

KitchenBoss G330

KitchenBoss WIFI Sous Vide Cooker G330 Instruction Manual

Model: G330

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your KitchenBoss G330 WIFI Sous Vide Cooker. Please read all instructions carefully before use and retain this manual for future reference.

2. SAFETY INFORMATION

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (120 Volts).
- Do not immerse the main body of the appliance (above the stainless steel skirt) in water. The stainless steel portion is IPX7 waterproof, but the control panel and upper housing are not.
- Keep hands and utensils out of the cooking vessel during operation to prevent burns or injury.
- Always ensure the water level is between the 'MIN' and 'MAX' markings on the stainless steel skirt.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.

3. PRODUCT OVERVIEW

The KitchenBoss G330 is an 1100-watt immersion circulator designed for precise temperature control during sous vide cooking. It features a durable stainless steel construction and a user-friendly interface.



Image: The KitchenBoss G330 Sous Vide Cooker, showcasing its design alongside a perfectly cooked steak and the companion mobile application interface.

Key Components:

- **Control Panel/TFT Display:** Intuitive touchscreen for settings and recipe selection.
- **Product Body:** Main housing containing the motor and electronics.
- **Decorative Ring:** A design element separating the upper body from the heating element.
- **Max/Min Water Fill Lines:** Indicators on the stainless steel skirt for safe water levels.
- **Water Inlet/Outlet:** Openings for water circulation.
- **Fast Heating Element:** The internal component responsible for heating the water.
- **Efficient Water Circulator:** Propeller for uniform water temperature.
- **Adjustable Clamp:** Secures the device to the side of a cooking vessel.

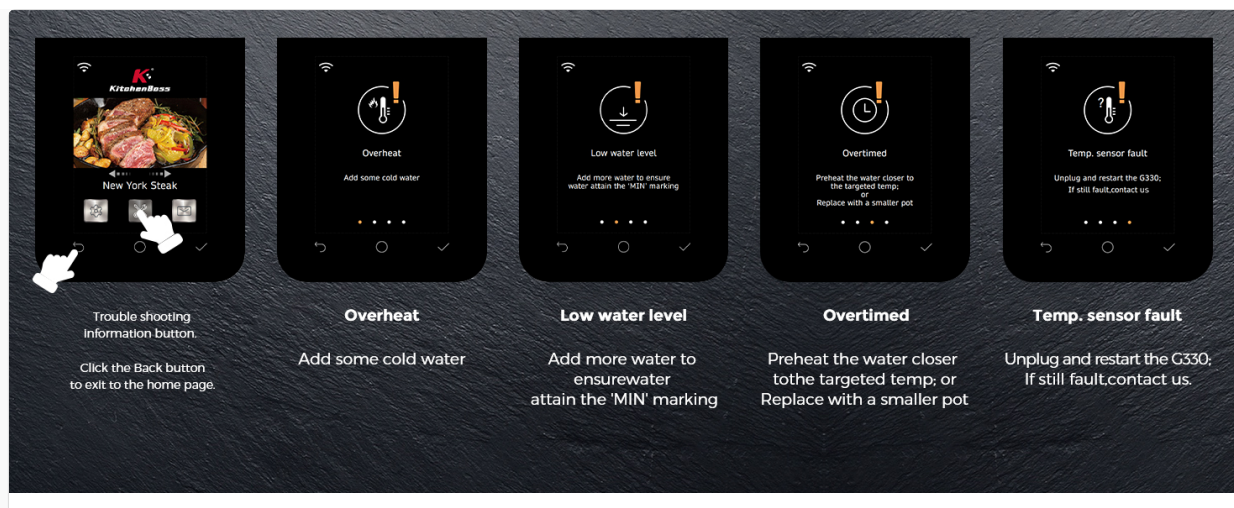


Image: A detailed diagram illustrating the dimensions and various components of the KitchenBoss G330 Sous Vide Cooker, including the user interface, product body, water lines, and clamp.

Key Features:

- **WIFI Control:** Connects to the VeSync APP for remote monitoring and control.
- **Programmable Chef Menu:** Features 25 pre-installed recipes and allows for 4 custom recipes via the TFT display.
- **Colorful TFT Display:** Provides clear visibility of settings and recipes.
- **Ultra Quiet Brushless Motor:** Operates at approximately 15.5 dB, ensuring minimal noise during cooking.
- **High Accurate Thermostat Control:** 1100W heating element with 0.1°F/0.1°C accuracy, temperature range 104°F-194°F (40°C-90°C), and a timer up to 99 hours 59 minutes.
- **Durable Construction:** Made with food-grade SUS304 stainless steel and features IPX7 waterproofing for easy cleaning.
- **Multi-Language Support:** Supports English, German, French, Spanish, Italian, and Japanese.

