KitchenBoss®

Instruction Manual

G300/G310

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Contents

A. Important Safeguards P2

B. What is Sous Vide Cooking? P3

C. Knowing Your Product P4

D. Product Diagram P5

E. Setup your machine P5

F. Countdown Display Bar P6

G. How to start cooking P7

H. Sous Vide Cooking Settings P8

I. Maintenance, Cleaning & Storage P8

J. Troubleshooting Solutions P9

IMPORTANT SAFEGUARDS

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

EN

- Please read the manual carefully prior to use.
- Unit is only for indoor, domestic use; usage outdoors or for commercial purposes voids all warranties.
- This product is not suitable for people (including children) who are physically or mentally handicapped or lack relevant experience and knowledge unless someone responsible for their safety supervises or instructs them to use this product and ensures their safety.
- Be sure to supervise children and do not let them play with the product.
- Always put the product on a flat, stable, and heat-resistant worktable.
- Do Not leave unit on when unattended.
- Disconnect from power source when not in use or when cleaning the machine.
- 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 the manufacturer or a certified repair service. Unauthorized repair of this unit voids all warranties.
- It is not recommended to use an extension cord adapter. If necessary, professionals should use the extension cord with matching technical indicators.
- Please keep the product and power cord away from hot and damp places.
- This product does not require any lubricant or lubricating oil. It is forbidden to wipe with organic solvents such as alcohol / kitchen cleaner.
- Do Not let the power cord hang outside the edge of the table or worktable to prevent the product from falling.
- After the product completes its operation, please do not immediately touch the outside protective cover with your hands to avoid being burned.
- Do Not remove the outside protective cover 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 IPX7 dust resistance and water resistance capacity. However, please do not immerse the upper half of the product in water to avoid electric shock.

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- If there are any quality problems affecting the machine, Do Not arbitrarily dismantle the product. Please feel free to contact our Brand Customer Service : service@kitchenbossglobal.com.

SAVE THESE INSTRUCTIONS

WHAT IS SOUS VIDE COOKING?

Sous Vide (French for 'under vacuum'), also known as low temperature long time cooking, is a method of cooking in which food is placed in a plastic pouch or a glass jar and cooked in a water bath for longer than usual cooking times (usually 1 to 7 hours, up to 72 or more hours in some cases) at a precisely regulated temperature.

The temperature is much lower than usually used for cooking,typically around 55 to 60 °C (130 to 140 °F) for red meat, 66 to 71 °C (150 to 160 °F) for poultry, and higher for vegetables. The intent is to cook the item evenly, ensuring that the inside is perfectly cooked without overcooking the outside, and to retain moisture.

The ***KitchenBoss***® precision immersion circulator is designed for Sous vide cooking.Sous vide cooking has been being used by celeb chefs and high-end restaurants for years. Like our slogan '***KitchenBoss***®. Your Kitchen Solution!', we focus on providing solutions to let you cook like a celeb. You will find how easy it is to cook sous-vide perfectly and easily with this machine!

Smart Tips: "Sous vide cooker" is suitable for deep stainless steel pots and food grade plastic pots as containers.

General sous-vide cooking steps are:

1. Preheat your water bath to the desired cooking temperature according to the Sous Vide recipe.

2.Seal the ingredients you wish to cook in a Sous Vide bag (Note: we recommend you using the **KitchenBoss**® vac bag and the vac sealer). You may also place your ingredients in a canning jar filled with a neutral-flavored oil and sealed tightly.

3.Submerge the vacuumized bagged food or canning jar in a water bath and let it cook until the thickest part of the food has reached its target temperature.

4.Upon finishing Sous Vide cooking, if desired, give your food a quick sear with a blowtorch or a hot skillet, and it's ready to serve!

Smart Tips: Our celeb chef team have developed many delicious recipes. You can refer to our **KitchenBoss**® cookbook. If you have any question, please feel free to contact our Brand Customer Service : www.kitchenbossglobal.com.

