

KLARSTEIN Quickstick Flex

KLARSTEIN Quickstick Flex Sous Vide Immersion Cooker

Instruction Manual

1. INTRODUCTION

Thank you for choosing the KLARSTEIN Quickstick Flex Sous Vide Immersion Cooker. This device is designed to provide precise temperature control for sous vide cooking, ensuring consistent and delicious results. Please read this manual thoroughly before first use to ensure proper operation, safety, and maintenance.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the main unit above the MAX water level line. The device is waterproof to IPX7 standards, but improper immersion can cause damage.
- Always ensure the water level is between the MIN and MAX markings on the device.
- The appliance features a Safety First technology with an automatic shut-off if the water level drops to a critical point.
- Use only with a suitable cooking vessel that can withstand high temperatures.
- Keep out of reach of children.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.

3. PRODUCT OVERVIEW

The KLARSTEIN Quickstick Flex is an immersion circulator designed for sous vide cooking. It features a powerful heating element, a 3D circulation pump, and an intuitive LCD touch display.

Components

- **Control Head:** Contains the LCD touch display and control buttons.

- **Heating Element & Pump Housing:** The main body that heats and circulates water.
- **Adjustable Clamp:** For securing the device to the side of a cooking pot.
- **Water Level Markings (MIN/MAX):** Indicates the safe operating water level.



SAFETY FIRST TECHNOLOGY

Automatic shutdown with too little water

Image: The KLARSTEIN Quickstick Flex Sous Vide Immersion Cooker attached to a pot, ready for use.



Image: Close-up of the stainless steel shaft showing the MIN and MAX water level indicators.

4. SETUP

1. **Choose a Pot:** Select a heat-resistant pot or container with a capacity of up to 21 quarts (approximately 20 liters).
2. **Attach the Cooker:** Securely attach the Quickstick Flex to the side of your chosen pot using the adjustable clamp. Ensure it is firmly in place.
3. **Fill with Water:** Fill the pot with water. The water level must be between the MIN and MAX markings on the immersion cooker. Do not exceed the MAX line to prevent water from entering the control head.
4. **Place Food:** Place your vacuum-sealed food into the water bath. Ensure the food is fully submerged.
5. **Connect Power:** Plug the power cord into a standard 110-120V ~ 50-60 Hz electrical outlet.



Image: The sous vide cooker properly clamped to a pot with food submerged.

