

Lauben SV01

Lauben Sous Vide Stick SV01 Precision Cooker User Manual

Model: SV01 | Brand: Lauben

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1. INTRODUCTION

Thank you for choosing the Lauben Sous Vide Stick SV01. This precision cooker is designed to bring professional-level sous vide cooking to your home kitchen, allowing you to prepare healthy and flavorful meals with consistent results. The sous vide method involves cooking food in a precisely temperature-controlled water bath, ensuring even cooking and retention of nutrients and flavors.

This manual provides essential information for the safe and efficient operation of your Lauben Sous Vide Stick SV01. Please read it thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- 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 appliance body 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. Contact customer service for examination, repair, or adjustment.
- 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.
- Ensure the water level is always between the MIN and MAX marks on the device.
- Always use a heat-resistant container for the water bath.

3. PRODUCT OVERVIEW AND PACKAGE CONTENTS

Familiarize yourself with the components of your Lauben Sous Vide Stick SV01.



Image 3.1: Lauben Sous Vide Stick SV01 with a recipe book, cooked steak, and vegetables. This image shows the main unit alongside typical sous vide meal components.



Image 3.2: Contents of the Lauben Sous Vide Stick SV01 package. Includes the sous vide stick, product box, round clamp, recipe book, user manual, two Zip Lock bags (20x22 cm, 27x35 cm), and a textile cover.

3.1 Components

- **Control Panel:** Digital display for temperature and time, control button.
- **Heating Element:** Submersible part that heats the water.
- **Circulator:** Ensures even water temperature.

- **Water Level Indicators:** MIN and MAX lines on the device body.
- **Mounting Clamp:** To secure the device to a pot or container.



Image 3.3: Detailed view of the control panel, showing temperature data, time, LED diode, and the control button for easy one-button operation.

4. SETUP

1. **Choose a Container:** Select a heat-resistant pot or container large enough to hold the food and the sous vide stick, ensuring the water level will remain between the MIN and MAX marks.
2. **Attach the Device:** Securely attach the Lauben Sous Vide Stick to the side of your chosen container using the adjustable mounting clamp.
3. **Fill with Water:** Fill the container with water. Ensure the water level is above the MIN mark and below the MAX mark on the sous vide stick.
4. **Prepare Food:** Place your food item(s) in a vacuum-sealable bag. If you do not have a vacuum sealer, you can use the provided Zip Lock bags and remove as much air as possible using the water displacement method.
5. **Submerge Food:** Carefully place the sealed food bag into the water bath. Ensure the food is fully submerged.
6. **Plug In:** Plug the sous vide stick into a grounded electrical outlet. The display will illuminate.

5. OPERATING INSTRUCTIONS

5.1 Setting Temperature and Time

The Lauben Sous Vide Stick SV01 features a simple one-button operation for setting temperature and time.

1. **Turn to Set Temperature:** Rotate the control button to adjust the desired cooking temperature. The temperature data will be displayed.
2. **Press to Confirm Temperature:** Press the control button once to confirm the temperature setting.

3. **Turn to Set Time:** Rotate the control button to adjust the desired cooking time.
4. **Press to Start Cooking:** Press the control button again to start the cooking process. The device will begin heating the water to the set temperature and the timer will start once the target temperature is reached.



Image 5.1: The Lauben Sous Vide Stick SV01 immersed in a water bath, displaying the set temperature and remaining cooking time on its digital screen.

5.2 During Operation

- The device will circulate water to maintain a consistent temperature throughout the cooking process.
- The display will show the current water temperature and the remaining cooking time.
- The Lauben Sous Vide Stick operates quietly, typically around 60 dB, allowing for a peaceful cooking environment.
- Once the cooking time is complete, the device will alert you.



Image 5.2: The Lauben Sous Vide Stick SV01 operating in a pot, demonstrating its quiet performance (60 dB) while a person relaxes, highlighting its hassle-free operation.

5.3 Post-Cooking

After the sous vide cooking is complete, you may wish to sear or finish your food for texture and flavor.

