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sandoo HA1097

sandoo Sous Vide Cooker User Manual

Model: HA1097

Introduction

Thank you for choosing the sandoo Sous Vide Cooker. 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 keep it for future reference.

Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 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 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 sandoo Sous Vide Cooker is designed for precise temperature control, ensuring perfectly cooked food every time. It features a powerful heating element and a circulation pump for uniform water temperature.



Image: A woman in a kitchen setting, preparing food with the sandoo Sous Vide Cooker visible in a water bath. This illustrates the product in a typical use environment.



Image: A man is shown chopping vegetables on a cutting board, with the sandoo Sous Vide Cooker and a water bath containing food in the background. This highlights the preparation aspect of sous vide cooking.

Key Features:

- **Precise Temperature Control:** Maintains water temperature with high accuracy for consistent results.
- **360° Water Circulation:** Ensures even heat distribution throughout the water bath.

- **IPX7 Waterproof:** Designed for safe and easy cleaning.
- **Adjustable Clamp:** Securely attaches to various pot sizes (6-10L recommended).



Image: The sandoo Sous Vide Cooker submerged in water, indicating MIN and MAX water levels and a recommended capacity of 6-10 liters. This illustrates proper water level for operation.



Image: A close-up view of the bottom part of the sandoo Sous Vide Cooker, with water splashes indicating 360-degree water circulation. This highlights the efficient heating mechanism.



Image: The sandoo Sous Vide Cooker being rinsed under a kitchen tap, with water splashing, demonstrating its IPX7 waterproof rating for easy cleaning.

Setup

1. **Choose a Container:** Select a heat-resistant pot or container. Ensure it can hold at least 6 liters of water and has

sufficient depth for the Sous Vide Cooker.

2. **Attach the Cooker:** Securely attach the sandoo Sous Vide Cooker to the side of your chosen container using the adjustable clamp. Ensure it is firmly in place.
3. **Fill with Water:** Fill the container with water. Ensure the water level is between the MIN and MAX marks on the Sous Vide Cooker. Do not overfill or underfill.
4. **Plug In:** Plug the power cord into a standard electrical outlet. The display will illuminate.

Operating Instructions

Follow these steps for precise sous vide cooking:



Image: A four-panel image illustrating the cooking process: 1) Vacuum-sealing ingredients, 2) Setting temperature and time on the device, 3) Placing the sealed food in the water bath, and 4) The final cooked dish.

1. **Prepare Ingredients:** Season your food as desired and place it into a vacuum-sealable bag. Remove as much air as possible and seal the bag.
2. **Set Temperature and Time:** Refer to a reliable sous vide cooking guide for recommended temperatures and times for your specific food item. Use the controls on the Sous Vide Cooker to set the desired temperature and cooking duration. The display will show the current water temperature and the target temperature.
3. **Preheat Water:** The cooker will begin heating the water to your set temperature. Once the target temperature is reached, the cooker will beep or indicate readiness.
4. **Add Food:** Carefully submerge the sealed food bag into the preheated water bath. Ensure the bag is fully submerged. You may need to use clips or weights to keep it under water.
5. **Cook:** The cooker will maintain the set temperature for the duration of your cooking time.
6. **Finish Food:** Once the cooking cycle is complete, carefully remove the food bag from the water bath. For many foods, a quick sear in a hot pan or on a grill after sous vide cooking will create a desirable crust and enhance flavor.

Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your sandoo Sous Vide Cooker.

- **Daily Cleaning:** After each use, unplug the device and allow it to cool completely. Wipe the exterior with a damp cloth. The stainless steel skirt can be rinsed under running water due to its IPX7 waterproof rating.
- **Descaling:** Over time, mineral deposits from water may accumulate on the heating element and pump. To descale, fill a pot with water and add 1 cup of white vinegar for every gallon of water. Attach the cooker and set the temperature to 70°C (158°F) for 30 minutes. After descaling, rinse the cooker thoroughly with clean water.
- **Storage:** Store the Sous Vide Cooker in a clean, dry place when not in use.

Troubleshooting

Problem	Possible Cause	Solution
Cooker does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure plug is securely in outlet; check circuit breaker; try a different outlet.
Water not heating.	Temperature not set; water level too low/high; heating element issue.	Set desired temperature; adjust water level between MIN/MAX marks; contact customer support if issue persists.
Temperature fluctuates.	Container too large; lid not used; air circulation issues.	Use a container within recommended size (6-10L); cover the container to reduce heat loss; ensure cooker is not obstructed.
Error code displayed.	Specific internal malfunction.	Refer to the specific error code in a more detailed manual (if available) or contact customer support.

Specifications

Model: HA1097

Water Capacity: Recommended 6-10 Liters

Waterproof Rating: IPX7

ASIN: B08TQJMTY4

Date First Available: May 31, 2023

Note: Specific power, voltage, and temperature range details are not available in the provided product data. Please refer to the product packaging or official sandoo website for complete specifications.

Warranty and Support

sandoo provides a limited warranty for this product. For warranty claims, technical support, or general inquiries, please contact sandoo customer service through their official website or the retailer where the product was purchased.
Official sandoo Store: Visit the sandoo Store on Amazon
Note: Specific warranty details are not available in the provided product data. Please refer to the product packaging or official sandoo website for complete warranty information.

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