

All-Clad EH800D51

All-Clad EH800D51 Sous Vide Professional Immersion Circulator Instruction Manual

Model: EH800D51

1. INTRODUCTION

The All-Clad EH800D51 Sous Vide Professional Immersion Circulator is designed to provide precise temperature control for consistent and perfectly cooked results. This manual provides essential information for the safe and effective use of your appliance.

The immersion circulator features a 1000-watt motor for efficient heating and an intuitive digital display for monitoring time and temperature. It is designed to attach securely to nearly any pot up to 5 gallons in size.

2. SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is properly secured to a pot before operation.
- Do not immerse the top part of the circulator (control panel) in water.
- Keep hands and utensils out of the water bath during operation.
- Ensure the water level is always between the MIN and MAX indicators on the circulator.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- This appliance is for household use only.

3. PRODUCT OVERVIEW

The All-Clad EH800D51 Immersion Circulator is constructed from durable stainless steel and features a user-friendly digital interface.



The All-Clad EH800D51 Sous Vide Professional Immersion Circulator, featuring a digital display and stainless steel body.

Crafted with passion to ignite yours

The same enthusiasm and creativity cooks put into every dish they make, we put into every piece of cookware we make. **To us, cooking to perfection is more than just a saying, it's our mission.**

A detailed view of the All-Clad EH800D51 Immersion Circulator, highlighting its sleek design and control panel.

Key components include the digital display, control knob for setting temperature and time, and a robust clamp for securing the device to a cooking vessel.

4. SETUP

Follow these steps to set up your All-Clad Immersion Circulator for use:

1. **Choose a Pot:** Select a pot large enough to accommodate the food you are cooking and the immersion circulator. The circulator adjusts to nearly any pot up to 5 gallons in size.
2. **Attach the Circulator:** Securely attach the immersion circulator to the side of your chosen pot using the adjustable clamp. Ensure it is stable and upright.



Adjustable clamp to secure any size pot up to 5-gallons

The All-Clad Immersion Circulator securely clamped to the side of a cooking pot, ready for use.

3. **Fill with Water:** Fill the pot with water, ensuring the water level is between the MIN and MAX fill lines indicated on the circulator. Do not overfill.
4. **Connect Power:** Plug the power cord into a standard electrical outlet. The display will illuminate.

5. OPERATING INSTRUCTIONS

Operating your All-Clad Immersion Circulator for precise cooking is straightforward:

1. **Set Temperature:** Use the control knob to adjust the desired cooking temperature. The digital display shows the current and target temperatures.
2. **Set Time:** Use the control knob to set the desired cooking time.



A close-up of the easy-to-read digital display on the All-Clad EH800D51, showing temperature and time settings.

3. **Start Cooking:** Press the START/STOP button to begin heating the water. The circulator will heat the water to the set temperature with 0.1-degree accuracy.
4. **Add Food:** Once the target temperature is reached, carefully place your vacuum-sealed food into the water bath.
5. **Monitor Progress:** The display will show the remaining cooking time. An alarm will sound when cooking is complete.
6. **Finish Food:** After cooking, remove the food from the water bath. For many items, a quick sear in a hot pan or on a grill will create a desirable crust.

Your browser does not support the video tag.

Video demonstrating the features and operation of the All-Clad Sous Vide Professional Immersion Circulator, including precise temperature control and ease of use.

Your browser does not support the video tag.

Video showcasing the All-Clad EH800D51 Sous Vide Professional Immersion Circulator, highlighting its digital display and adjustable clamp for various pot sizes.



Precise temperature control to 0.1 degree for exact results

Example of a precisely cooked steak, demonstrating the consistent results achievable with the All-Clad Sous Vide Immersion Circulator.

6. MAINTENANCE

Proper maintenance ensures the longevity and performance of your immersion circulator:

- **Cleaning:** After each use, unplug the circulator and allow it to cool. Wipe the exterior with a damp cloth. For the heating coil and pump, gently clean with a soft brush if necessary. Do not use abrasive cleaners.
- **Descaling:** If mineral deposits build up on the heating element, descale the unit by running it in a water bath with a solution of equal parts white vinegar and water for 30 minutes at 140°F (60°C). Rinse thoroughly afterward.
- **Storage:** Store the circulator in a dry place, away from direct sunlight and extreme temperatures.

