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› Wancle Sous Vide Cooker M820 User Manual

Wancle M820

Wancle Sous Vide Cooker M820 User Manual

Brand: Wancle | Model: M820

1. PRODUCT OVERVIEW

The Wancle Sous Vide Cooker M820 is an 1100W high-performance thermal immersion circulator designed for precise and efficient cooking. It features a unique 3D water circulation heating system that ensures food is heated evenly and quickly. Optimized for portability and easy storage, this device offers accurate temperature and time control for a variety of culinary applications.





Figure 1: Wancle Sous Vide Cooker M820

Key features include precise temperature control ($\pm 0.1^{\circ}\text{C}$) within a range of 25°C to 90°C , and time control from 1 minute to 99 hours and 59 minutes. Its quiet operation and IPX7 waterproof rating ensure both convenience and safety during use.

ONE-HANDED USE DESIGN



Figure 2: 3D Water Circulation Design for even heating.

2. IMPORTANT SAFETY INFORMATION

Please read all safety instructions carefully before using the Wancle Sous Vide Cooker M820. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the power outlet voltage matches the device's requirements (120VAC).
- Do not immerse the entire unit in water. The device is IPX7 waterproof, meaning it can withstand immersion up to 1 meter for 30 minutes, but the control panel should not be submerged for extended periods.
- Always ensure the water level is between the MIN and MAX marks on the device.
- Keep out of reach of children and pets.
- Do not operate the device if the power cord or plug is damaged.
- Unplug the device from the power outlet when not in use and before cleaning.
- The immersion circulator is equipped with multiple safety systems, including current protection and overheat protection, for enhanced security and durability.

STRENGTH AND QUIETNESS IN BALANCE

WANCLE 3D WATER RECIRCULATION SYSTEM FOR SERENE COOKING.



Figure 3: IPX7 Waterproof Design for safe use and cleaning.

3. PRODUCT COMPONENTS

The Wancle Sous Vide Cooker M820 consists of the following main components:

- **Control Panel:** Digital display with touch controls for temperature, time, and power.
- **Heating Element:** Stainless steel heating tube for precise water temperature control.
- **Circulation Pump:** Ensures even water circulation for consistent cooking.
- **Adjustable Clamp:** Securely attaches the device to various cooking vessels.
- **Water Level Markings:** Indicate minimum and maximum water levels.

IPX7 WATERPROOF AND SAFE



Figure 4: Control Panel Layout (Set Temperature/Time Display, Decrease Button, Setting Button, RESERVE, On/Off Button, Increase Button, Temperature).

4. SETUP GUIDE

Follow these steps to set up your Wancle Sous Vide Cooker M820 for the first time:

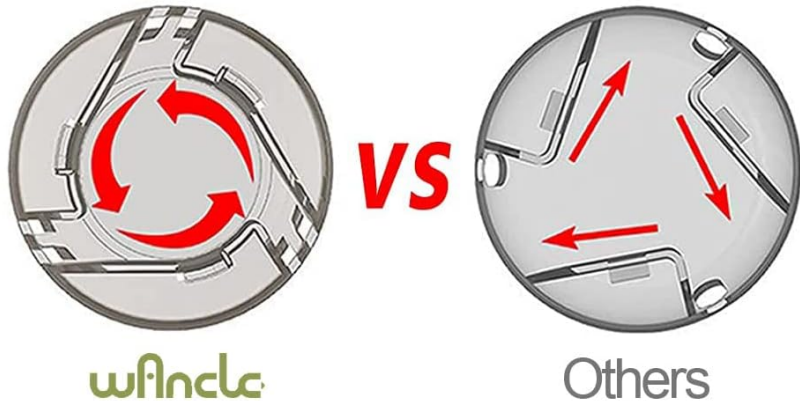
1. **Attach to Pot:** Securely attach the adjustable clamp of the sous vide cooker to the side of a heat-safe pot or container. Ensure it is firmly in place.
2. **Fill with Water:** Fill the pot with water, ensuring the water level is between the MIN and MAX marks indicated on the sous vide device. Do not overfill.
3. **Connect Power:** Plug the power cord into a standard 120VAC electrical outlet. The display will illuminate.

HIGH EFFICIENCY, ENERGY SAVING AND QUIET



◎ 3D Water Cycle Design

The food is heated evenly and quietly



◎ 1100W High Power Design

fast heating, saving time and energy saving

◎ Wide Application Range and Accuracy

$\pm 0.1^{\circ}\text{C}$, $25-90^{\circ}\text{C}$
99 hours and 59 minutes

Figure 5: Sous Vide Cooker ready for use in a pot.