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

KNOWING YOUR PRODUCT

Performance Parameters

Type:	SOUS VIDE COOKER
Model:	G300, G310
Rated Power:	1100W
Temperature Range:	40°C-90°C/104°F-194°F
Display accuracy:	0.1℃/0.1°F
Control Precision:	±0.3℃/±0.54°F
Timing settings:	99 hours 59 minutes
Flow Rate:	16 Liters/min
Recommended container capacity:	6- 50L
Maximum immersion depth:	140mm
Minimal immersion depth:	66mm
Size:	H380(H)x 83(W)x 67(D)MM
Weight:	1.3Kg

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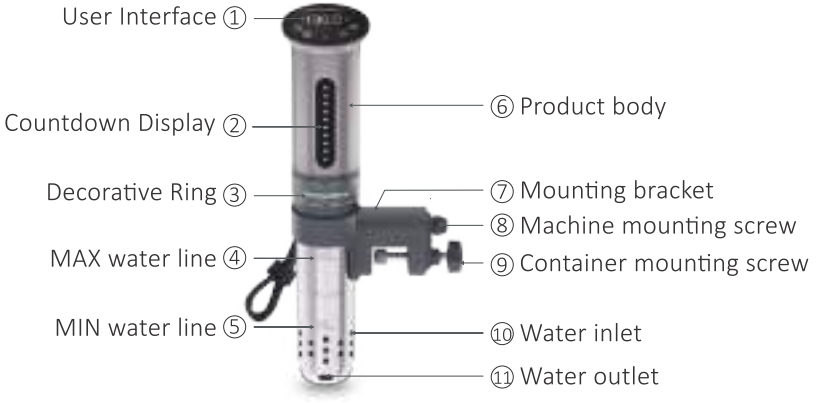
PRODUCT DIAGRAM



SETUP YOUR MACHINE

User Interface

G300

G310

⏻ ON/OFF :

- START/STOP: Press once to start or stop the machine.
- 'CONFIRM': In SETUP mode, press the "ON/OFF" button to save and confirm settings configurations.

- Note: when unattended for a few minutes, the machine automatically enters sleep mode to save energy (with flashing blue LED).

℃/℉ TOGGLE KEY :

- Press to switch the temperature scale between degrees Celsius and degrees Fahrenheit.

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SETTING :

- TEMP setting: Press once to set the temperature using the '+/-' keys.
- TIME setting: Press twice/ again to set the cooking time using the '+/-' keys.

"+" / "-" :

- IN ASSOCIATION with the "SETTING" key :

  TEMP setting: After pressing 'SET', in TEMP SET mode, press the "+/-" key once to add/deduct 0.1 °C/°F to cooking temperature.

  TIME setting: After pressing 'SET' again,in TIME SET mode, press the "+/-" key once to add/deduct 1 minute of cooking time.

Smart Tip 1: Hold the to "+/-" key to continuously add or deduct the cooking temperature.

Smart Tip 2: When the machine is operating, the current operating temperature can be adjusted by directly pressing the '+' or '-' key, but it will not be stored in the internal memory.

DISPLAY :

- DEFAULT DISPLAY: Shows the current water temperature in degrees centigrade.
- TIME DISPLAY: During cooking, long press the SETTING key to switch to check the remaining cooking time.

Smart Tip: Press to ℃/℉ toggle key to change the temperature scale displayed.

COUNTDOWN DISPLAY BAR

STANDBY: In standby mode, all 10 LED lights are lit. After 1 minute in standby mode, if there is no interaction with the cooker, all LED lights will go out.

WATER HEATING: 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 on the display bar will be lit.

COUNTDOWN: Every time 10% of the set cooking time is passed, the topmost LED light will go out and the next LED light will blink.When the cooking time is reached, the machine will automatically stop and enter standby mode;

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ALARM: If there is an issue, all 10 LED lights will flash simultaneously. Please consult the "Troubleshooting Options" section for reference.