4. SETUP

1. **Attach to Cooking Vessel:** Securely fasten the adjustable clamp of the sous vide cooker to the side of a pot or container. Ensure the cooker is stable.
2. **Fill with Water:** Fill the cooking vessel with water. Ensure the water level is between the 'MIN' and 'MAX' markings on the stainless steel skirt of the cooker. Do not exceed the 'MAX' line to prevent overflow when food is added.
3. **Power On:** Plug the power cord into a standard 120V grounded electrical outlet. The device will power on and display the initial screen.
4. **Place Food:** Once the water is at the desired temperature, carefully place your vacuum-sealed food into the water bath. Ensure the food is fully submerged.

5. OPERATING INSTRUCTIONS

5.1 Manual Control via TFT Display

29 Recipes Built Into The Program

Come with 25 professional recipes and 4 custom recipes, you can choose 29 recipes in the machine programme or APP at will.



Image: A hand touching the colorful TFT display of the KitchenBoss G330, demonstrating its ease of use for setting cooking parameters.

- Use the touchscreen interface to navigate menus.
- Select desired temperature and time settings. The display accuracy is 0.1°F/0.1°C.
- Start and stop cooking cycles directly from the device.
- Access 25 pre-programmed recipes by swiping left or right on the screen.
- Save up to 4 custom recipes for quick access.

5.2 Wi-Fi Control via VeSync App

IPX7 Waterproof



Image: A user operating the KitchenBoss G330 Sous Vide Cooker remotely via the VeSync smartphone application, demonstrating smart app control.

1. Download the "**VeSync**" app from your smartphone's app store.
2. Register or log in to your VeSync account.
3. Follow the in-app instructions to connect your KitchenBoss G330 Sous Vide Cooker to your home Wi-Fi network.
4. Once connected, you can set and monitor cooking temperature and time, and access recipes from anywhere using your phone.

5.3 Using Preset Recipes

DC Motor Make No Noise

G330 sous vide adopts brushless DC motor design, there is almost no noise when the machine is running



Image: The TFT display of the KitchenBoss G330 Sous Vide Cooker showcasing a selection of 29 built-in recipes, including beef, salmon, and egg dishes.

The G330 comes with 25 professional recipes and allows for 4 custom recipes, totaling 29 options. These can be accessed and selected directly from the device's TFT display or through the VeSync app.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your sous vide cooker.

Colorful TFT Display, Easy To Use



Precise
Temp Control



Colorful
TFT Display



Support WiFi
Connection



Mute
Option



Six Languages
Option



Image: A woman rinsing the lower, stainless steel portion of the KitchenBoss G330 Sous Vide Cooker under running water, highlighting its IPX7 waterproof rating for easy cleaning.

- **Daily Cleaning:** After each use, unplug the device and allow it to cool completely. Wipe the exterior with a damp cloth.
- **Deep Cleaning (Stainless Steel Skirt):** The stainless steel skirt (below the decorative ring) is IPX7 waterproof. It can be immersed in water for thorough cleaning to remove oil stains or mineral deposits. Use a soft brush if necessary.
- **Descaling:** If mineral deposits build up on the heating element, fill a pot with water and add a descaling solution (e.g., white vinegar). Attach the cooker, ensuring the water level is appropriate, and run it at 140°F (60°C) for 30 minutes. Rinse thoroughly afterward.
- **Storage:** Store the cooker in a dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your KitchenBoss G330, refer to the following common problems and solutions:



Image: A series of display screens from the KitchenBoss G330 Sous Vide Cooker illustrating common troubleshooting messages such as Overheat, Low Water Level, Overtimed, and Temperature Sensor Fault, along with suggested actions.

Problem	Possible Cause / Solution
Overheat	Add some cold water to reduce the temperature.
Low Water Level	Add more water to ensure the water level attains the 'MIN' marking.
Overtimed	Preheat the water closer to the targeted temperature, or replace with a smaller pot if the current one is too large for efficient heating.
Temp. Sensor Fault	Unplug and restart the G330. If the fault persists, contact customer support.

For other issues, refer to the troubleshooting information button on the device's display or contact customer support.

8. SPECIFICATIONS

Specification	Value
Model Number	G330
Product Dimensions	3.88"D x 16.3"W x 2.85"H (98.5mm D x 415mm W x 72.5mm H)
Capacity (Recommended)	Up to 20 Liters
Wattage	1100 watts
Voltage	120 Volts
Material	Stainless Steel (SUS304)
Color	Black

Specification	Value
Control Method	App, Touch
Temperature Range	104°F to 194°F (40°C to 90°C)
Temperature Accuracy	0.1°F / 0.1°C
Max Timer Setting	99 hours 59 minutes
Item Weight	5.35 pounds
Waterproof Rating	IPX7 (for stainless steel skirt)

9. WARRANTY AND SUPPORT

The KitchenBoss G330 Sous Vide Cooker typically comes with a **two-year warranty** from the date of purchase, covering manufacturing defects under normal use. Please retain your proof of purchase for warranty claims.

For technical support, warranty inquiries, or service, please contact KitchenBoss customer support through their official website or the contact information provided with your product packaging.