

KitchenBrothers KB717

KitchenBrothers Sous Vide Stick User Manual

Model: KB717 | Brand: KitchenBrothers

1. INTRODUCTION

The KitchenBrothers Sous Vide Stick is designed to help you achieve culinary perfection with precise temperature control. This complete set allows for healthy and delicious cooking of meat, fish, and vegetables by maintaining a stable water temperature between 0°C and 95°C. The device features a powerful 1200W heating element, a precise 0.2°C temperature increment setting, and an integrated timer for consistent results. It is equipped with safety features such as dry-boil protection and automatic shut-off, ensuring a worry-free cooking experience.

2. PACKAGE CONTENTS

Please check that all items are present in your package:

- KitchenBrothers Sous Vide Stick
- Vacuum Pump
- 15 Reusable Vacuum Bags (3 sizes: 21x22 cm, 26x28 cm, 26x34 cm)
- 2 Clips
- 2 Clamps
- KitchenBrothers Sous Vide Cookbook



Image: KitchenBrothers Sous Vide Stick complete set, including the immersion circulator, vacuum pump, vacuum bags, and clips.

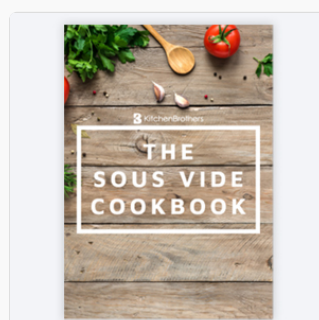


Image: The cover of 'The Sous Vide Cookbook' by KitchenBrothers, featuring a rustic wooden background with herbs and tomatoes.



Image: A close-up of the vacuum pump and reusable vacuum bags, highlighting their functionality for food preservation.

3. SETUP INSTRUCTIONS

1. **Choose a Pot:** Select a pot with a capacity between 5 and 12 liters.
2. **Attach the Sous Vide Stick:** Securely attach the Sous Vide Stick to the side of the pot using the

integrated clamp.

3. **Fill with Water:** Fill the pot with water, ensuring the water level is between the MIN and MAX marks indicated on the Sous Vide Stick.
4. **Plug In:** Connect the power cord to a suitable electrical outlet (220V).
5. **Prepare Food:** Place your food items into one of the provided vacuum bags. Add seasonings or marinades as desired.
6. **Vacuum Seal:** Use the included vacuum pump to remove air from the vacuum bag, creating an airtight seal. This is crucial for effective sous vide cooking.

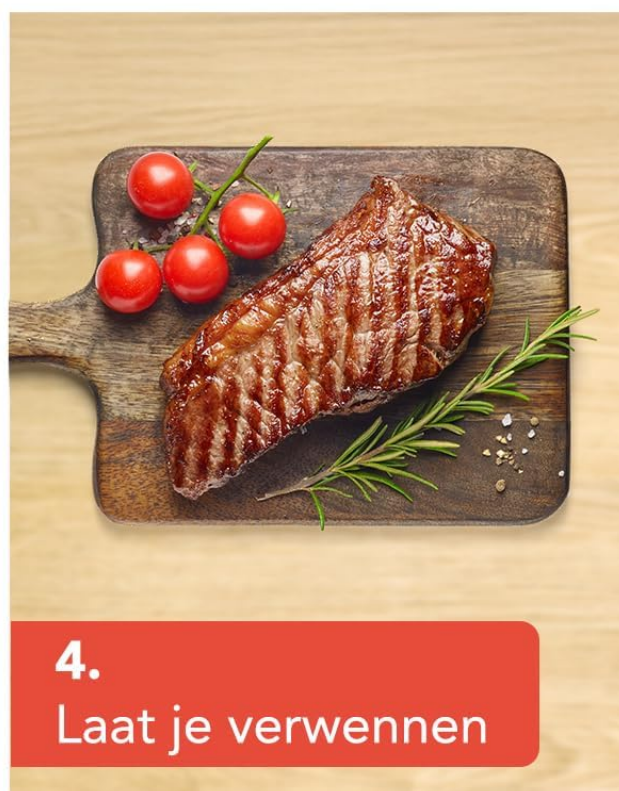
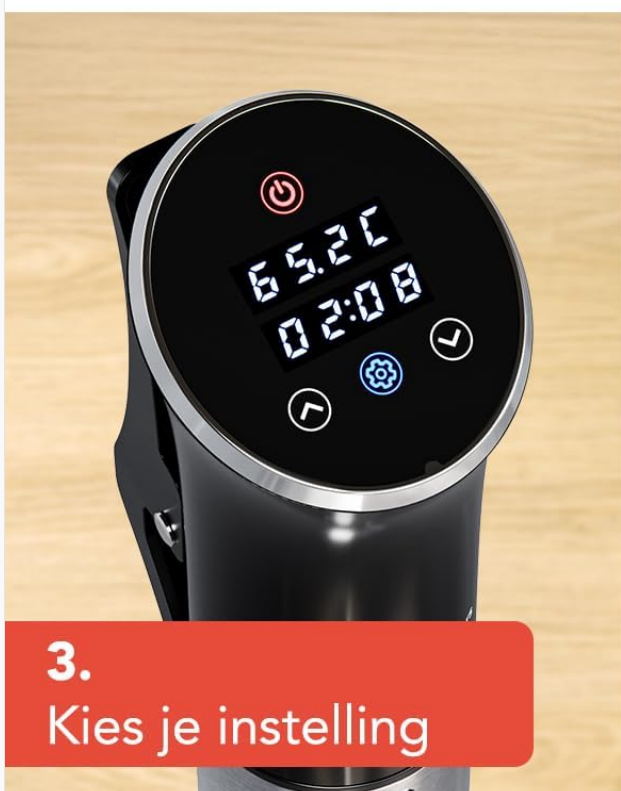