HOW TO START COOKING

1. Mounting Bracket setup: Prepare a 6-50 L container that can contain food (a 6-50l metal pot is recommended) and install the Mounting Bracket of the KitchenBoss® Sous Vide Cooker to the side of the container and tighten the Container Mounting Screw.
2. Sous Vide Cooker Installation: Place the KitchenBoss® Sous Vide Cooker to the Mounting Bracket and tighten the Machine Mounting Screw.
3. Adding Water: Add water to the container until the water line rises to a suitable position between the MIN water line and MAX water line. Please pay attention to reserve enough space for placing food inside, such that the water level does not go over the MAX line after placing food.
4. Food Pack Placement: Place the packaged (vacuumized) food in the container, leaving enough space between the packages for the water to circulate.
5. POWER UP: Plug in KitchenBoss® Sous Vide Cooker into a power socket.

You can now start cooking with your KitchenBoss® Sous Vide Cooker by following the instructions on this manual in other sections.

Important Tips:

- Unplug the immersion heater before removing it from the liquid;
- After unplugging, the heating element will remain hot and should not be touched or placed on combustible surfaces.
- Appliance is not intended to be operated by means of anexternal timer or a separate remote-control system.
- If the supply cord is damaged,it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SOUS VIDE COOKING SETTINGS

- TEMP Setting: Press once to set the temperature using the '+/-' keys.
- TIME Setting: Press twice/ again to set the cooking time using the '+/-' keys.
- START: Press ON/OFF to start cooking.

Smart Tips: Our celeb chef team have developed many delicious recipes. You can refer to our KitchenBoss® cookbook, If you have any question, please feel free to contact our brand customer service : service@kitchenbossglobal.com.

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MAINTENANCE,CLEANING&STORAGE

Cleaning:

After normal use, food particles or minerals in the water may form a sedimenton the outer casing of the machine. We recommend cleaning your Sous vide cooker immediately.

After use:

1.Turn off the cooker, unplug the power plug and remove the KitchenBoss® SOUS VIDE cooker from the water after the machine cools down;

2.Remove the outer casing;

3.Wash the interior heating tube and sensor directly under a tap;

4.Add a drop of dish-washing liquid and lightly scrub with a sponge or brush if necessary;

5.This machine is designed to be IPX7 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. During 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 cooking process and allow it to operate for 10 minutes. Then, remove the plug and clean the machine using 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 cooker is used for cooking.

Storage:

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After using your **KitchenBoss**® Sous Vide cooker, 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 temperature.

TROUBLESHOOTING 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 Brand Customer Service Department: service@kitchenbossglobal.com.

Error Code	Issue	Solution
E001	Overheat alarm: the temperature of sous vide's heating tube > 145 ℃ (293 °F).	Add water to such that the water level is above the MIN water line of the SOUS VIDE cooker.
E002	Low water level alarm: 1. The Sous Vide cooker 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.	1.Put the SOUS VIDE cooker into the water before starting; 2.Add water to make the such that the water level is above the MIN water line of the SOUS VIDE cooker.
E003	Timeout alarm: 1. The set temperature cannot be reached after 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.

E004	Temperature sensor fault alarm: NTC sensor abnormality or damage.	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.
Machine cannot start up	1.Check if the power plug is correctly connected and powered on; 2.Please confirm whether the water line in the container is higher than the MIN water line;	1.Replace the power socket; 2.Add water to the water level between min and max;
After cooking for a period of time, the water temperature does not rise or the machine automatically stops	1.Machine not started; 2.Low water level automatic shutdown protection; 3.Fault alarm and shutdown protection.	1.Confirm whether the cooker has started up and the indicator light of the“ON/OFF”key is red; 2.The water level is too low, add water to the water level between MIN and MAX; 3.Check the fault code displayed on the display and take the corresponding measures above.

KitchenBoss®

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