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› KitchenBoss Sous Vide Cooker Machine: Ultra-quiet Sous Vide Precision Cooker Built-in TFT Color Recipes, 1100W Sous-vide Immersion Circulator, Brushless Motor IPX7 Waterproof Stainless Steel G322T

KitchenBoss G322T

KitchenBoss Sous Vide Cooker Machine G322T User Manual

Model: G322T

1. INTRODUCTION

Thank you for choosing the KitchenBoss Sous Vide Cooker Machine G322T. This precision cooker is designed to provide consistent and perfectly cooked results by maintaining a precise water temperature. Featuring a built-in TFT color display with recipes, an 1100W heating element, a quiet brushless motor, and IPX7 waterproof stainless steel construction, this device simplifies the sous vide cooking process. Please read this manual thoroughly before operation to ensure safe and optimal performance.

2. SAFETY INFORMATION

- Always ensure the water level is between the MIN and MAX marks on the device.
- Do not immerse the top control panel in water, despite its IPX7 rating, to prevent damage to internal components.
- Keep out of reach of children.
- Use only with a grounded electrical outlet.
- Do not operate if the power cord or plug is damaged.
- Always unplug the device before cleaning or when not in use.
- Be cautious of hot surfaces and steam during operation.

3. PRODUCT OVERVIEW

The KitchenBoss G322T Sous Vide Cooker is engineered for precision and ease of use. Below are its key components and features:



Figure 3.1: KitchenBoss Sous Vide Cooker Machine G322T with its control panel and a cooked steak. This image displays the main unit, its detachable control panel, and a visual example of a perfectly cooked steak, demonstrating the product's primary function.

Convenient and Safe to Use

100%
BPA FREE

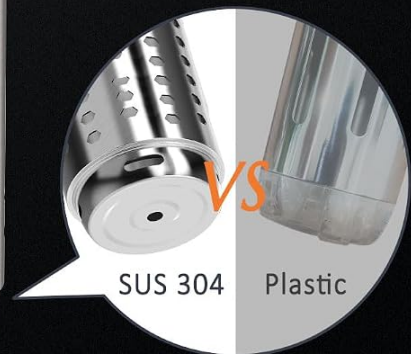
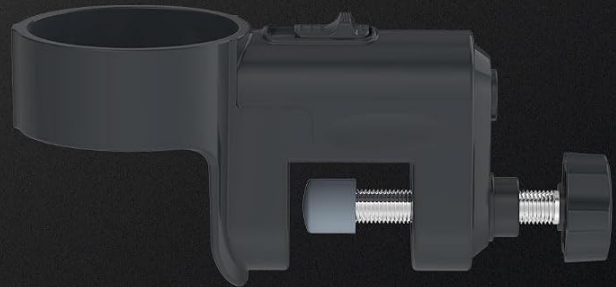


Figure 3.2: Diagram showing the KitchenBoss Sous Vide Cooker's BPA-free and SUS304 stainless steel construction, highlighting safety and material quality. This illustration emphasizes the use of food-grade, toxin-free materials for safe cooking.

LED Operating Panel



Color TFT



Makes a clearer picture quality with colorful display

25 Recipes



Built into the program

Comes with 20 common recipes and 5 customize recipes, you can be a chef at easier.



Figure 3.3: Close-up of the KitchenBoss Sous Vide Cooker's control panel, detailing the Color TFT display, temperature/time display, and buttons for ON/OFF, Preset, Setting, Increase, and Decrease. This image provides a clear view of the user interface and its various functions.

IPX7 WATERPROOF

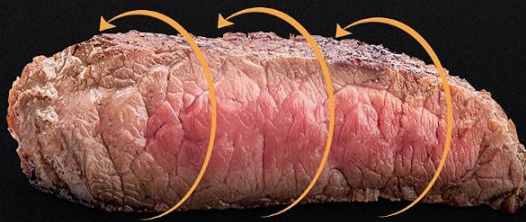
Easy to clean the whole machine and convenient!



Figure 3.4: Image demonstrating the KitchenBoss Sous Vide Cooker being rinsed under running water, emphasizing its IPX7 waterproof rating for easy cleaning. This visual highlights the device's durability and ease of maintenance.

