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[manuals.plus](#) /

› [Chefman](#) /

› [Chefman Sous Vide Immersion Circulator Instruction Manual](#)

Chefman Sous Vide Immersion Circulator

Chefman Sous Vide Immersion Circulator Instruction Manual

Model: Sous Vide Immersion Circulator

[Introduction](#) [Safety Information](#) [Product Overview](#) [Setup](#) [Operation](#) [Cooking](#)
[Guidelines](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

1. INTRODUCTION TO SOUS VIDE COOKING

The Chefman Sous Vide Immersion Circulator provides a method for precise temperature cooking, ensuring consistent and high-quality results. This technique involves cooking food in a temperature-controlled water bath, which helps to maintain moisture and flavor.

This manual provides instructions for the safe and effective use of your Chefman Sous Vide Immersion Circulator. Please read all instructions thoroughly before operating the appliance.

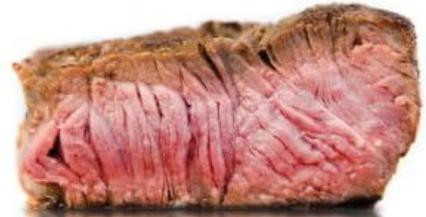
ULTIMATE PERFECTION

**SOUS VIDE
PRECISION COOKING**

VS

**TRADITIONAL
COOKING METHODS**

STEAK



FISH



VEGGIES



Image 1: Visual comparison showing the difference in cooking results between Sous Vide precision cooking and traditional cooking methods for steak, fish, and vegetables. Sous Vide results in more evenly cooked food.

2. IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PRODUCT OVERVIEW

The Chefman Sous Vide Immersion Circulator is designed for ease of use and precise temperature control. It features a digital touch screen display and a robust immersion circulator for even heat distribution.



Image 2: The Chefman Sous Vide Immersion Circulator shown in a cooking pot, highlighting its user-friendly interface, precise temperature control, and even temperature circulation capabilities.



Image 3: Diagram illustrating the dimensions of the Chefman Sous Vide Immersion Circulator and its easy-to-use clip that attaches to any heat-safe pot or container. The device measures approximately 15.6 inches in height and weighs 2.5 lbs.





Image 4: A side view of the Chefman Sous Vide Immersion Circulator, showcasing its sleek design and the robust clip mechanism for secure attachment to cookware.

4. SETUP INSTRUCTIONS

1. **Choose a Pot:** Select a heat-safe pot or container large enough to hold the food and the immersion circulator,

ensuring the water level will remain between the MIN and MAX marks on the device.

2. **Attach the Circulator:** Securely attach the Chefman Sous Vide Immersion Circulator to the side of your chosen pot using the integrated clamp.
3. **Fill with Water:** Fill the pot with water, ensuring the water level is between the MIN and MAX indicators on the circulator.
4. **Plug In:** Plug the power cord into a standard electrical outlet. The display will illuminate.



Image 5: The Chefman Sous Vide Immersion Circulator positioned in a pot, surrounded by fresh ingredients like salmon, lemons, and herbs, illustrating a typical setup before cooking.

5. OPERATING INSTRUCTIONS

1. **Set Temperature:** Use the digital touch screen display to set your desired cooking temperature. Refer to the cooking guidelines section for recommended temperatures.
2. **Set Time:** Set the desired cooking time. The circulator will maintain the set temperature for this duration.
3. **Prepare Food:** Place your food in a food-grade sealed bag (vacuum-sealed or ziplock). Add seasonings or spices

as desired. Ensure as much air as possible is removed from the bag.

4. **Immerse Food:** Once the water reaches the set temperature, carefully immerse the sealed food bag into the water bath. Ensure the bag is fully submerged and not touching the circulator directly.
5. **Start Cooking:** Press the start button to begin the cooking process. The circulator will maintain the precise temperature.
6. **Monitor Progress:** The display will show the current water temperature and remaining cooking time.
7. **Finish Cooking:** Once the timer completes, carefully remove the food bag from the water bath.
8. **Optional Searing:** For certain foods like steaks or poultry, a quick sear in a hot pan after sous vide cooking can create a desirable crust.



Image 6: A Chefman Sous Vide Immersion Circulator actively cooking a vacuum-sealed steak with rosemary in a clear water bath, demonstrating the immersion process.

Official Product Videos:

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Video 1: An official Chefman video demonstrating the features and benefits of the Sous Vide Immersion Circulator, including its precise temperature control and ease of use.