5. OPERATING INSTRUCTIONS

Operating the Wancle Sous Vide Cooker M820 is designed to be easy and intuitive. The 30° screen angle provides convenient observation and operation.

Basic Operation:

1. **Power On:** Press the On/Off button to turn on the device.
2. **Set Temperature:** Use the '+' and '-' buttons to adjust the desired cooking temperature. The temperature range is 25°C to 90°C .
3. **Set Time:** Press the Setting button to switch to time adjustment. Use the '+' and '-' buttons to set the desired cooking time (1 minute to 99 hours 59 minutes).
4. **Start Cooking:** Once temperature and time are set, press the Start button to begin the heating and circulation process. The device will heat the water to the set temperature and maintain it for the set duration.
5. **Add Food:** Once the water reaches the target temperature, carefully place your vacuum-sealed food into the water bath.

6. **End of Cooking:** The device will alert you when the cooking time is complete. Press the On/Off button to stop the operation.

EASY COOKING IN 4 STEPS



- 1 fix the sous vide on the side of the pot



- 2 seal the food with a sealed bag to vacuum



- 3 set time and temperature



- 4 after cooking, cut the food into slices

Figure 6: Easy Cooking in 4 Steps: Fix, Seal, Set, Serve.

Reservation Function:

The Wancle Sous Vide Cooker M820 includes a reservation function, allowing you to schedule cooking to start at a later time. This is ideal for preparing meals in advance.

1. **Set Desired Temperature and Cooking Time:** Follow steps 2 and 3 from "Basic Operation" to set your target temperature and cooking duration.
2. **Activate Reservation:** Press the "RESERVE" button (often indicated by a clock icon) on the control panel.
3. **Set Delay Time:** Use the '+' and '-' buttons to set the desired delay time before cooking begins.
4. **Confirm:** Press the Start button to confirm the reservation. The device will begin heating after the set delay time.

Instructional Video:

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6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Wancle Sous Vide Cooker M820.

- **Daily Cleaning:** After each use, unplug the device and allow it to cool. The IPX7 waterproof design allows for direct rinsing under running water. Wipe the exterior with a soft, damp cloth.
- **Descaling:** Over time, mineral deposits from water may accumulate on the heating element. To descale, fill a pot with water and add 1 cup of white vinegar or a descaling solution. Immerse the circulator (ensuring water level is appropriate) and run it at 60°C (140°F) for 30 minutes. Rinse thoroughly afterward.
- **Storage:** Store the sous vide cooker in a dry, cool place. Its compact design allows for easy storage in drawers or cupboards.



Figure 7: Compact design for easy storage.

7. TROUBLESHOOTING

If you encounter any issues with your Wancle Sous Vide Cooker M820, please refer to the following common

problems and solutions:

Problem	Possible Cause	Solution
Device does not power on.	Not plugged in; power outlet issue; device malfunction.	Check power connection. Try a different outlet. If issue persists, contact support.
Water not heating.	Water level too low/high; heating element calcified; device malfunction.	Ensure water is between MIN/MAX marks. Perform descaling. Contact support if problem continues.
Temperature inaccurate.	Sensor issue; calcification on heating element.	Perform descaling. If discrepancy is significant and consistent, contact support.
Unusual noise during operation.	Obstruction in circulation; normal operation noise.	Ensure no foreign objects are near the circulation pump. The device operates quietly (approx. 15dB), but minor sounds are normal.

For issues not listed above or if troubleshooting steps do not resolve the problem, please contact Wancle customer support.

8. TECHNICAL SPECIFICATIONS

Specification	Value
Model	M820
Wattage	1100W
Voltage	120VAC
Temperature Range	25°C to 90°C (77°F to 194°F)
Temperature Accuracy	±0.1°C
Time Range	1 minute to 99 hours 59 minutes
Waterproof Rating	IPX7
Material	Stainless Steel
Control Method	Touch
Product Dimensions	15 x 7 x 4 inches
Item Weight	1.61 pounds (0.73 kg)

9. WARRANTY AND SUPPORT

Wancle is committed to providing high-quality products and excellent customer service. If you have any suggestions, questions, or encounter problems during the use of your Wancle Sous Vide Cooker M820, please do not hesitate to contact us.

For support, please refer to the contact information provided with your product packaging or visit the official Wancle website. Your feedback is valuable and helps us improve our products and services.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question