KitchenBoss® 3D Circulation Heating

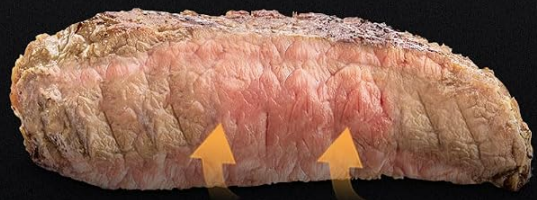
Preserve food nutrient, meat juice, and food fiber



KitchenBoss®

Sous Vide

1100W 140°F---15 Mins



Traditional Method

900W 140°F---30 Mins

Figure 3.5: Visual representation of the KitchenBoss Sous Vide Cooker's brushless motor operating quietly, with a sleeping child in the background, indicating low noise levels. This image illustrates the ultra-quiet operation of the device.

KitchenBoss® sous vide brings you a healthier life



Figure 3.6: Comparison image showing how the KitchenBoss Sous Vide (left) provides even 3D circulation heating for consistent results, versus a traditional method (right) with less uniform heating. This graphic explains the efficient heating mechanism.

4. SETUP

Follow these steps for the initial setup of your KitchenBoss Sous Vide Cooker:

1. **Choose a Container:** Select a heat-safe pot or container large enough to hold the food you plan to cook and allow for proper water circulation.
2. **Attach the Cooker:** Use the adjustable clamp on the back of the sous vide cooker to securely attach it to the side of your chosen container. Ensure the clamp is tightened firmly to prevent movement during operation.



Figure 4.1: Illustration of the KitchenBoss Sous Vide Cooker's adjustable clamp mechanism, showing how it securely attaches to various pot thicknesses up to 0.87 inches (22mm). This image demonstrates the versatility of the clamp for different container sizes.

3. **Fill with Water:** Fill the container with water, ensuring the water level is between the MIN and MAX fill lines indicated on the sous vide cooker. Do not overfill or underfill.
4. **Plug In:** Plug the power cord into a standard grounded electrical outlet. The display will illuminate, indicating the device is ready for operation.

5. OPERATING INSTRUCTIONS

Operating your KitchenBoss Sous Vide Cooker is straightforward. The TFT color display and intuitive controls make setting temperature and time simple.

5.1 Control Panel Functions

LED Operating Panel



Figure 5.1: Close-up of the KitchenBoss Sous Vide Cooker's control panel. This image details the functions of each button and the information displayed on the screen.

- **ON/OFF/Confirm Button:** Press to turn the device on/off. Also used to confirm selections in setup mode.
- **Preset Button:** Access the built-in recipe library.
- **Setting Button:** Enter manual temperature and time setting mode.
- **+/- Buttons:** Adjust temperature and time values.
- **Color TFT Display:** Shows current temperature, set temperature, remaining time, and recipe images.

5.2 Setting Temperature and Time

1. With the device plugged in, press the **ON/OFF** button to activate the display.
2. Press the **Setting** button to enter manual mode. The temperature setting will blink.
3. Use the **+/-** buttons to adjust the desired cooking temperature (range: 104°F~194°F / 40°C~90°C).
4. Press the **Setting** button again to switch to time setting. The time display will blink.

5. Use the **+/-** buttons to adjust the desired cooking time (up to 99 hours and 59 minutes).
6. Press the **ON/OFF/Confirm** button to start the cooking process. The device will begin heating the water to the set temperature.

5.3 Using Built-in Recipes

The G322T comes with 20 original healthy recipes and 5 customized recipes.

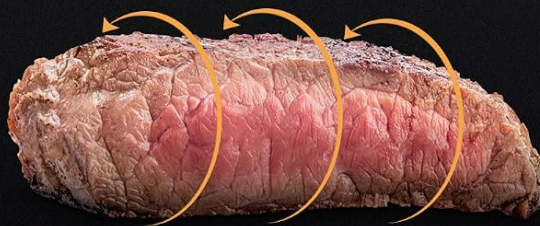
1. Press the **Preset** button to browse through the available recipes.
2. Select your desired recipe using the **+/-** buttons. The display will show the recommended temperature and time for that recipe.
3. Press the **ON/OFF/Confirm** button to start cooking according to the selected recipe's parameters.