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Video 2: A comprehensive official Chefman video providing an in-depth look at the Sous Vide cooking process and various applications for the Chefman Sous Vide Immersion Circulator.

6. SOUS VIDE COOKING GUIDELINES

The following chart provides general temperature and time recommendations for various food types. Adjustments may be necessary based on thickness, desired doneness, and personal preference.



SOUS VIDE COOKING CHART

		TEMP (°F/°C)	MIN TIME	MAX TIME
EGGS 	Poached	146°F/63°C	1h	1.5h
	Hard Boiled	165°F/74°C	1h	1.5h
POULTRY 	Light Meat	150°F/66°C	1h	3h
	Dark Meat	167°F/75°C	45m	5h
PORK 	Tender Cuts	165°F/74°C	1h	4h
	Tough Cuts	158°F/70°C	18h	24h
BEEF 	Rare	126°F/52°C	1h	3h
	Medium- Rare	129°F/54°C	1h	3h
	Medium	136°F/58°C	1h	3h
	Medium-Well	145°F/63°C	1h	3h
	Well	155°F/68°C	1h	3h
SEAFOOD 	Fish	122°F/50°C	40m	1.5h
	Shellfish	131°F/55°C	15m	45m
VEGGIES 	Tender/Green	180°F/82°C	1.5h	30m
	Starchy/Root	185°F/85°C	15m	3h

m = Minutes h = Hours

Image 7: A detailed Sous Vide cooking chart providing recommended temperatures (Fahrenheit/Celsius) and minimum/maximum cooking times for eggs, poultry, pork, beef, seafood, and vegetables.

Sous Vide Cooking Chart (General Recommendations)

Food Type	Preparation	Temp (°F/°C)	Min Time	Max Time
Eggs	Poached	146°F/63°C	1h	1.5h
	Hard Boiled	165°F/74°C	1h	1.5h
Poultry	Light Meat	150°F/66°C	1h	3h
	Dark Meat	167°F/75°C	45m	5h
Pork	Tender Cuts	165°F/74°C	1h	4h
	Tough Cuts	158°F/70°C	18h	24h
Beef	Rare	126°F/52°C	1h	3h
	Medium-Rare	129°F/54°C	1h	3h
	Medium	136°F/58°C	1h	3h
	Medium-Well	145°F/63°C	1h	3h
	Well	155°F/68°C	1h	3h
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	Shellfish	131°F/55°C	15m	45m
Veggies	Tender/Green	180°F/82°C	1.5h	30m
	Starchy/Root	185°F/85°C	15m	3h

Note: "m" denotes minutes, "h" denotes hours. Always ensure food safety guidelines are followed.

7. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Chefman Sous Vide Immersion Circulator.

- 1. Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- 2. Exterior Cleaning:** Wipe the exterior of the circulator with a damp cloth. Do not use abrasive cleaners or immerse the top part of the unit in water.
- 3. Immersion Tube Cleaning:** The stainless steel immersion tube can be cleaned by wiping it with a damp cloth. For mineral deposits, a solution of equal parts white vinegar and water can be circulated through the unit for 30 minutes at 140°F (60°C).
- 4. Storage:** Store the circulator in a dry place when not in use.

8. TROUBLESHOOTING

If you encounter issues with your Chefman Sous Vide Immersion Circulator, refer to the following common problems and solutions:

- **Appliance does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the outlet is functional by plugging in another appliance.

- **Water is not heating:**

- Verify that the water level is between the MIN and MAX marks.
- Ensure the temperature and time settings have been correctly entered and the start button pressed.

- **Temperature is inconsistent:**

- Ensure the pot is covered to minimize heat loss and evaporation.
- Avoid placing the circulator in direct drafts or cold environments.

- **Error message on display:**

- Refer to the specific error code in the full user manual (if available) or contact customer support.

9. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Chefman
Model Number	Sous Vide Immersion Circulator
Wattage	1000 watts
Material	Stainless Steel
Control Method	App, Digital Touch Screen
Upper Temperature Rating	185 Degrees Fahrenheit
Product Dimensions	15.5 x 4 x 4 inches
Item Weight	3.59 pounds
UPC	816458022026

10. WARRANTY AND CUSTOMER SUPPORT

The Chefman Sous Vide Immersion Circulator comes with a 1-year assurance provided by Chefman. For warranty claims, product support, or additional information, please refer to the official Chefman website or contact their customer service directly.

You can also download the Chefman Sous Vide App (available for Apple & Android) for step-by-step guided recipes, temperature guides, how-to videos, and tips.

For further assistance, please visit the [Chefman Store on Amazon](#).