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Zwilling 53102-801-0

ZWILLING ENFINIGY Sous-Vide Cooker Instruction Manual

MODEL: 53102-801-0

Brand: Zwilling

Introduction

Thank you for choosing the ZWILLING ENFINIGY Sous-Vide Cooker. This precision device allows you to achieve professional-level cooking results by maintaining a consistent water temperature, ensuring your food is cooked perfectly every time. This manual provides essential information for safe operation, setup, use, and maintenance of your new appliance.



Image: The ZWILLING ENFINIGY Sous-Vide Cooker, black and stainless steel, positioned beside a large stainless steel cooking pot on a light wooden countertop in a modern kitchen setting.

Safety Instructions

Please read all safety instructions carefully before using the appliance to prevent injury or damage.

- Always ensure the appliance is properly grounded.
- Do not immerse the entire unit in water; only the stainless steel heating element is designed for water contact. The top control panel is water-resistant, but not submersible.
- Keep out of reach of children.
- Do not operate if the power cord or plug is damaged.
- Always unplug the appliance before cleaning or when not in use.
- Use only with appropriate cookware that can withstand high temperatures.
- Ensure the water level is always between the minimum and maximum fill lines indicated on the device.
- Hot water can cause severe burns. Exercise caution when handling the appliance and hot water.

Package Contents

Verify that all items are present in the package:

- ZWILLING ENFINIGY Sous-Vide Cooker with integrated clamp
- Storage bag
- Cooking charts (for reference)
- Recipe ideas (for inspiration)

Product Overview

The ZWILLING ENFINIGY Sous-Vide Cooker is designed for precise temperature control during sous-vide cooking. It features a durable stainless steel heating element and an intuitive touch display for easy operation.





Image: A detailed view of the ZWILLING ENFINIGY Sous-Vide Cooker, highlighting its sleek black upper body and the perforated stainless steel heating element below, with the adjustable clamp visible on the side.

Control Panel



Image: A close-up of the top of the ZWILLING ENFINIGY Sous-Vide Cooker, showing the LED touch display with temperature 'C 58.5' and control icons for power, plus, minus, and settings.

- **LED Touch Display:** Shows current temperature, target temperature, and timer.
- **Power Button:** Turns the device on/off.
- **Plus (+) / Minus (-) Buttons:** Adjust temperature and time settings.
- **Settings Button:** Accesses additional settings (e.g., unit conversion).

Setup

1. **Choose a Pot:** Select a heat-resistant pot large enough to accommodate the food and the sous-

vide cooker.

2. **Attach the Cooker:** Use the integrated clamp to securely attach the sous-vide cooker to the side of your pot. Ensure the heating element is fully submerged but the control panel remains above the water line.



Image: The ZWILLING ENFINIGY Sous-Vide Cooker is shown securely clamped to the rim of a stainless steel cooking pot, ready for use.

3. **Fill with Water:** Fill the pot with water, ensuring the water level is between the MIN and MAX fill lines marked on the sous-vide cooker.
4. **Connect Power:** Plug the power cord into a suitable electrical outlet.

Operating Instructions

The ZWILLING ENFINIGY Sous-Vide Cooker provides precise temperature and time control for ideal cooking results.

1. **Power On:** Press the power button to turn on the device. The display will show the current water temperature.
2. **Set Temperature:** Use the Plus (+) and Minus (-) buttons to adjust the desired cooking temperature. The temperature can be set in 0.5 °C increments from 0 °C to 90 °C.



Image: A person's finger interacts with the touch display of a white ZWILLING ENFINIGY Sous-Vide Cooker, adjusting the temperature setting which is displayed as '°C 80.0'.

3. **Set Timer:** Press the Settings button to switch to timer mode. Use the Plus (+) and Minus (-) buttons to set the desired cooking time in 1-minute increments, from 0 to 99 hours and 59 minutes.
4. **Start Cooking:** Once temperature and time are set, the device will begin heating the water to the target temperature. An acoustic signal will sound when the target temperature is reached.
5. **Add Food:** Place your vacuum-sealed food into the preheated water bath.



Image: The ZWILLING ENFINIGY Sous-Vide Cooker is actively heating water in a pot, with a vacuum-sealed bag containing vegetables and herbs submerged for cooking.

6. **Completion:** The device will maintain the set temperature for the duration of the timer. An acoustic signal will sound when the cooking time is complete, and the device will automatically shut off.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your sous-vide cooker.