5.4 Cooking Process

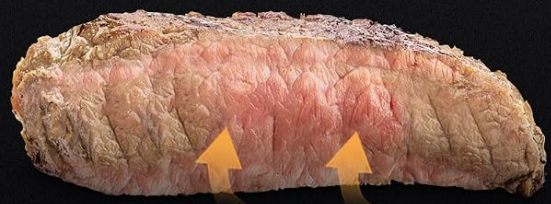
Once the device starts, it will circulate and heat the water to the target temperature. The brushless motor ensures ultra-quiet operation.

KitchenBoss® 3D Circulation Heating

Preserve food nutrient, meat juice, and food fiber



KitchenBoss®
Sous Vide
1100W 140°F---15 Mins



Traditional Method
900W 140°F---30 Mins

Figure 5.2: The ultra-quiet brushless motor ensures minimal disturbance during cooking. This image highlights the quiet operation, making it suitable for any time of day.

When the water reaches the set temperature, an audible alert may sound, and the timer will begin counting down. At this point, carefully place your vacuum-sealed food into the water bath. The 3D three-dimensional spiral structure and powerful motor ensure even heat distribution.



Figure 5.3: The 3D circulation heating system ensures uniform temperature throughout the water bath for perfectly cooked food. This graphic illustrates the superior heat distribution compared to traditional methods.

Once the timer completes, the device will alert you. Carefully remove the food from the water bath. You may then sear or finish your food as desired.

6. MAINTENANCE AND CLEANING

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

6.1 Cleaning the Device

The G322T is IPX7 waterproof, allowing for easy cleaning.



Figure 6.1: The IPX7 waterproof design allows for easy and thorough cleaning under running water. This image visually confirms the device's ability to be safely rinsed.

1. Unplug the device from the power outlet and allow it to cool completely before cleaning.
2. The entire machine can be rinsed under running water.
3. For deeper cleaning, the stainless steel sleeve is removable. Twist and pull the sleeve to detach it from the main unit.
4. Clean the heating coil and impeller with a soft brush or cloth to remove any mineral deposits or food residue.
5. Wipe the exterior of the device with a damp cloth. Do not use abrasive cleaners or scouring pads.
6. Ensure all parts are completely dry before reassembling and storing.

6.2 Descaling

Over time, mineral deposits from water may accumulate on the heating element. Descale your unit regularly, especially if you notice reduced performance or unusual noise.

1. Fill a pot with water and add 1 cup of white vinegar for every gallon of water.
2. Attach the sous vide cooker to the pot.
3. Set the temperature to 150°F (65°C) and run for 30 minutes.
4. After the cycle, unplug the device and allow it to cool. Rinse thoroughly with clean water.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Device does not turn on.	Not plugged in; power outlet malfunction; damaged power cord.	Ensure the device is securely plugged into a working outlet. Check the power cord for visible damage.
Water not heating.	Heating element issue; insufficient water level.	Check water level is between MIN and MAX marks. Ensure the device is set to start heating.
Temperature is inaccurate.	Mineral buildup on sensor; external factors.	Perform descaling procedure (Section 6.2). Ensure the pot is covered to minimize heat loss.
Unusual noise during operation.	Impeller obstructed; mineral buildup.	Unplug and inspect the impeller for any obstructions. Perform descaling.
Display not responding.	Temporary software glitch; power interruption.	Unplug the device for 1 minute, then plug it back in.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Specification
Model Number	G322T
Product Dimensions	3.35"D x 3.35"W x 15"H
Capacity	20 Liters (Max water bath volume)
Wattage	1100 watts
Voltage	120 Volts
Item Weight	3.5 Pounds
Material	Stainless Steel
Control Method	Push Button
Temperature Range	104°F ~ 194°F (40°C ~ 90°C)
Waterproof Rating	IPX7

Feature	Specification
Motor Type	Brushless DC Motor
Country of Origin	China

9. WARRANTY AND SUPPORT

KitchenBoss products are manufactured to high-quality standards. For warranty information, please refer to the documentation included with your purchase or visit the official KitchenBoss website. If you require technical assistance, troubleshooting, or have questions about your product, please contact KitchenBoss customer support through their official channels. Keep your purchase receipt as proof of purchase for warranty claims.

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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