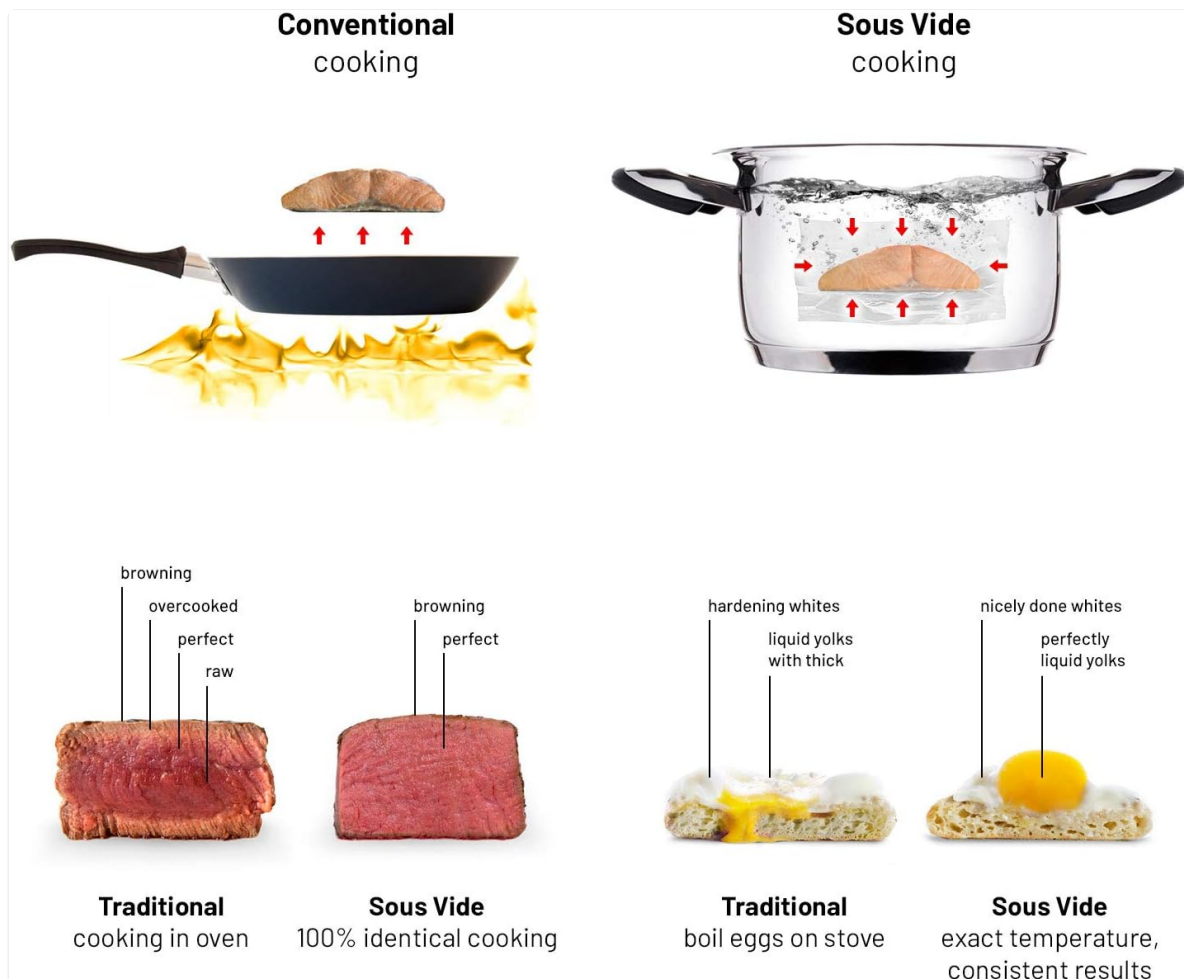


Image 5.3: Visual comparison illustrating the benefits of sous vide cooking over traditional methods, showing perfectly cooked meat and eggs with consistent results.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your sous vide stick.

1. **Unplug and Cool:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
2. **Clean Exterior:** Wipe the exterior of the device with a soft, damp cloth. Do not use abrasive cleaners or immerse the top part of the device in water.
3. **Clean Heating Element:** For the submersible metal part, you can gently wipe it with a soft brush or cloth. If mineral deposits build up, you can run the device in a water bath with a mixture of water and white vinegar (e.g., 1 part vinegar to 4 parts water) for 30 minutes at 60°C (140°F). Rinse thoroughly afterwards.
4. **Storage:** Store the sous vide stick in a dry place when not in use.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Device does not turn on.	Not plugged in; power outlet malfunction.	Ensure the device is securely plugged into a working power outlet. Test the outlet with another appliance.

Problem	Possible Cause	Solution
Water is not heating.	Heating element malfunction; incorrect settings.	Check if the temperature is set correctly and the cooking cycle has started. If the issue persists, contact customer support.
Error message on display.	Low water level; internal error.	Check the water level and ensure it is between MIN and MAX. If an error code appears, refer to the specific code in a more detailed manual or contact support.
Inconsistent cooking results.	Improperly sealed bag; food not fully submerged; incorrect temperature/time.	Ensure food bags are properly sealed with minimal air. Verify food is fully submerged. Double-check temperature and time settings for the specific food item.

8. SPECIFICATIONS

Brand: Lauben
Model: SV01
Power: 1200 Watts
Voltage: 220V
Material: Stainless Steel
Control Method: Touch
Dimensions (L x W x H): Approximately 2.79 x 24.64 x 16.51 cm (1.1 x 9.7 x 6.5 inches)
Item Weight: Approximately 1.68 Kilograms (3.7 lbs)
Maximum Temperature: 100°C (212°F)

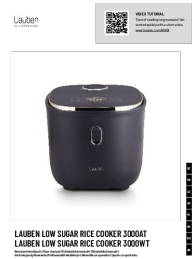
9. WARRANTY AND SUPPORT

Lauben products are designed and manufactured to the highest quality standards. For information regarding warranty terms, product registration, or technical support, please refer to the warranty card included in your package or visit the official Lauben website.