Image: A four-panel image illustrating the sous vide cooking process: 1. Filling a vacuum bag with food, 2. Placing the sealed

bag in a water bath with the sous vide stick, 3. Setting the temperature and timer on the device, 4. The final cooked dish.

4. OPERATING INSTRUCTIONS

4.1 Setting Temperature and Timer

The KitchenBrothers Sous Vide Stick features an intuitive LED display and touch controls for easy operation.

- **Power On:** Press the power button to turn on the device.
- **Set Temperature:** Use the temperature adjustment buttons (up/down arrows) to set your desired cooking temperature. The temperature can be set precisely in 0.2°C increments within the range of 0°C to 95°C.
- **Set Timer:** Use the timer adjustment buttons to set the desired cooking duration. The device can be programmed for up to 100 hours.
- **Start Cooking:** Once temperature and time are set, the device will begin heating the water. An alarm will sound when the target temperature is reached, indicating it's ready for cooking.
- **Cooking Completion:** An alarm will sound when the set cooking time expires, letting you know your food is ready. The device also includes sound notifications for alerts.

Moeiteloos koken

Dankzij eenvoudige bediening

✓ **Nauwkeurig**
tot 0.2°C instelbaar

✓ **Timer**
Altijd de juiste garing

✓ **Krachtig**
1200W



Image: Close-up of the KitchenBrothers Sous Vide Stick's LED display, showing temperature and timer settings.



Image: A detailed view of the KitchenBrothers Sous Vide Stick's digital display, showing temperature and timer settings with touch controls.



Image: The KitchenBrothers Sous Vide Stick operating in a pot of water on a stovetop, with an overlay indicating 'Includes sound notifications' for alerts.

4.2 Cooking Guide

Refer to the included cookbook for detailed recipes and an extensive cooking chart. Below are some general guidelines:

Precies op temperatuur

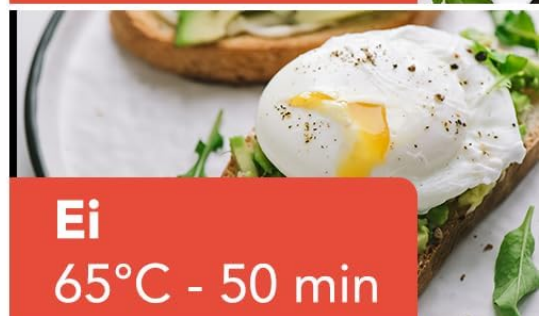


Image: The KitchenBrothers Sous Vide Stick immersed in a pot of water, with a visual guide showing recommended cooking temperatures and times for various foods like steak, salmon, chicken, egg, and vegetables.

5. MAINTENANCE AND CARE

5.1 Cleaning the Sous Vide Stick

- Always unplug the device and allow it to cool completely before cleaning.
- The stainless steel lower part of the Sous Vide Stick is water-resistant (IPX7). It can be wiped clean with a

damp cloth. Do not immerse the entire head unit (control panel) in water.

- For stubborn mineral deposits, you can run the device in a water bath with a mixture of water and white vinegar (e.g., 1 part vinegar to 4 parts water) at 60°C for 30 minutes.
- Dry all parts thoroughly before storing.



Image: The lower part of the KitchenBrothers Sous Vide Stick with water splashing, demonstrating its water-resistant design.

5.2 Cleaning Vacuum Bags

- The included vacuum bags are reusable up to 10 times.
- Wash bags thoroughly with warm soapy water after each use.
- Ensure bags are completely dry before reusing or storing to prevent bacterial growth.

