning, please add a decalcifying agent to the water, adjust the temperature to between 40-50 °C (104-122 °F), start up the SOUS VIDE and allow it to operate for 10 minutes. Then remove the plug and clean the machine according to the above method.

Warning: Do not cook food while washing to ensure effective cleaning, and use water without a decalcifying agent when the SOUS VIDE is next used.

Storage:

After using the KitchenBoss SOUS VIDE, please clean the machine and wipe it dry with a cloth or paper towel. Store in a dry and well-ventilated environment at a normal temperature; please do not place it in high-humidity environments or store at high temperatures.

Fault Solutions

If there are any problems affecting the machine, please read this page carefully. If the following answers cannot solve your problems, please email our Customer Service Department: KitchenBoss@163.com

Fault Phenomenon	Fault Description	Fault Solution Method
Display screen displays E001	Over-temperature of SOUS VIDE's heating tube.	Add water to make the water level rise above the MIN water line of the SOUS VIDE.
Display screen displays E002	<ol style="list-style-type: none">1. The SOUS VIDE starts up before being put into water;2. The water line in the container is lower than the MIN water line of the SOUS VIDE.	Put the SOUS VIDE into the water before starting, or add water to make the water level rise above the MIN water line of the SOUS VIDE.
Display screen displays E003	<ol style="list-style-type: none">1. The set temperature cannot be reached if the heating tube is continuously heated for over 120 minutes;2. Oversized container selection with too much water.	Replace with a smaller container or reduce the amount of water in the container.
Display screen displays E004	NTC sensor abnormality or damage.	<ol style="list-style-type: none">1. Remove the plug from the socket, plug it back in and start up the machine again;2. Contact our Customer Service Department for maintenance.

Fault Phenomenon	Fault Description	Fault Solution Method
Machine cannot start up	<ol style="list-style-type: none"> 1. Please confirm whether the machine is immersed in the water or the water line in the container is higher than the MIN water line; 2. Purified water with no electric conductivity is being used. 	Add 10 g of edible salt to the water or replace it with mineral water;
	After working for a period of time, the water temperature cannot rise or the machine automatically stops	<ol style="list-style-type: none"> 1. Confirm whether the SOUS VIDE has started up and the indicator light of the on-off key is red; 2. The SOUS VIDE is not immersed in the water; 3. Confirm the fault code displayed on the display screen and take the corresponding measures above.
	The machine makes a continuous 'drip' alarm sound	<ol style="list-style-type: none"> 1. Please confirm that the set temperature is within the range of 40 °C - 90 °C; 2. Please confirm that the set time is longer than 5minutes.



Please contact our Customer Service Department.

Contact: Email: Kitchenboss@163.com

Please visit www.kitchenBoss.com.cn for more information and after-sales issues. Please use certified products and accessories supplied by KitchenBoss for the purpose of your safety and better experience in preservation.



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[www. kithchenboss. com. cn](http://www.kithchenboss.com.cn)