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KitchenBoss G300

KitchenBoss Sous Vide Cooker Machine User Manual

Model: G300-Silver

INTRODUCTION

Thank you for choosing the KitchenBoss Sous Vide Cooker Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and retain it for future reference.

IMPORTANT SAFETY INFORMATION

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

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the non-waterproof part of 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.

PRODUCT OVERVIEW

The KitchenBoss Sous Vide Cooker Machine is an immersion circulator designed for precise temperature control during slow cooking. It features a durable stainless steel construction and an intuitive digital display.

Components

- **Control Panel:** Digital display for temperature and time settings, with touch controls.
- **Circulator Body:** Houses the heating element and brushless DC motor.
- **Adjustable Clamp:** Securely attaches the circulator to various cooking vessels.
- **Stainless Steel Propeller/Blade:** Ensures even water circulation.
- **Water Inlet:** Designed for efficient water flow.



Figure 1: KitchenBoss Sous Vide Cooker Machine G300-Silver.



POWERFUL DC Brushless motor

Constant rotation speed of 2900 r/m,
and the water speed is 16 L/m.
the performance is more perfect
than others.



DC brushless
motor



NOISELESS
Running

Figure 2: The KitchenBoss G300-Silver features SUS304 food-grade stainless steel for all water-contacting parts, ensuring durability and safety compared to plastic alternatives.

SETUP

Follow these steps to set up your KitchenBoss Sous Vide Cooker Machine:

1. **Choose a Container:** Select a heat-safe pot or container large enough to hold the food you plan to cook and allow for proper water circulation. Ensure it can accommodate the circulator securely.
2. **Attach the Circulator:** Use the adjustable clamp to securely attach the circulator to the side of your chosen container. Ensure the circulator is stable and upright. The clamp is suitable for containers with a thickness of up to 0.87 inches (22mm).
3. **Fill with Water:** Fill the container with water. Ensure the water level is between the 'MIN' and 'MAX' marks indicated on the circulator's stainless steel sleeve. The water should cover the food you intend to cook.
4. **Place Food:** Prepare your food by seasoning and sealing it in a vacuum-sealed bag or a high-quality, heat-safe, resealable bag. Submerge the sealed food completely in the water bath.
5. **Connect Power:** Plug the power cord into a standard 120V (AC) electrical outlet.

SUS304

Food grade stainless steel



The parts in contact with water are made of 100% food-safe SUS304 stainless steel, no plastic, much safer.



Stainless steel

VS



Plastic



Stainless steel

VS



Plastic

Figure 3: Attaching the circulator to a cooking pot.

3D water Heating efficiency increased by 50%

KitchenBoss
140°F 15Min **1100W**

Other
140°F 30Min **850W**

VS



Figure 4: Ensure the water level is between the MIN and MAX indicators and the food is fully submerged.

OPERATING INSTRUCTIONS

Operating your KitchenBoss Sous Vide Cooker is straightforward:

1. **Power On:** Once plugged in, the display will illuminate. Press the **ON/OFF** button to turn the unit on.
2. **Set Temperature:** Press the **Setting** button. Use the **+** and **-** buttons to adjust the desired cooking temperature. The temperature range is 104°F-194°F (40°C-90°C).
3. **Set Time:** After setting the temperature, press the **Setting** button again to switch to time adjustment. Use the **+** and **-** buttons to set the cooking time (up to 99 hours and 59 minutes).
4. **Start Cooking:** Press the **ON/OFF** button again to confirm settings and start the cooking process. The circulator will begin heating and circulating the water.
5. **Monitor Progress:** The display will alternate between showing the current water temperature and the remaining cooking time. The brushless DC motor ensures rapid heating and consistent temperature throughout the water bath.

6. **Toggle Units:** Press the **°C/°F Toggle** key to switch between Celsius and Fahrenheit temperature units.
7. **Mute Mode:** To enter mute mode, press and hold the **°C/°F** and **+** buttons simultaneously for 3 seconds.
8. **Stop Cooking:** To stop the cooking process, press the **ON/OFF** button.



Figure 5: Control panel layout and functions.

Cooking Guide

Sous vide cooking allows for precise and consistent results. Here are general guidelines for common foods:

- **Steak:** For medium-rare, cook at 130°F (54.4°C) for 1-2 hours depending on thickness. For well-done, cook at 160°F (71.1°C) for 2 hours.
- **Chicken Breast:** Cook at 145°F (62.8°C) for 1-3 hours.
- **Fish Fillet:** Cook at 130°F (54.4°C) for 30-45 minutes.
- **Eggs:** For soft-boiled, cook at 145°F (62.8°C) for 45 minutes.
- **Vegetables:** Most firm vegetables (e.g., carrots, asparagus) can be cooked at 185°F (85°C) for 45-60 minutes until tender-crisp.

Always refer to reliable sous vide recipes for specific food types and desired doneness. After sous vide cooking, searing meat or poultry in a hot pan can create a desirable crust.