6. TROUBLESHOOTING

- **Device Not Turning On:**

Ensure the power cord is securely plugged into both the device and a working electrical outlet. Check if the outlet has power.

- **Temperature Not Stable:**

Ensure the pot is adequately sized for the amount of water and food. The device is designed to maintain stable temperatures, but extreme drafts or insufficient water can affect performance.

- **Alarm Sounds During Operation:**

If an alarm sounds and the device shuts off, it may indicate low water level (dry-boil protection). Add more water to the pot, ensuring it is between the MIN and MAX marks, then restart the device.

- **Food Not Cooking Properly:**

Verify that the vacuum bag is properly sealed and no air is present. Check that the set temperature and cooking time are appropriate for the food item (refer to the cookbook). Ensure the water level is sufficient and the device is operating correctly.

7. SPECIFICATIONS

Feature	Detail
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Brand	KitchenBrothers
Model Number	KB717
Color	Black-silver
Product Dimensions	11.4 x 7.5 x 34.7 cm
Weight	910 g
Pot Capacity (Recommended)	5 - 12 Liters
Power/Wattage	1200 watts
Voltage	220 Volt
Material	Stainless steel
Temperature Range	0°C to 95°C
Temperature Accuracy	0.2°C increments
Automatic Shut-off	Yes (Dry-boil protection)
Special Features	Countdown Timer, Programmable, IPX7 Water Resistance
Control Method	Touch



Image: Diagram showing the dimensions of the KitchenBrothers Sous Vide Stick (11 cm width, 34.7 cm height) alongside the included accessories.

8. WARRANTY AND SUPPORT

Specific warranty details for this product are not provided in the available information. However, spare parts are guaranteed to be available in the EU for 2 years.

For further assistance, product support, or warranty claims, please contact KitchenBrothers customer service through their official channels or the retailer where the product was purchased.

Related Documents - KB717

KitchenBrothers Blenderset KB1004157 - Handleiding KB1004157 - Handleiding KB1004157 - Handleiding KB1004157 - Handleiding KB1004157 	KitchenBrothers Blenderset KB1004157 Gebruikershandleiding Officiële gebruikershandleiding voor de KitchenBrothers Blenderset (KB1004157). Bevat veiligheidsinstructies, bediening, onderhoud en specificaties voor optimaal gebruik.
KitchenBrothers Slow juicer KB1004122 - Handleiding KB1004122 - Handleiding KB1004122 - Handleiding KB1004122 - Handleiding KB1004122 / KB1004122 / KB1004122 / KB1004122  	KitchenBrothers Slowjuicer Handleiding & Gebruiksaanwijzing Ontdek de KitchenBrothers slowjuicer met deze uitgebreide handleiding. Leer hoe u het apparaat veilig gebruikt, onderhoudt en de beste sappen maakt. Inclusief specificaties en probleemoplossing.
KitchenBrothers Waterkoker met temperatuurregeling KB1004065 - Handleiding KB1004065 - Handleiding KB1004065 - Handleiding KB1004065 - Handleiding KB1004065 / KB1004065  	KitchenBrothers Waterkoker met Temperatuurregeling Handleiding KB1004065/KB1004066 Ontdek de KitchenBrothers Waterkoker met Temperatuurregeling (KB1004065/KB1004066). Deze handleiding biedt gedetailleerde instructies voor veilig gebruik, onderhoud en probleemoplossing.
KitchenBrothers Keukenmixer KB1004084 - Handleiding KB1004084 - Handleiding KB1004084 - Handleiding KB1004084 - Handleiding KB1004084 / KB1004084 / KB1004084 / KB1004084 	KitchenBrothers Keukenmixer Handleiding: Veilig Gebruik en Instructies Ontdek de KitchenBrothers Keukenmixer met deze uitgebreide handleiding. Leer over veilig gebruik, montage, bediening, onderhoud en garantie voor uw keukenapparaat.
KitchenBrothers Houtskool barbecuevat KB1004104 - Handleiding KB1004104 - Handleiding KB1004104 - Handleiding KB1004104 - Handleiding KB1004104  	KitchenBrothers Houtskool Barbecuevat Handleiding Gedetailleerde handleiding voor de KitchenBrothers Houtskool Barbecuevat (KB1004104), inclusief montage-instructies, veiligheidsvoorschriften en onderhoudstips.



Download the full instruction manual for your KitchenBrothers Slow Juicer at www.kitchenbrothers.com



[KitchenBrothers Slowjuicer Handleiding: Gebruik, Veiligheid en Onderhoud](#)

Volledige handleiding voor de KitchenBrothers Slowjuicer. Ontdek hoe u efficiënt gezonde sappen bereidt, inclusief montage, bediening, veiligheidstips en onderhoudsinstructies.