

KitchenBoss G320

KitchenBoss Sous Vide Cooker Machine G320 Instruction Manual

Model: G320 | Brand: KitchenBoss

INTRODUCTION

Thank you for choosing the KitchenBoss Sous Vide Cooker Machine G320. This manual provides essential information for the safe and efficient operation of your new appliance. The KitchenBoss G320 is designed to bring precision cooking to your home kitchen, ensuring perfectly cooked meals every time. Please read this manual thoroughly before use and keep it for future reference.

Sous vide, meaning "under vacuum" in French, is a cooking method in which food is vacuum-sealed in a bag and then cooked in a precisely temperature-controlled water bath. This technique ensures even cooking, prevents overcooking, and retains moisture, nutrients, and flavor, resulting in consistently delicious and tender dishes.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Do not immerse the entire unit in water beyond the IPX7 certified waterproof level. The control head should not be submerged.
- Always ensure the water level is between the MIN and MAX lines indicated on the device. Operating outside these levels can damage the unit.
- Use only with appropriate cooking containers that can withstand high temperatures.
- Keep out of reach of children.
- Unplug from outlet when not in use and before cleaning.

- Do not use outdoors.

PRODUCT OVERVIEW

The KitchenBoss G320 Sous Vide Cooker features a robust stainless steel design and an intuitive color TFT display. It is equipped with a powerful brushless DC motor for ultra-quiet operation and efficient water circulation.



Figure 1: KitchenBoss G320 Sous Vide Cooker and cooked steak.

Key Features:

- **Color TFT Display:** Ultra-clear display with 20 built-in healthy recipes and 5 custom recipe slots.
- **Brushless DC Motor:** Ensures ultra-quiet operation (15dB) and powerful 20L/min water circulation.
- **Thermostatic Control System:** Maintains precise temperature stability with 0.1°F accuracy.
- **IPX7 Waterproof:** Allows for easy and thorough cleaning of the entire submersible unit.
- **Food-Grade SUS304 Stainless Steel:** All water-contacting parts are made from safe and durable stainless steel.
- **Magnetic Knob:** Removable and waterproof for convenient control and cleaning.
- **Adjustable Clamp:** Securely attaches to various cooking containers up to 0.87 inches thick.



Figure 2: Close-up of the G320's color TFT display and recipe options.

SETUP

1. **Choose a Container:** Select a heat-safe pot or container. Ensure it is deep enough for the sous vide cooker to

be submerged between the MIN and MAX water lines.

2. **Attach the Cooker:** Securely attach the KitchenBoss G320 to the side of your chosen container using the adjustable clamp. Tighten the knobs until the cooker is firmly in place.



Figure 3: Attaching the sous vide cooker to a pot.

3. **Fill with Water:** Fill the container with water. The water level must be between the MIN and MAX lines on the stainless steel part of the cooker.
4. **Plug In:** Plug the sous vide cooker into a grounded electrical outlet. The display will light up.

OPERATING INSTRUCTIONS

1. Select Recipe or Set Manually:

- **Pre-set Recipes:** Turn the magnetic knob to browse through the 20 built-in recipes (e.g., New York Steak, Rack of Lamb, Salmon). Each recipe has a pre-set temperature and time.

- **Manual Setting:** Press the "SET" button to manually adjust the temperature and time. Turn the magnetic knob to change values, and press "SET" again to confirm.

2. **Start Preheating:** Press the "ON/OFF" button to begin preheating the water. The display will show the current water temperature and the target temperature. The unit will beep when the target temperature is reached.

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Video 1: KitchenBoss G320 Sous Vide Cooker in operation, demonstrating its quiet motor and water circulation. The unit is shown heating water in a pot.

3. **Prepare Food:** While the water preheats, prepare your food. Season your ingredients as desired. For best results, use a vacuum sealer to remove air from the bag. KitchenBoss G210 Vacuum Sealer is recommended for optimal performance.

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Video 2: Demonstration of vacuum sealing steak with the KitchenBoss G210 Vacuum Sealer. This video highlights the process of preparing food for sous vide cooking.

4. **Cook Food:** Once the water reaches the set temperature, carefully place the vacuum-sealed food bag into the water bath. Ensure the bag is fully submerged. The timer will begin counting down.
5. **Finishing (Optional):** After cooking, remove the food from the water bath. For meats, searing in a hot pan for a short period can create a delicious crust.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your KitchenBoss G320.

1. Daily Cleaning:

- Unplug the unit and allow it to cool completely.
- Remove the submersible bottom by twisting it open.
- Rinse the stainless steel parts under running water. For stubborn residue, use a soft brush or sponge with mild dish soap.
- The entire submersible unit is IPX7 waterproof, allowing for easy rinsing under the tap. Avoid submerging the control head.



Figure 4: Rinsing the waterproof submersible part of the cooker.

- Wipe the control head with a damp cloth. Do not use abrasive cleaners.
 - Ensure all parts are completely dry before reassembling and storing.
2. **Descaling (if needed):** If you notice mineral buildup (limescale) on the heating coil, you may need to descale the unit.
- Fill a pot with water and add 1 cup of white vinegar for every gallon of water.
 - Attach the sous vide cooker and set the temperature to 140°F (60°C). Run for 30 minutes.
 - Rinse thoroughly after descaling.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; Power outlet issue.	Ensure unit is securely plugged in; Try a different outlet.
"E002" Error Message.	Water level is too low or too high.	Adjust water level to be between MIN and MAX lines.
Water not heating.	Heating element malfunction; Unit not activated.	Ensure unit is turned on; Contact customer support if problem persists.
Inaccurate temperature reading.	Sensor issue; Mineral buildup.	Descale the unit; Contact customer support.

SPECIFICATIONS

- **Model:** G320
- **Power:** 1100 Watts
- **Voltage:** 120 Volts
- **Capacity:** Up to 20 Liters
- **Temperature Range:** 104°F - 194°F (40°C - 90°C)
- **Temperature Accuracy:** ±0.1°F
- **Circulation Speed:** 20L/min
- **Material:** SUS304 Stainless Steel, ABS
- **Waterproof Rating:** IPX7
- **Product Dimensions:** 3.35"D x 3.35"W x 15"H
- **Item Weight:** 2.74 Pounds
- **UPC:** 740283995197

WARRANTY AND SUPPORT

The KitchenBoss G320 Sous Vide Cooker comes with a **3-Year Warranty** upon product registration. For warranty claims, technical support, or any questions regarding your product, please contact KitchenBoss customer service.

KitchenBoss Customer Service:

- **Website:** [Visit the KitchenBoss Store on Amazon](#)
- **Email:** Refer to your product packaging or registration card for specific email contact.

Please have your model number (G320) and purchase information ready when contacting support.