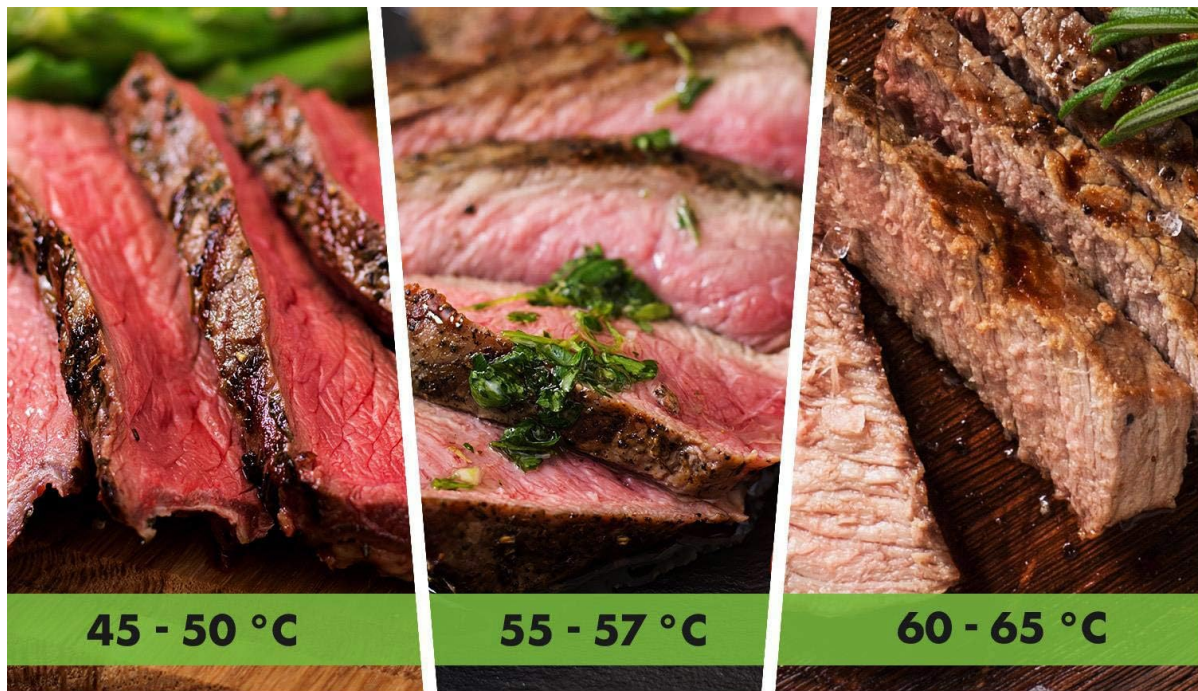
5. OPERATING INSTRUCTIONS

5.1 Power On/Off

Once plugged in, the device will enter standby mode. Press the power button on the LCD touch display to turn the unit on.

5.2 Setting Temperature

1. On the LCD touch display, press the 'SET TEMP' button.
2. Use the '+' and '-' buttons to adjust the desired cooking temperature. The temperature range is 32-194 °F (0-95 °C).
3. Press 'SET' to confirm the temperature. The device will begin heating the water to the set temperature.



ACCURATE TEMPERATURE TECHNOLOGY

Precise temperature control of $\pm 0.2^{\circ}\text{C}$



Image: The device offers precise temperature control for consistent cooking results.

5.3 Setting Timer

1. On the LCD touch display, press the 'WORK TIME' button.
2. Use the '+' and '-' buttons to set the desired cooking time (up to 60 minutes, or continuous operation if not set).
3. Press 'SET' to confirm the time. The timer will start once the target temperature is reached.

5.4 3D Circulation

The built-in pump ensures 3D water circulation, distributing heat evenly throughout the cooking vessel for uniform cooking of your food.



3D CIRCULATING

With built-in pump for even temperature distribution



Image: Illustration of the 3D circulation feature for even heat distribution.

5.5 180° Rotating Head

The display head can be rotated 180 degrees for optimal viewing from any angle, enhancing user convenience.



Image: The rotatable LCD touch display for flexible viewing.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Quickstick Flex.

1. **Unplug:** Always unplug the device from the power outlet and allow it to cool completely before cleaning.
2. **Rinse:** The heating element and pump housing can be rinsed under running water. Avoid submerging the control head.
3. **Wipe:** Wipe the exterior of the device with a soft, damp cloth. For stubborn stains, a mild detergent can be used.
4. **Dry:** Ensure all parts are thoroughly dry before storing or next use.
5. **Descaling:** If mineral deposits build up on the heating element, descale the unit by running it in a water bath with a descaling solution (e.g., vinegar and water) according to the solution's instructions.



Image: Cleaning the sous vide cooker by rinsing the shaft.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Device beeps continuously or displays a low water error.	Water level is below the MIN marking.	Add water to the pot until the level is between MIN and MAX. If the error persists after adding water, unplug the device for a few minutes, then plug it back in.
Device shuts off unexpectedly during operation.	Water level dropped too low, triggering the safety shut-off.	Check water level and refill if necessary. Restart the device. For long cooking times, ensure the pot is covered to minimize evaporation.
Water is not heating or circulating.	Device not powered on, or heating element/pump issue.	Ensure the device is plugged in and powered on. Check for any error codes on the display. If the issue persists, contact customer support.

Problem	Possible Cause	Solution
Temperature is inaccurate.	Mineral buildup on the temperature sensor.	Descale the unit as described in the Maintenance section.

8. SPECIFICATIONS

- **Model:** Quickstick Flex
- **Power:** 1300 Watts
- **Voltage:** 110-120V ~ | 50-60 Hz
- **Temperature Range:** 32-194 °F (0-95 °C)
- **Timer Function:** Up to 60 minutes (or continuous)
- **Capacity:** Up to 21 quarts (approx. 20 liters)
- **Waterproof Rating:** IPX7
- **Control Method:** LCD Touch Display
- **Dimensions (WxHxD):** Approx. 3.5 x 16.5 x 5 inches (5"D x 3"W x 16.5"H)
- **Weight:** Approx. 2.8 lbs
- **Material:** Metal
- **Color:** Piano Black

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, technical support, or service inquiries, please refer to the documentation provided with your purchase or contact KLARSTEIN customer service directly. Keep your proof of purchase for any warranty claims.