7. TROUBLESHOOTING

If you encounter issues with your All-Clad Immersion Circulator, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on	No power supply	Check if the power cord is securely plugged into a working outlet.
Water not heating	Low water level or heating element issue	Ensure water level is between MIN and MAX. If problem persists, contact customer support.
Temperature inaccurate	Sensor obstruction or calibration needed	Clean the heating element and sensor. If still inaccurate, contact customer support.
Unit is noisy	Normal operation or obstruction	Some noise is normal during circulation. Check for any foreign objects obstructing the pump.

If the issue is not resolved by the above steps, please contact All-Clad customer support.

8. SPECIFICATIONS


Feature	Detail
Product Dimensions	17.4"D x 4.7"W x 6.2"H
Capacity	5 Gallons (max pot size)
Wattage	1000 watts
Item Weight	3.8 Pounds
Material	Stainless Steel
Control Method	Touch
Upper Temperature Rating	212 Degrees Fahrenheit
Model Number	10942225058






9. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please visit the official All-Clad website or contact their customer service department. Keep your proof of purchase for any warranty claims.

All-Clad Official Website: [All-Clad Store](#)

Related Documents - EH800D51

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 <p> All-Clad <small>CLAD</small> 5Qt Electric Dutch Oven <small>Model SD922D51 <small>Owner's Guide</small> <small>© 2014 All-Clad, Inc.</small> </small></p>	<p>All-Clad 5Qt Electric Dutch Oven Owner's Guide SD922D51</p> <p>User manual and guide for the All-Clad 5Qt. Electric Dutch Oven (Model SD922D51). Covers safety, operation, cleaning, troubleshooting, and recipes for this versatile kitchen appliance.</p>
 <p> All-Clad <small>CLAD</small> Gourmet 7Qt Plus Multi-cooker <small>Model SD800D51 <small>Owner's Guide</small> <small>© 2014 All-Clad, Inc.</small> </small></p>	<p>All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide</p> <p>Comprehensive owner's guide for the All-Clad Gourmet 7Qt Plus Multi-cooker, detailing features, usage instructions, cooking functions like slow cooking, rice cooking, steaming, searing, and simmering, along with important safety precautions and warranty information.</p>
 <p> All-Clad <small>CLAD</small> 6.5 QT Electric Slow Cooker with Ceramic Insert <small>Model No. SD700450 <small>Owner's Guide</small> <small>© 2014 All-Clad, Inc.</small> </small></p>	<p>All-Clad 6.5 QT Electric Slow Cooker with Ceramic Insert Owner's Guide</p> <p>Owner's guide for the All-Clad 6.5 QT Electric Slow Cooker with Ceramic Insert (Model No. SD700450). Includes important safeguards, preparation instructions, usage guidelines, cleaning tips, and manufacturer's limited warranty information.</p>
 <p> All-Clad <small>CLAD</small> Gourmet 7Qt Plus Multi-cooker <small>Model SD800D51 <small>Owner's Guide and Instructions</small> <small>© 2014 All-Clad, Inc.</small> </small></p>	<p>All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide and Instructions</p> <p>Detailed owner's guide and instructions for the All-Clad Gourmet 7Qt Plus Multi-cooker (Model SD800D51), covering setup, usage, cooking functions, cleaning, troubleshooting, and warranty information.</p>
 <p> All-Clad <small>CLAD</small> Fondue Pot with Cast Aluminum Insert <small>Model SD800D51 <small>Owner's Guide</small> <small>© 2014 All-Clad, Inc.</small> </small></p>	<p>All-Clad Fondue Pot with Cast Aluminum Insert: Safety, Usage, and Care Guide</p> <p>Comprehensive guide to using and caring for your All-Clad Fondue Pot with Cast Aluminum Insert, including safety instructions, cleaning tips, and usage recommendations for various fondues.</p>