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Reber 10063 N

Reber 10063 N Sous Vide Cooker Instruction Manual

Model: 10063 N | Brand: Reber

1. INTRODUCTION

Thank you for choosing the Reber 10063 N Sous Vide Cooker. This appliance is designed for precise temperature cooking, ensuring consistent and delicious results. Please read this manual carefully before operating the device to ensure safe and efficient use. Keep this manual for future reference.



Figure 1: Reber 10063 N Sous Vide Cooker. This image shows the complete sous vide cooker unit, featuring its stainless steel casing and control panel.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before use.
- Do not immerse the main unit in water or other liquids.
- Ensure the voltage rating on the appliance matches your local power supply.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Always unplug the appliance when not in use and before cleaning.
- Use the appliance on a stable, heat-resistant surface.
- Do not block ventilation openings.
- The appliance surfaces can become hot during operation. Use caution and oven mitts if necessary.

3. PRODUCT OVERVIEW AND COMPONENTS

The Reber 10063 N Sous Vide Cooker consists of several key components designed for optimal performance.

- **Heat-Resistant ABS Tank:** The primary cooking vessel with a 17-liter capacity.
- **Stainless Steel Protective Grid:** Placed inside the tank to protect food bags from direct contact with the heating element.
- **Immersion Heating Element:** Located within the tank, providing precise temperature control.
- **Electronic Control Panel:** For setting temperature, time, and selecting programs.
- **Stainless Steel Casing/Lid:** Provides durability and helps maintain temperature.
- **Thermal Probe:** Ensures accurate temperature measurement within the tank.

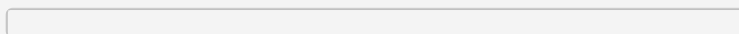


Figure 2: Internal view of the cooking tank. This image displays the heat-resistant ABS tank with the stainless steel protective grid installed at the bottom, designed to prevent food bags from touching the heating element.

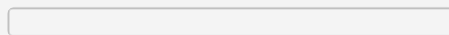


Figure 3: Electronic Control Panel. This image shows the digital display and control buttons for setting temperature, time, and selecting cooking programs.

4. SETUP

1. **Unpacking:** Carefully remove the sous vide cooker from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the unit on a flat, stable, and heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
3. **Initial Cleaning:** Before first use, clean the tank and protective grid with warm, soapy water. Rinse thoroughly and dry completely.

4. **Fill with Water:** Fill the ABS tank with water up to the recommended maximum fill line. Ensure the water level is sufficient to fully immerse the food you intend to cook.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet. The display should illuminate.

5. OPERATING INSTRUCTIONS

5.1. Setting Temperature and Time

1. **Power On:** Press the power button on the control panel.
2. **Set Temperature:** Use the temperature adjustment buttons (usually '+' and '-') to set your desired cooking temperature between 32°C and 90°C. The display will show the set temperature.
3. **Set Time:** Use the time adjustment buttons to set the cooking duration. The timer can be set for continuous operation up to 72 hours.
4. **Start Cooking:** Press the start button to begin the heating process. The appliance will heat the water to the set temperature.
5. **Add Food:** Once the target temperature is reached, carefully place your vacuum-sealed food into the water bath. Ensure the food is fully submerged.
6. **Cooking Cycle:** The timer will begin counting down once the water reaches the set temperature.
7. **End of Cycle:** An audible alert will sound when the cooking time is complete. Carefully remove the food.

5.2. Using Preset Programs

The Reber 10063 N features 9 preset programs for common sous vide recipes and 5 user-programmable memory slots.

- **Select Program:** Press the 'Program' button to cycle through the preset programs. Each program has a predefined temperature and time.
- **User Programs:** To save a custom temperature and time setting, adjust the desired values, then press and hold a 'Memory' button (if available) to store it. Refer to the control panel for specific button functions.
- **Start:** Once a program is selected, press 'Start' to begin.

5.3. Delayed Start Function

You can program the appliance to start cooking at a later time, up to 9 hours in advance.

1. **Set Temperature and Time:** First, set your desired cooking temperature and duration.
2. **Activate Delay:** Press the 'Delay Start' button (or equivalent) and use the adjustment buttons to set the delay time.
3. **Confirm:** Press 'Start' to confirm the delayed start. The appliance will begin heating after the set delay period.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Reber Sous Vide Cooker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Empty Water:** Drain the water from the tank after each use.
3. **Clean Tank and Grid:** Wash the ABS tank and stainless steel protective grid with warm, soapy water. Use a soft sponge or cloth. Rinse thoroughly and dry.
4. **Clean Exterior:** Wipe the exterior stainless steel casing and control panel with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
5. **Descaling:** Over time, mineral deposits may accumulate in the tank. To descale, fill the tank with a solution of equal

parts white vinegar and water. Run the appliance at 60°C for 30 minutes. Drain, rinse, and dry thoroughly.

6. **Storage:** Store the appliance in a clean, dry place when not in use.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not power on.	Not plugged in; power outlet fault; appliance fault.	Ensure power cord is securely plugged in. Test outlet with another device. If still no power, contact customer support.
Water not heating.	Heating element fault; temperature not set; start button not pressed.	Verify temperature is set and start button is pressed. Check for error codes on display. Contact support if issue persists.
Temperature inaccurate.	Thermal probe issue; excessive mineral buildup.	Perform descaling procedure. Ensure thermal probe is clean. If problem continues, contact support.
Display shows error code.	Specific internal fault.	Refer to the specific error code in a more detailed manual (if available) or contact Reber customer support with the error code.

8. SPECIFICATIONS

Feature	Detail
Model Number	10063 N
Brand	Reber
Capacity	17 Liters
Power	650 Watts
Temperature Range	32°C to 90°C
Temperature Precision	+/- 0.5°C
Timer Range	Up to 72 hours continuous operation
Delayed Start	Up to 9 hours
Programs	9 preset, 5 user-programmable
Material	ABS (tank), Stainless Steel (casing, grid, lid)
Dimensions (L x W x H)	43 x 36 x 26 cm
Weight	7 Kilograms

Feature	Detail
International Article Code (EAN)	08013152100636

9. WARRANTY AND SUPPORT

Reber products are manufactured to high-quality standards. For warranty information, please refer to the warranty card included with your purchase or visit the official Reber website.

For technical assistance, troubleshooting beyond this manual, or spare parts, please contact Reber customer support. Contact details can typically be found on the product packaging or the official Reber website.

Online Resources: For additional recipes and sous vide cooking techniques, you may find useful information on the [Reber official website](#).