- **Unplug Before Cleaning:** Always disconnect the appliance from the power supply before cleaning.
- **Clean Heating Element:** The stainless steel heating element can be wiped with a damp cloth. For mineral deposits, use a descaling solution suitable for kitchen appliances, following the product instructions.
- **Clean Exterior:** Wipe the exterior and control panel with a soft, damp cloth. Do not use abrasive cleaners or immerse the top part of the device in water.
- **Storage:** Store the sous-vide cooker in its storage bag in a dry place when not in use.

Troubleshooting

If you encounter issues with your ZWILLING ENFINIGY Sous-Vide Cooker, refer to the following common problems and solutions:

- **Device Not Turning On:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the outlet is receiving power.
- **Water Not Heating:**
 - Verify that the water level is between the MIN and MAX lines.
 - Confirm that a temperature has been set and the cooking cycle has started.
- **Control Panel Unresponsive or Flickering:**
 - Unplug the device, wait a few minutes, and plug it back in to reset.
 - Ensure the control panel is dry and free from moisture.
 - If the issue persists, contact customer support.
- **Acoustic Signal Not Sounding:**
 - Check settings to ensure the acoustic signal is enabled (if applicable).
 - Ensure the device is not in a noisy environment where the signal might be missed.

Specifications

Feature	Specification
Brand	Zwilling
Model Number	53102-801-0

Color	Black
Product Dimensions	5 x 9 x 32 cm
Product Weight	1.26 kg
Power	1200 Watts
Voltage	240 Volts
Material	Stainless Steel
Control Method	Touch
Temperature Range	0 °C to 90 °C (in 0.5 °C increments)
Temperature Stability	+/- 0.1 °C - 0.2 °C (in 40 °C - 70 °C range)
Timer Range	0 to 99:59 hours (in 1-minute increments)
Water Resistance	IPX7 Certified


Warranty and Support

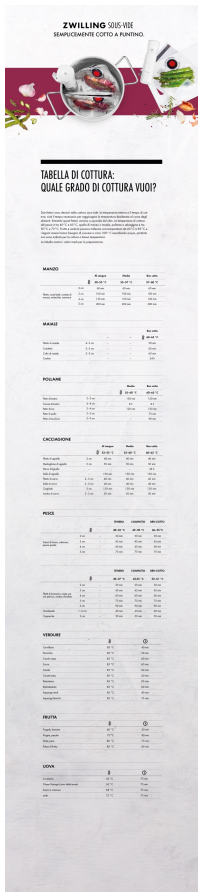
For warranty information, please refer to the documentation included with your purchase or visit the official Zwilling website. If you require technical assistance, have questions about operation, or need to report a defect, please contact Zwilling customer support.

You can find contact details on the Zwilling official website or through your retailer.

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Related Documents - 53102-801-0

	<p>ZWILLING ENFINIGY® SOUS VIDE STICK Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung für den ZWILLING ENFINIGY® Sous Vide Stick (Modell 53102-8). Enthält Sicherheitshinweise, Bedienung, Pflege und technische Daten für präzises Sous-Vide-Garen.</p>
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[ZWILLING Sous-Vide: Tabella di Cottura per Temperature e Tempi](#)

Guida completa alla cottura sous-vide con ZWILLING, con tabelle dettagliate di temperature e tempi di cottura per vari alimenti tra cui manzo, maiale, pollame, selvaggina, pesce, verdure, frutta e uova.



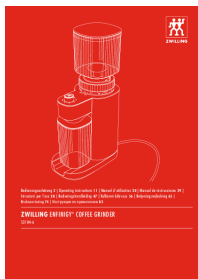
[ZWILLING ENFINIGY Electric Kettle - Safety, Usage, and Technical Specifications](#)

Comprehensive safety instructions, usage guidelines, and technical specifications for the ZWILLING ENFINIGY Electric Kettle (models 53006, 53110-0, 36420-012, 53105-0, 53005, 53102). Learn how to safely operate, clean, and maintain your ZWILLING kettle.



[ZWILLING ENFINIGY & XTEND Series Warranty and Service Terms](#)

Detailed warranty and service information for ZWILLING ENFINIGY and XTEND series products, covering warranty period, terms, exclusions, and contact details for ZWILLING J.A. Henckels Europa GmbH.



[ZWILLING ENFINIGY® Kaffeemühle Bedienungsanleitung](#)

Umfassende Bedienungsanleitung und Sicherheitshinweise für die ZWILLING ENFINIGY® Kaffeemühle (Modell 53104-6). Erfahren Sie alles über Inbetriebnahme, Mahlgradeinstellungen, Pflege und Fehlerbehebung für perfekten Kaffeegenuss.



[ZWILLING ENFINIGY CHOPPER Quick Start Guide](#)

Concise guide for the ZWILLING ENFINIGY CHOPPER, covering assembly, operation, and cleaning. Safety information is provided in multiple languages.