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sandoo HA1097

Sandoo Sous Vide Precision Cooker User Manual

Model: HA1097

Introduction

Thank you for purchasing the Sandoo Sous Vide Precision Cooker. This manual provides essential information for the safe and efficient operation of your new appliance. Please read it thoroughly before first use and keep it for future reference.

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 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



This image displays the Sandoo Sous Vide Precision Cooker from both front and side angles, highlighting its sleek black and silver design and compact form factor. The front view shows the digital display panel at the top, while the side view reveals the integrated fastening clamp.



This image illustrates key features of the Sandoo Sous Vide cooker. It highlights the LED multifunction display for clear temperature and time readings, the integrated fastening clamp for secure attachment to cookware, and its suitability for containers with a height of approximately 15cm.



This image showcases the main technical features of the Sandoo Sous Vide cooker through icons: 1200W power, 360° water circulation for even heating, IPX7 waterproof rating for safety, quick heating capability, and intuitive touch operation.

Components:

- **Control Panel:** Digital LED display for temperature and timer settings, with touch controls.
- **Heating Element:** Submerged component responsible for heating water.
- **Water Pump/Circulator:** Ensures uniform temperature distribution throughout the water bath.

- **Fastening Clamp:** Adjustable clamp to secure the device to the side of a pot or container.
- **Protective Casing:** Durable metal and plastic housing.

Setup

1. **Choose a Container:** Select a heat-safe pot or container large enough to hold the food and the sous vide cooker, ensuring the water level will be between the MIN and MAX marks on the device. The device is suitable for containers with a height of about 15cm or more.
2. **Attach the Cooker:** Securely attach the Sandoo Sous Vide cooker to the side of your chosen container using the integrated fastening clamp. Ensure it is stable and upright.
3. **Fill with Water:** Fill the container with water. Make sure the water level is above the MIN mark and below the MAX mark on the sous vide cooker.
4. **Plug In:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

Operating Instructions



This image illustrates the four main steps for using the Sandoo Sous Vide cooker: 1) Add the cooker to your pot, 2) Add your food in a sealed bag to the water bath, 3) Cook with the device's controls to set temperature and time, and 4) The food is ready in the pot after cooking.



This image highlights the advanced heating capabilities of the Sandoo Sous Vide cooker, featuring "3D Streamline Heating Technology" and "360° Water Cycle uniform temperature distribution" for precise and consistent cooking results, as demonstrated with a piece of cooked meat.

1. **Set Temperature:** Use the touch controls on the LED display to set your desired cooking temperature. Refer to a sous vide cooking guide for recommended temperatures for various foods.
2. **Start Heating:** Press the start button. The cooker will begin heating the water to the set temperature. The 360° water cycle ensures uniform temperature distribution.
3. **Prepare Food:** While the water heats, prepare your food. Season it as desired and place it in a vacuum-sealable bag. Ensure all air is removed from the bag to prevent floating.
4. **Add Food to Water Bath:** Once the water reaches the target temperature, carefully submerge the sealed food bag into the water bath. Ensure the bag is fully immersed. You may need to use clips or weights to keep it submerged.
5. **Set Timer:** Set the cooking time using the touch controls. The timer will start counting down once the water reaches the set temperature.
6. **Monitor Cooking:** The cooker will maintain the precise temperature throughout the cooking process. You can monitor the remaining time on the digital display.
7. **Finish Cooking:** Once the timer expires, the cooker may beep or stop heating. Carefully remove the food bag from the water bath.
8. **Sear (Optional):** For many foods, especially meats, a quick sear in a hot pan after sous vide cooking will create a desirable crust and enhance flavor.

Maintenance and Cleaning

- **Unplug and Cool:** Always unplug the sous vide cooker from the power outlet and allow it to cool completely before cleaning.
- **Clean Exterior:** Wipe the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the top part of the unit (control panel) in water. The lower stainless steel part is waterproof (IPX7 rated).
- **Clean Heating Coil/Pump:** If mineral deposits or food particles accumulate on the heating coil or pump housing, you can clean it by running the device in a water bath with a mixture of equal parts white vinegar and water for 30 minutes at 70°C (158°F). Rinse thoroughly afterwards.

- **Storage:** Store the sous vide cooker in a clean, dry place when not in use.

Troubleshooting

Problem	Possible Cause	Solution
Device does not turn on.	Not plugged in; power outlet issue; device malfunction.	Ensure power cord is securely plugged into a working outlet. Check household circuit breaker. If problem persists, contact customer support.
Water not heating.	Heating element issue; insufficient water level.	Check water level is between MIN and MAX marks. Ensure device is properly set to heat. If heating element is faulty, contact support.
Temperature fluctuates.	Poor water circulation; mineral buildup.	Ensure nothing is obstructing water flow. Clean the heating coil and pump as per maintenance instructions.
Error code on display.	Specific internal issue.	Refer to the specific error code in a more detailed manual (if available) or contact customer support with the error code.

Specifications



This image shows the Sandoo Sous Vide cooker alongside its retail packaging, with key dimensions indicated: approximately 31cm in height, 7.5cm at the top diameter, and 6cm at the base diameter.

Model: HA1097

Brand: Sandoo

Power: 1200 Watts

Control Method: Touch

Material: Metal

Color: Black

Item Weight: 1.16 kg

Waterproof Rating: IPX7

Dimensions (approx.): 31cm (Height) x 7.5cm (Top Diameter) x 6cm (Base Diameter)

Warranty and Support

Sandoo products are designed for reliability and performance. For warranty information, please refer to the

documentation included with your purchase or visit the official Sandoo website. For technical support, troubleshooting assistance, or parts inquiries, please contact Sandoo customer service.
Contact information (e.g., email, phone number, website) is typically provided on the product packaging or official brand website.

Ask a question about this manual

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