In case of any issues or questions not covered in this manual, please contact Lauben customer service for assistance.

Related Documents - SV01

 LAUBEN SOUS VIDE STICK SV01	Lauben Sous Vide Stick SV01 User Manual: Guide, Features, and Safety Comprehensive user manual for the Lauben Sous Vide Stick SV01, covering setup, operation, cleaning, troubleshooting, and safety guidelines. Learn how to achieve perfectly cooked meals with this immersion circulator.
 LAUBEN SOUS VIDE STICK SV01	Lauben Sous Vide Stick SV01 User Manual User manual for the Lauben Sous Vide Stick SV01, providing comprehensive instructions on safe operation, setup, calibration, cleaning, troubleshooting, and technical specifications.
 LAUBEN SLOW COOKER 3500SB	Lauben Slow Cooker 3500SB User Manual Comprehensive user manual for the Lauben Slow Cooker 3500SB, providing instructions, safety guidelines, and tips for slow cooking. Includes specifications and maintenance information.
 5 zdravijh a jednostavnijh recepti k Lauben Low Sugar Rice Cooker 1500	Lauben Low Sugar Rice Cooker 1500: 5 Healthy & Simple Recipes Explore five easy and healthy recipes designed for the Lauben Low Sugar Rice Cooker 1500, including Oatmeal Porridge, Hong Kong Clay Pot Rice, Spanish Chicken with Rice, Yellow Pea Soup, and Vegetable Thai Curry.
 LAUBEN LOW SUGAR RICE COOKER 1500AT LAUBEN LOW SUGAR RICE COOKER 1500WT	Lauben Low Sugar Rice Cooker 1500AT & 1500WT: User Manual & Operating Guide Get the official user manual for Lauben Low Sugar Rice Cooker models 1500AT and 1500WT. This guide covers specifications, safety, operation, maintenance, and troubleshooting for healthier rice cooking. Visit lauben.com for more.



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LAUBEN LOW SUGAR RICE COOKER 3000AT
LAUBEN LOW SUGAR RICE COOKER 3000WT

[Lauben Low Sugar Rice Cooker 3000AT/3000WT User Manual](#)

Comprehensive user manual for the Lauben Low Sugar Rice Cooker 3000AT and 3000WT, covering safety instructions, product overview, operating procedures, cleaning, maintenance, and troubleshooting.

Documents - Lauben – SV01



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[Lauben Sous Vide Stick SV01 User Manual](#)

User manual for the Lauben Sous Vide Stick SV01, providing comprehensive instructions on safe operation, setup, calibration, cleaning, troubleshooting, and technical specifications.
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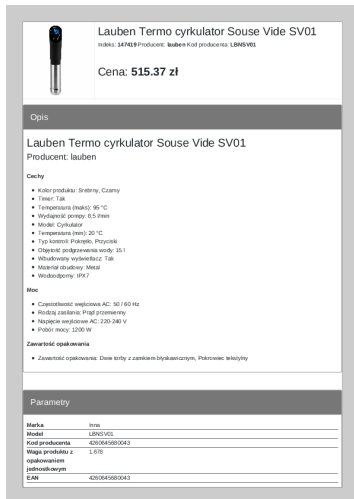
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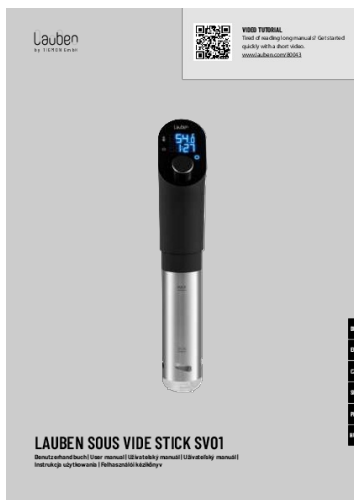
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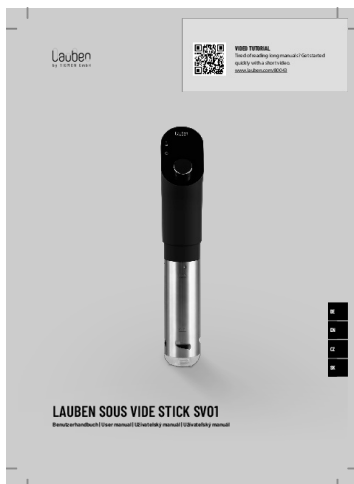
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[Lauben Sous Vide Stick SV01 User Manual: Guide, Features, and Safety](#)

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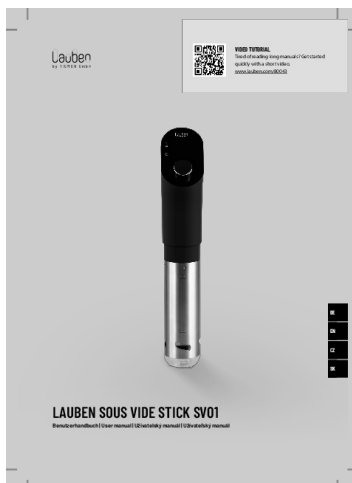
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