ANGUS STEAK MAKING

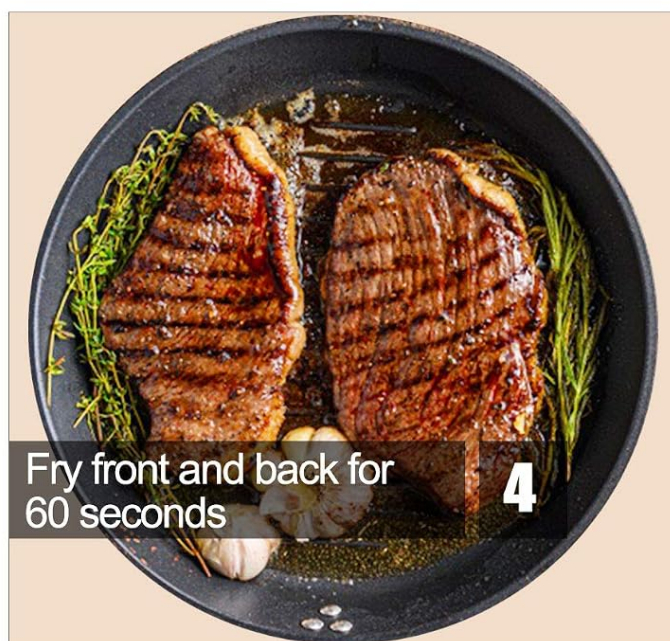
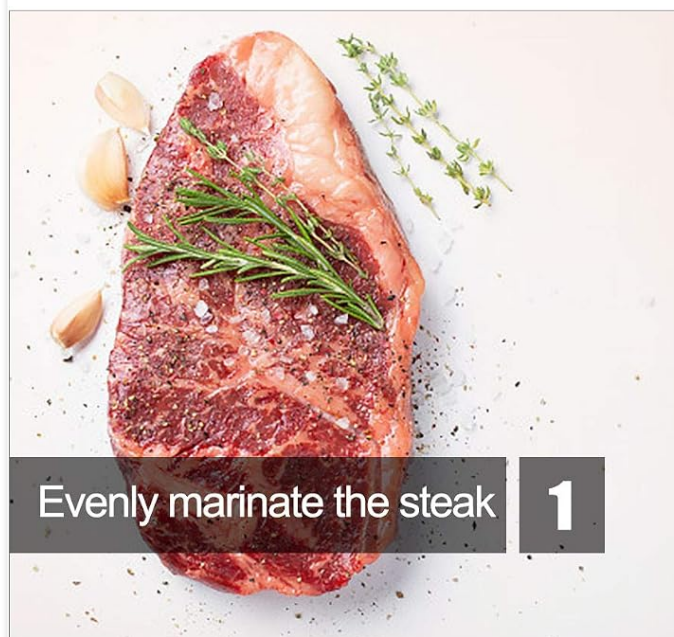


Figure 6: Examples of steak doneness achieved with precise temperature control.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your KitchenBoss Sous Vide Cooker.

Cleaning

The KitchenBoss G300-Silver is IPX7 waterproof, allowing for easy and thorough cleaning.

1. **Unplug and Cool:** Always unplug the circulator from the power outlet and allow it to cool completely before cleaning.
2. **Rinse:** The entire body of the circulator can be rinsed directly under running water. This allows for deep cleaning of any oil stains or food residue.

3. **Wipe Down:** Use a soft cloth or sponge with mild dish soap to wipe down the exterior and the stainless steel sleeve. For stubborn mineral deposits (limescale), you can use a solution of equal parts white vinegar and water. Run the circulator in this solution for 20-30 minutes at 140°F (60°C), then rinse thoroughly.
4. **Dry:** Ensure the unit is completely dry before storing or next use.



Figure 7: The IPX7 waterproof design allows for direct rinsing and easy cleaning.

Storage

Store the circulator in a clean, dry place away from direct sunlight and extreme temperatures. Ensure it is upright and protected from physical damage.

TROUBLESHOOTING

If you encounter issues with your KitchenBoss Sous Vide Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet malfunction; unit damaged.	Ensure unit is securely plugged into a working outlet. Try a different outlet. If still no power, contact customer support.
Water not heating.	Heating element issue; insufficient water level.	Check water level is between MIN/MAX marks. Ensure unit is powered on and cooking cycle started. If problem persists, contact customer support.
Water not circulating.	Propeller obstructed; motor malfunction.	Unplug unit and check if anything is obstructing the propeller. Clean the propeller area. If motor is still not working, contact customer support.
Temperature fluctuates significantly.	Container too large; insufficient water volume; sensor issue.	Use a container appropriate for the volume of water and food. Ensure water level is adequate. If fluctuations are extreme, contact customer support.
Unit is noisy.	Propeller obstruction; unit not properly secured.	Check for obstructions around the propeller. Ensure the unit is securely clamped to the pot. The KitchenBoss G300 is designed for ultra-quiet operation (approx. 15dB). If noise is excessive, contact customer support.

If the issue is not listed or persists after attempting the solutions, please contact KitchenBoss customer support.

SPECIFICATIONS

Feature	Detail
Model	G300-Silver
Product Dimensions	2.8"D x 2.8"W x 15"H
Wattage	1100 watts
Voltage	120 Volts (AC)
Item Weight	2.7 Pounds
Material	Stainless Steel
Control Method	Touch
Temperature Range	104°F-194°F (40°C-90°C)
Water Flow Rate	16 L/min
Motor Type	Brushless DC Motor (2900 r/m)
Waterproof Rating	IPX7
UPC	782289520812

WARRANTY INFORMATION

KitchenBoss products are manufactured to the highest quality standards. For specific warranty details and terms, please refer to the warranty card included with your product or visit the official KitchenBoss website. Keep your purchase receipt as proof of purchase for any warranty claims.

CUSTOMER SUPPORT

For any questions, technical assistance, or service requests, please contact KitchenBoss customer support through the following channels:

- **Online:** Visit the official KitchenBoss website for FAQs and support contact forms.
- **Email:** Refer to your product packaging or the official website for the customer service email address.
- **Phone:** Check the official KitchenBoss website for available phone support numbers.

When contacting support, please have your product model (G300-Silver) and purchase information ready.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question